



BREAKFAST

Breakfast Sandwich \$5.95 each

Mortadella, provolone, cage-free egg, crispy roasted kale, focaccia bread

SALADS

Served with ciabatta rolls, butter, assorted house-made cookies, canned soda, sparkling waters

Choose one:

Baby Kale \$13.75 per person

Toasted hazelnuts, asiago cheese, roasted carrots, roasted Brussels sprouts, Calabrian chile vinaigrette

Radicchio \$13.75 per person

Toasted sunflower seeds, roasted cauliflower, dried cranberries, Gorgonzola, grapefruit vinaigrette

Add:

- + Grilled Draper Valley chicken breast (no additional cost)
- + Grilled Bui tofu (no additional cost)
- + Grilled wild salmon \$6.50 per person
- + Grilled petite shoulder tenderloin steak \$5.25 per person

APPETIZERS BY THE DOZEN

'Nduja sausage, pickled fennel, fried capers on grilled seeded baguette \$28 per dozen

Smoked parsnip purée, mascarpone, pomegranate seeds on crostini v \$25 per dozen

Vegan feta-stuffed mushroom arancini with arrabiata dipping sauce vg, mwgci, contains coconut \$25 per dozen

Campfire Farms linguica sausage skewers with sweet bell pepper and Ancient Roman mustard dipping sauce mwgci, contains almonds and pine nuts \$28 per dozen

White bean fritters with pesto aioli v \$25 per dozen

BUFFETS

Chicken Scallopini \$14.75 per person

Garden salad with seasonal vinaigrette, roasted sunchokes, sautéed chard, chicken scallopini with almonds, olives, radishes, pizzelle cookies, assorted canned soda, sparkling water

Tuscan Short Ribs \$16.75 per person

Garden salad with seasonal vinaigrette, creamy polenta, roasted Brussels sprouts with fennel, Tuscan black pepper beef short ribs, pizzelle cookies, assorted canned soda, sparkling water mwgci

Pasta e Fagioli \$13.75 per person

Garden salad with seasonal vinaigrette, herb roasted carrots, bread bowl, Impossible and Cannellini Pasta e Fagioli, vegan pizzelle cookies, assorted canned soda, sparkling water vg

mwgci: made without gluten-containing ingredients | v: vegetarian | vg: vegan

DESSERTS BY THE DOZEN

Cranberry curd tarts with whipped cream topping \$25 per dozen

White chocolate mini mousse cups mwgci \$25 per dozen

Apple walnut strudel bites \$25 per dozen

Salted chocolate agave fig and pecan truffles v, mwgci \$25 per dozen

Mini matcha cupcakes with almond cream frosting \$25 per dozen

Almond russe cookies with cherry cream mwgci \$25 per dozen

PLATED DESSERT

Caramel apple pecan shortcake \$7.95 each

Puff pastry wrapped poached pear with whipped cream topping \$7.95 each

Cranberry cake with almond cream \$7.95 each

