SPRING CLASSIC
ASSORTED MUFFINS AND TEA BREADS N
Blueberry Crumb, Spiced Banana, Bran Raisin And Brown Sugar Peach
Banana Chocolate Chip, Zucchini, Lemon And Marble Tea Bread
Orange Honey Butter And Seasonal Jam
MINI MIXED BERRY YOGURT PARFAIT GF, N
$9.95 per person

ALL AMERICAN BREAKFAST
SCRAMBLED EGGS GF, C
Scrambled Eggs With Salt And Pepper
APPLEWOOD SMOKED BACON GF, C
COTTAGE HOME FRIES V, GF, C
Red Bliss Potatoes And Onions
FRUIT SALAD V, GF
$12.95 per person

EUROPEAN BREAKFAST
PETITE FRENCH MIX N
Mini Almond, Chocolate, Multigrain And Plain Croissants
Orange Honey Butter And Seasonal Jam
FRUIT SALAD V, GF
INDIVIDUAL FRUIT YOGURT GF
$11.95 per person

CAPITOL HILL GF
OMELETS GF, C
Heirloom Tomato, Basil And Mozzarella
APPLEWOOD SMOKED BACON GF, C
COTTAGE HOME FRIES V, GF, C
Red Bliss Potatoes And Onions
FRUIT SALAD V, GF
$15.95 per person

SANTA MONICA
GOURMET “EGGTASTIC” SANDWICHES C
*all sandwiches are on brioche buns with eggs
Citrus Pork Belly, Cheddar And Sriracha Mayo
Tenderloin, Provolone And Horseradish Aioli
Grilled Zucchini, Mozzarella And Chimichurri
FRUIT SALAD V, GF
$11.75 per person

CACTUS CANTINA
BREAKFAST BURRITOS C
Bacon, Potato And Cheddar
Carne Asada And Queso Fresco
Spinach And Feta
NEW POTATO HOME FRIES GF, C
New Potatoes, Smokey Paprika, Garlic, Olive Oil, Salt And Pepper
FRUIT SALAD V, GF
$14.95 per person

SANTA BARBARA SUNSHINE
CRUSTLESS QUICHE MUFFINS GF, C
Asparagus, Tarragon And Goat Cheese
Wild Mushroom And Chicken Chorizo
Hot Smoked Salmon, Dill And Chive
APPLEWOOD SMOKED BACON GF, C
COTTAGE HOME FRIES V, GF, C
Red Bliss Potatoes And Onions
FRUIT SALAD V, GF
$14.95 per person

CHARCUTERIE BOX
Baked Ham, Italian Salami, Cheddar And Swiss Cheese And Hard Boiled Egg
CRACKERS
FRUIT SALAD V, GF
$10.95 each

SMOKED SALMON BOX
Salmon, Mesclun And Hard Boiled Egg GF
MULTIGRAIN ROLL
FRUIT SALAD V, GF
$12.95 per box

V - VEGAN     GF - GLUTEN FREE     N - NUTS     C - CHAFER
**SPECIALTY BREAKFAST**

**BREAKFAST BURRITOS**  
*C all burritos contain eggs  
Bacon, Potato And Cheddar  
Carne Asada And Queso Fresco  
Spinach And Feta  
$6.95 each

**CHICKEN AND WAFFLES**  
Buttermilk Waffles, Crispy Fried Chicken Tenders,  
Maple Syrup, Orange Honey Butter And Hot Sauce  
$9.95 each

**GOURMET “EGGTASTIC” SANDWICHES**  
*C all sandwiches are on brioche buns with eggs  
Citrus Pork Belly, Cheddar And Sriracha Mayo  
Tenderloin, Provolone And Horseradish Aioli  
Grilled Zucchini, Mozzarella And Chimichurri  
$8.25 each

**EGGS**

**CRUSTLESS QUICHE MUFFINS**  
GF, C  
Asparagus, Tarragon And Goat Cheese  
Wild Mushroom And Chicken Chorizo  
Hot Smoked Salmon, Dill And Chive  
$4.95 per person

**FRITTATA**  
GF, C  
Prosciutto, Herb And Brie  
Tomato, Mozzarella And Basil  
$38 each (serves 8)

**SKINNY EGG MUFFIN**  
GF, C  
Egg White, Cheddar And Smoked Tomato Confit  
$4.95 per person

**FRENCH TOAST**

**GUAVA CREAM CHEESE FRENCH TOAST CASSEROLE**  
C  
Maple Syrup  
$69 per pan (serves 15 - 20)  
$3.95 for individual, minimum of 12

**FRENCH TOAST BITES**  
C  
*with maple syrup  
Caramelized Apple Brie  
Maple Blueberry  
Cinnamon Sugar Churro  
$1.85 each

