



fresh + healthy menu

freshly prepared, beautifully presented, contemporary cuisine



breakfast

- 1 platters & baskets,
hot entrees
- 2 sides



lunch

- 3 wraps & sandwiches
- 4 executive box
- 5 beverages



chilled platters

- 6 vegetarian starters,
starters
- 7 main course,
sandwiches



hors d'oeuvres

- 8 meat, poultry, seafood
- 9 vegetable



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> PLATTERS & BASKETS

Small (8-10) Medium (12-18) Large (20-24)

Assorted Breakfast Tarts

ham, gouda & scallion
roasted vegetable with feta

Small \$75, Medium \$110, Large \$150

Bagels by the dozen

served with organic cream cheese
& fruit preserves

1dz \$30

Mini Muffins by the dozen

freshly baked & delicious

1dz \$15

Morning Pastries

bakery-fresh bagels, scones, muffins &
rugelach, served with organic cream
cheese, sweet butter & preserves

Small \$60, Medium \$ 80, Large \$110

French Country Platter

hard-boiled eggs, sliced rosemary ham, swiss
cheese, brie, tomatoes, whole grain mustard
& cornichions; served with flaky croissants,
baguette, organic butter & fruit preserves

Small \$90, Medium \$125, Large \$165

Savory Breakfast Sandwiches

prosciutto, tomato & basil; smoked salmon
with garlic herb cream cheese
grilled pepper & caramelized onion

Small \$75, Medium \$110, Large \$150

Smoked Salmon Platter

smoked salmon, red onion, capers,
cucumber, tomatoes, eggs, mini bagels
& garlic; herb cream cheese

Small \$90, Medium \$125, Large \$150

Strudel and Berries

mini strudel in a variety of flavor
accompanied by fresh berries

Small \$45 Medium \$60 Large \$90

> HOT ENTREES

Small (8-10) Large (20-24)

Cinnamon French Toast

served with caramelized banana topping

Small \$60, Large \$120

Strata Frittata

roasted vegetables with feta cheese
rosemary ham & gouda cheese with scallions

Small \$65, Large \$120

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- Minimum order for delivery on weekdays is \$150.00 (\$1,000.00 on weekends)
- Delivery and set-up fees start at \$25
- Prices and menu are subject to change
- The kitchen reserves the right to substitute items due to availability or quality of product
- Menu prices include upscale disposables and "greenware"
- Please refer to the Ordering Guide for details

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> SIDES

Small (8-10) Medium (12-18) Large (20-24)

Fresh Fruit Cups

a medley of fresh seasonal fruits

\$4.50 each

Fresh Fruit Skewers

Small \$55, Medium \$75, Large \$95

Seasonal Fruit Salad

Small \$35, Large \$60

Fresh Sliced Fruit

a beautiful arrangement of sliced seasonal fruits

Small \$35, Large \$60

Greek Yogurt

with Cranberry-Pumpkin Seed Granola

\$3.25 Each

Hard Boiled Eggs

\$30 dz.

Scotch Eggs

traditional English-style hard-boiled eggs; encased in herbed sausage

\$70 dz.

Apple Chicken Sausage Links

Small \$35, Medium \$55, Large \$70

Maple Glazed Bacon

Small \$35, Medium \$55, Large \$70

Roasted Rosemary-Garlic Potatoes

Small \$35, Large \$70



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> TRADITIONAL BOX

includes a wrap or sandwich, a small side, two homemade cookies & chips

\$11.50 per person (\$12.95 for Tuna Provencal)

> SANDWICH BUFFET

includes a wrap or sandwich, a small side, two homemade cookies & chips

\$13.50 per person

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> WRAPS

Harvest Chicken Salad

grapes, green onion & apples in a spinach tortilla

Roast Beef & Cheddar

roma tomatoes, greens & horseradish aioli in a garlic-herb tortilla

Turkey & Cranberry

apple cranberry compote, greens, roma tomatoes & whole grain mustard aioli in a whole wheat tortilla

> SANDWICHES

Tuna Provencal

capers, sun dried tomato, oil cured olives, basil & freshly squeezed lemons on a multigrain roll

Rosemary Ham & Swiss

roma tomatoes, greens & honey dijon aioli on a crusty baguette

Veggie Melt

grilled zucchini, peppers, eggplant, caramelized onions, basil, melted cheddar & basil-pesto aioli on a ciabatta roll

Market Veggie

marinated artichoke hearts, cucumbers, roma tomatoes, red onions, & garlic herb spread on a crusty baguette

Thai Chicken

chicken breast marinated in thai red curry with, fresh cilantro & basil on a crusty baguette

> VEGAN

Primavera

grilled eggplant, peppers, onions & zucchini with herbed white bean puree on a ciabatta roll

