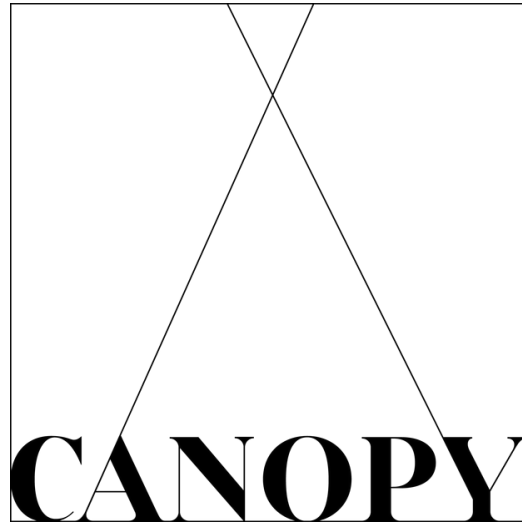




CATERING MENU

Let's Create Something Custom

We know every event is unique. While our menus showcase some of our most popular offerings, our catering team is highly flexible and can accommodate a variety of preferences, dietary needs, and budgets. If you don't see what you're looking for, please reach out—we'd love to customize a menu just for you.

PHOTO GALLERY

RECEPTION GRAZE

Our tables include premium cheeses, charcuterie, fresh seasonal fruit, baguettes, assorted crackers, honey + fig jam, olives, dried fruit + nuts, as well as other accoutrements.

Graze assortment set up on clean tiles, platters, risers, and includes simple greenery.

MULTI-DIMENSIONAL GRAZE

A beautifully curated grazing experience featuring artisan cheeses, charcuterie, seasonal accompaniments.

Small (Serves 30) – \$1,600
Medium (Serves 50) – \$2,400
Large (Serves 75) – \$3,400
Extra-Large (Serves 100) – \$4,300

MULTI-DIMENSIONAL GRAZE + 3 BITES

A beautifully curated grazing experience featuring artisan cheeses, charcuterie, seasonal accompaniments, and your choice of three small bites from our Small Bites menu to perfectly complement the spread.

Select 3 small bites from the Small Bites menu to accompany the graze.

Small (Serves 30) – \$1,950
Medium (Serves 50) – \$3,300
Large (Serves 75) – \$4,600
Extra-Large (Serves 100) – \$5,800

To ensure a seamless event experience, menu pricing does not include applicable service charges, travel fees, or sales tax, which may apply.

Disposable serveware (plates, cutlery, napkins, etc.) is automatically included at \$2.50 per guest unless otherwise requested.

Final pricing and all applicable fees will be outlined in your custom proposal.

Small Bites

SERVED ON REUSABLE WOODEN PLATTERS

HONEY SRIRACHA CHICKEN MEATBALLS (90 PCS) – \$260

Tender chicken meatballs tossed in a sweet and spicy honey sriracha glaze.

CHICKEN SALAD SLIDERS (24 PCS) – \$215

Mini sliders layered with house-made chicken salad on soft buns.

STEAK + ARUGULA SLIDERS (28 PCS) – \$240

Savory steak paired with peppery arugula on soft slider buns.

MINI SAMOSAS (VEGAN, GF) (60 PCS) – \$350

Crispy, flavor-packed samosas filled with warmly spiced vegetables.

SALMON + MANGO CEVICHE CUPS (GF) (30 PCS) – \$285

Fresh salmon and sweet mango served in individual ceviche cups for a refreshing bite.

MINI SPANAKOPITA (VEG) (48 PCS) – \$240

Flaky pastry filled with spinach and feta for a classic Mediterranean favorite.

BRAZILIAN STEAK SKEWERS (60 PCS) – \$350

Tender grilled steak skewers seasoned with bold Brazilian-inspired flavors.

BRUSCHETTA PHYLLO CUPS (VEG) (54 PCS) – \$210

Crispy phyllo cups filled with fresh tomatoes, herbs, and savory toppings.

