

Eat
Drink &
Be Merry

Catering Menu

*Thanks for planning your
event with us!*

YOU MAY ORDER FROM THE

Per Person Menu

Per person packages are charged by number of guests in attendance. Your food selections will be replenished as needed for an hour and half during your event.

A final head count, within a max of 10 people, will be required 7 business days prior to your event date so that our kitchen can be prepared with the appropriate amount of food. You will be held to the minimum guaranteed number of guests, plus any additional guests that attend. If you have additional guests beyond what was expected, our kitchen will do all that they can to accommodate your original menu selections, or to offer substitutions based on in-house availability.

And/Or

A la Carte Menu

The a la carte menu allows you to order by the piece
(30, 60, or 100 pieces – consult a planner if you would like a custom amount)
or by the tray (each tray is about 20 servings).

Our food is normally served buffet-style in party rooms or family-style for table reservations. Select venues offer items to be passed butler-style for an additional cost. Ask one of our planners for more information if interested in this option.

Food from our kitchens is processed in a facility that produces dishes with milk, wheat, soybean, fish, tree nut, peanut, egg, and egg products. If you have a food allergy or special dietary requirement, please inform one of our planners.

If you don't see something on our menu that you're looking to serve at your event, consult one of our planners to see if our Chefs can accommodate.

We are happy to customize menus or offer recommendations.

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Per Person Packages

SILVER APPETIZER PACKAGE

\$20 PER PERSON

Additional appetizers are \$5 per person, per appetizer. Choose a total of four

JALAPEÑO POPPERS  whole jalapeños breaded and stuffed with cheese

MAC N CHEESE WEDGES  crispy, breaded wedges of macaroni and cheddar cheese

MINI POTATO PANCAKES  grated potato, egg, and onion with sides of applesauce and sour cream

MOZZARELLA STICKS  fried, whole-milk mozzarella rolled in breadcrumbs and served with marinara sauce

MINI MEATBALLS beef meatballs served either Italian style (marinara sauce) or Swedish style (rich brown gravy)

VEGETABLE POT STICKERS choice of steamed  or fried  dumplings filled with mixed veggies, served with soy sauce

VEGETABLE SPRING ROLLS  filled with crisp vegetables and served with duck sauce

BAKED MACARONI & CHEESE  elbow macaroni with a blend of cheeses and crispy breadcrumb topping

CHICKEN SKEWERS  *Choice of:* buffalo (with blue cheese) • jerk (with jerk mayo) satay (with Thai peanut sauce) • ginger (with lime vinaigrette) **or** Thai chili (with ranch)

BREADED CHICKEN TENDERS served with honey mustard and BBQ sauce

QUESADILLAS *Choice of:* cheese  • vegetable  • chicken **or** beef, served with sour cream and salsa

CHICKEN CORDON BLEU BITES breaded chicken tenders stuffed with ham and Swiss cheese, topped with creamy dijon mustard

FARFALLE PRIMAVERA bowtie pasta with vegetables

Choice of sauce: light tomato cream  • vodka  • garlic & oil  **or** marinara 

PENNE WITH BROCCOLI penne pasta with broccoli

Choice of sauce: light tomato cream  • vodka  • garlic & oil  **or** marinara 

VEGETABLE CURRY SAMOSAS  spicy potatoes and peas in pastry served with a sweet n' sour chutney

WINGS  *Choice of:* buffalo (with blue cheese)  • BBQ (with ranch)  • jerk (with jerk mayo)  **or** Thai chili sauce (with ranch) 

CAULIFLOWER BITES  breaded cauliflower florets *Tossed in choice of:* buffalo (with blue cheese) BBQ (with ranch) • jerk (with jerk mayo) **or** Thai chili sauce (with ranch)

POTATO & CHEDDAR PIEROGIES  pasta pockets filled with potato and cheddar cheese, served with sour cream

PIZZA BITES  mini pizza pockets stuffed with mozzarella cheese and tomato sauce

NATHANS MINI CORN DOG NUGGETS mini beef cocktail franks dipped in a honey corn batter and served with honey mustard

FRIES 

TATER TOTS 

 GLUTEN FREE

 VEGETARIAN

 VEGAN

Per Person Packages

GOLD APPETIZER PACKAGE

\$30 PER PERSON

Additional appetizers are \$5 per person, per appetizer.

