



## CATERING / RECEPTION

Below is a selection of our most popular appetizers. If you don't see a particular item you were thinking of, simply ask and we can try to provide it. We can also personalize menus based on events and budgets.

*Prices are per dozen with a minimum order of three dozen per item. All taxes included.*

*We pride ourselves on providing REAL food with OVER 90% MADE FRESH in-house.*

<b>Artichoke Pate</b> <i>with rice crackers</i>	\$12.65
<b>Cheese Tortellini &amp; Basil Skewer</b> <i>roasted red pepper accompaniment</i>	\$13
<b>Spanakopita</b> <i>spinach &amp; feta with tzatziki dip</i>	\$14.50
<b>Teriyaki Meatballs</b> <i>with toasted sesame seeds (6 dozen min order)</i>	\$9.75
<b>Creamy Blue Cheese Stuffed Medjool Dates</b>	\$18.40
<b>Goat Cheese Truffles</b>	\$16
<b>Bruschetta</b> <i>fresh tomatoes and basil</i>	\$16
<b>Grilled Chicken Skewers</b> <i>choice of barbeque or plum glaze</i>	\$23
<b>Panko Crusted Chicken Bites</b> <i>choice of lemon pepper or Cajun spice</i>	\$17.25
<b>Marinated Aged Cheddar and Olive Skewer</b> <i>focaccia crouton and herbs</i>	\$13.80
<b>Calabrese Skewers</b> <i>bocconcini, tomato and basil</i>	\$17.80
<b>Corn Tartlets</b> <i>sweet pepper and cheese filling</i>	\$16
<b>Blue Cheese Ginger Snap</b> <i>with poached pear</i>	\$18.50
<b>Artichoke Bruschetta</b> <i>with green olives and capers</i>	\$17.25
<b>Garlic &amp; Parmesan Potato Stacks</b> <i>sour cream &amp; chives</i>	\$17.25
<b>Bacon Wrapped Dates</b> <i>choice of feta or goat cheese stuffing</i>	\$18.75
<b>Falafel Crackers</b> <i>hummus, raita and rice crackers</i>	\$16.50
<b>Homemade Quichettes</b>	\$19

<b>Mexican Chicken or Pulled Pork Tortilla Cup</b>		\$18.50
<b>Asian Wonton Cups</b> <i>mandarins, edamame and lime slaw</i>		\$17.25
<b>Mushroom Arancini</b> <i>mozzarella centers</i>		\$21.85
<b>Roast Beef Crostini</b> <i>caramelized onions &amp; fresh horseradish</i>		\$20.50
<b>House made Dips &amp; Spreads w/Bread, Chips or G.F. Crackers</b>		\$34
<i>choice of;</i>		
<i>Artichoke and Spinach</i>		
<i>Mexican Black Bean</i>		
<i>Hummus (plain, roasted red pepper, or lemon)</i>		
<i>Herbed Yogurt Dip</i>		
<b>Ciabatta Sliders</b>		\$31
<i>choice of;</i>		
<i>Slow Roasted Pulled Pork and Apple Slaw</i>		
<i>Chicken Salad with Sweet Chili Mayo and Veggies</i>		
<i>Marinara Meatballs</i>		
<i>Mango and Vegetable Slaw with Lime</i>		
<b>Fruit trays</b>	<i>Small \$43.50 (25-30)</i>	
	<i>Large \$74 (50-60 people)</i>	
<b>Veggie trays w/Herbed Dip</b>	<i>Small \$43.50 (25-30)</i>	
	<i>Large \$74 (50-60 people)</i>	
<b>Cheese platter</b> <i>garnished w/fresh accompaniments, served w/assorted crackers</i>		
	<i>Small \$95 (25-30)</i>	
	<i>Large \$155 (50-60 people)</i>	
<b>Dessert platter</b>		
	<i>Assorted squares &amp; cakes</i>	\$20.75
	<i>Assorted cookies</i>	\$17.25

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**Want help deciding?**  
**Give us your budget and we'll do it for you.**

• A 15% gratuity will be added to all invoices • 50% deposit on food & beverage purchases is required at time of booking, the remainder of invoice is due 30 days before your event • Final number of guests must be confirmed a minimum of 72 hours before your event. At this time please advise us on any dietary restrictions.

# Boardroom Lunch

## CHEFS DAILY CUP OF SOUP OR GREEN SALAD

## DELI SANDWICHES & WRAPS (CHOOSE 3 OF THE FOLLOWING)

### ROAST BEEF KAISER

*AGED CHEDDAR, HORSERADISH MAYO, PICKLED ONIONS*

### TURKEY BREAST BUNWICH

*PESTO MAYO, HAVARTI, FRESH RED PEPPERS*

### BLACK FOREST HAM BUNWICH

*HAVARTI, DIJON MAYO, TOMATOES*

### EGG SALAD BUNWICH

*PICKLES, PARSLEY, MAYO*

### FALAFEL WRAP

*FALAFEL, TZATZIKI, CUCUMBER, TOMATO, LETTUCE*

### CHICKEN CAESAR WRAP

*CHICKEN BREAST, CRISP BACON, PARMESAN CHEESE, LETTUCE, CAESAR DRESSING*

## FRESHLY BAKED GOODIES

## COFFEE & TEA

**\$14.50 / PERSON** (tax included)

\*\*\*\* GLUTEN FREE OPTIONS AVAILABLE AT \$3.50 PER PERSON

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# Beverage Menu

*(Taxes Included)*

## PITCHERS & URNS

FILTERED WATER (1.89L. PITCHER) \$1.60

FILTERED WATER (8.5L. URN) \$5.95

LEMON WATER (8.5L. URN) \$6.95

ICED TEA (8.5L. URN) \$25

LEMONADE (8.5L. URN) \$25

## COFFEE & TEA

STEEPED TEA URN (10 CUPS) \$20

SMALL COFFEE URN (10 CUPS) \$20

MEDIUM COFFEE URN (20 CUPS) \$40

LARGE COFFEE URN (30 CUPS) \$60

## ON CONSUMPTION

JUICE/SOFT DRINKS \$2.50

BOTTLED WATER \$2

## CASH BAR

WINE (5oz) \$6.50

BEER (355ml) \$6.50

## HOST BAR (+tax & gratuity)

WINE (5oz) \$5.50

BEER (355ml) \$5.50

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