

RSVP

CATERING

CORPORATE MENU



*Our menu options are produced in a facility where nuts, dairy, shellfish, gluten and soy are present.
Prices are subject to change.*

INFO@RSVPCATERING.COM | 703-573-8700

BREAKFAST

5 PER FLAVOR MINIMUM ORDER

EGGS

BREAKFAST BURRITOS | \$6.95 EACH*

Bacon, egg, potato and cheddar
Carne asada, egg, and queso
Spinach, egg and feta (V)

HOT BREAKFAST SANDWICHES | \$5.95 EACH

Egg and cheese on a croissant (V)
Bacon, egg and cheese on a brioche bun
Sausage, egg and cheese on an English muffin

INDIVIDUAL QUICHE | \$7.50 EACH

Broccoli and Gruyere (V)
Ham and Swiss
Mushroom and cheddar (V)

CRUSTLESS QUICHE MUFFINS (GF) | \$4.95 EACH

Mediterranean (V): Roasted red pepper, zucchini and feta
Lorraine: Ham, Swiss and chive

CALIFORNIA BREAKFAST CASSEROLE (GF, V) | \$5.95

Freshly baked eggs with red onion, red pepper and broccoli. Served with smashed avocado

SCRAMBLED EGGS (GF) | \$4.95 PER PERSON

Three farm fresh scrambled eggs

SUBSTITUTIONS

GLUTEN FREE BUNS:

To any sandwich for an additional \$1.00 per person

EGG WHITES:

To any item for an additional \$2.00 per person

"JUST EGG":

Vegan egg alternative available for some items, please inquire for more information

SPECIALTY BREAKFAST

ATLANTIC SALMON PLATTER | \$9.95 PER PERSON

Smoked salmon, fresh dill, lemon wedges, capers, Bermuda onions, chopped tomatoes, bagels and plain cream cheese

PARISIAN BREAKFAST CREPES | \$7.95

Wild Mushroom (V): Scrambled eggs, wild mushrooms, swiss, bechamel sauce & chives
French Ham: Scrambled eggs, ham, cheddar, bechamel sauce & chives

BREAKFAST BOWLS | \$9.95 EACH

Shakshuka Bowl (GF,VG): "Just Egg" poached in a Middle Eastern stew of tomato, onion, garlic and spices, finished with fresh herbs
Veggie Burrito Bowl (GF,V): Scrambled eggs, sautéed peppers and onions, black beans and salsa

Chicken Chorizo Burrito Bowl (GF): Scrambled eggs, sautéed peppers and onions, black beans and salsa

SOUTHERN BISCUITS & GRAVY | \$9.95 EACH

Homemade mini buttermilk biscuits, pork sausage gravy, black pepper and herbs

GOURMET AVOCADO TOAST | \$9.95-\$11.95 EACH

Santa Monica Toast (VG): Lime avocado spread, rustico bread, smoked carrot "bacon", tomato, pickled red onion, capers and fresh dill
Norwegian Toast: Lime avocado spread, rustico bread, smoked salmon, hard boiled egg, pickled red onion, capers and fresh dill

FRENCH TOAST (V) | \$5.50 PER PERSON

Maple syrup and butter

MORNING CHARCUTERIE (N) | \$17.95 PER PERSON

Olli fennel pollen salami, prosciutto, triple cream brie, sharp cheddar, hard boiled eggs, strawberries, whole wheat and chocolate croissants, cheddar biscuits, seasonal jam, salted butter and Nutella

BREAKFAST

5 PER FLAVOR MINIMUM ORDER

FRUIT

FRUIT DISPLAY (GF, VG) | \$5.25-\$6.95 PER PERSON

Signature: Berries, cantaloupe, honeydew, grapes, orange and pineapple

Tropical: Berries, cantaloupe, grapes, honeydew, kiwi, mango and pineapple

FRUIT SALAD (GF, VG) | \$4.95-\$5.95 PER PERSON

Signature: Cantaloupe, honeydew, grapes, orange, pineapple and strawberries

Seasonal: Fall/Winter and Spring/Summer

MIXED BERRIES (GF, VG) | \$5.95 EACH

Blackberries, blueberries, raspberries and strawberries

PARFAITS & YOGURTS

INDIVIDUAL PARFAITS | \$6 EACH

Cranberry pomegranate (GF,N,V)

Pumpkin Spice (V)

Citrus Vanilla (GF,N,V)

Tropical Fruit (GF,N, V)

Mixed Berry (GF,N,V)

STRAWBERRY COCONUT CHIA SEED PARFAIT (GF, N, VG) | \$6.95 EACH

Chia seeds, oats, coconut milk, strawberries, toasted coconut and maple syrup

INDIVIDUAL YOGURTS (GF, V) | \$2.25-3.95 EACH

Individual low fat fruit or Greek yogurt

GREEK YOGURT BAR (GF, N, V) | \$7.25 EACH

Greek yogurt, almonds, honey, berries, homemade granola, mini chocolate chip and toasted coconut

OATMEAL

TROPICAL COCONUT OATMEAL (GF, N, VG) | \$4.25 PER PERSON

Toasted oatmeal, pineapple, coconut agave nectar, vanilla and lemon zest

TRADITIONAL OATMEAL (GF, VG) | \$3.50 PER PERSON

Oatmeal with raisins and brown sugar

OVERNIGHT OATS (GF, N, VG) | \$6.95

Black Forest: Oats, chia seeds, almond milk, cocoa, chia seeds, cherry filling

Chocolate Chip Cookie: Oats, chia seeds, almond milk, chocolate chips, light brown sugar, vanilla extract, cocoa powder, cinnamon

Key Lime: Oats, chia seeds, almond & coconut milk, key lime juice, maple syrup, toasted coconut, oat crumble

BREAKFAST SIDES

APPLEWOOD SMOKED BACON (GF) | \$3.75 PER PERSON

CHICKEN APPLE SAUSAGE (GF) | \$4.25 PER PERSON

TURKEY BACON (GF) | \$4.25 PER PERSON

VEGETABLE SAUSAGE PATTY (V) \$4.25 PER PERSON

NEW POTATO HOME FRIES (GF, VG) | \$3.95 PER PERSON

Smokey paprika, garlic, olive oil, salt and pepper.

SWEET POTATO HOME FRIES (GF, VG) | \$3.95 PER PERSON

Tri-color peppers and fresh herbs.



BREAKFAST BAKERY

5 PERSON MINIMUM ORDER

DELUXE BREAKFAST ASSORTMENT (V) | \$6.50 PER PERSON

Mini classic & mini chocolate croissant, raspberry croissant supreme, mini carrot cake and double chocolate espresso muffins, mini seasonal scones & tea breads accompanied by preserves and butter

ENERGY BALLS (GF, N, V) | \$2.50 EACH

Peanut crunch and chocolate s'mores

HOMEMADE GRANOLA BARS (GF, VG) | \$2.25 EACH

Rolled oats, dried cranberries, dried apricots, sunflower seeds, pumpkin seeds and cinnamon

FRENCH PATISSERIE MIX (V, N) | \$4.95 PER PERSON

Mini classic croissant, mini almond- frangipane croissant, mini chocolate croissant, raspberry supreme croissant, mini croissant donuts with sea salt & seasonal jam

SCONES (V) | \$2.99 EACH

Berry buttermilk, vanilla golden raisin and orange chocolate chip

MINI CROISSANT DONUTS (V) | \$2.50 EACH

Cinnamon sugar, chocolate glazed and sprinkle

NEW YORK BAGEL BAR (V) | \$6.95 PER PERSON

Assorted bagels with plain and vegetable cream cheese

MUFFINS (V) | \$2.50 EACH

MINI MUFFINS (V) | \$2.25 EACH

GLUTEN FREE BLUEBERRY (GF, V) | \$2.95 EACH*

Blueberry crumb, carrot cake, double chocolate espresso & apple streusel

**Minimum order of 6.*

TEA BREADS (V) | \$4.25 PER PERSON

Banana chocolate chip, lemon and zucchini

CINNAMON ROLLS (V) | \$5.25 EACH,

Classic and mixed berry with cream cheese frosting

**Minimum order 2 dozen*



BREAKFAST PRIX-FIXE

5 PERSON MINIMUM ORDER

ALL AMERICAN BREAKFAST \$15.95 PER PERSON

SCRAMBLED EGGS (GF,V)
APPLEWOOD SMOKED BACON (GF)
NEW POTATO HOME FRIES (GF, VG)
SIGNATURE FRUIT SALAD (GF, VG)