**SIDES**

**APPLEWOOD SMOKED BACON**  
GF, C  
$3.25 per person

**CHICKEN APPLE SAUSAGE**  
GF, C  
$3.95 per person

**TURKEY BACON**  
GF, C  
$3.75 per person

**SWEET POTATO HOME FRIES**  
V, GF, C  
Sweet Potatoes, Tri-Color Peppers And Fresh Herbs  
$3.95 per person

**NEW POTATO HOME FRIES**  
V, GF, C  
Smokey Paprika, Garlic, Olive Oil, Salt And Pepper  
$3.95 per person

**OATMEAL AND GRANOLA**

**TOASTED COCONUT OATMEAL**  
V, N, C  
Agave Nectar, Vanilla And Lemon Zest  
$4.25 per person

**TRADITIONAL OATMEAL**  
C  
Raisins And Brown Sugar  
$3.25 per person

**GREEK YOGURT BAR**  
GF, N  
Greek Yogurt, Honey, Fresh Berries, Homemade Granola And Mini Chocolate Chip  
$7.25 per person

**HOMEMADE GRANOLA BARS**  
V, GF  
Rolled Oats, Dried Cranberries, Dried Apricots, Sunflower Seeds, Pumpkin Seeds And Cinnamon  
$2.25 each

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V - VEGAN   GF - GLUTEN FREE   N - NUTS   C - CHAFER

SPRING SUMMER 2019 - CORPORATE
PARFAITS
MIXED BERRY PARFAIT GF, N
Greek Yogurt, Mixed Berries And Granola
$5.95 each

TROPICAL FRUIT PARFAIT GF, N
Tropical Coulis, Mango, Kiwi, Greek Yogurt And
Toasted Coconut Rice Krispy Crunch
$5.95 each

VERY CHERRY PARFAIT GF
Sour Cherry Vanilla Compote, Vanilla Yogurt
And Chocolate Rice Krispy Crunch
$5.95 each

FRUIT
SPRING FRUIT SALAD V, GF
Seasonal Fruit With Vanilla Lime Splash
$4.95 per person

SUMMER FRUIT DISPLAY V, GF
Blackberries, Blueberries, Mango, Pineapple, Strawberries
And Raspberries
$5.95 each

CHARCUTERIE
MORNING CHARCUTERIE
Olli Fennel Pollen Salami, Prosciutto, Mixed Olives, Havarti,
Brie, Heirloom Tomato Slices, Multigrain Roll And Ficelle
With Butter And Seasonal Jam
$8.50 per person

BAKERY
BRAIDED SWEET ROLL N
Apple Almond Or Peaches And Cream
$2.25 each, minimum of 12

CEREAL MUFFIN BOMBS
Buttermilk Muffin Batter Topped With Cereal Crunch
$2.25 per person

ENERGY BALLS GF, N
Cranberry Pistachio, Granola Pepita And Nutella Trail Mix
$2.50 per person

MINI BREAKFAST TREATS N
Almond Pocket, Chocolate Croissant, Morning Bun,
Maple Bacon Muffin And Nutella Banana Turnover
$2.25 each

MINI BUNDT CAKES N
Chocolate Raspberry, Hazelnut Praline And Lemon Poppy
$2.95 each

MINI CROISSANT DONUTS N
Cherry Lime, Maple Bacon And Nutella
$2.50 each

MINI SAVORY DONUT HOLES
Bacon Green Onion, Cheddar Jalapeño
And Smoked Salmon
$2.25 each

PETITE FRENCH MIX N
Mini Almond, Chocolate, Multigrain And Plain Croissants,
Orange Honey Butter And Seasonal Jam
$4.95 per person

SCONES
Vanilla Malt And Lemon Blueberry
$2.50 each

SWEET STRAWS N
Banana Peanut Butter And Raspberry
$2.25 each
SIGNATURE SANDWICHES
TURKEY
Provolone, Lettuce And Tomato On Whole Wheat

HONEY GLAZED HAM
Swiss, Lettuce And Tomato On Rye

ROAST BEEF
Cheddar, Lettuce And Tomato On Sourdough

TUNA SALAD
Lettuce And Tomato On Sourdough

CHICKEN SALAD
Lettuce And Tomato On Knot Roll

GRILLED VEGETABLES
Balsamic Dressing On Baguette
$7.50 per person

SIGNATURE WRAPS
NEW MEXICO CHICKEN
Chicken, Lettuce, Tomato And Honey BBQ Ranch Dressing In Flour Tortilla

CLUB
Turkey, Ham, Bacon, Muenster, Lettuce, Tomato And Spicy Mustard In Spinach Tortilla

BRISKET
Provolone, Caramelized Onions, Lettuce, Tomato And Horseradish Aioli In Flour Tortilla

TUNA SALAD
Kalamata Olives, Red Onions, Arugula, Tomato And Lemon Aioli In Spinach Tortilla

