



## Catering Menu

### BREAKFAST OPTIONS

Pick and choose, selections served on tray

#### TOASTED CROISSANTS

served with whipped butter and apricot jam 2.90 ea, mini 1.00 each

#### SWEET CROISSANTS

Almond, Chocolate Chip, Ricotta and Nutella Large 3.90 each, Mini 1.90 each

#### LOAF BREAD SLICES

Banana, Cranberry, Lemon, Orange, Pumpkin, Zucchini, 3.50 slice

#### MUFFINS

Blueberry, Cranberry, Coffee, Lemon 3.50 each, mini 1.00

#### ROASTED VEGETABLE FRITTATA

Seasonal roasted vegetables baked with whipped eggs and mascarpone cheese  
1.25 per piece

#### INDIVIDUAL QUICHE

eggs baked in a flaky crust with Kalamata olives, sundried tomato and feta cheese 2.90ea, mini 1.25

#### HOMEMADE COUNTRY STYLE BISCUITS

served with apricot jam and whipped butter 2.40ea, mini 1.00 each

### FRUIT SELECTIONS

#### FRUIT PLATTER

sliced seasonal fruits, 2.00 per person, minimum 8 people

#### FRUIT & YOGURT PARFAIT

honey yogurt layered with fruit preserves and house granola, served in individual pots 3.90ea

#### FRUIT BOWL

2.00 per person, minimum 8 people

#### FRUIT SKEWERS

.90 each Fruit Cups – 3.00 each

#### BOWL OF FRESH BERRIES

served with a side of cream 3.50 per person

### BREAKFAST BOX

served on your choice of English muffin, croissant, flour or corn tortilla

#### SANDWICH 3.90 EACH, TORTILLA 2.50

each ham, egg and cheese / avocado egg and cheese / bacon, turkey and cheese / salmon, egg white and cream cheese / potato, egg and cheese

### BEVERAGE SERVICE

All beverage service includes cups, sugar, stirrers, creamer and straws, as applicable

**COFFEE** 30.00 / 1.5 gal Urn (serves 20-30),  
½ (serves 10-18) 15.00

**IC TEA** 20.00 / 2 gal (serves 20-30)  
1 gal (serves 10-18) 10.00

**ORANGE JUICE**, 1 gallon 29.00 (serves 10-15)

# LUNCH TIME

## THE BOX LUNCH COLLECTION

with exception of the Minimalist Box, salad and sandwich filling options listed below

### MINIMALISM BOX

Choose Ham & Cheddar, Turkey & Provolone, or Vegetarian.  
Served with chips and drink 9.00

### POST-MINIMALISM BOX

Sandwich, chips, cookie and can soda or bottle water  
10.90 per person

### ABSTRACT BOX

1/2 sandwich, 1/2 salad, cookie, chips and can soda or water bottle  
11.90 per person

### EXPRESSIONISM BOX

Sandwich or Wrap, salad, cookie and chips with can soda or bottle water 13.90 per person

### COLORFIELD BOX

Salad, whole fruit, cookie and can soda or bottle water  
11.90 per person

## SANDWICH FILLINGS

**CHICKEN SALAD** with lettuce and tomatoes

**TUNA SALAD** with pickles

**SALMON & CUCUMBER** with dill and lemon cream cheese

**TURKEY AND BRIE** with apricot jam

**“CAPRESE”** with Roasted bell pepper and pesto sauce

**PROSCIUTTO & ARUGULA** with fresh mozzarella

**HAM & CHEDDAR** with Dijon mustard

**ROASTED VEGETABLE** with sun dried tomato aioli

## SALAD CHOICES

### GRECA

romaine and spring mix with cucumber, tomato, red onion, feta, kalamata olives with lemon oregano vinaigrette

### MFA SALAD

arugula, spiced pecans, blue cheese, cherry tomatoes, crispy prosciutto, with lemon oregano vinaigrette

### CAESAR SALAD

romaine, feta cheese, croutons with traditional Caesar dressing

### KALE SALAD

marinated kale with cherry tomatoes, sliced almonds, parmesan cheese and croutons