CACTUS CANTINA | \$16.95 PER PERSON

BREAKFAST BURRITOS
NEW POTATO HOME FRIES (GF,VG)
SIGNATURE FRUIT SALAD (GF, VG)

CAPITOL HILL | \$15.95 PER PERSON

MINI CRUSTLESS QUICHE MUFFINS (GF)
APPLEWOOD SMOKED BACON (GF)
NEW POTATO HOME FRIES (GF, VG)
SIGNATURE FRUIT SALAD (GF, VG)

BISTRO BREAKFAST \$14.95 PER PERSON

PARISIAN BREAKFAST CREPES
HERB ROASTED FINGERLING
POTATOES (GF, VG)
SIGNATURE FRUIT SALAD (GF, VG)

CORPORATE START UP | \$15.95 PER PERSON

SCRAMBLED EGGS (GF,V)
SWEET POTATO HOME FRIES (GF, VG)
ASSORTED MUFFINS (V)
SIGNATURE FRUIT SALAD (GF, VG)

MALIBU BREAKFAST | \$13.95 PER PERSON

CALIFORNIA BREAKFAST CASSEROLE
(GF, V)
INDIVIDUAL GREEK YOGURTS (GF,V)
SIGNATURE FRUIT SALAD (GF, VG)

FRESH START | \$12.95 PER PERSON

MINI MUFFINS & TEA BREADS (V)
HOMEMADE GRANOLA BARS (GF, VG)
ASSORTED YOGURTS (GF, V)
SIGNATURE FRUIT SALAD (GF, VG)



BREAKFAST BOXED MEALS

5 PER TYPE MINIMUM ORDER

HOT BREAKFAST BOXES

CREATE YOUR OWN BREAKFAST BOX | \$9.95

ENTRÉE SELECTIONS

Choice of one of the following hot breakfast entrees:

BREAKFAST BURRITOS

*Bacon, egg, potato and cheddar
Carne asada, egg, and queso
Spinach, egg and feta (V)*

BREAKFAST SANDWICHES

*Egg and cheese on a croissant (V)
Bacon, egg and cheese on a brioche bun
Sausage, egg and cheese on an English muffin*

CRUSTLESS QUICHE MUFFINS

Mediterranean (GF,V): Roasted red pepper and zucchini with feta

Lorraine (GF): Ham, Swiss with chive

PARISIAN BREAKFAST CREPES

*Scrambled eggs, ham & cheddar
Scrambled eggs, wild mushroom & swiss*

CHOICE OF SIDE:

NEW POTATO HOME FRIES (GF, V)

SWEET POTATO HOME FRIES (GF, V)

TATER TOTS (GF, V)

ROOM TEMPERATURE BOXES

CONTINENTAL BREAKFAST BOX | \$7.99

MINI CROISSANT (V)

MINI SEASONAL MUFFIN (V)

FRUIT SALAD (GF,V)

JAM & BUTTER (GF, V)

MORNING POWER BOX | \$9.99

HARD BOILED EGGS (GF, V)

ENERGY BALLS (GF, N, V)

ZUCCHINI BREAD (GF, V)

SMOKED SALMON BREAKFAST GRAIN BOX (GF) | \$13.99

SMOKED SALMON (GF)

Quinoa, sautéed spinach, baby heirloom tomatoes, lemon dressing

HARD BOILED EGG (GF,V)

FRUIT SALAD (GF, VG)

FRENCH TOAST BOX (V) | \$10.99

CHAI SPICED FRENCH TOAST STICKS

Maple syrup and cardamom whipped cream

SIGNATURE FRUIT SALAD (GF, VG)



BOXED MEALS

5 PER TYPE MINIMUM ORDER

BUFFALO CHICKEN BOX | \$14.99

BUFFALO CHICKEN SALAD (GF)

Grilled chicken, romaine, crumbled blue cheese, celery, carrot, tomato, red cabbage, Buffalo ranch dressing

TRADITIONAL POTATO SALAD (GF,V)

New Potatoes, mayonnaise, hard boiled egg and dijon mustard

GRAPES (GF, VG)

ROMAN HOLIDAY BOX | \$14.95

GRILLED CHICKEN CAESAR SALAD

Romaine lettuce, parmesan and croutons with Caesar dressing

BOWTIE PASTA SALAD (N, V)

Bowtie pasta, arugula, pine nuts, asparagus, crushed red pepper, tomatoes and parmesan with lemon garlic vinaigrette

GRAPES (GF, VG)

CHICKEN ELOTE BOX | \$14.99

CHICKEN ELOTE SALAD (GF)

Grilled chicken, mesclun, red cabbage, elote corn salad, tomato, black beans, queso fresco, tortilla strips and cilantro lime ranch dressing

LIME BASMATI RICE (GF, VG)

Spanish onion, lime, cilantro

SIGNATURE FRUIT SALAD (GF, VG)

CHIMICHURRI MIXED GRILL BOX | \$16.99

CHIMICHURRI CHICKEN MIXED GRILL (GF)

Green chimichurri chicken marinated grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini

BABY HEIRLOOM QUINOA (GF, VG)

Quinoa, baby heirloom tomatoes, black beans and roasted corn

SIGNATURE FRUIT SALAD (GF, VG)

VEGAN CHIMICHURRI MIXED GRILL | \$12.95

CHIMICHURRI VEGETABLE MIXED GRILL (GF, VG)

Green chimichurri marinated grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini

BABY HEIRLOOM QUINOA (GF, VG)

Quinoa, baby heirloom tomatoes, black beans and roasted corn

SIGNATURE FRUIT SALAD (GF, VG)

ITALIAN PICNIC BOX | \$14.99

GRILLED FLORENTINE CHICKEN (GF)

Spinach, artichoke, olives and red wine vinaigrette

TOMATO & MOZZARELLA SALAD (GF, V)

Baby heirloom tomatoes, baby fresh mozzarella balls, balsamic reduction, garlic and EVOO

SIGNATURE FRUIT SALAD (GF, VG)

BOXED MEALS - HOT ENTRÉES

5 PER TYPE MINIMUM ORDER

CRAB CAKES | \$35.99

Two 2.5oz. crab cakes, roasted corn relish and garlic mashed potatoes with remoulade sauce

HERB GARDEN CHICKEN | \$17.99

Lemon herb chicken, julienne vegetables and couscous pilaf with a white wine sauce

ALE BRAISED BRISKET | \$20.99

Brisket braised in dark ale sauce, garlic mashed potatoes, julienned carrots, zucchini and squash with a sweet potato biscuit

NEW ENGLAND COD (GF) | \$18.99

Roasted cod, smoked tomato confit, carrots and citrus black and basmati rice pilaf