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> EXECUTIVE BOX

All entrees include a green salad, seasonal fruit salad & dessert

Chile-Garlic Shrimp

served on a bed of greens with pineapple relish

\$19.75 per person

Grilled Lemon-Thyme Chicken

served on a bed of grilled vegetable couscous & garnished with a slice of charred lemon

\$16.75 per person

Grilled Seasonal Veggie Kabobs

served on a bed of garlic infused couscous

\$16.75 per person

Harvest Chicken Salad

grapes, green onion & apples on a bed of greens with rustic bread

\$16.75 per person

Pepper Crusted Beef Tenderloin

(available in multiples of 10 only - 48 hour notice please) served with shallot, mushroom & asparagus medley

\$21.50 per person

Santa Fe Chicken

roasted with subtle spices & served with zesty relish

\$16.75 per person

Sesame Hoisin Salmon

served with spicy asian noodle salad

\$19.75 per person

Tuna Provencal

capers, sun dried tomatoes, olives & fresh herbs

\$16.75 per person



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> BEVERAGES

Hot beverages are served in Disposable coffee boxes. Thermal carafes available upon request.

Caffé

served with half & half and assorted sweeteners

\$12.50 (6-8), \$25 (20), \$50 (40), \$75 (60)

Stash Herbal and Breakfast Teas

served with lemon & assorted sweeteners

\$12.50 (6-8), \$25 (20), \$50 (40)

Oregon Chai

a blend of black tea, honey, vanilla, spices & milk

\$25.00 (6-8)

Organic Orange Juice

\$11 (1 Gallon serves 12+)

Spring Water

\$1.25 each

\$25 case of 35

Nantucket Nectars

cranberry or apple

\$1.95 each

\$35 case of 24

Izze Natural Sodas

blackberry, grapefruit, clementine or apple

\$1.75 each

\$35 case of 24

Organic Honest Teas or Ades

may include: black berry forest, lemon tulsi, green dragon, assam & mango white

\$1.95 each

\$23 case of 12

Natural Lemonade

\$2.25 each

\$25 case of 12

La Croix Sparkling Water

lemon or lime

\$1.50 each

\$30 case of 24

Ice

\$6 for 22 lb. bag

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fresh + healthy chilled platters

Chilled platters can be used in a wide variety of ways, from brunch to dinner. Pair platters of Santa Fe Grilled Chicken, Balsamic Grilled Vegetables and a nice big Market Green Salad with some Fresh Baked Cookies for a fantastic lunch.

> STARTERS

Small (8-10) Medium (12-18) Large (20-24)

Vegetable Crudite

a selection of fresh crisp vegetables with assorted dips

Small \$50 Medium \$75 Large \$95

Hummus and Grilled Pita

grilled pita bread with lemon-garlic hummus

Small \$30 Medium \$40 Large \$50

Gourmet Cheese and Fruit

featuring domestic & imported selections with dried & fresh fruits

Small \$85 Medium \$110 Large \$150

Mediterranean Mezze

crispy falafel, dolmades, marinated artichokes, kalamata olives, feta cheese & grilled vegetables, served with creamy hummus & grilled pita

Small \$75 Medium \$95 Large \$110

Bruschetta

a trio of toppings such as fresh tomato with basil, tuscan white bean hummus, & roasted zucchini with goat cheese; served with crostinis

Small \$50 Medium \$75 Large \$100

Vietnamese Spring Rolls

(48 hour notice please)

choice of tofu or poached shrimp, served with hoisin peanut sauce

Large \$110

Antipasto

thinly sliced prosciutto & salami accompanied by gourmet cheeses, artichoke hearts, olives & crispy breads

Small \$75 Medium \$100 Large \$130

Grilled Sausage and Charred Onions

an assortment of artisan sausages with charred onions & peppers, cornichons, crusty bread & spicy mustard

Small \$75 Medium \$110 Large \$150

Sampler

chicken satay, asian style meatballs with honey-soy glaze & mushroom duxelle wrapped in puff pastry [charred chili rubbed beef skewers included in large platter]

Medium \$160 Large \$210

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> MAIN COURSE

Small (8-10) Medium (12-18) Large (20-24)

Balsamic Grilled Vegetables

grilled yellow squash, zucchini, eggplant, red onion, grape tomatoes & peppers, brushed with balsamico & basil pesto

Small \$55 Medium \$75 Large \$95

Quinoa- stuffed Peppers

spinach, black beans, tomato & spices, topped with aged jack cheese

Small \$75 Large \$120

Beef Tenderloin with Onion Frites

(48 hour notice please) thinly sliced, medium rare beef tenderloin garnished with crispy onions & drizzled with balsamic glaze