GRILLED VEGETABLES
Havarti, Lettuce, Tomato And Black Bean Spread In Sun-Dried Tomato Tortilla
$7.50 per person

GOURMET HOUSE HOAGIES
GRILLED CHICKEN N
Provolone, Shaved Lettuce, Tomato And Basil Pesto On Italian Hoagie

ITALIAN
Genoa Salami, Hot Capicola, Ham, Mozzarella, Shaved Lettuce, Oil And Vinegar On Italian Hoagie

ROASTED TURKEY
Pepper Jack, Bacon Jam, Shaved Lettuce, Tomato And Avocado Spread On Multi Grain Hoagie

ROAST BEEF
Roast Beef, Balsamic Roasted Onions, Cheddar, Shaved Lettuce, Tomato And Horseradish Aioli On Italian Hoagie

CAPRESE
Tomato, Mozzarella, Arugula And Balsamic Vinaigrette On Multi Grain Hoagie
$8.95 per person

PRETZEL AND CIABATTA BUN SANDWICHES
GRILLED CHICKEN
Swiss, Lettuce, Tomato And Avocado Vinaigrette On Pretzel Roll

ROASTED TURKEY
Havarti, Bacon, Lettuce, Tomato And Chipotle Ranch On Pretzel Roll

ANCHO BRISKET
Swiss, Coleslaw And BBQ Horseradish Aioli On Pretzel Roll

ITALIAN HAM
Capicola, Balsamic Roasted Onions, Lettuce, Tomato And Provence Aioli On Ciabatta Bun

GRILLED PORTOBELLO
Roasted Red Peppers, Smoked Gouda And Lettuce On Ciabatta Bun
$8.95 per person
SIDES

CAESAR SALAD
Romaine Lettuce, Grape Tomatoes, Parmesan Cheese, Croutons And Creamy Caesar Dressing

GREEK MIXED GREEN SALAD GF
Mesclun, Green Peppers, Cucumbers, Plum Tomatoes, Kalamata Olives, Red Onions And Crumbled Feta With Red Wine Vinaigrette

GREEN GARDEN COUSCOUS V, N
Pistachio, Arugula, Herbs, Caramelized Red Onions And Jalapeño

GRILLED CORN AND YUKON POTATO SALAD V, GF
Cider Dijon Dressing

MIXED GREEN SALAD GF
Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette

NEW POTATO SALAD WITH DILL GF
Sour Cream, Mayonnaise, Salt And Pepper

PASTA PRIMAVERA
Yellow Peppers, Zucchini, Snow Peas, Plum Tomatoes, Scallions And Parmesan Cheese With Raspberry Vinaigrette

Tomato Fregula Herb Salad V
Couscous, Fregula Pasta, Vine Ripe Tomatoes And Mint

DESSERTS

COOKIE DOUGH BITES
*made with heat treated flour and no egg
Birthday Cake, Chocolate Chip And Red Velvet

CAKE POPS
Birthday Cake, Chocolate Raspberry, Lemon And Red Velvet

HOMEMADE GOURMET COOKIES AND BARS N
Chocolate Chip, Double Chocolate M&M, Lemon Sugar, Oatmeal Raisin, Red Velvet And White Chocolate Oreo
Blueberry Lemon Crumb, Latte, Pretzel Chocolate Chip And Salted Caramel Brownie Bars

FRUIT SALAD V, GF
Cantaloupe, Honeydew, Grapes, Orange, Pineapple And Strawberry

MINI CUPCAKES
Boston Cream, Mango Lassi, S’Mores And Watermelon Sangria
*boston cream is gluten free

MINI WHOOPIE PIES
Lemon Meringue, Red Velvet And S’More

CHEESECAKE LOLLIPOPS N
Kiwi Yogurt, Mango Passion Fruit And Malt Toffee

CREATE A PRIX FIXE

Choose A Sandwich Package
(from previous page)
Choose One Or Two Sides And Choose A Dessert

SIGNATURE SANDWICHES
One Side And One Dessert
$12.95 per person
Two Sides And One Dessert
$14.95 per person

SIGNATURE WRAPS
One Side And One Dessert
$13.95 per person
Two Sides And One Dessert
$15.95 per person

PRETZEL AND CIABATTA
One Side And One Dessert
$14.95 per person
Two Sides And One Dessert
$17.95 per person