TERIYAKI BEEF BOWL | \$17.99

Teriyaki beef with stir-fried vegetables and fried rice

FAJITA CHICKEN BOWL (GF) | \$17.99

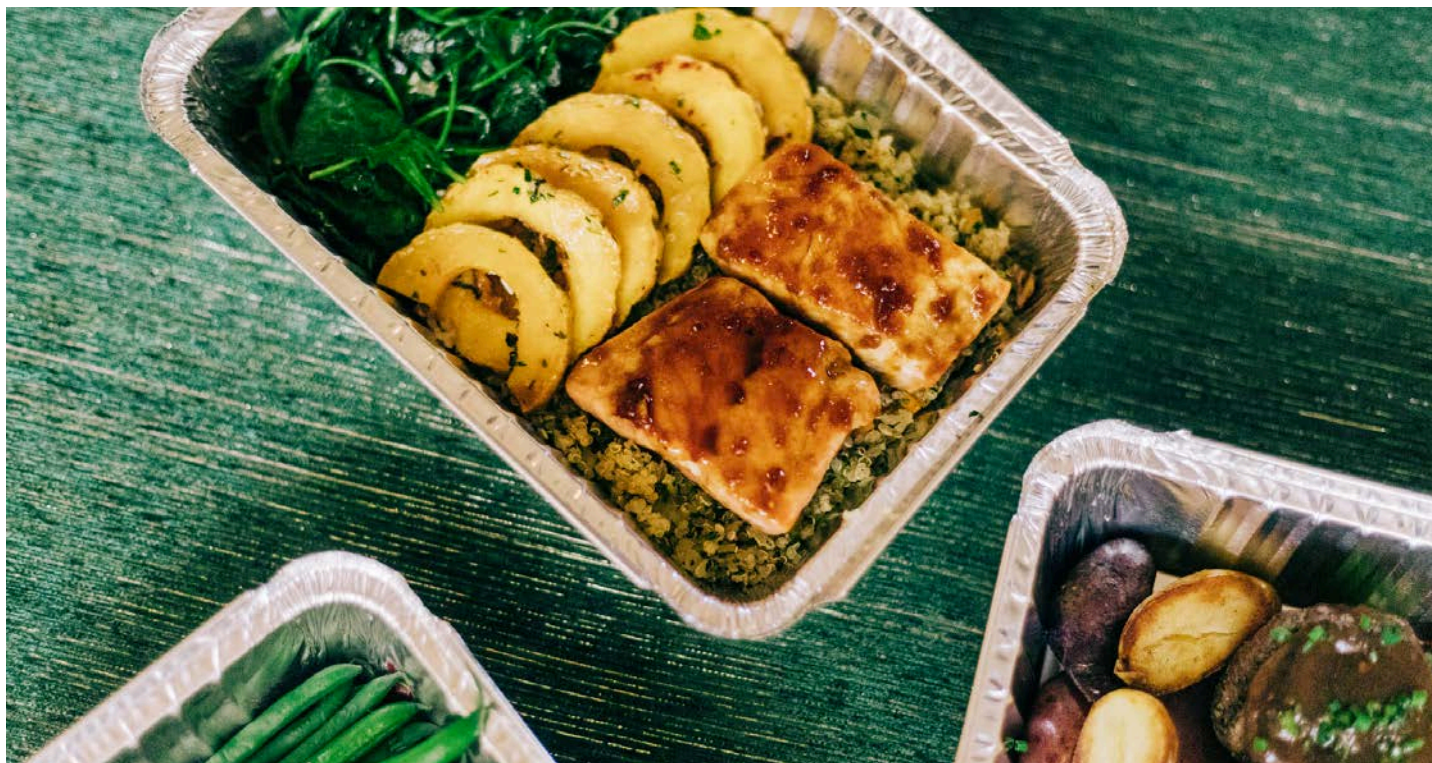
Grilled Baja chicken, cilantro lime rice, black beans, roasted peppers and onions and grilled corn with salsa and sour cream

BOURBON GLAZED SALMON (GF) | \$22.99

Bourbon glazed salmon, herb quinoa, wilted kale and roasted delicata squash

CAULIFLOWER STEAK (VG, GF) | \$14.99

Smoked chili and agave cauliflower, saffron basmati rice and roasted vegetables with poblano sauce



SANDWICH PLATTERS

SERVED WITH CONDIMENTS & PICKLES | 5 PERSON MINIMUM ORDER

SIGNATURE SANDWICHES \$8.99 PER PERSON

TURKEY

Provolone, lettuce and tomato on whole wheat

CHICKEN SALAD

Lettuce and tomato on a knot roll

SOUTHERN HAM

Ham with pimento cheese, tomato and arugula on baguette

TUNA SALAD

Lettuce and tomato on knot roll

GRILLED VEGETABLES (VG)

Zucchini, eggplant, pepper and squash with hummus and arugula on sourdough bread

SIGNATURE WRAPS | \$9.99 PER PERSON

CHICKEN SALAD

Lettuce and tomato in a flour tortilla

CLUB

Turkey, ham, bacon, muenster, lettuce, tomato and spicy mustard in a spinach tortilla

BRISKET

Provolone, caramelized onions, lettuce, tomato and horseradish aioli in a flour tortilla

TUNA SALAD

Kalamata olives, red onions, arugula, tomato and lemon aioli in a spinach tortilla

GRILLED VEGETABLES (V)

Havarti, lettuce, tomato and black bean spread in a sun-dried tomato tortilla

CREATE YOUR OWN BOXED SANDWICH LUNCH

Choice of signature sandwiches, wraps, gourmet hoagies or ciabatta bun assortment.

SIGNATURE SANDWICHES OR WRAPS

With Chips & Cookie: \$15.50 per person

With Chips & Apple: \$14.50 per person

With Potato Salad & Fruit Salad: \$16.50 per person

GOURMET HOAGIE ASSORTMENT

With Chips & Cookie: \$19.50 per person

With Chips & Apple: \$18.50 per person

With Potato Salad & Fruit Salad: \$20.95 per person.

PRETZEL ROLL & CIABATTA BUN ASSORTMENT

With Chips & Cookie: \$18.50 per person

With Chips & Apple: \$17.50 per person

With Potato Salad & Fruit Salad: \$19.50 per person.



SANDWICH PLATTERS

SERVED WITH CONDIMENTS & PICKLES | 5 PERSON MINIMUM ORDER

GOURMET HOUSE HOAGIES \$13.99 PER PERSON

BUFFALO CHICKEN

Grilled chicken, blue cheese coleslaw, ranch and lettuce on a hoagie

PROSCIUTTO AND STRACCIATELLA

Prosciutto, sundried tomato spread, lemon basil pesto and stracciatella on a hoagie

ROASTED TURKEY

Pepper jack, bacon jam, shaved lettuce, tomato and avocado spread on a multigrain hoagie

ITALIAN BEEF

Roast beef, pickled peppers, provolone and provencal aioli on a hoagie

CAPRESE (V)

Tomato, mozzarella, arugula and balsamic vinaigrette on a multigrain hoagie

PRETZEL ROLL & CIABATTA BUN SANDWICHES | \$12.99 PER PERSON

CURRY CHICKEN SALAD

Chicken salad, Madras curry, golden raisins, scallion and mango chutney on a ciabatta bun

ROASTED TURKEY

Havarti, bacon, lettuce, tomato and chipotle ranch on a pretzel roll

ANCHO ROAST BEEF

Roast beef, swiss cheese, coleslaw and BBQ horseradish aioli on a pretzel roll

ITALIAN HAM

Capicola, balsamic roasted onions, lettuce, tomato and provencal aioli on a ciabatta bun

CHICKPEA SALAD SANDWICH (VG)

Chickpeas, vegan mayonnaise, celery, dijon mustard, shallot, lemon, dill on a ciabatta bun



SANDWICH PRIX-FIXE SIDES & DESSERTS

SERVED WITH CONDIMENTS & PICKLES | 5 PERSON MINIMUM ORDER

CREATE A PRIX-FIXE

Choose a sandwich platter, one or two sides and a dessert.

SIGNATURE SANDWICHES

One Side & One Dessert: \$15.50 per person

Two Sides & One Dessert: \$18.50 per person

PRETZEL & CIABATTA BUN SANDWICHES

One Side & One Dessert: \$18.50 per person

Two Sides & One Dessert: \$20.50 per person

GOURMET HOAGIES

One Side & One Dessert: \$20.50 per person

Two Sides & One Dessert: \$22.50 per person

SIGNATURE WRAPS

One Side & One Dessert: \$16.50 per person

Two Sides & One Dessert: \$20.50 per person

SANDWICH PLATTERS

SIGNATURE SANDWICHES

Turkey, southern ham, tuna, chicken salad and grilled vegetables

SIGNATURE WRAPS

Chicken salad, club, brisket, tuna salad and grilled vegetables

GOURMET HOUSE HOAGIES

Buffalo chicken, prosciutto, turkey, Italian beef and caprese

PRETZEL & CIABATTA BUN SANDWICHES

Curried chicken salad, turkey, beef, Italian ham and chickpea salad

SIDES

CAESAR SALAD (V)

Romaine lettuce, parmesan cheese and garlic croutons with creamy dressing

MIXED GREEN SALAD (GF, V)

Grape tomatoes, carrots and mushrooms with balsamic vinaigrette

BOWTIE PASTA SALAD (N, V)

