

BREAKFAST {SM 6-8 | MD 8-12 | LG 15-20}

PASTRY BOARD assorted pastries served with butter & house made jam	40 65 125
HOUSE CURED SALMON toast pickled red onions capers herbed labneh	85 125 200
SEASONAL FRUIT BOARD organic fruit honey whipped yogurt	40 65 125
9" QUICHE sausage kale prosciutto gruyere tomato basil goat cheese	45 each
BREAKFAST BOX crossiant egg sandwich seasonal parfait muffin	17 each
EGG STRATA sausage mushroom gruyere herbs {feeds 8-10}	60 each
APPLE BAKED FRENCH TOASTS whipped marscarpone maple {feeds 8-10}	60 each
ORGANIC SEEDED GRANOLA	18 4 cups

LUNCH BOXES {MINIMUM ORDER 6 BOXES} \$20|EACH

SANDWICH SALAD COOKIE
bread options - baguette french bread croissant gluten free crackers
sandwich options - chicken salad turkey cheddar caprese egg salad roasted vegetable
salad options - seasonal chop pasta potato coleslaw mixed berries

STARTERS & SMALL BITES

LAMB MEATBALLS chimichurri herbed labneh	30 dozen
PROSCIUTTO WRAPPED DATES - manchego balsamic arugula	16 dozen
PEPPADEWS stuffed with herbed goat cheese	10 dozen
SHRIMP COCKTAIL burnt lemon arugula calabrian cocktail sauce	20 dozen
SPICED NUTS pecan almonds cashews herbs olive oil honey	24 4 cups
MIXED OLIVES castelveltrano kalamato garlic pearl onions citrus herbs	24 4 cups
ANTIPASTO SKEWERS salami mozzarella peppadew olives cornichon	20 dozen
CHICKEN SKEWERS organic & cage free tzatziki dipping sauce	36 dozen

DIPS {ADD A SLICED BAGUETTE \$6|ADD HOUSE MADE PITA \$8}

ROMESCO roasted red peppers walnuts caramelized onions mozzarella	30 4 cups
WHITE BEAN HUMMUS citrus tahini roasted roots turmeric	25 4 cups
SPINACH ARTICHOKE DIP enjoy hot or cold	30 4 cups
WHITE BEAN RAGU enjoy hot or cold	26 4 cups
WHIPPED BURRATA olive oil cracked pepper lemon zest	40 4 cups

GARDEN

PASTO garbanzo onions olives tomatoes cucumbers feta basil	40 65 90
CHOP strawberries cucumbers peas pistachios herbs goat cheese	40 65 90
GRAINS farro roasted roots mint figs cucumbers labneh	40 65 90
KALE cranberries blueberries roasted carrots mint goat cheese	40 65 90

BOARDS {SM 4-6 | MD 8-12 | LG 15-20}

MEAT & CHEESE baguette accoutroments fruit honey	60 85 150
HUMMUS crudités pita white bean hummus	45 65 120
MEZZE d'aff & marcona prosciutto mixed oilives stuffed peppadews	45 65 120
ANTIPASTI PLATTER marinated mozzarella roasted peppers olives salamis	55 75 130
SALMON NIÇOISE new potatoes green beans olives tomatoes egg	70 95 160

ENTREES {SM 6-8 | MD 8-12 | LG 15-20}

READY TO SERVE AT ROOM TEMPERATURE | HEATING INSTRUCTIONS INCLUDED

BAKED CAVATELLI & CHEESE house made pasta pecorino cream sauce	60 85 150
CITRUS ROASTED CHICKEN organic & cage free potatoes remoulade	100 140 200
BRAISED SHORT RIBS creamy polenta pickled red onions	110 160 220
ROASTED SALMON full side of salmon braised fennel roasted tomatoes	140 {10-12}
GRILLED STEAK PLATTER sliced grass-fed tri-tip onion jam olive tapenade	120 {10-12}

SWEETS

PIES french apple chocolate tart blueberry crumb key lime	45 9"
BROWN BUTTER CHOCOLATE CHIP COOKIES	20 dozen
CUSTOM CAKES inquire by email	TBD

GENERAL CATERING INFO

All catering orders require a minimum of 24 hours' notice and will be confirmed via phone or email. Orders can be placed online or via email, to place an order in person please email to schedule a meeting with our catering team. Our menu changes seasonally based on availability of fresh produce, prices are subject to change without notice.

We offer deliveries for order of \$200 or more based on availability.

For onsite catering please refer to our sample menus and schedule a meeting with our catering team.