HOMEMADE DOLMA (VEGAN, GF) (45 PCS) – \$210

House-made grape leaves stuffed with seasoned rice and herbs.

ROASTED SHRIMP COCKTAIL (GF) (40 PCS) – \$215

Chilled roasted shrimp served cocktail-style for an elevated classic.

CRISPY POLENTA BITES (VEG, GF) (44 PCS) – \$210

Golden crispy polenta bites with a savory, satisfying finish.

STEAK + HORSERADISH CREAM CROSTINI (44 PCS) – \$255

Tender steak served atop crostini with creamy horseradish for the perfect savory bite.

BRUSCHETTA CROSTINI (VEGAN) (44 PCS) – \$205

Toasted crostini topped with fresh tomatoes, herbs, and olive oil.

BRIE, BERRY + HONEY PHYLLO CUPS (VEG) (54 PCS) – \$210

A sweet and savory combination of creamy brie, fresh berries, and honey in flaky phyllo shells.

MINI CAPRESE SPOONS (VEG) (30 PCS) – \$190

Fresh mozzarella, tomato, and basil served in individual spoons for an easy bite.

MINI BLACK BEAN EMPANADAS (VEG) (50 PCS) – \$330

Golden mini empanadas filled with seasoned black beans and savory spices.

MINI CHICKEN EMPANADAS (50 PCS) – \$330

Flaky pastry filled with seasoned chicken for a crowd favorite.

MINI SPICY TUNA POKE BOWLS (GF) (30 PCS) – \$350

Fresh tuna with a touch of spice, served in individual poke bowls.

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Platters

SERVED ON REUSABLE WOODEN PLATTERS, EACH TRAY SERVES UP TO 25

ABUNDANT GRAZE BOARD – \$340

A beautifully arranged grazing board featuring artisan cheeses, charcuterie, fresh and dried fruit, olives, nuts, honey, jam, and assorted crackers.

FRESH FRUIT PLATTER – \$210

A colorful assortment of seasonal fruit including berries, grapes, citrus, and melon.

CRUDITÉ + HUMMUS – \$225

Fresh farmer's market vegetables served with house-made hummus and your choice of a second dip: spicy hummus or artichoke jalapeño.

BAGEL + LOX BOARD – \$260

A classic spread featuring assorted fresh bagels, cream cheese, lox, capers, arugula, sliced tomato, cucumber, and red onion.

SMOKEY EGGPLANT SALAD – \$235

A flavorful roasted eggplant spread made with bell pepper, garlic, lemon, walnuts, and fresh mint, served with naan.

ARTISAN SANDWICHES – \$240

An assortment of hand-tied sandwiches on fresh baguettes. Choose two varieties per tray from Caprese, Turkey Avocado, Roasted Veggie, Prosciutto, or Italian.

HARVEST SALAD – \$250

A fresh and vibrant mix of little gem lettuce, radicchio, crisp apples, red onion, walnuts, goat cheese, and dried cherries tossed in our house-made white wine vinaigrette.

TUSCAN KALE SALAD (VEGAN, GF) – \$245

Tuscan kale topped with toasted pine nuts, cherry tomatoes, red onion, microgreens, and nutritional yeast, finished with a bright house-made lemon vinaigrette.

BURRATA BOWL – \$240

Creamy burrata paired with cherry tomatoes, fresh basil, and pesto, served with warm ciabatta for sharing.

CLASSIC CAESAR SALAD – \$210

Crisp romaine lettuce, house-made croutons, and shaved parmesan tossed in our fresh, house-made Caesar dressing.

DESSERT PLATTER – \$240

An assortment of bite-sized desserts including cream puffs, éclairs, macarons, cookies, and fresh berries served with salted caramel and Nutella.

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LUNCH

PRICES SHOWN ARE PER PERSON

BOXED LUNCH – \$30

Your choice of sandwich made on fresh ciabatta with spring mix salad, bagged kettle chips, and a chocolate chip cookie. Minimum order of 10 boxes.