Arugula, pine nuts, asparagus, crushed red pepper, tomatoes and parmesan with lemon garlic vinaigrette

NEW POTATO SALAD WITH DILL (GF, V)

Sour cream, mayonnaise, salt and pepper

QUINOA WITH BABY HEIRLOOM TOMATOES (GF, VG)

Quinoa, baby heirloom tomatoes, black beans and roasted corn

MISS VICKIE'S CHIPS (V)

SIGNATURE FRUIT SALAD (GF, VG)

ASSORTED WHOLE FRUIT (GF, VG)

DESSERTS

COOKIE DOUGH BITES* (V)

**Made with heat treated flour and no egg.*

ASSORTED GOURMET POP TARTS (N,V)

HOMEMADE GOURMET COOKIES (V)

DULCE DE LECHE BROWNIES (V)

MINI FLOURLESS CUPCAKES (GF, V)

HOT BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

BEEF

ARGENTINEAN BEEF (GF) | \$28.95

Argentinean grilled skirt steak and southwest rice with chimichurri sauce

COCOA ANCHO BRISKET (GF) | \$17.99

BBQ braised beef brisket, coffee beer mop sauce and pimento mashed potatoes

RED WINE BRAISED BRISKET (GF) | \$17.99

Horseradish mashed potatoes

BISTRO FILET (GF) | \$29.95

Roasted fingerling potatoes and seasonal vegetables

BISTRO FILET MEDALLIONS (GF) | \$29.95

Grilled rosemary crusted filet medallions, spinach and green peppercorn sauce

HERB ROASTED BISTRO FILET MEDALLIONS (GF) | \$29.95

Sweet potato purée, seared Brussels sprouts and cranberry port sauce

BAROLO BRAISED SHORT RIB (GF) | \$32.95

Parsnip purée and winter greens



CHICKEN

HOISIN GRILLED CHICKEN | \$17.99

Over stir-fried vegetables

CLIFF SPA CHICKEN (GF) | \$17.99

Yogurt and sumac chicken, tri-color potatoes, grilled corn and chicken jus

HEIRLOOM CHICKEN (GF) | \$17.99

Herb chicken, lime cilantro basmati rice, heirloom tomatoes and mint coulis

HERB CRUSTED CHICKEN (GF) | \$17.99

Quinoa pilaf and lemon shallot sauce

HERB GARDEN CHICKEN | \$17.99

Lemon herb chicken, julienne vegetables and couscous pilaf with a white wine sauce

HONEY ROASTED CHICKEN (GF) | \$17.99

Honey roasted chicken over quinoa, pomegranate, roasted carrots and onions

SOUTHERN FRIED CHICKEN | \$17.99

With hot honey and pimento mashed potatoes

PARMESAN CRUSTED CHICKEN (GF) | \$18.95

Cauliflower truffle purée, winter vegetables and piccata sauce

WOOD GRILLED SAGE CHICKEN (GF) | \$17.99

Grilled chicken, maple glazed butternut squash, sweet potatoes, zucchini and spiced pepitas

HOT BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

DUO

BUILD YOUR OWN FAJITAS | \$25.95

Baja chicken and/or skirt steak with roasted peppers and onions, soft flour tortillas, lime basmati rice, cheddar, salsa and sour cream

GREEK KEBABS (GF) | \$25.95

Lemon oregano beef and/or chicken with cardamom basmati rice pilaf with tzatziki sauce

MEMPHIS BBQ SANDWICH | \$10.99

Pulled chicken and/or pork with BBQ sauce and coleslaw on a kaiser roll

TEXAS TACOS (GF) | \$25.95*

Smoked ancho brisket and tabasco chicken with jalapeño queso and lime crema, pickled jalapeño salsa, pickled red onion and crispy red onion strings with soft corn tortillas and yellow rice.

**Substitute jackfruit carnitas (VG) for any protein*

VEGETARIAN

GRILLED MASALA CAULIFLOWER STEAK (GF, VG) | \$12.99

Sautéed spinach and curried red lentil sauce.

EGGPLANT INVOLTINI (V) | \$15.99

Crispy eggplant and ricotta involtini with smoked tomato confit and parmesan.

WILD MUSHROOM & RICOTTA RAVIOLI (V) | \$20.99

Ricotta ravioli, lemon cream sauce, sautéed wild mushrooms, peas, espelette and chives.

SAVORY PUMPKIN RAVIOLI (V) | \$15.99

Rainbow Swiss chard and sun-dried tomato cream.

ORECCHIETTE TOMATO BASIL AL FORNO (V) | \$10.99

Roasted tomato confit, parmesan, caramelized onion and bechamel sauce.

STUFFED PORTOBELLO (V) | \$12.99

Roasted portobello stuffed with spinach and asiago duxelle with roasted tomato coulis.

SWEET CHILI GLAZED TOFU (GF,V) | \$15.99

Grilled & glazed tofu steaks, Singapore noodles, sweet chili sauce



HOT BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

SEAFOOD

CRAB CAKES | \$27.99

Two 2.5oz. crab cakes and roasted corn relish with remoulade sauce.

GRILLED MAHI MAHI (GF) | \$25.99

Winter vegetable ragout and roasted tomato vinaigrette.

CITRUS SALMON FILET (GF) | \$25.99

Cumin, turmeric and cinnamon infused brown lentil and basmati rice salad with citrus vinaigrette.

BOURBON GLAZED SALMON | \$25.99

Harvest quinoa and squash salad.

CRISPY THAI SHRIMP CAKES (GF) | \$18.99

With sweet Thai chili sauce over stir-fried vegetables.

SHRIMP & GRITS (GF) | \$16.99

Cajun seasoned shrimp, tomato confit, polenta cake and parsley.

NEW ENGLAND COD CAKES | \$17.99

Two 2.5oz. cod cakes, roasted heirloom carrots & fingerling potatoes, malt vinegar aioli.



ROOM TEMPERATURE BUFFET ENTRÉES

5 PERSON MINIMUM ORDER

BEEF

BISTRO FILET (GF) | \$29.95

Sliced bistro filet, roasted fingerling potatoes, seasonal vegetable salad and provencal aioli

FLORENTINE ROASTED BEEF (GF,N) | \$25.99

Rosemary, thyme, parsley, garlic & lemon marinated bistro filet, roasted cauliflower agrodolce

MASALA GRILLED TOP SIRLOIN (GF) | \$15.99

Tamarind potato salad, golden raisin chutney

CHICKEN

CARIBBEAN CHICKEN (GF) | \$17.99

Caribbean glazed chicken, caramelized pineapples, plantain spikes, roasted corn and red pepper salad.

WOOD GRILLED GUAVA CHICKEN (GF) | \$17.99

Grilled guava chicken over yellow rice with pineapple salsa.

DUOS

POMEGRANATE MOLASSES SKIRT STEAK & CHICKEN | \$28.95

Pomegranate skirt steak and chicken with turmeric pearl couscous tabbouleh and whipped tzatziki

MIXED GRILLS

ARTISAN MIXED GRILL (GF) | \$17.99

Tarragon mustard shrimp, flat iron steak, grilled chicken, green beans, tomatoes, shiitake mushrooms, red onions and zucchini

MESQUITE MIXED GRILL (GF) | \$17.99

Chicken breast, flank steak, shiitake mushrooms, zucchini and eggplant

CHIMICHURRI MIXED GRILL (GF) | \$21.95

Green chimichurri marinated top round, chicken and shrimp served with grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini



SALAD BOWLS

5 PER FLAVOR MINIMUM ORDER

ENTRÉE SALADS | \$9.99

CAESAR SALAD (V)

Romaine lettuce, grape tomatoes, croutons and parmesan with Caesar dressing

ELOTE BOWL (GF,V)

Mesclun, red cabbage, elote corn salad, tomato, black beans, queso fresco, tortilla strips and cilantro lime ranch dressing

HARVEST BOWL (GF,V)

Baby arugula, kale Sriracha quinoa, fennel, feta, baby heirloom tomatoes, cucumbers and shaved radish with balsamic vinaigrette

SHAWARMA BOWL (GF,VG)

Arugula, mesclun, harissa quinoa, spice roasted cauliflower, raisins, red cabbage, cilantro, crispy chickpeas and lemon garlic tahini vinaigrette

