

**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.