GOURMET HOAGIES
One Side And One Dessert
$14.95 per person
Two Sides And One Dessert
$17.95 per person
<table>
<thead>
<tr>
<th><strong>ANDROS GREECE</strong></th>
<th><strong>GASLIGHT DISTRICT</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>MEDITERRANEAN KEBABS GF, C</strong></td>
<td><strong>WEST COAST TACO C</strong></td>
</tr>
<tr>
<td>Chicken Or Bistro Filet Kebabs</td>
<td>Korean BBQ Beef And Chicken</td>
</tr>
<tr>
<td>Peppers, Mushrooms, Onions, Tomatoes And Zucchini With Mustard Vinaigrette</td>
<td>Bok Choy Slaw, Kohlrabi Asian Pear Salsa</td>
</tr>
<tr>
<td><strong>TOMATO FREGULA HERB SALAD V</strong></td>
<td>And Flour Tortilla With Sweet Chili Sauce</td>
</tr>
<tr>
<td>Couscous, Tomatoes, Mint And Tarragon</td>
<td><strong>BASMATI AND BLACK RICE SALAD V, GF</strong></td>
</tr>
<tr>
<td><strong>MESCLUN SALAD GF</strong></td>
<td>Currants, Coriander, Dill, Chickpeas And Olive Oil</td>
</tr>
<tr>
<td>Mesclun Greens, Crumbled Feta, Julienne Cucumbers, Grape Tomatoes And Red Wine Vinaigrette</td>
<td><strong>MIXED GREEN SALAD GF</strong></td>
</tr>
<tr>
<td><strong>BROWNIES AND PEANUT BUTTER BLONDIES N</strong></td>
<td>Mesclun Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette</td>
</tr>
<tr>
<td>$18.95 per person</td>
<td><strong>MINIATURE PASTRIES</strong></td>
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<tr>
<td>$18.95 per person</td>
<td><strong>MINI BOSTON CREAM CUPCAKES GF</strong></td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th><strong>BOSTON LIGHTS GF</strong></th>
<th><strong>LATIN BEAT</strong></th>
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</thead>
<tbody>
<tr>
<td><strong>NEW ENGLAND COD GF, C</strong></td>
<td><strong>CITRUS RUBBED SKIRT STEAK WITH GREEN CHIMICHURRI GF, C</strong></td>
</tr>
<tr>
<td>Matchstick Vegetables And Smoked Tomato Confit</td>
<td>Sweet Potatoes, Peruvian Potatoes, Charred Peppers And Grilled Lemons</td>
</tr>
<tr>
<td><strong>BASMATI RICE PILAF V, GF</strong></td>
<td><strong>CHAR GRILLED ASPARAGUS GF</strong></td>
</tr>
<tr>
<td>Spanish Onion And Italian Parsley</td>
<td>Ricotta Salata, Feta, Lemon Zest And Sea Salt</td>
</tr>
<tr>
<td><strong>MESCLUN SALAD GF</strong></td>
<td><strong>CHURRO FILLED DONUTS</strong></td>
</tr>
<tr>
<td>Crumbled Feta, Cucumbers, Grape Tomatoes And Red Wine Vinaigrette</td>
<td>$19.95 per person</td>
</tr>
<tr>
<td><strong>MINI BOSTON CREAM CUPCAKES GF</strong></td>
<td><strong>FRENCH COUNTRY</strong></td>
</tr>
<tr>
<td>$18.95 per person</td>
<td><strong>RACLETTE ASPARAGUS CHICKEN ROULADE GF, C</strong></td>
</tr>
<tr>
<td><strong>CAPITOL HEIGHTS GF</strong></td>
<td>Seared Chicken Roulade, Raclette, Asparagus, Carrot Puree And Pan Jus</td>
</tr>
<tr>
<td><strong>PARMESAN CHICKEN BREAST GF, C</strong></td>
<td><strong>MARKET SALAD V, GF</strong></td>
</tr>
<tr>
<td>Cauliflower Truffle Puree And Spring Vegetables With Piccata Sauce</td>
<td>Mixed Green Salad, Seasonal Fruit And Vegetables With Black Truffle Vinaigrette</td>
</tr>
<tr>
<td><strong>BABY SPINACH AND BLACKBERRY SALAD GF,N</strong></td>
<td><strong>MINI CREAM PUFFS</strong></td>
</tr>
<tr>
<td>Baby Spinach, Blackberry, Ricotta Salata And Rosemary Honeyed Almonds With Lemon Vinaigrette</td>
<td>$16.95 per person</td>
</tr>
<tr>
<td><strong>HAND DIPPED TRUFFLES GF</strong></td>
<td><strong>CHARLESTON BBQ</strong></td>
</tr>
<tr>
<td>$16.95 per person</td>
<td><strong>BBQ PULLED CHICKEN OR PORK SANDWICHES C</strong></td>
</tr>
<tr>
<td><strong>ULTIMATE MAC AND CHEESE C</strong></td>
<td>Pulled Chicken Or Pork With Kaiser Roll</td>
</tr>
<tr>
<td>Cavatappi, Gruyere, Cheddar And Fontina Cheese</td>
<td><strong>MIXED GREEN SALAD GF</strong></td>
</tr>
<tr>
<td><strong>MIXED GREEN SALAD GF</strong></td>
<td>Mesclun Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Mesclun Greens, Grape Tomatoes, Carrots, Mushrooms And Balsamic Vinaigrette</td>
<td><strong>COOKIE DOUGH BITES</strong></td>
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<tr>
<td>$16.95 per person</td>
<td>$16.95 per person</td>
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</tbody>
</table>
**ROOM TEMP PRIX FIXE**