BUFFALO SALAD (GF,V)

Romaine, crumbled blue cheese, celery, carrot, tomato, red cabbage, buffalo ranch

TUSCAN BOWL (V)

Mesclun, farro, dried mission fig, tomato, shaved parmesan, pickled red onion and parmesan-balsamic vinaigrette

SPANISH CHOPPED SALAD (GF,N,V)

Baby kale, mesclun, manchego, roasted red pepper, artichoke, orange segments, candied almonds and quince vinaigrette

KYOTO BOWL (GF,VG)

Arugula, mesclun, seasoned sushi rice, cucumber, radish, edamame, pickled ginger, sesame seeds and carrot-ginger vinaigrette



ADD-ONS

ADD SIRLOIN | \$8.99

ADD SHRIMP | \$7.99

ADD CHICKEN | \$5.99

ADD TOFU | \$4.99

ADD SALMON \$7.99

SIDES

5 PER PERSON MINIMUM ORDER

GREENS

CAESAR SALAD (V) | \$3.99

Romaine, grape tomatoes, parmesan and croutons with Caesar dressing

CHOPPED SALAD (GF) | \$4.99

Romaine lettuce, crumbled bacon, Monterey jack, grape tomatoes, grilled corn and carrots with honey BBQ ranch dressing

HARVEST SALAD (GF, V) | \$5.25

Roasted squash rings, baby kale, radicchio, pickled cranberries, toasted pumpkin seeds, goat cheese and cranberry vinaigrette

BABY SPINACH & STRAWBERRY SALAD (GF, V) | \$3.99

Spinach, spring greens, strawberries, goat cheese, pepitas and mushrooms with creamy balsamic vinaigrette

FARMERS CO-OP SALAD (GF, VG) | \$4.99

Mixed greens, tri-color carrots, baby heirloom tomatoes and cucumbers with basil vinaigrette

GREEK MIXED GREEN SALAD (GF, V) | \$3.99

Mesclun, cucumbers, plum tomatoes, kalamata olives, red onions and feta with red wine vinaigrette

MIXED GREEN SALAD (GF, V) | \$3.99

Mesclun, grape tomatoes, carrots and mushrooms with balsamic vinaigrette

SEASONAL GREENS SALAD (V) | \$4.99

Seasonal greens, parmesan, croutons and tabasco onion strings with balsamic vinaigrette

GRAINS

BLACK BEAN & YELLOW RICE SALAD (GF, VG) | \$3.99

Basmati rice, black beans, tumeric, green peppers, tomatoes, cilantro and lime juice.

AUTUMN SQUASH & GRAIN SALAD (V) | \$4.25

Quinoa, pomegranate, delicata squash, herb vinaigrette

CITRUS BLACK RICE SALAD (GF, VG) | \$4.50

Black rice, lime cilantro pesto, orange, radish and roasted fennel

POMEGRANATE QUINOA (GF, N, VG) | \$4.95

Quinoa, roasted carrots, onions, walnuts and pomegranate

GREEN GARDEN COUSCOUS (N, VG) | \$4.25

Couscous, pistachio, arugula, mixed herbs, caramelized red onion and jalapeño

MEDITERRANEAN FARRO SALAD (V) | \$3.99

Farro, peppers, feta, tomatoes and parsley with red wine vinaigrette

QUINOA WITH BABY HEIRLOOM TOMATOES (GF, VG) | \$4.99

Quinoa, baby heirloom tomatoes, black beans and roasted corn



SIDES

5 PER PERSON MINIMUM ORDER

PASTA SALADS

BOWTIE PASTA SALAD WITH ARUGULA & PINE NUTS (N,V) | \$3.99

Bowtie pasta, arugula, pine nuts, asparagus, crushed red pepper, tomatoes and parmesan with lemon garlic vinaigrette

CAVATAPPI PASTA SALAD (V) | \$3.99

Cavatappi, pickled onions, red and yellow peppers and queso fresco with cilantro ranch dressing

ORECCHIETTE PASTA SALAD (VG) | \$3.99

Butternut squash, zucchini, caramelized leeks and sun-dried tomatoes with arugula spinach dressing

ORZO PASTA SALAD (V) | \$3.99

Orzo, spinach, feta, cilantro and lime chimichurri sauce

PASTA PRIMAVERA SALAD (V) | \$3.99

Cavatappi, yellow peppers, zucchini, snow peas, tomatoes, scallions and parmesan with raspberry vinaigrette

RIGATONI PASTA SALAD (V) | \$3.99

Rigatoni, teardrop tomatoes, basil, zucchini, cilantro, radish, lemon zest and parmesan with balsamic vinaigrette

SINGAPORE NOODLE (GF,V) | \$3.99

Rice noodles, curry powder, turmeric, red onion, red bell pepper, snow peas, carrots, scallions, scrambled egg, sesame, mirin and tamari

HOT SIDES

LIME CILANTRO RICE (GF,VG) | \$3.99

Basmati rice, cilantro and lime

BRUSSELS SPROUTS (GF,VG) | \$4.50

Brussel sprouts, caramelized garlic, balsamic, lemon zest, basil and black pepper

CAULIFLOWER TRUFFLE PURÉE (GF,V) | \$4.50

Cauliflower, cream, butter and truffle oil

PIMENTO CHEESE MASHED POTATOES (GF,V) | \$3.99

Potatoes, cheddar, cream cheese, roasted red pepper and cream

ORECCHIETTE TOMATO BASIL AL FORNO (V) | \$3.99

Orecchiette pasta, tomato confit, parmesan, caramelized onion and bechamel sauce

TORTELLINI AL PORCINI (V) | \$3.99

Cheese tortellini, fresh peas, tomatoes and porcini mushroom sauce

ROASTED FINGERLING POTATOES (GF,VG) | \$4.50

Fingerling potatoes, parsley, rosemary, shallots and black pepper

ROASTED ROOT VEGETABLES (GF,VG) | \$3.99

Thyme and olive oil roasted beets, parsnips and carrots

SONOMA ROASTED VEGETABLES (GF,VG) | \$3.99

Asparagus, mushrooms, squash, tomatoes and zucchini with herbs

ULTIMATE MAC & CHEESE (V) | \$3.99

Cavatappi pasta, gruyère, cheddar and fontina cheese

SIDES

5 PER PERSON MINIMUM ORDER

VEGETABLE

CHAR GRILLED ASPARAGUS (GF,V) | \$4.25

Asparagus, ricotta salata, feta, lemon zest and sea salt

BRUSSELS SLAW (GF,N,V) | \$4.99

Shaved Brussels sprouts, dates, feta, almonds and dijon vinaigrette

CRISP GREEN BEAN SALAD (GF,VG) | \$3.99

Fresh green beans and peas, olive oil, basil, lemon, pickled mustard seeds, garlic and chili

GRILLED SWEET POTATOES (GF,V) | \$4.95

Tomato-maple butter, chive sour cream and pumpkin seeds

CHIMICHURRI VEGETABLE MIXED GRILL (GF,VG) | \$4.95

Green chimichurri marinated and grilled sweet potatoes, radicchio, red onions, mushrooms, eggplant, cauliflower and zucchini

MEXICAN STREET CORN SALAD (GF,V) | \$4.99

Grilled corn, red onions, jalapeños, queso fresco, cilantro and lime juice

TOMATO CUCUMBER SALAD (GF,VG) | \$3.99

Plum tomatoes, cucumbers, dill, parsley and garlic with cider vinaigrette



POTATO

GRILLED CORN & YUKON POTATO SALAD (GF,VG) | \$3.99

Yukon potato and grilled corn with cider dijon dressing

CREAMY DILL POTATO SALAD (GF,V) | \$3.99

Whole grain mustard and dill

ROASTED TRI-COLOR POTATO SALAD (GF,VG) | \$3.99

Tri-color potatoes with charred poblano dressing

SWEET & NEW POTATO SALAD (GF,V) | \$3.99

Sweet potato and new potato with chipotle cilantro lime aioli

HOT PRIX-FIXE

5 PERSON MINIMUM ORDER

BUILD YOUR OWN FAJITAS \$30.95 PER PERSON

FAJITAS

Chicken and/or skirt steak with roasted peppers and onions with soft flour tortillas, cheddar, salsa and sour cream