SANDWICH + SALAD GRAZE – \$36

An elevated multi-dimensional lunch graze setup of artisanal sandwiches, housemade salads, chips, cookies, and fresh seasonal fruit.

- Sandwiches (choose 2): CAPRESE; TURKEY AVOCADO; ROASTED VEGGIE; PROSCIUTTO; ITALIAN; VEGGIE HUMMUS (vegan)
- Salads (choose 2): CAESAR; TUSCAN KALE (vegan, gf); SPRING MIX WITH SEASONAL FRUIT, FETA, CANDIED PECANS & VINAIGRETTE; PESTO PASTA

SLIDERS + SALAD GRAZE – \$42

An elevated multi-dimensional lunch graze assortment of sliders and housemade salads, served with fresh seasonal fruit.

- Sliders: Chicken Salad Sliders; Steak Sliders; Eggplant Sliders (Vegetarian, can be vegan)
- Salads (choose 2): CAESAR; TUSCAN KALE (vegan, gf); SPRING MIX WITH SEASONAL FRUIT, FETA, CANDIED PECANS & VINAIGRETTE; PESTO PASTA

MEDITERRANEAN MEZZE – \$54

An elevated multi-dimensional lunch graze spread of Mediterranean classics. Includes Greek Salad, Hummus, Baba Ghanouj, Falafel, Grilled Chicken Kabobs, and choice of Beef or Lamb Kabobs, Rice, and Pita Bread (Wheat + White).

SALAD BAR – \$36

Interactive salad bar with a variety of toppings, dressings, and your choice of two proteins (chicken, steak, or tofu). Served with fresh seasonal fruit.

BUDDHA BOWL – \$45

Buddha bowl bar can be pre-made and dropped off ready to eat, or set up as an interactive build-your-own bowl bar. Served with fresh seasonal fruit.

- Base (choose 1): Brown Rice or Quinoa
- Protein (choose 1): Chicken or Tofu
- Toppings: roasted and fresh vegetables, edamame, pickled onions and ginger, roasted chickpeas
- Sauces: Spicy peanut sauce and lemon maple tahini

THE AFFINAGE PARTY BUNDLE – \$546 PER BUNDLE

A signature assortment for gatherings of 20–25 includes:

- One Meat + Graze Platter & Large Assorted Cracker Tray
- One Mini-Sandwich Platter (6 Caprese + 6 Italian, cut in halves);
- One Crudité + Hummus Platter
- One Mixed Greens Salad with Feta, Seasonal Fruit, Red Onions, Candied Pecans + Balsamic Vinaigrette

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DESSERT

FRUIT PLATTER – \$245

A refreshing display of seasonal fruit, berries, grapes, citrus, and melon. Served on a reusable wooden platter for up to 20 guests.

DESSERT PLATTER – \$240

A beautiful assortment of mini desserts including cream puffs, éclairs, macarons, cookies, and fresh berries with salted caramel and Nutella. Serves up to 25 guests.

POPCORN BAR – \$480

A fun assortment of gourmet popcorn flavors, perfect for sharing. Serves up to 30 guests.

S'MORES BAR – \$550

A nostalgic, interactive s'mores station with graham crackers, Hershey's chocolate, cookies & cream bars, marshmallows, skewers, and a small roasting flame. Serves up to 30 guests.

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BEVERAGE

WATER + SODAS – \$10/PERSON

Still and sparkling water paired with a selection of sodas to keep guests refreshed.

COFFEE + TEA SERVICE – \$12/PERSON

Premium fresh-brewed coffee, hot water, an assortment of caffeinated and herbal teas, dairy and non-dairy milk options, and a variety of sweeteners.

BEER + WINE PACKAGE – \$25/PERSON

Includes beer, red and white wine, plus non-alcoholic beverages such as soft drinks and sparkling water.

OPTIONAL BAR ADD-ONS

- Add up to two specialty cocktails for an additional \$10 per person (bartender required).
- Bartender service available for an additional fee, \$300 / bartender.

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