Choose a total of five Gold and/or Silver appetizers.

PORTOBELLO ARANCINI  filled with oven roasted portobello mushrooms, garlic-spinach, mozzarella, and provolone; served with marinara

BEEF EMPANADAS ground beef pockets with potatoes, manzanilla olives, tomatoes, roasted poblano peppers, and chimichurri; served with chipotle mayo

CHICKEN EMPANADAS ground chicken pockets with onion, tomato, roasted poblano peppers and chimichurri; served with chipotle mayo

PORK CARNITAS EMPANADAS pork chicharrones pockets with chimichurri, bacon, and jalapeño monterey jack; served with chipotle mayo

CRISPY WRAPPED SHRIMP shrimp seasoned with ginger and fresh herbs and wrapped in pastry, served with sweet chili sauce

SPANAKOPITA  phyllo pastry filled with spinach and feta cheese

BUFFALO CHICKEN WONTONS chicken with bleu cheese, hot sauce, butter, and mozzarella in a spring roll wrapper; served with creamy bleu cheese

BEEF SLIDERS mini burger topped with American cheese and sautéed onions

VEGGIE SLIDERS  mini veggie burger topped with cheddar cheese, sautéed onions, and chipotle mayo

CHICKEN PARMESAN SLIDERS breaded chicken topped with mozzarella cheese and marinara sauce

BUFFALO CHICKEN SLIDERS breaded chicken tossed in buffalo sauce and topped with bleu cheese

PLATINUM APPETIZER PACKAGE

\$40 PER PERSON

Additional appetizers are \$5 per person, per appetizer.

Choose a total of five Platinum, Gold and/or Silver appetizers.

COCKTAIL SHRIMP  (only available a la carte at downtown venues) classic, poached shrimp served cold with cocktail sauce

MINI CRAB CAKES crabmeat blended with spices and breadcrumbs, served with chipotle mayo

FRIED CALAMARI lightly breaded squid, topped with lemon wedges and served with marinara sauce

GRILLED SHRIMP SKEWERS  cajun-seasoned grilled shrimp served with lemons and cocktail sauce

CALIFORNIA SLIDERS mini burger topped with avocado and bacon

CHEDDAR BACON SLIDERS mini burger topped with cheddar cheese and bacon

BACON EGG & CHEESE SLIDERS (n/a downtown) scrambled egg, bacon, and cheese

 GLUTEN FREE

 VEGETARIAN

 VEGAN

Per Person Packages

SILVER DINNER PACKAGE

\$40 PER PERSON

Add \$5 per person to include Gold appetizers or \$10 per person to include Platinum appetizers.

Choose three Silver appetizers, three Silver entrees and two sides.

PENNE WITH BROCCOLI penne and broccoli

Choice of sauce: light tomato cream  • vodka  • garlic & oil  or marinara 

PENNE WITH BROCCOLI AND CHICKEN penne and broccoli and chicken

Choice of sauce: light tomato cream • vodka • garlic & oil or marinara

FARFALLE PRIMAVERA bowtie pasta with vegetables tossed in your choice of sauce

Choice of sauce: light tomato cream  • vodka  • garlic & oil  or marinara 

GRILLED CHICKEN BREAST  prepared either seasoned-herbed, Cajun-style or BBQ-style

CHICKEN MARSALA lightly battered chicken breast braised with marsala wine and mushrooms

CHICKEN PARMESAN breaded chicken breasts topped with marinara sauce and melted mozzarella

CHICKEN FRANCESE lightly battered chicken breasts in a lemon-wine sauce

EGGPLANT PARMESAN  breaded eggplant layered with marinara sauce and melted mozzarella

SALMON FILET  salmon in choice of: light citrus butter, teriyaki glaze or lemon caper sauce

WILD MUSHROOM RISOTTO  arborio rice with a wild mushroom blend and peas, served with parmesan

VEGETARIAN PAELLA   Spanish rice with seasonal vegetables

GOLD DINNER PACKAGE

\$55 PER PERSON

Add \$10 per person to include Platinum appetizers.