**GRILL WORKS**

**MESQUITE GRILL GF**
Flank Steak, Grilled Chicken, Plum Tomatoes, Shiitake Mushrooms, Zucchini And Eggplant With Provencal Aioli And Spicy Dill Mustard

**BOWTIE PASTA WITH ARUGULA AND PINE NUTS N**
Bowtie Pasta, Arugula, Pine Nuts, Asparagus, Tomatoes And Parmesan Cheese With Lemon Garlic Vinaigrette

**MIXED GREEN SALAD GF**
Mixed Green Salad, Grape Tomatoes, Carrots And Mushrooms With Balsamic Vinaigrette

**MINI FRUIT TARTS**
$18.95 per person
$22.95 per person with shrimp

**LIMA CARNIVAL**

**PERUVIAN CHICKEN AND CHIMICHURRI FLANK STEAK GF**
With Aji Amarillo Sauce And Grilled Vegetables

**SWEET AND NEW POTATO SALAD GF**
Chipotle Cilantro Lime Aioli

**MINI MERINGUE TARTS**
$18.95 per person

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**MOUNT VERNON**

**SMOKED CHILI AGAVE SALMON GF**
Chili Agave Salmon, Grilled Vegetables And Poblano Sauce

**FARMERS CO-OP SALAD V, GF**
Mixed Greens, Tri-Color Carrots, Tear Drop Tomatoes, Cucumber And Basil Vinaigrette

**MINI CUPCAKES**
*Boston cream is gluten free
$19.95 per person

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**SUMMER FESTIVAL**

**WOOD GRILLED GUAVA CHICKEN GF**
Grilled Guava Chicken With Pineapple And Cucumber Salad

**BASMATI RICE PILAF V, GF**
Basmati Rice, Onion And Parsley

**CAESAR SALAD**
Romaine Lettuce, Grape Tomatoes, Parmesan Cheese, Croutons And Creamy Caesar Dressing

**CHEESECAKE LOLLIPOP**
$18.95 per person

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**MIXED GRILLS**

**ARTISAN MIXED GRILL GF**
Tarragon Mustard Shrimp, Flat Iron Steak, Grilled Chicken, Grilled Green Beans, Tomatoes, Shiitake Mushrooms, Red Onions And Zucchini

$15.95 per person

**MESQUITE GRILL GF**
Flank Steak, Grilled Chicken, Plum Tomatoes, Shiitake Mushrooms, Zucchini And Eggplant With Provencal Aioli And Spicy Dill Mustard

$12.95 per person
$14.95 per person with shrimp

**MYKONOS MIXED GRILL GF**
Grilled Salmon Filet, London Broil, Lemon Oregano Chicken, Spinach, Radicchio, Grilled Scallions, Sliced Plum Tomatoes And Feta Cheese

$15.95 per person

**NAPA VALLEY MIXED GRILL GF**
Applewood Smoked Salmon, Char-Grilled London Broil, Drunken Chicken And Herb Roasted Vegetables

$15.95 per person
## HOT BUFFET ENTREES

### AVOCADO CHICKEN GF, C
Tequila Lime Marinated Chicken, Avocado Cucumber Puree, Purple Potatoes, Zucchini And Squash
$11.95 per person

### CLIFF SPA CHICKEN GF, C
Tri-Color Potatoes, Grilled Corn And Chicken Jus
$11.95 per person

### HEIRLOOM CHICKEN GF, C
Lime Cilantro Basmati Rice, Heirloom Tomatoes And Mint Coulis
$11.95 per person

### LEMON GROVE CHICKEN GF, C
Grilled Chicken Breast, Harissa Roasted Carrots, Pearl Onions And Spinach Puree
$12.95 per person

### PAN ROASTED CHICKEN PROVENCE GF, C
Pan Roasted Chicken, Quinoa Pilaf With Lemon Shallot Vinaigrette
$12.95 per person

### PARMESAN CHICKEN BREAST GF, C
Cauliflower Truffle Puree And Spring Vegetables With Piccata Sauce
$12.95 per person

### RACLETTE ASPARAGUS CHICKEN ROULADE GF, C
Seared Chicken Roulade, Raclette, Asparagus, Carrot Puree And Jus
$11.95 per person

### PEPPERCORN SHORT RIB GF, C
Sautéed Carrots And Caramelized Onions
$17.95 per person

### HEIRLOOM BRUSCHETTA SNAPPER GF, C
Basil White Wine Olive Oil Sauce
$14.95 per person

### HONEY BALSAMIC SALMON GF, C
Matchstick Vegetables With White Balsamic Cream Sauce
$13.95 per person

### PORTOBELLO TALEGGIO C
Stuffed Portobello, Garlic, Parmesan, Tarragon And Breadcrumbs With Roasted Tomato Sauce
$12.95 per person