## THE CURATED COLLECTION

Arranged tray of points, fingers, wraps and mini baguettes.  
6.90 per person, minimum 8 people

### AVAILABLE ADDITIONS for SANDWICH TRAY

### FRUIT

Fruit bowl 2.00 per person, minimum 8 people  
Fruit Platter, sliced seasonal fruits 2.00 per person, minimum 8 people  
Fruit Cup 3.00 each

### SALAD

Bowl of Salad, 3.00 per person, minimum 8 people

### SOUP

By the kettle, 2.50 per person, minimum 8 people

# COOKIES AND SWEETS

## ASSORTED COOKIE TRAY .90/per piece

Chocolate chip, chocolate crinkle, coconut macaroon, Italian almond, orange biscuit, pumpkin, vegan lemon biscuit, vegan snickerdoodle, white chocolate

## TARTS

assorted mini 1.90/medium 2.90/ Full Pie 21.00

Lemon, chocolate, white chocolate, walnut, pastry cream, almond cream

## ASSORTED PASTRIES

**CANNOLI** small 1.90each/large 3.50 each

**CUPCAKES** 3.00 each/Full Cake 38.00

Carrot, chocolate, lemon, vanilla

**CHOCOLATE MOUSSE** 2.00

**MINI TIRAMISU** 2.00

**PANNA COTTA** 2.00

# DRINK SERVICE

**PITCHER SERVICE**- Water & Fountain drinks 1.90/per person

**COFFEE** 30.00/1.5 gal Urn (serves 20-30)

**ICE TEA** 20.00/2 gal (serves 20 – 30)

Can Coke, Diet Coke, Dr. Pepper, Sprite, Bottled water 1.00/per piece

# HOT BUFFET LUNCHES

Minimum 10 people- includes salad bowl, choice of one side, bread and butter  
Choose one option per 10 guests

## CASUAL BUFFET- 17.50/pp

Classic Italian lasagna

Vegetarian Lasagna made with béchamel

Turkey Meatloaf with tomato jam

Eggplant Parmesan with fresh mozzarella and tomato sauce

## PREMIUM BUFFET- 22.90/pp

Roasted chicken with roasted tomato and lemon oregano jus

Sliced flatiron on caramelized onion and roasted bell pepper topped with salsa verde

Lemon honey glazed salmon over wilted kale and Dijon glaze

Ricotta gnocchi tossed in lemon basil cream sauce over mixed vegetables

## SIDE OPTIONS

Choose 1, additional choices offered a la carte 12.00 per tray (serves 10) Roasted potatoes, Polenta, Sautéed mushrooms, Vegetable ratatouille, Creamed spinach

# PLATTERS

## PROTEIN SELECTIONS:

6.90 per person

Roasted Chicken Breast with tomatoes and marinated kale

Smoked Salmon, hard boiled egg, cherry tomatoes, dill, lemon and crème fraîche

Sliced Roasted Beef, caramelized onions, creamed spinach, roasted carrots and side of creamy horseradish

Italian Deli Meats- Prosciutto de Parma, Cotto ham, salami slices, roasted turkey breast, provolone and mozzarella cheese

Chicken Salad on lettuce with tomato and cucumber slices

Tuna Salad, white beans, Kalamata olives, roasted bell pepper and capers

## VEGETABLE OPTIONS

3.90 per person

Roasted Vegetable Medley- arrangement of seasonal roasted vegetables

Pasta Salad- cherry tomato, fresh mozzarella, basil, kalamata olives and balsamic glaze

Moroccan Cous Cous – diced cucumber, mint, basil, parsley, pistachio, dried cranberries and curry

Potato Salad – russet potato, sweet potato, creamy mustard, parsley, artichokes and pesto

Roasted Broccoli Salad – pecans, cherry tomatoes, crispy prosciutto, shredded cabbage with creamy house sauce

## BREAD OPTIONS

1.25 per person

Focaccia

Grilled Sourdough

Toasted Baguette

White Bread

Wheat Bread

# PREMIUM MEALS

39.00/per person, minimum 12 people

Three courses. Choose two options from each course. For parties of 25 or more ask our catering director for your available options.