Choose three Gold or Silver appetizers, three Gold or Silver entrees, and two sides.

ROAST PORK TENDERLOIN  roasted pork served over a port wine sauce

SLICED SKIRT STEAK  tender skirt steak charbroiled to perfection

GRILLED TUNA STEAK  served rare with your choice of mango pineapple relish, garlic white-wine sauce, or sweet ginger soy sauce

CHICKEN CORDON BLEU breaded chicken stuffed with ham and swiss, served with a creamy dijon mustard on the side

 GLUTEN FREE

 VEGAN

 VEGAN

GOLD DINNER PACKAGE CONTINUED

\$55 PER PERSON

Add \$10 per person to include Platinum appetizers.

Choose three Gold or Silver appetizers, three Gold or Silver entrees, and two sides.

Make Your Own Taco Bar

Served with soft corn tortillas and toppings on the side:
chopped cilantro, onions, lime wedges, tomatillo (green) salsa & ancho (red) salsa

Choose ONE protein:

CHICKEN TACOS  seasoned, grilled chicken breast, chopped

CARNE ASADA TACOS  seasoned and grilled sirloin, chopped

CARNITAS TACOS  slow-braised pork shoulder, chopped

VEGETABLE TACOS   chopped red, yellow, and green peppers with mushrooms
and refried beans in taco seasoning

CHICKEN FAJITAS seasoned chicken, peppers, and onions served with flour tortillas,
with sour cream and salsa on the side

STEAK FAJITAS seasoned steak, peppers and onions served with flour tortillas,
with sour cream and salsa on the side

WHITE GOLD DINNER PACKAGE

\$70 PER PERSON

Five appetizers from the Gold and Silver appetizer packages

Four entrees from the Gold and Silver dinner packages • Two sides

PLATINUM DINNER PACKAGE

\$80 PER PERSON

Six appetizers from Platinum, Gold, and Silver appetizer packages

Four entrées from the Silver and Gold dinner packages • Three sides

 GLUTEN FREE
 VEGETARIAN
 VEGAN

Sides

Add \$5 per person for each additional side

ASSORTED SEASONAL VEGETABLE  *Choice of:* grilled with soy-ginger sauce; sautéed with salt, pepper, and minced herbs; or steamed

GRILLED ASPARAGUS  seasoned, grilled asparagus

CAESAR SALAD romaine lettuce tossed in a creamy caesar dressing and topped with herbed croutons

HOMEMADE MASHED POTATOES  *Choice of:* regular or garlic

MIXED GREEN SALAD mesclun mixed greens, cherry tomatoes, cucumbers, bell peppers;

Choice of two dressings on the side:

balsamic vinaigrette  • ranch  • blue cheese  • Italian  • oil & vinegar 

BLACK BEANS 

FRIES 

ITALIAN BREAD  *Choice of:* garlic or plain

ROASTED ROSEMARY POTATOES   oven roasted and quartered red bliss potatoes, seasoned with rosemary

TATER TOTS 

YELLOW RICE  

A la Carte Menu

STATIONARY PLATTERS - SERVES 20

Served around the room or buffet style

MEDITERRANEAN PLATTER \$125

hummus and tzatiki with pita bread , carrots, cucumbers, tomatoes and marinated olives

ASSORTED SEASONAL FRUIT PLATTER \$185

BRUSCHETTA \$65

toasted baguette topped with tomatoes, basil, EVOO, and parmesan *(Vegan possible with parmesan served on side)*

CHEESE AND CRACKER PLATTER \$195

cheddar, Swiss, Monterey jack and provolone

CRUDITES \$110

assorted raw veggies with ranch dip . Substitute hummus  for \$15 additional.