### RIGATONI CARBONARA C
Rigatoni, Heirloom Tomatoes, Burrata, Pork Belly And Basil
$9.95 per person

### WOOD GRILLED GUAVA CHICKEN GF
Grilled Guava Chicken With Pineapple And Cucumber Salad
$11.95 per person

### BISTRO FILET GF
Sliced Bistro Filet On A Bed Of Roasted Fingerling Potato And Summer Vegetable Salad
$15.95 per person

### MOJO CRIOLLO BEEF GF
Mojo Criollo Beef, Mexican Street Corn And Pebre Sauce
$12.95 per person

### "COFFEE RUBBED" SKIRT STEAK AND CHICKEN GF
Lime Basmati Rice Salad With Chimichurri Sauce
$15.95 per person

### ROOM TEMP BUFFET ENTREES

### SMOKED CHILI AGAVE SALMON GF
Chili Agave Rubbed Salmon, Grilled Vegetables And Poblano Sauce
$14.95 per person

### CHAR GLAZED SALMON GF
Summer Squash, Heirloom Tomatoes, Cucumbers And Curry Oil
$14.95 per person

### GRAIN BOWL GF
Sriracha Tricolor Quinoa, Baby Arugula, Kale, Fennel Fronds, Feta, Baby Heirloom Tomatoes, Cucumbers And Shaved Radish With Lemon Tahini Dressing
$12.95 per person
$16.95 per person with grilled chicken

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V - VEGAN      GF - GLUTEN FREE      N - NUTS      C - CHAFER          SPRING SUMMER 2019 - CORPORATE
BABY KALE CAESAR SALAD
Toasted Panko, Shaved Radish And Pomegranate Seeds With Poppy Seed Garlic Dressing
$4.95 per person

MARKET SALAD V, GF
Mixed Green Salad, Seasonal Fruit And Vegetables With Black Truffle Vinaigrette
$4.95 per person

FARMERS CO-OP V, GF
Mixed Greens, Tri-Carrots, Baby Heirloom Tomatoes, Cucumber And Basil Vinaigrette
$4.95 per person

GARDEN CAULIFLOWER FRIED RICE V, GF
Cauliflower Rice, Carrots, Onions, Peas, Ginger And Cilantro
$4.25 per person

GREEN BEAN SALAD V, GF
Yellow And Green Beans, Pickled Mustard Seeds And Tarragon
$4.95 per person

CHAR GRILLED ASPARAGUS GF
Ricotta Salata, Feta, Lemon Zest And Sea Salt
$4.25 per person

CRUNCHY BROCCOLI SALAD V, GF
Broccoli, Red Cabbage, Carrots, Parsley, Toasted Pepita, Sesame Seeds With Lemon Cumin Dressing
$3.95 per person

GRAIN AND PASTA SALADS

GRILLED PINEAPPLE AND CUCUMBER SALAD V, GF
Basil And Crushed Red Peppers
$3.95 per person

MEXICAN STREET CORN SALAD GF
Red Onions, Jalapeños, Queso Fresco, Cilantro And Lime Juice
$4.95 per person

GREEN AND VEGETABLE SALADS

HONEY BALSAMIC SALMON SALAD GF
Honey Balsamic Salmon, Arugula, Beluga Lentil Salad, Baby Heirloom Tomatoes And Balsamic Vinaigrette
$14.95 per person

NEW MEXICO BBQ CHICKEN SALAD GF
Grilled Cumin Chicken, Mixed Greens, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips, Jalapeño Jack Cheese And Honey BBQ Ranch Dressing
$13.95 per person

CITRUS RUBBED SKIRT STEAK N
Barley Kale Pesto, Romaine, Kalamata Olives, Watermelon Radish, Kohlrabi And Carrots With Black Garlic Red Wine Vinaigrette
$15.95 per person

GRILLED CHICKEN MARKET SALAD GF
Grilled Chicken, Mixed Greens, Seasonal Fruit And Vegetables With Black Truffle Vinaigrette
$13.95 per person

CAVATAPPI PASTA SALAD
Cavatappi, Pickled Onions, Red And Yellow Peppers, Queso Fresco And Cilantro Ranch
$3.95 per person

CRESTE DI GALLO WITH SAUTÉED EGGPLANT
Broccoli, Garlic, Panko, Lemon Zest And Parsley
$4.25 per person

GREEN GARDEN COUSCOUS V, N
Pistachio, Arugula, Herbs, Caramelized Red Onions And Jalapeño
$4.25 per person

TOMATO FREGULA HERB SALAD V
Couscous, Fregula, Vine Ripe Tomatoes And Mint
$3.95 per person