BLACK BEAN & YELLOW RICE SALAD (GF,VG)

Basmati rice, black beans, sweet tumeric, cumin, lime juice, green peppers, tomatoes and cilantro

TRI-COLOR TORTILLA CHIPS & SALSA (GF,V)

LIME MARGARITA CUPCAKES (V)

CHARLESTON BBQ | \$21.95 PER PERSON

BBQ PULLED CHICKEN AND/OR PORK SANDWICHES

Coleslaw and kaiser roll

ULTIMATE MAC & CHEESE (V)

Cavatappi pasta, gruyère, cheddar and fontina cheese

SEASONAL GREENS SALAD (V)

Seasonal greens, parmesan, croutons and tabasco onion strings with balsamic vinaigrette

PIE ON A STICK (V)

COLORADO SPRINGS (GF) \$32.95 PER PERSON

CITRUS SALMON FILET (GF)

Cumin, turmeric and cinnamon infused brown lentil and basmati rice salad with citrus vinaigrette

BABY SPINACH & STRAWBERRY SALAD (GF,V)

Spinach, spring greens, strawberries, goat cheese, pepitas and mushrooms with creamy balsamic vinaigrette

COOKIES & BARS (V)

CASA BLANCA (GF) | \$27.99 PER PERSON

SAFFRON ROASTED CHICKEN (N)

Preserved lemon

GREEN GARDEN COUSCOUS (N,VG)

Pistachio, arugula, herbs, caramelized red onions and jalapeños

ROASTED TRI-COLOR CARROTS (GF,VG)

Ginger orange gastrique glaze

BAKLAVA (N)



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GF - GLUTEN FREE N - CONTAINS NUTS VG - VEGAN V - VEGETARIAN

HOT PRIX-FIXE

5 PERSON MINIMUM ORDER

LONESTAR DISTRICT (GF) **\$44.95 PER PERSON**

TEXAS TACOS

Smoked ancho brisket and tabasco chicken with jalapeño queso and lime crema, pickled jalapeño salsa, pickled red onion and crispy red onion strings with soft corn tortillas

MEXICAN STREET CORN SALAD (GF,V)

Grilled corn, red onions, jalapeños, queso fresco, cilantro and lime juice

MIXED GREEN SALAD (GF,V)

Mesclun greens, grape tomatoes, carrots, mushrooms and balsamic vinaigrette

MINI FLOURLESS CUPCAKES (GF,V)

GREEK ISLAND GRILL | \$35.95 PER PERSON

KEBABS (GF)

Greek marinated beef, chicken and/or vegetables with tzatziki sauce

CARDAMOM BASMATI RICE PILAF (GF,VG)

Basmati rice, cardamom, onion, celery and carrots

CUCUMBER TOMATO SALAD (GF,VG)

Plum tomatoes, cucumbers, dill and cider vinaigrette

BARS



FIRESIDE COOKING | \$30.95 PER PERSON

COCOA ANCHO BEEF BRISKET (GF)

Coffee beer mop sauce

PIMENTO MASHED POTATOES (GF,V)

Potatoes, cheddar, cream cheese, roasted red pepper and cream

SEASONAL GREENS SALAD (V)

Seasonal greens, parmesan, croutons and tabasco onion strings with balsamic vinaigrette

HOMEMADE GOURMET POP TARTS (N, V)

COUNTRY PICNIC | \$20.99 PER PERSON

SOUTHERN FRIED CHICKEN

With hot honey

CREAMY DILL POTATO SALAD (GF,V)

Whole grain mustard and dill

CHOP SALAD (GF)

Romaine, bacon, Monterey jack, grape tomatoes, grilled corn and carrots with honey BBQ ranch dressing

DULCE DE LECHE BROWNIES (V)

SOUTHERN ITALY | \$19.99 PER PERSON

EGGPLANT INVOLTINI (V)

Crispy eggplant and ricotta involtini with smoked tomato confit and parmesan

CAESAR SALAD (V)

Romaine, grape tomatoes, parmesan and croutons with creamy Caesar dressing

MINI CANNOLIS (V)

HOT PRIX-FIXE

5 PERSON MINIMUM ORDER

IN THE GARDEN | \$27.95 PER PERSON

HERB GARDEN CHICKEN (GF)

Lemon herb chicken breast and julienne vegetables with white wine sauce

MIXED GREEN SALAD (GF,V)

Mixed greens, grape tomatoes, carrots and mushrooms with balsamic vinaigrette

ROASTED FINGERLING POTATOES (GF, VG)

Parsley, rosemary, shallots and black pepper

BARS

HARVEST RETREAT | \$24.95 PER PERSON

HONEY ROASTED CHICKEN (GF,N)

Honey roasted chicken over quinoa with walnuts, pomegranate, roasted carrots and onion

HARVEST SALAD (GF,V)

Roasted squash rings, baby kale, radicchio, pickled cranberries, toasted pumpkin seeds, goat cheese and cranberry vinaigrette

MILANO COOKIES (V)

NEW ORLEANS (N) | \$25.95 PER PERSON

SHRIMP & GRITS (GF)

Cajun seasoned shrimp, tomato confit, polenta cake and parsley

CRISP GREEN BEAN SALAD (GF, VG)

Fresh green beans and peas, olive oils, basil, lemon, pickled mustard seeds, garlic and chili

MIXED GREEN SALAD (GF,V)

Mixed greens, grape tomatoes, carrots and mushrooms with balsamic vinaigrette

MINI CHOCOLATE TOFFEE PECAN BITE (N,V)

TRATTORIA LORENZO | \$26.95 PER PERSON

PARMESAN CHICKEN (GF)

Parmesan chicken, cauliflower truffle purée, vegetables and piccata sauce

BRUSSELS SPROUTS (GF, VG)

Caramelized garlic, balsamic, lemon zest, basil and black pepper

CAESAR SALAD (V)

Romaine lettuce, grape tomatoes, parmesan, croutons and cream Caesar dressing

MINI SIGNATURE CUPCAKES (V)

ROOM TEMPERATURE PRIX-FIXE

5 PERSON MINIMUM ORDER

ART FESTIVAL | \$27.95 PER PERSON

GRILLED MESQUITE CHICKEN & BALSAMIC GRILLED FLANK STEAK (GF)

Grilled vegetables with horseradish aioli and dill mustard

PASTA PRIMAVERA SALAD (V)

Cavatappi, yellow peppers, zucchini, snow peas, tomatoes, scallions and parmesan with raspberry vinaigrette

BABY SPINACH SALAD WITH STRAWBERRIES (GF,V)

Spring greens, goat cheese, mushrooms and pepitas with creamy balsamic vinaigrette

ASSORTED TRUFFLES (GF,V)

NOVA BISTRO | \$31.95 PER PERSON

BISTRO FILET (GF)

Sliced bistro filet, roasted fingerling potatoes, seasonal vegetable salad and provencal aioli

FARMERS CO-OP SALAD (GF,VG)

Mixed greens, tri-color carrots, baby heirloom tomatoes and cucumbers with basil vinaigrette

PIE ON A STICK (V)

GRILL WORKS | \$28.95 PER PERSON

CHIMICHURRI MIXED GRILL (GF)

Green chimichurri top round, chicken and shrimp served with grilled sweet potatoes, raddichio, red onions, mushrooms, eggplant, cauliflower and zucchini

BOWTIE PASTA WITH ARUGULA & PINE NUTS (N,V)

Asparagus, tomatoes, parmesan cheese and lemon garlic vinaigrette

MIXED GREEN SALAD (GF,V)

Mixed greens, grape tomatoes, carrots, mushrooms and balsamic vinaigrette

MINI FRUIT TARTS (V)

MUSIC IN THE PARK | \$35.95 PER PERSON

POMEGRANATE MOLASSES SKIRT STEAK & CHICKEN

Skirt steak, chicken and turmeric pearl couscous tabbouleh, whipped tzatziki

SWEET & NEW POTATO SALAD (GF,V)

Sweet and new potato with chipotle cilantro lime aioli

MIXED GREEN SALAD (GF,V)