FRIED CALAMARI \$180

lightly breaded squid, served with marinara sauce and lemon wedges

MINI MEATBALLS \$90

beef meatballs served either Italian style (marinara sauce) or Swedish style (rich brown gravy)

CAULIFLOWER BITES \$135

breaded cauliflower florets *Tossed in choice of:* buffalo (with blue cheese) • BBQ (with ranch) jerk (with jerk mayonnaise) or Thai chili sauce (with ranch)

POTATO CHIPS *Choice of:* plain or cajun (5 baskets) \$45

PRETZELS (5 baskets) \$45

SPINACH AND ARTICHOKE DIP \$135

creamy blend of spinach and artichoke with tortilla chips

TORTILLA CHIPS WITH SALSA (5 baskets) \$70

TORTILLA CHIPS WITH GUACAMOLE (5 baskets) \$145

TORTILLA CHIPS WITH GUACAMOLE AND SALSA (5 baskets) \$165

CHEESE QUESADILLAS \$70

tortillas filled with jack and cheddar cheese, served with sour cream

QUESADILLAS \$110

Choice of: chicken • vegetable  or beef; served with sour cream and salsa

A la Carte Menu

APPETIZERS (LAND) -

Order in quantities of 30, 60 (double the price of 30) or 100 pieces.

Consult a planner for custom quantities (i.e. 75 pieces)

WINGS 🌾 \$55 (30) • \$180 (100)

Choice of: buffalo (with blue cheese) 🌾 • BBQ (with ranch) 🌾 • jerk (with jerk mayo) 🌾 or Thai chili sauce (with ranch) 🌾

BREADED CHICKEN TENDERS \$70 (30) • \$225 (100)

with honey mustard and BBQ sauce

BUFFALO CHICKEN WONTONS \$100 (30) • \$300 (100)

Buffalo chicken with blue cheese in a spring roll wrapper, served with creamy blue cheese

CHICKEN CORDON BLEU BITES \$55 (30) • \$180 (100)

breaded chicken tender stuffed with ham and swiss cheese

CHICKEN SKEWERS 🌾 \$80 (30) • \$285 (100)

Choice of: buffalo (with blue cheese) 🌾 • jerk (with jerk mayo) 🌾 • satay (with Thai peanut sauce) 🌾
ginger (with lime vinaigrette) 🌾 or Thai chili (with ranch) 🌾

BEEF EMPANADAS \$85 (30) • \$285 (100)

ground beef pockets with potatoes, manzanilla olives, tomatoes, roasted poblano peppers and chimichurri;
served with chipotle mayo

CHICKEN EMPANADAS \$85 (30) • \$285 (100)

ground chicken pockets with onion, tomato, roasted poblano pepper, and chimichurri; served with chipotle mayo

PORK CARNITAS EMPANADAS \$85 (30) • \$285 (100)

pork chicharrones pockets with chimichurri, bacon, and jalapeño-monterey jack; served with chipotle mayo

COCKTAIL FRANKS \$55 (30) • \$180 (100)

mini beef hot dogs wrapped in puff pastry, served with deli mustard

NATHANS MINI CORN DOG NUGGETS \$40 (30) • \$130 (100)

mini beef cocktail franks dipped in a honey corn batter, served with honey mustard

A la Carte Menu

APPETIZERS (LAND) - CONTINUED

Order in quantities of 30, 60 (double the price of 30) or 100 pieces.

Consult a planner for custom quantities (i.e. 75 pieces)

Sliders

BACON EGG AND CHEESE (n/a downtown) \$135 (30) • \$450 (100)
with scrambled egg, bacon and cheese

BEEF \$120 (30) • \$400 (100)
mini burgers topped with American cheese and sautéed onions

BUFFALO CHICKEN \$135 (30) • \$450 (100)
breaded chicken tossed in buffalo sauce and topped with blue cheese

PORK BELLY BURNT ENDS \$300 (30) • \$1000 (100)
slow-cooked pork belly, sauced and caramelized and topped with purple cabbage slaw

CALIFORNIA \$165 (30) • \$550 (100)
mini burgers topped with avocado and bacon

CHEDDAR BACON \$150 (30) • \$475 (100)
mini burgers topped with cheddar cheese and bacon

