



Menu One \$24.00 per person

Lemon-Grilled Chicken Breasts sliced and fanned over a bed of baby spinach with crumbled feta, diced tomatoes, red onion, black olives with fennel vinaigrette

Pan-Seared Salmon over tender field greens with tropical melon salsa

Fruit Display with seasonal melons, pineapple, oranges, red grapes, figs, mango

Penne Pasta Salad with basil pesto, cherry tomatoes, and mozzarella

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Menu Two \$24.00 per person

Crab Cake Sandwich Platter chipotle aioli, tropical salsa, lettuce, sliced tomatoes and brioche rolls

Chicken Picatta sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Orzo Salad with diced grilled veggies tossed with basil pesto

Classic Caesar Salad with herbed croutons and shaved parmesan

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Menu Three \$24.00 per person

Barbeque Pulled Pork with smoky coffee barbeque sauce and petite Ciabatta rolls

Specialty Baked Macaroni and Cheese

Roasted Sweet Potato Salad lightly dressed with honey-Dijon vinaigrette tossed with roasted red peppers and scallions

Candied Pecan Salad mixed field greens, crumbled goat cheese, dried fruit apple cider vinaigrette

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Menu Four \$24.00 per person

Taco Bar- Flour and Corn Tortillas, Salsa, Sour Cream, Shredded Cheese Pickled Jalapenos and shredded lettuce

Fire Pulled Chicken Pulled chicken breast and thigh mixed with our house made fire roasted salsa

Black bean Crumble Beans corn and peppers mixed with masa and baked

Power Salad Mix of leafy greens, topped with roasted sweet potato, black beans, brown rice and quinoa, Feta cheese, cucumber and carrot. served with a Green Goddess Dressing

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter Cup Cookies, Pecan Bars, Lemon Bars, Brownie Bites

Sandwich Packages

includes choice of 2 salads and assorted fresh baked cookies and dessert bars

Bistro Wrap Sandwiches \$18.00 per person

Bistro "BLT" Wrap with Crispy Bacon, Lettuce, Tomato, Pesto Mayo
Seasonal Roasted Vegetables, Sprouts, and Hummus
Chicken Caesar Wrap with Crisp Romaine & Shaved Parmesan Roasted
Turkey with Provolone, Pesto Mayo, Spinach and Sliced Tomato
wrapped in assorted flavored flour tortillas

Mini Gourmet Sandwich Display \$18.00 per person

Roasted Turkey and Cranberry Spread
Honey Glazed Ham and Brie with Apricot Chutney
Roast Beef with Chipotle Aioli
Tomato, Mozzarella, Arugula, and Basil Pesto prepared
on Focaccia & brioche

Gourmet Panini \$20.00 per person prepared

on our house-made focaccia bread
Tomatoes, Mozzarella, Arugula and Pesto
Eggplant Parmesan Panini with Mozzarella Cheese, Sun-Dried Tomato Pesto
Honey-Glazed Ham, Brie, Sprouts, and Apricot Chutney
Turkey, Cranberry, & Brie
Grilled Chicken, Brie, Arugula, and Basil Pesto

Salads

Classic Caesar Salad with herbed croutons and shaved parmesan

Mediterranean Salad spinach, diced feta, sliced cherry tomatoes, black olives, sliced red onion, chickpeas and fennel vinaigrette

Arugula Salad with dried cranberries, toasted almonds, crumbled gorgonzola, apple cider vinaigrette

Pecan Salad with mixed field greens, candied pecans, cranberries, goat cheese apple-cider vinaigrette

Apple Walnut Salad mixed field greens, diced apricots, cranberries, sliced apples, and walnuts
apple-cider vinaigrette

Orzo Salad with diced grilled veggies tossed with basil pesto

Penne Pasta Salad with pesto, mozzarella, cherry tomatoes

Roasted Squash Couscous with crumbled goat cheese and scallions

Three Bean Salad haricot verts, white beans, and chickpeas chopped red onion, crumbled feta, and red wine vinaigrette

Quinoa & Wild Rice with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic vinaigrette

Roasted Sweet Potato Salad lightly dressed with honey-Dijon vinaigrette tossed with roasted red peppers and scallions

Classic Potato Salad with celery, onions, egg and herbed mayonnaise

Caribbean Rice Salad with roasted corn, diced tomatoes, black beans, toasted coconut, lime vinaigrette

Bio Plate Package \$1.50 per person

Heavy Duty Scalloped Edge Clear Plastic \$2.00 per person