Small \$160

Bistro

make your own sandwich with a selection of herb-roasted turkey breast, rosemary ham, roast beef, assorted cheeses, herb aioli, whole grain mustard, greens, roma tomatoes, red onions, cornichons & assorted rolls

Small \$90 Medium \$120 Large \$160

Lemon Thyme Chicken

sliced grilled chicken marinated with fresh lemon & thyme, served with grilled asparagus & tomatoes

Small \$70 Medium \$90 Large \$120

Turkey Cobb Salad

classic deconstructed salad with tomatoes, crispy bacon, avocado, hard boiled egg, green onions, parmesan croutons, crumbled blue cheese & buttermilk ranch dressing

Large \$165

Caesar Salad with Chili-Garlic Shrimp

chili marinated shrimp, crisp romaine hearts, garnished with lemon wedges & parmesan aioli

Large \$165

Jalapeno-Cilantro Grilled Chicken

chicken breast marinated in a jalapeno-cilantro pesto & chilies

Small \$70 Medium \$90 Large \$120

Santa Fe Chicken

grilled chicken breast rubbed with ancho chilies; served with zesty relish

Small \$70 Medium \$95 Large \$120

> SANDWICHES

Small (8-10) Medium (12-18) Large (20-24)

Beef Tenderloin

(48 hour notice please)

medium-rare sliced beef, bibb lettuce, caramelized onions, horseradish aioli & chimichurri sauce

Large \$175

Wraps

turkey, roast beef, rosemary ham & grilled eggplant in bite-size pieces perfect for a crowd

Small \$60 Medium \$95 Large \$120

Mini Assorted

roast beef & cheddar, rosemary ham & swiss, turkey & cranberry, and grilled eggplant with peppers on soft mini rolls

Small \$60 Medium \$85 Large \$125

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fresh + healthy hors d'oeuvres

48 hour advance notice requested. 3 dozen minimum per selection unless otherwise noted.
Priced per dozen unless otherwise noted.

> MEAT

Honey-soy Meatballs

wrapped in radicchio & skewered
\$27

Charred Chili Rubbed Beef Skewers

marinated sirloin with thai spices, served with a basil-lime aioli
\$30

Beef Tenderloin on Crostini

sliced rare with balsamic onions, horseradish aioli
\$32

Prosciutto Stuffed and Roasted Yukon Potatoes

with citrus sour cream & green onions
\$24

Mini Beef Wellington

mushroom duxelle & puff pastry
\$24

Antipasto Skewers

marinated mozzarella, artichoke hearts, olives & cured salami
\$27

Balsamic Glazed Beef Skewers

with horseradish aioli
\$27

> POULTRY

Moroccan Chicken Fingers

curried chicken wrapped in a delicate, crisp pastry with mango chutney dipping sauce
\$27 [10 dz. minimum – additional cooking and assembly required]

Vietnamese Chicken Salad in Cucumber Cups

red chilies, cabbage, shredded carrot, herbs & fresh lime dressing
\$27 [10 dz. minimum]

Santa Fe Chicken Skewers

rubbed with ancho chilies & served with cumin crema
\$27

Chicken Satay

chicken skewers grilled, then brushed with coconut scented peanut sauce
\$27

> SEAFOOD

Smoked Salmon on Pumpernickel Toast

with yellow pepper relish & herbed cheese
\$36

Smoked Salmon Salad in Mini Roasted Potatoes

with caper crème fraiche
\$30

Ahi Tuna

Served with tomato, watermelon, feta & tarragon salad
\$45 [10 dz. minimum, full service events only]

Tuna Nicoise Cakes

served with tapenade crème fraiche & lemon aioli
\$36

Miso-Citrus Shrimp Skewers

served with sake & grilled snap peas
\$36

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> VEGETABLE

Baby Vegetable Crudite Cups

individual cups filled with dip, anchoring
a vertical display of crisp vegetable sticks
\$4 ea (5 dozen minimum)

Moroccan Spiced Goat Cheese Crostinis

olive tapenade on crostini with spiced goat
cheese
\$27

Lemon Flan and Basil Salad

savory goat cheese & lemon topped with basil
salad lightly tossed in champagne vinaigrette
\$24

Asian Noodle Salad

served in individual Chinese boxes
\$4.50 ea

Mini Tomato-basil Tarts

bite sized pastries with basil pesto
& parmesan
\$30

Potato and Goat Cheese Royale

roasted baby potato & scallions
\$24

Mushroom Vol au Vent

mushroom duxelle in puff pastry
\$27

Mini Quiche

rosemary ham & gouda
roasted vegetable & feta
caramelized onion & blue cheese
\$27

Caprese Skewers

marinated mozzarella, tomato & basil
\$30

Italian Vegetable Skewers

olives, mozzarella, artichoke & grape tomato
\$30

Artichoke and Goat Cheese Tarts

with spicy tomato jam
\$30



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