## STARTERS

Ricotta gnocchi, roasted mushrooms, shaved parmesan and salsa verde

Arugula, pear, fresh herbs, candied pecans, blue cheese, balsamic reduction and olive oil

Burrata, roasted tomatoes, grilled sourdough, roasted pepper sauce

Salmon rillettes spread on toasted sourdough, dressed arugula and peashoots

## ENTREES

Slow roasted pork tenderloin, roasted potato and grilled broccolini with mustard cream

Shrimp and grits, harissa burre blanc, sliced scallions, finished with celery salad

Pan seared Filet, sweet potato ragu and roasted vegetables with red wine jus

Coriander crusted market fish, beet jus, wilted kale and glazed carrots

Eggplant and lemon ricotta napoleon, sweet pea puree and chili oil

## DESSERT

Tiramisu

Lemon Tart, strawberry compote

Carrot cake, cream cheese frosting, candied carrots

Earl Grey creme brulee, almond tuile, fresh blueberry

## COCKTAIL PARTY OPTIONS

### ANTIPASTO TRAY

Assorted roasted and marinated vegetables, mozzarella, feta, hummus and olives, toasted sourdough bread, crostini, cranberry walnut bread and apricot jam 32.00 (serves 10-12)

### CHARCUTERIE TRAY

Assorted roasted vegetables, mozzarella, feta, mixed olives, Prosciutto, Cotto Ham, Salame, artichoke hearts, pepperoncini, toasted sourdough, crostini, cranberry walnut bread and apricot jam 41.00 (serves 10-12)

### CHEESE PLATTER

Assorted cheeses, nuts, grapes, apricot jam, crostini and cranberry walnut bread 38.00 (serves 10-12)

### VEGETABLE CRUDITÉ

seasonal dipping sauces 36.00 (serves 10-12)

## SNACKS

Hearty, 2-3 bite items, ideal for casual receptions with drinks, assortment for meetings, or used to fill a light lunch or evening

### PRICED PER DOZEN PIECES

#### BRUSCHETTA

tomato and red onion, avocado, feta and bell pepper, mozzarella, basil and diced tomato 12.00

#### MEATBALLS

with tomato sauce 16.00

**ROASTED VEGETABLE FRITTATA** 12.00

**TRADITIONAL SAUSAGE ROLLS** 17.00

#### PIZZETTE

margherita, salame, mushroom and arugula 17.00

**SWEET SESAME SOY CHICKEN SKEWERS** 18.00

**SPINACH AND RICOTTA ROLLS** 16.00

**SEASONAL VEGETABLE QUICHE** 15.00

**PROSCIUTTO WRAPPED CANTALOUPE** 19.00

**CAPRESE BITES** 14.00

**CRISPY SHRIMP SKEWERS** 24.00

**OXTAIL CROQUETTES** 22.00

Roasted cauliflower bites, tomato jam 20.00

**CHICKEN CURRY PUFFS** 20.00

Cured salmon, crème fraîche biscuit 23.00

**MUSHROOM AND SCALLION SUMMER**

rolls with peanut glaze 25.00

**SHAVED STEAK, POLENTA CAKE, AVOCADO MOUSSE** 26.00

**BACON WRAPPED BUTTERNUT SQUASH** with mozzarella 21.00

## LIGHT BITES

One bite, presentation forward items. Ideal for cocktail receptions, finer gatherings and pass through events

1.90 per piece, minimum 6 pieces per item chosen  
Cheese Straws

**PROSCIUTTO CHEESE STRAWS**

**CHORIZO STUFFED MUSHROOMS**

**HERBED GOAT CHEESE CROISSANTS**

**TAHINI CHICKEN SALAD CUPS**

**PISTACIO CREAM STUFFED APRICOTS**

**ROASTED OLIVE FOCACCIA**

**PECAN CRUSTED GOAT CHEESE BALLS**

**BASIL POTATO FRITTATA BITES**

**ASSORTED RIBBON SANDWICHES**

**ASSORTED MINI QUICHE**

**DATES, BLUE CHEESE, BACON**

**PETIT FOURS** (ask for options)