



SPRING

catering specials

ENTRÉES



BARBECUE CHICKEN 17.95

Haricots vert and fingerling potato salad

Charred asparagus with lemon vinaigrette

Orzo pasta salad with artichoke, asparagus, shaved parmesan and cherry tomato

Strawberry and fennel salad with spinach, goat cheese and balsamic

Biscuits

PERUVIAN LOMO SALTADO WITH FLANK STEAK, RED ONION AND AJI AMARILLO SAUCE 17.95

Cilantro beer rice

Roasted garlic potato fries

Corn with cumin and lime

Mixed green salad with lima beans, avocado, pickled red onion, feta and corn

French baguette

PENNE PASTA WITH ARTICHOKES, LEEKS, BABY HEIRLOOM TOMATOES, ROASTED GARLIC, AND BABY ARUGULA TOSSED IN EVOO 16.95

Grilled jumbo asparagus, broccolini and sweet peppers

Spinach and strawberry salad with mixed greens, thinly shaved red onions, candied walnuts,

and white balsamic vinaigrette

Flatbreads with cheese, garlic and herbs

PAN-ROASTED RAINBOW TROUT WITH RAMPS CHIMICHURRI 17.95

Sautéed green beans, sugar snap peas and torpedo onions

Saffron basmati rice pilaf with fresh herbs and crispy garlic

Mesclun green with cherry tomatoes, cucumber, radish, feta and herb buttermilk dressing

Pull-apart rolls with artichoke and piquillo pepper tapenade



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GOURMET ENTRÉE SALADS SEASONAL SELECTIONS

16.95

- Fried chicken salad with romaine, green beans, bacon, tomato, avocado, and buttermilk ranch dressing
- Roasted market beets, cucumber, chickpeas and shaved rainbow carrots with orange, goat cheese, frisee, mixed greens, and lemon vinaigrette
- Grilled shrimp, grapefruit, asparagus, and avocado with spring mixed greens, toasted cashews, radish, cucumber, and miso tahini dressing
- Garlic-rubbed hanger steak salad with romaine, endive, cherry tomatoes, shaved red onions, gorgonzola, and green garlic vinaigrette

EXECUTIVE SANDWICH BOARD SEASONAL SELECTIONS

18.50

- Smoked salmon with upland cress, heirloom tomatoes, shaved red onion, sliced egg, and lemon-caper aioli on soft brioche
- Spring grilled vegetables and smoked mozzarella, asparagus, carrots, shaved fennel, and Bloomsdale spinach with sweet pea aioli on rosemary focaccia
- Grilled flank steak and hen of the woods, gorgonzola, arugula, pickled onions, avocado, and roasted garlic mayo on a baguette

GOURMET SANDWICH BOARD SEASONAL SELECTIONS

16.50

- Sun-dried tomato wrap and parmesan with maitake mushroom, artichoke, shaved fennel, avocado, charred broccoli, and lemon herb aioli on lavash
- Prosciutto and manchego with apricot jam, herb goat cheese spread, and arugula on a French baguette
- Roast beef and applewood-smoked bacon with tomato, rocket arugula, smoked cheddar, and horseradish aioli on sourdough

CLASSIC SANDWICH BOARD SEASONAL SELECTIONS

14.50

- Smoked turkey pita with green leaf lettuce, tomato, cucumber, red onion, feta, and garlic-mint yogurt sauce
- Pesto chicken wrap with romaine lettuce, toasted pepitas, avocado, in a spinach wrap with pesto aioli
- Spinach and smashed avocado with beef steak tomatoes, pepper jack, on sprouted wheat with chive mayonnaise