Mesclun, carrots, grape tomatoes and mushrooms with buttermilk ranch dressing

MILANO COOKIES (V)

SWEETS

5 PERSON MINIMUM ORDER

HOMEMADE GOURMET BARS (V) | \$2.75

Dulce de leche brownie, cranberry crumb bar and chai apple bar

HOMEMADE GOURMET COOKIES (V) | \$2.50

Chocolate chip, oatmeal, red velvet and ginger molasses

SIGNATURE FRENCH MACARONS (GF, N,V) | \$2.50

Tahitian vanilla, lemon drop, pistachio

SALTED CARAMEL S'MORE LOLLIPOP (GF, V) | \$2.50

Vanilla marshmallow, salted caramel, oat graham crumb and dark chocolate shell

COOKIE DOUGH BITES (V) | \$2.25 EACH

Chocolate chip & birthday cake

FRENCH CREAM PUFFS (V) | \$2.75

Raspberry & mango-passion

SIGNATURE MINI CUPCAKES (N,V) | \$2.50

Chocolate peanut butter, red velvet, triple lemon and vanilla white chocolate

MINI MERINGUE TARTS (V) | \$2.25

Passion fruit and grapefruit & caramel

HAND DIPPED TRUFFLES (GF,N,V) | \$2.50

White chocolate passionfruit, milk chocolate nutella

COSMIC BROWNIE BITE (V) | \$2.25

Rich chocolate brownie, fudge frosting, technicolor sugar confetti

RED VELVET WHOOPIE PIE (V) | \$2.50

Red velvet cookie, cream cheese frosting

MINI FRUIT TARTS (V) | \$2.25

Pastry cream filled tart shells with blueberry, lemon, raspberry and strawberry

MINI ECLAIRS (N,V) | \$2.75

Passionfruit-chia, piña colada, raspberry crunch

PETIT FOURS (V) | \$32 PER DOZEN

Assorted seasonal mini tarts, truffles and macarons

MINI BLACK & WHITE CHEESECAKE BITE (V) | \$2.25

DULCE DE LECHE CHEESECAKE LOLLIPOP (V) | \$2.25

DEMITASSE COOKIES (V) | \$4.50 FOR 4 COOKIES

Citrus gingersnap, chai tea shortbread, red berry thumbprint and smoked chocolate sable.

VEGAN COOKIE SELECTION (N,VG) | \$30 PER DOZEN

Funfetti, snickerdoodle, chocolate chunk and peanut butter oatmeal.

MINI GOURMET POPTARTS (N,V) | \$2.50

Coconut & Lime, Strawberry Rhubarb

MINI BLOOD ORANGE TIRAMISU VESSEL (V) | \$2.99

Blood orange coulis, lady fingers, mascarpone mousse, Grand Marnier

MINI PIÑA COLADA VESSEL (N,V) | \$2.99

Roasted pineapple, maraschino cherry, malibu rum syrup, vanilla cake, white chocolate coconut mousse

MINI VEGAN CHOCOLATE & RASPBERRY VESSEL (N,VG) | \$2.99

Vegan chocolate brownie, raspberry jam, coconut whip

S'MORES VESSEL (GF, V) | \$2.99

Oat crumble, marshmallow meringue, chocolate ganache, salted caramel sauce, toasted marshmallow

CHOCOLATE BON BONS (GF,V) | \$3.25

Assorted chocolate candies

CAKE POPS (V) | \$2.50

Strawberry shortcake, birthday cake, lemon, chocolate raspberry

HORS D'OEUVRES

10 PER FLAVOR MINIMUM ORDER

BEEF

BOLOGNESE ARANCINI | \$1.99 EACH

Ground beef and mozzarella with roasted tomato sauce

SANTA FE DUMPLING | \$2.50 EACH

Short rib, red chimichurri, grilled corn, pepper jack, cilantro, lime, avocado crema

PETITE FILET SLIDER | \$3.75 EACH

Bistro filet, arugula and horseradish aioli on challah roll

KOBE BEEF PUFF | \$2.25 EACH

Kobe beef hot dog wrapped in puff pastry with grainy dijon mustard

MEDITERRANEAN BEEF PINCHO (GF) | \$2.50 EACH

Artichoke, feta, peppers and olives

MINI BEEF WELLINGTON | \$2.25 EACH

Beef tenderloin and mushroom duxelles in a puff pastry with horseradish aioli

GREEN CHIMICHURRI BEEF SKEWER (GF) | \$2.25 EACH

Parsley cilantro chimichurri, grilled filet, queso fresco and tomato

KOREAN BBQ DUMPLING | \$2.50 EACH

Short rib, scallions, sweet & spicy sauce, kimchi mayo

TENDERLOIN WRAPPED ASPARAGUS (GF) | \$2.25 EACH

Chipotle aioli

CHICKEN

PESTO CHICKEN SKEWER (GF) | \$2.50 EACH

Basil, fresh mozzarella, heirloom tomato, lemon

LEMONGRASS & PEANUT GLAZED CHICKEN SATAY (GF, N) | \$2.25 EACH

Spicy peanut dipping sauce, crushed peanuts

TANDOORI CHICKEN SKEWER | \$2.50 EACH

Traditional raita yogurt sauce

RED CHIMICHURRI CHICKEN SKEWER (GF) | \$2.25 EACH

Chicken, heirloom tomato and fontina

DIRTY RICE ARANCINI | \$2.25 EACH

Andouille chicken sausage, rice and file with saffron aioli

PANCETTA SAGE CHICKEN SATE (GF) | \$1.99 EACH

Tzatziki sauce

RICE CRISPY CHICKEN BITE (GF) | \$2.50 EACH

Chicken bite, rice crispy dredge, whole grain honey mustard and chives

SOUTHWEST CHICKEN TRUFFLE (GF) | \$2.25 EACH

Chicken, pepper, jack cheese and pico de gallo coated with blue corn tortilla



HORS D'OEUVRES

10 PER FLAVOR MINIMUM ORDER

LAMB

GREEK LAMB SKEWER | \$2.75 EACH

Lamb, tomato, cucumber, feta and greek vinaigrette

SPICED LAMB KEFTA | \$2.75 EACH

Spiced lamb kefta, parsley, allspice, nutmeg, tzatziki

PORK

BABY BLT | \$2.25 EACH

Cheddar biscuit, bacon jam, tomato, arugula and provencal aioli

PORK BELLY LOLLIPOP (GF) | \$2.50 EACH

Sweet & sour or maple cinnamon glaze

COUNTRY HAM BISCUIT | \$2.99 EACH

Country ham and pimento cheese on a pepper jack biscuit

DUCK

DUCK & CHERRY CIGARS | \$2.50 EACH

Duck confit & hibiscus cherry sauce, black sesame ash

DUCK MOO SHU ROLLS | \$2.25 EACH

Duck, mushroom, carrots, celery, bok choy and hoisin sauce



SEAFOOD

FIRECRACKER SHRIMP ROLL | \$2.50 EACH

Thai chili shrimp, sweet & spicy red pepper jam and spring roll wrapper

SEAFOOD JAMBALAYA ARANCINI | \$2.50 EACH

Diced shrimp, lobster risotto, holy trinity brunoise, saffron aioli and chive.