CHICKEN PARMESAN \$135 (30) • \$450 (100)
breaded chicken topped with mozzarella cheese and marinara

FRIED CHICKEN \$300 (30) • \$1000 (100)
breaded chicken tossed in a sweet chili sauce topped with coleslaw and pickle chips

PULLED PORK \$120 (30) • \$400 (100)
pulled pork smothered in sweet n' spicy Carolina style BBQ sauce

VEGGIE  \$135 (30) • \$450 (100)
mini veggie burger topped with cheddar cheese, sautéed onions and chipotle mayo

A la Carte Menu

APPETIZERS (SEA) -

Order in quantities of 30, 60 (double the price of 30) or 100 pieces.

Consult a planner for custom quantities (i.e. 75 pieces)

COCKTAIL SHRIMP 🌊 \$105 (30) • \$350 (100)

classic medium-sized poached shrimp served cold with cocktail sauce

CRISPY WRAPPED SHRIMP \$100 (30) • \$330 (100)

shrimp seasoned with ginger and fresh herbs and wrapped in a delicate pastry sheet, served with sweet chili sauce

MINI CRAB CAKES \$130 (30) • \$430 (100)

crabmeat blended with spices and breadcrumbs, served with chipotle mayo

GRILLED SHRIMP SKEWERS 🌊 \$100 (30) • \$330 (100)

cajun seasoned grilled shrimp served with lemons and cocktail sauce

APPETIZERS (VEGETARIAN) -

Order in quantities of 30, 60 (double the price of 30) or 100 pieces.

Consult a planner for custom quantities (i.e. 75 pieces)

SPANAKOPITA 🌱 \$85 (30) • \$285 (100)

phyllo pastry stuffed with spinach and feta

JALAPEÑO POPPERS 🌱 \$50 (30) • \$165 (100)

jalapeño breaded and stuffed with cheese

MAC N CHEESE WEDGES 🌱 \$50 (30) • \$165 (100)

breaded wedge of macaroni and creamy cheddar cheese

MINI POTATO PANCAKES 🌱 \$40 (30) • \$130 (100)

grated potatoes, eggs & onions with side of applesauce and sour cream

MOZZARELLA STICKS 🌱 \$50 (30) • \$165 (100)

fried whole-milk mozzarella rolled in breadcrumbs, served with marinara sauce

VEGETABLE CURRY SAMOSAS 🌱 \$65 (30) • \$215 (100)

spicy potatoes and peas in pastry, served with sweet n' sour chutney

VEGETABLE POT STICKERS \$45 (30) • \$150 (100)

Choice of: steamed 🌱 or fried 🌱 dumplings filled with mixed veggies, served with soy sauce

VEGETABLE SPRING ROLLS 🌱 \$50 (30) • \$165 (100)

filled with crisp vegetables, served with duck sauce

MINI GRILLED CHEESE TRIANGLES 🌱 \$70 (30) • \$225 (100)

grilled white bread with your choice of American or cheddar cheese, served with marinara

CAPRESE SKEWERS 🌊 🌱 \$80 (30) • \$265 (100)

bocconcini mozzarella, cherry tomatoes, and basil on a skewer with balsamic reduction drizzle

🌊 GLUTEN FREE

🌱 VEGETARIAN

🌱 VEGAN

A la Carte Menu

APPETIZERS (VEGETARIAN) - CONTINUED

Order in quantities of 30, 60 (double the price of 30) or 100 pieces.