HONEY BALSAMIC SALMON SALAD GF
Honey Balsamic Salmon, Arugula, Beluga Lentil Salad, Baby Heirloom Tomatoes And Balsamic Vinaigrette
$14.95 per person

NEW MEXICO BBQ CHICKEN SALAD GF
Grilled Cumin Chicken, Mixed Greens, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Corn Tortilla Strips, Jalapeño Jack Cheese And Honey BBQ Ranch Dressing
$13.95 per person

GARDEN CAULIFLOWER FRIED RICE V, GF
Cauliflower Rice, Carrots, Onions, Peas, Ginger And Cilantro
$4.25 per person

GREEN AND VEGETABLE SALADS
**SWEETS**

**CHEESECAKE LOLLIPOPS** N
Kiwi Yogurt, Mango Passion Fruit And Malt Toffee
$1.95 each

**CEREAL MACARONS** GF, N
Cocoa Krispies, Honey Nut Cheerios And Fruit Loops
$2.25 each

**CHERRY BLOSSOM S’MORE**
Graham Cracker Cookie, Marshmallow And Cherry Ganache
$1.95 each

**CHURRO FILLED DONUTS**
Butterscotch And Chocolate Chips
$2.25 each

**CHOCOLATE TRUFFLE POPS** GF
Bailey’s, Cherry Cola And Lemon Verbena
$3.50 each

**COOKIE DOUGH BITES**
*made with heat treated flour and no egg
Birthday Cake, Chocolate Chip And Red Velvet
$1.95 each

**FRUIT TIRAMISU VESSEL**
Lady Fingers, Berry Syrup, Mascarpone Mousse And Fresh Berries
$2.50 each

**FINANCIERS** N
Asian Pear Hazelnut And Raspberry Pistachio
$1.95 each

**HAND DIPPED TRUFFLES** GF
Apricot, Calamansi And Espresso
$2.50 each

**LIME IN A COCONUT VESSEL** N
Coconut Ganache, Blueberry Pastry Cream, Lime Curd And Coconut Crisps
$2.50 each

**MILANO COOKIES** N
Apricot Pistachio, Blackberry Orange And Pineapple Coconut
$2.50 each

**MINI CREAM PUFFS** N
Apricot Basil, Chocolate Avocado And Raspberry Rose
$2.50 each

**MINI CROISSANT DONUTS** N
Cherry Lime, Maple Bacon And Nutella
$2.50 each

**MINI CUPCAKES**
Boston Cream, Mango Lassi, S’Mores And Watermelon Sangria
*Boston cream is gluten free
$2.50 each

**MINI GOURMET POPTARTS**
Cherry Cheesecake, Maple Blueberry And Rhubarb Cream
$2.25 each

**MINI MERINGUE TARTS**
Blood Peach Basil And Mango Chili Lime
$2.25 each

**OLIVE OIL CAKE BITES** GF
Rosemary Infused Olive Oil Cake With Lemon Curd
$1.95 each

**OPEN FACE MACARONS** GF, N
Lemon Thyme Raspberry And Salted Caramel Popcorn
$2.25 each

**PIE ON A STICK** N
Caramel Coconut, Strawberry Guava And Spicy Orange Marmalade
$2.50 each
<table>
<thead>
<tr>
<th>HORS D’OEUVRES</th>
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</thead>
<tbody>
<tr>
<td><strong>BUFFALO DEVILED EGG</strong>  <strong>GF</strong></td>
</tr>
<tr>
<td>Crumbled Bleu Cheese And Celery Twist</td>
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<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>CHICKEN CORIANDER DUMPLING</strong>  <strong>C</strong></td>
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<tr>
<td>Asian Dipping Sauce</td>
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<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>CHIMICHURRI CHICKEN SKEWER</strong>  <strong>GF</strong></td>
</tr>
<tr>
<td>Chimichurri Chicken, Heirloom Tomatoes</td>
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<tr>
<td>And Fontina Cheese</td>
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<tr>
<td>$1.95 each</td>
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<tr>
<td><strong>KONA CHICKEN SKEWER</strong></td>
</tr>
<tr>
<td>Maui Chicken, Purple Potatoes And Fresh Pineapple</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>MINI BURRATA CUP</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Chicken, Tomato Ragu, Asiago Cup And Basil Sauce</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>SOUTHWEST CHICKEN TRUFFLE</strong>  <strong>GF, C</strong></td>
</tr>
<tr>
<td>Chicken, Pepper Jack Cheese And Pico De Gallo Coated With Blue Corn Tortilla</td>
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<tr>
<td>$1.95 each</td>
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<tr>
<td><strong>BOLOGNESE ARANCINI</strong>  <strong>C</strong></td>
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<tr>
<td>Arborio Rice, Ground Beef, Mozzarella And Roasted Tomato Sauce</td>
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<tr>
<td>$1.95 each</td>
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<tr>