BLACK SESAME SHRIMP TOAST | \$2.25 EACH

Thai chili sauce

COCONUT SHRIMP LOLLIPOP (N) | \$2.75 EACH

Apricot ginger sauce

CRAB QUESADILLA | \$2.50 EACH

Crab, cheddar and pepper quesadilla with chili lime crème fraîche

LOBSTER FRITTER | \$3.25 EACH

Lobster, corn, peppers and herbs with lime aioli

CRAB & KALE RANGOON | \$2.50 EACH

Crab, whipped cream cheese, winter greens and Old Bay

MINI CRAB CAKE | \$2.99 EACH

Smoked onion remoulade

SHRIMP COCKTAIL (GF) | \$2.50 EACH

Horseradish cocktail sauce

LOBSTER MAC & CHEESE TARTLET \$2.99 EACH

Lobster cream sauce, lobster meat, elbow pasta and chive

HORS D'OEUVRES

10 PER FLAVOR MINIMUM ORDER

VEGETARIAN

MINI BURRATA CUP (V) | \$2.50 EACH

Tomato ragu, asiago cup and basil sauce

BLACK & WHITE TRUFFLE MACARON (GF,N,V) | \$2.50 EACH

Goat cheese, black truffle shaving and white truffle oil

ANTIPASTO SKEWER (GF,V) | \$2.25 EACH

Grape tomato, mozzarella, artichoke and balsamic

PUMPKIN ARANCINI (V) | \$1.99 EACH

Pumpkin, sage and parmesan risotto balls coated in panko and fried

VEGETARIAN MOO SHU ROLL (VG) | \$2.50 EACH

Mushrooms, carrots, celery, bok choy and hoisin

BUFFALO DEVILED EGGS (GF,V) | \$2.50 EACH

Hot sauce, blue cheese and celery leaf

CAULIFLOWER ARANCINI (GF,V) | \$1.99 EACH

Cauliflower, mozzarella, parmesan, garlic and jalapeño

EDAMAME FALAFEL (GF,VG) \$2.50 EACH

Red beet hummus

EDAMAME & CHÈVRE DUMPLING (V) | \$2.50 EACH

Hot mustard sauce

ROASTED BUTTERNUT SQUASH TARTLET (V) | \$2.50 EACH

Graham cracker, fig and pepita

FRIED PIMENTO CHEESE BALLS (V) | \$2.25 EACH

Pimento cheese with panko

VEGETARIAN (CONTINUED)

FRENCH ONION TARTLET (V) | \$2.50 EACH

Caramelized onion, gruyère cheese and thyme

JALAPEÑO POPPER RANGOON (V) | \$1.99 EACH

Cream cheese, pickled jalapeños and wonton wrapper

NEPAL SPINACH & FETA DUMPLING (V) | \$1.99 EACH

Chili sauce

SAVORY GOAT CHEESE RAVIOLI (V) | \$2.50 EACH

Goat cheese, roasted pumpkin and caramelized onion in a savory beet crust

SHIITAKE MUSHROOM & LEEK SPRING ROLL (VG) | \$2.25 EACH

Vietnamese dipping sauce

SPINACH ARTICHOKE POPTART LOLLIPOP (V) | \$2.25 EACH

Spinach, artichoke, gruyère cheese, shallots and cream

TRUFFLE MAC & CHEESE TARTLET (V) | \$2.50 EACH

Parmesan and fontina topped with tomato confit and truffle oil

BUTTERNUT SQUASH PIEROGI (GF,V) | \$2.25 EACH

Butternut squash, asiago, sage and sour cream



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GF - GLUTEN FREE N - CONTAINS NUTS VG - VEGAN V - VEGETARIAN

DISPLAY PLATTERS

10 GUESTS MINIMUM ORDER

ANTIPASTO DISPLAY | \$8.95 PER PERSON

Prosciutto, Genoa salami, fresh mozzarella, plum tomatoes, mixed olives, olive tapenade, crackers and focaccia flats

CHEESE DISPLAY (V) | \$8.95 PER PERSON

Triple cream brie, smoked gouda, cheddar, parmesan, herbed chèvre, manchego and fruit garnish with bread and crackers

CRUDITE PLATTER (GF,V) | \$5.95 PER PERSON

Broccoli, cauliflower, carrots, zucchini, yellow squash, grape tomatoes and peppers with chipotle ranch and basil ranch

GARDEN TO GUEST TRIO OF SPREADS (N,V) | \$6.95 PER PERSON

Garden pea relish, carrot hummus and red beet walnut spread with crackers, ficelles and rusks

GRILLED OR STEAMED SHRIMP DISPLAY (GF) | \$60 EACH, SERVES 10 PEOPLE, 20 SHRIMP

Cocktail or remoulade sauce

LOCAL ARTISAN CHEESE DISPLAY (V) | \$12.99 PER PERSON

Firefly goat log, Firefly merry goat round, Whispering Breeze Farm gouda, 5 Spoke creamy tumbleweed cheddar, seasonal jam and local honey with bread and crackers

MESQUITE TENDERLOIN DISPLAY (GF) | \$45.99 PER PERSON

Balsamic mesquite tenderloin with provencal aioli, spicy dill mustard and rolls

MINI BISCUIT TRIO | \$9.99 PER PERSON

Country ham and pimento cheese on a pepper jack biscuit, roasted turkey and cranberry pommery mustard on a sweet potato biscuit & "BLT" with bacon jam and provencal aioli on cheddar biscuit

PICKLED VEGETABLE DISPLAY (VG) | \$5.95 PER PERSON

Beet hummus, pickled vegetables and pita chips

SWEET BRIE WITH CARAMELIZED FRUIT & NUTS (N,V) | \$65 EACH, SERVES 25-30 PEOPLE

Brie topped with caramelized dried fruit and walnuts with crackers and French bread

TRIO OF BRUSCHETTA (N,V) | \$5.99 PER PERSON

Artichoke, tomato & mozzarella, broccoli, pine nuts & green olive and portobello, cipollini & basil with grilled crostini

WINGS | \$16.95/DOZEN

BBQ, Buffalo or kung pao with carrots and celery and bleu cheese or ranch dressing



DIPS & SNACKS

10 GUESTS MINIMUM ORDER

SNACKS

SNACK MIX (GF,N,V) | \$2.75-\$3.95 PER PERSON

Horseradish trail mix, brown butter trail mix or classic trail mix

CHOCOLATE DIPPED PRETZEL RODS (V) | \$3.00, 2 RODS EACH

Pretzels dipped in dark, milk or white chocolate with sprinkles

POPCORN (GF,V) | \$1.50-\$3.95 PER PERSON

Sea salt, caramel and cheddar, truffle parmesan and white cheddar

TORTILLA CHIPS & SALSA (GF,VG) | \$2.95 PER PERSON

HOUSEMADE GRANOLA BARS (GF,VG) | \$2.25 EACH

Rolled oats, dried cranberries, dried apricots, sunflower seeds, pumpkin seeds and cinnamon

HOMEMADE CHIPS (VG,GF) | \$2.50 PER PERSON

Salt and malt vinegar chips

DIPS

BUFFALO CHICKEN BLEU CHEESE DIP (GF) | \$4.95 PER PERSON

Celery, carrots and tortilla chips

CRAB DIP | \$8.95 PER PERSON

Chesapeake Bay crab dip with Old Bay chips

CRUDITE WITH HUMMUS (VG) | \$4.95 PER PERSON

Homemade pita chips

FRUIT SALSA WITH CINNAMON WONTON CRISPS (V) | \$4.25 PER PERSON

ROASTED ONION DIP (GF,V) | \$3.95 PER PERSON

Homemade potato chips

HUMMUS & PITA CHIPS (VG) | \$3.95 PER PERSON

Homemade pita chips

MARINARA MEATBALL DIP | \$3.95 PER PERSON

Toasted baguette



BEVERAGES & DISPOSABLES

COFFEE & TEA

BOTTLED ARIZONA ICED TEA | \$2.50 EACH

Green tea, lemon iced tea and sweet tea

ICED COFFEE | \$2.50 EACH

COLD BREW COFFEE | \$3.50 EACH

48 hrs notice required

PRE-BREWED COFFEE | \$2.50 PER SERVING

Decaf or regular

TEA SERVICE | \$1.95 PER SERVING

LEMONADE & PUNCH

LEMONADE | \$2.99-4.99 PER SERVING

Regular or raspberry

PUNCH | \$2.99-4.99 PER SERVING

Blonde or festive

JUICE, SODA & WATER

BOTTLED WATER | \$1.75 EACH

ASSORTED BOTTLED JUICES | \$3.00

Apple, cranberry or orange

SODA | \$1.65 EACH

Coca-Cola, Diet Coke, Sprite, Sprite Zero and ginger ale

PERRIER SPARKLING WATER | \$2.50 EACH

DISPOSABLES

DISPOSABLE CHAFER

1/2 Aluminum Pan Disposable Chafing Dish:

\$11.00 each

Full Aluminum Pan Disposable Chafing Dish:

\$15.50 each

DISPOSABLES

Disposable flatware and service-ware includes serving pieces, plates, napkins and cups.

Biodegradable and environmentally friendly products are available upon request

AIRPOTS | \$6 EACH