Consult a planner for custom quantities (i.e. 75 pieces)

PORTOBELLO ARANCINI  \$65 (30) • \$215 (100)

oven roasted portobello mushrooms, garlic-spinach, mozzarella, and provolone; served with marinara

POTATO AND CHEDDAR PIEROGIES  \$45 (30) • \$150 (100)

pasta pockets filled with potato and cheddar cheese; served with sour cream

PIZZA BITES  \$30 (30) • \$100 (100)

mini crispy golden pocket stuffed with mozzarella cheese and tomato sauce

ENTREES (LAND) -

By the tray - one tray is 20 servings

Make Your Own Taco Bar

Served with soft corn tortillas and toppings on the side:
chopped cilantro, onions, lime wedges, tomatillo (green) salsa & ancho (red) salsa

Choose ONE protein:

CHICKEN TACOS  grilled chicken breast, chopped \$250

CARNE ASADA TACOS  seasoned and grilled sirloin, chopped \$250

CARNITAS TACOS  slow-roasted, braised pork shoulder, chopped \$250

CHICKEN FAJITAS \$250

make your own with chicken, peppers, and onions; served with flour tortillas, sour cream, and salsa

STEAK FAJITAS \$250

make your own with steak, peppers, and onions; served with four tortillas, sour cream, and salsa

PENNE WITH BROCCOLI AND CHICKEN \$115

penne with broccoli, chicken, and *Choice of sauce:* light tomato cream • garlic & oil • vodka or marinara

GRILLED CHICKEN BREAST  \$115

Choice of: seasoned-herbed • Cajun-style or BBQ-style

CHICKEN FRANCESE \$125

lightly battered chicken breasts in lemon-wine sauce

CHICKEN MARSALA \$125

lightly battered chicken breast braised with mushroom and marsala wine

CHICKEN PARMESAN \$135

breaded chicken breasts topped with marinara sauce and melted mozzarella

 GLUTEN FREE

 VEGETARIAN

 VEGAN

A la Carte Menu

ENTREES (LAND) - CONTINUED

By the tray - one tray is 20 servings

SLICED SKIRT STEAK 🍴 \$390

juicy skirt steak charbroiled to perfection

CHICKEN CORDON BLEU \$390

breaded chicken stuffed with ham and swiss, served with creamy dijon mustard

ROAST PORK TENDERLOIN 🍴 \$180

slow roasted pork served on top of a port wine sauce

ENTREES (SEA)

By the tray - one tray is 20 servings

GRILLED TUNA STEAK 🍴 \$350

served rare. *Choice of:* mango pineapple relish • garlic white wine sauce **or** sweet ginger soy sauce

SALMON FILET 🍴 \$200

Choice of: light citrus butter • teriyaki glaze **or** lemon caper sauce

ENTREES (VEGETARIAN)

By the tray - one tray is 20 servings

BAKED MACARONI AND CHEESE 🌱 \$130

elbow macaroni with a blend of cheeses and crispy breadcrumb topping

FARFALLE PRIMAVERA \$80

bowtie pasta with vegetables *Choice of sauce:* light tomato cream 🌱 • vodka 🌱 • garlic & oil 🌱 **or** marinara 🌱

EGGPLANT PARMESAN 🌱 \$120

breaded eggplant layered with marinara sauce and melted mozzarella

WILD MUSHROOM RISOTTO 🍴 🌱 \$240

arborio rice with wild mushroom blend and peas, served with parmesan

PENNE WITH BROCCOLI \$80

penne and broccoli *Choice of sauce:* light tomato cream 🌱 • vodka 🌱 • garlic & oil 🌱 **or** marinara 🌱

VEGETARIAN PAELLA 🍴 🌱 \$160

Spanish rice dish with seasonal vegetables

VEGETABLE TACOS 🍴 🌱 \$180

chopped red, yellow, and green peppers with mushrooms, in taco seasoning with refried beans;
served with toppings on the side: *chopped cilantro, onions, tomatillo (green) salsa and ancho (red) salsa*

🍴 GLUTEN FREE

🌱 VEGETARIAN

🌱 VEGAN

A la Carte Menu

HEROS & WRAPS

By the tray - one tray is 20 servings

3' CAPRESE HERO \$165

fresh mozzarella, tomato, and basil; drizzled with balsamic glaze

3' CHICKEN CAPRESE HERO \$185

grilled pesto chicken, fresh sliced mozzarella, tomato, basil, drizzled with balsamic glaze

