

celebrations CATERING

Full Tray
Serves 15-20

Half Tray
Serves 10-12

Entrée Selections

Baked Herb Roasted Chicken	40/75
Herbed Chicken Breast	40/75
Pesto Grilled Chicken	40/75
Chicken Tenders	30/55
Mojo Pulled Pork	45/80
Grilled Salmon	70/130
Vegetarian Burgers	35/60
Steak and Mushroom Pasta	62/115
Chicken Alfredo Pasta	40/75

Vegetables, Salads, and Sides

Roasted Salted Fingerling Potatoes	16/30
Country Thyme Rice	20/40
Corn on the Cob	15/30
Roasted Root Vegetables	22/45
Roasted Glazed Carrots	20/40
Grilled Asparagus	20/40
Roasted Brussels Sprouts	17/35
Steamed Broccoli	12/25
Caprese Salad	20/40
Cucumber Tomato Salad	18/35

italian catering
MENU

Full Tray
 Serves 15-20
 Half Tray
 Serves 10-12

Salad

Caprese Salad	20/40
Cucumber Tomato Salad	18/35
Caesar Salad	15/30
Mixed Greens Salad	15/30

Vegetable

Fagiolo <i>Cannellini beans with tinnati sauce, garlic, sage, and olive oil</i>	25/45
Roasted Root Vegetables	22/45
Roasted Brussels Sprouts	17/35
Grilled Asparagus	20/40
Steamed Broccoli	12/35

Starch

Cauliflower Gratin <i>Bechamel Sauce and Parmigiana Cheese</i>	20/36
Roasted Salted Fingerling Potatoes	16/30
Garlic Bread	6/10

Meat

Sausage with Peppers and Onions	45/85
Meatballs with Marinara Sauce	40/80

CREATE YOUR OWN

40/75

Pasta

Choose One

- Linguine
- Spaghetti
- Rotini
- Penne

Sauce

Choose One

- Alfredo
- Vodka
- Marinara

Add Ons

Grilled Chicken	24/40
Grilled Shrimp	38/65

PLANT FORWARD CATERING

*Plant Forward, Sustainably Minded,
Simply infinitely adaptable array of seasonal ingredients to suit each person.*

high energy BOWLS

\$260
Serves
12-15

Choose Your Protein, Grains, Vegetable, Starch, Greens, Complimentary Sides, and Dressings

THEMED GRAINS

Choose 1

Farro
Wheatberry
Brown Rice
Quinoa
Jasmine Rice
Bulgur
Basmati
Fried Rice
Steamed Rice
Wild Rice
Arborio
Amaranth

VEGETABLE

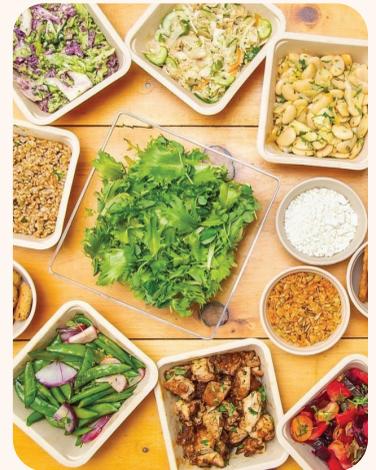
Choose 1

Spinach & Kale
Portobello & Asparagus
Summer Medley
Deconstructed Falafel
Carrot & Radish Slaw
Roasted Brussel Sprouts
Chickpeas & Cauliflower
Salted Roasted Carrots
Hummus Salad
Roasted Squash
Roasted Sweet Potatoes
Avocado

PROTEIN

Choose 1

Blackened Chicken
Herbed Chicken
Chicken Salad
BBQ Meatballs
Tofu Steaks
Meatballs
Pulled Pork
Brisket
Meatballs
Veggie Burger
Fajita Beef ⁺²
Salmon ⁺⁴



COMPOSED SALADS

Choose 1

Corn Salad
Pea Shoot and Rhubarb
Deconstructed Falafel
Amarant Tabbouleh
Tangerine Asian Slaw

GREENS

Choose 1

Spring Mix
Spinach
Arugula
Chopped Romaine

TRIMMINGS

Choose 2

Fried Yuba
Pita Chips
Tortilla Chips
Feta Cheese
Olives
Cotija Cheese
Salsa
Black Beans

DRESSINGS

Choose 2

Sesame Dressing
Ginger Sweet & Sour
Peanut Sauce
Red Pepper Chili Oil
Strawberry Thyme
Vinaigrette
Coconut Lime Dressing
Chile Ancho Aioli
Tzatziki Dressing
Lemon Caper Dressing
Red Pepper Coulis

HYDRATION

Choose 1 gallon of choice

Spicy Pomegranate Mojito
Coconut Pineapple Water
Aloe Vera and Blueberry Water
Extra Trimmings & Dressings \$2.00 each

summer
CATERING



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