<td><strong>MINI SWEET POTATO BISCUIT</strong></td>
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<tr>
<td>Adobe Beef With Hot Pepper Jelly</td>
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<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>SESAME GRILLED BEEF BUNDLE</strong></td>
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<tr>
<td>Grilled Beef, Ginger And Soy Wrapped</td>
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<tr>
<td>In A Sesame Leaf</td>
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<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>SHORT RIB EMPANADA</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Sunchoke And Roasted Carrots With Horseradish Aioli</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>CURRIED CITRUS PORK BELLY LOLLIPOP</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Pickled Jalapeño And Cilantro</td>
</tr>
<tr>
<td>$2.50 each</td>
</tr>
<tr>
<td><strong>SANTA FE CHORIZO PUFF</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Chorizo Sausage Wrapped In Puff Pastry, Queso Fresco, Pepper Jack Cheese And Green Chimichurri Sauce</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>CITRUS LOBSTER POPART LOLLIPOP</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Tarragon, Lemon Zest, Potatoes And Citrus Cream</td>
</tr>
<tr>
<td>$2.25 each</td>
</tr>
<tr>
<td><strong>COCONUT SHRIMP LOLLIPOP</strong>  <strong>N, C</strong></td>
</tr>
<tr>
<td>Apricot Ginger Sauce</td>
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<tr>
<td>$2.50 each</td>
</tr>
<tr>
<td><strong>FIREFRACKER SHRIMP</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Shrimp Wrapped In Springroll Wrapper with Thai Dipping Sauce</td>
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<tr>
<td>$2.50 each</td>
</tr>
<tr>
<td><strong>MINI CRAB CAKE</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Smoked Onion Remoulade Sauce</td>
</tr>
<tr>
<td>$2.25 each</td>
</tr>
<tr>
<td><strong>TRUFFLE MAC AND CHEESE TARTLET</strong>  <strong>C</strong></td>
</tr>
<tr>
<td>Parmesan, Fontina Cheese And Truffle Oil</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>MINI BAKED BRIE AND PEACH TART</strong></td>
</tr>
<tr>
<td>Brie, Peaches, Caramelized Jalapeños And Red Onions</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>PEACH AND PORTOBELLO SUMMER ROLL</strong>  <strong>V, GF, N</strong></td>
</tr>
<tr>
<td>Daikon Radish, Basil, Cilantro And Peanuts With Lime Tamari Sauce</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
<tr>
<td><strong>SHIITAKE MUSHROOM AND LEEK SPRINGROLL</strong>  <strong>V, C</strong></td>
</tr>
<tr>
<td>Vietnamese Dipping Sauce</td>
</tr>
<tr>
<td>$1.95 each</td>
</tr>
</tbody>
</table>
ANTIPASTO DISPLAY
Prosciutto, Genoa Salami, Fresh Mozzarella, Tomatoes, Olives, Olive Tapenade, Crackers And Focaccia Flats
$5.95 per person

LOCAL ARTISAN CHEESE BOARD
Firefly Goat Log, Firefly Merry Goat Round, Whispering Breeze Farm Gouda, 5 Spoke Tumbleweed Cheddar, Seasonal Jam, Fruit, Local Honey And Homemade Crackers
$11.50 per person

ROASTED VEGETABLE PLATTER GF
Roasted Vegetables With Smoked Onion Remoulade And Balsamic Vinaigrette
$3.95 per person

BUFFALO CHICKEN BLEU CHEESE DIP GF, C
Celery, Carrots And Tortilla Chips
$3.95 per person

HEIRLOOM TOMATO BRUSCHETTA
Crackers And Pita Chips
$3.95 per person

GARDEN TO GUEST TRIO OF SPREADS N
Red Beet Walnut Spread, Green Pea Relish, Carrot Hummus, Homemade Crackers, Rusks And Ficelles
$5.95 per person

FRUIT SALSA WITH CRISPS
Fruit Salsa With Cinnamon Sugar Wonton Crisps
$4.25 per person

CRUDITE WITH HUMMUS V
Crudite, Hummus And Pita Chips
$3.95 per person

WINGS WINGS WINGS C
BBQ, Buffalo Or Spicy Honey BBQ, Carrots And Celery Sticks With Ranch Dressing
$5.95 per person

CHOCOLATE DIPPED APPLES GF
Dark Chocolate, Milk Chocolate, White Chocolate And Cereal Crunch
$2.25 each

CANDIED CAYENNE PECANS GF, N
Salt, Sugar, Chili Powder And Cayenne Pepper
$4.95 per person

SWEET AND SPICY SNACK MIX GF, N
Chex Cereal, Pretzel, Cashews, Corn Nuts, Pecans, Chocolate Gems, Cayenne And Worcestershire Sauce
$3.95 per person