3' GRILLED CHICKEN HERO \$165

grilled chicken with monterey-jack cheese, lettuce, tomato, and avocado mayo

3' HAM AND CHEESE HERO \$165

Virginia ham and monterey-jack cheese with lettuce & tomato

3' ITALIAN HERO \$185

genoa salami, ham, capicola, provolone, lettuce, tomato, banana peppers; with oil, vinegar, and oregano

3' TURKEY HERO \$165

oven-gold turkey breast and muenster cheese, with lettuce & tomato

3' ROAST BEEF HERO \$185

roast beef with caramelized onions, provolone, and arugula

HUMMUS AND VEGGIE WRAPS \$145

tahini hummus, cucumber sprouts, red onions, and shredded carrots

GRILLED VEGETABLE WRAPS \$145

zucchini, bell peppers, mushrooms, fresh herbs, mixed greens, avocado, and balsamic glaze

TUNA SALAD WRAPS (n/a downtown) \$145

tuna salad with celery, onion, lettuce, and tomato

CHICKEN SALAD WRAPS (n/a downtown) \$145

chicken salad with celery, onion, chipotle mayo, lettuce, and tomato

TURKEY AND SWISS WRAPS \$145

shaved turkey, swiss cheese, lettuce, and tomato with honey-mustard dressing

SALADS

By the tray - one tray is 20 servings

CAESAR SALAD \$75

romaine lettuce tossed in creamy Caesar dressing and topped with herbed croutons

CAPRESE SALAD \$160

sliced fresh mozzarella, tomato, and basil; served with balsamic glaze on the side

CHICKEN CAESAR SALAD \$125

romaine lettuce tossed in creamy Caesar dressing and topped with herbed croutons and grilled chicken

 GLUTEN FREE

 VEGETARIAN

 VEGAN

A la Carte Menu

SALADS - CONTINUED

By the tray - one tray is 20 servings

PASTA SALAD (n/a downtown)  \$110

chilled farfalle pasta with mixed vegetables tossed in Italian dressing

MIXED GREEN SALAD \$75

mesclun mixed greens, tomatoes, cucumbers, and bell peppers

Choice of two dressings on the side:

balsamic vinaigrette  • ranch  • blue cheese  • Italian  • oil & vinegar 

SIDES

By the tray - one tray is 20 servings

ASSORTED SEASONAL VEGETABLE  \$115

Choice of: grilled with soy-ginger sauce • sautéed with salt, pepper, and minced herbs **or** steamed

GRILLED ASPARAGUS  \$115

seasoned, grilled asparagus

HOMEMADE MASHED POTATOES  \$80

Choice of: regular or garlic

BLACK BEANS  \$50

FRIES  \$70

ITALIAN BREAD  \$50

Choice of: garlic or plain

ROASTED ROSEMARY POTATOES   \$75

oven roasted and quartered red bliss potatoes, seasoned with rosemary

TATER TOTS  \$70

YELLOW RICE   \$45

 GLUTEN FREE

 VEGETARIAN

 VEGAN

A la Carte Menu

DESSERTS

Order in quantities of 30, 60 (double the price of 30) or 100 pieces.

Consult a planner for custom quantities (i.e. 75 pieces)

DAVID'S CHOCOLATE CHIP BROWNIE BITES  \$50 (30) • \$165 (100)

chocolate chip brownies, sprinkled in powdered sugar, and served with chocolate dipping sauce

DAVID'S CHEESECAKE BROWNIE SWIRL BITES  \$50 (30) • \$165 (100)

chocolate brownies swirled with creamy cheesecake

ASSORTED DESSERT CUPS  \$160 (30) • \$530 (100)

Mini assorted dessert cups: cheesecake & raspberries • mascarpone & speculoos cookie crumbs
dark mousse ganache & praline • passionfruit meringue

DAVID'S CHOCOLATE CHIP COOKIES  \$55 (30) • \$180 (100)

MINI CANNOLI  \$120 (30) • \$400 (100)

miniature cannoli shells filled with cannoli cream

DONUT HOLES  BY THE PLATTER (20 servings per platter) \$50

Choice of: plain • powdered sugar or cinnamon sugar