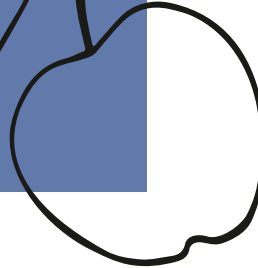
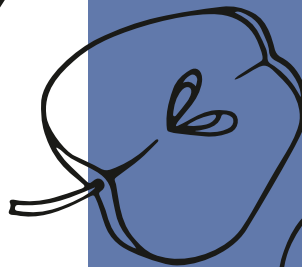
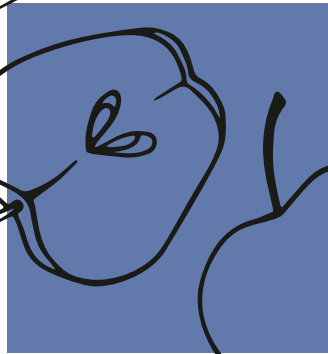
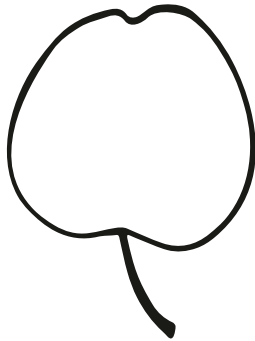


EMORY

CATERING

by Bon Appétit



WELCOME TO EMORY CATERING



Emory Catering by Bon Appétit blends a tradition of fine service with expert planning and event execution to create an amazing event experience. Our food is cooked from scratch, including sauces, stocks, soups, and salsa. A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights.

We've created a catering website to assist you with the catering and event planning process. We encourage you to browse through our menus, which include traditional favorites, fresh new items, and even delicious plant-forward options. We are proud to feature regional, seasonal, and artisan-produced products in all our catering menus. Our experienced and creative event team is ready to answer any questions, make menu suggestions or put together an entire event. Our personal attention to every detail is sure to "wow" your guests.

We are ready to help you plan your next event!

(404) 712-8948

catering@emory.edu

The following steps will help you through the process of organizing your social function.

ARRANGING AND RESERVING A DATE

The first steps in planning your event are reserving your room and arranging for any special needs such as tables and chairs, podium & microphone, stage, audio-visual equipment, or alcohol approval.

Facilities Management should be contacted for all table, chair, staging, and audio-visual needs (404-727-7463). Our event professionals will be happy to assist you in estimating the number of tables your event will need for your guests, as well as for catering set-ups.

To provide the best quality service, we request a ten-day advance notice of your event. If you have needs that are more immediate, please give us a call. We continually strive to provide the best service and will accommodate special requests whenever possible.

Additional fees may apply.

WHEN ORDERING, PLEASE HELP US UNDERSTAND YOUR EVENT:

- Day and Date of your event
- Beginning and Ending Time
- Location
- Contact Information: Name, Address, Phone & Email
- Guest Count
- Department
- Speed type (preferred) or Credit Card
- Menu Requests & Special Dietary needs
- VIP Guests Attending

PROGRAM OR AGENDA

For every event, we will email a confirmation detailing the service time, menu, location, charges, and other specific details. Please review these confirmations carefully and notify the catering office with any changes. We try to be as accurate as possible; to ensure accuracy and to avoid any delay, please review the details of your event carefully before providing final confirmation. An order minimum of \$250 is required for all orders on Emory campus; all other orders require a \$500 minimum. If your order total does not meet the minimum amount, a delivery fee will be assessed for the difference, or the order can be picked up by the client at our facility.

INCLUDED WITH YOUR SERVICE

Emory Catering guide menus and pricing are intended for two hours of service for all university sponsored events. Additional cost per service hour of \$25 per hour, per attendant will be assessed for each additional hour. Pricing for non-university sponsored events, special events, weddings, and off campus catering are not included in this guide and may be subject to additional fees. Contact the catering department for customized menus and current pricing.

LINENS

Upscale Disposable Service food and beverage tables will be draped with house linen at no additional charge. Guest seating, registration, or display tables may be draped with house or rental linen for an additional fee. Fees based on size, color, and availability. Presidential Service tables will be draped with elegant rental linens. Linen fees based on size, color, and availability. Any linens removed from an event, not returned, or returned damaged, will be charged full replacement costs.

STAFFING

Attendants are required on any china buffet exceeding 35 guests or any served meal and are highly recommended on any buffet more than 35 people. Additional staffing such as bartenders, on site chefs, and additional attendant fees are based on menu and beverage offerings, guest count and length of the event.

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service. Non-disposable equipment, such as chafing dishes, coffee pots, serving utensils, etc., are the property of Emory Catering, and must be kept secure by the client until they are picked up by our staff. Full replacement costs will be incurred for any missing or damaged equipment.

FOOD SAFETY

To ensure food safety and sanitation for customers and guests, a catering representative will remove all items in a timely manner. We uphold company, local, and state food and safety regulations and therefore clients and guests may not remove food not consumed from your event.

DELIVERIES

Delivery is available from 7:00 a.m. to 7:00 p.m. When arranging for delivery, please allow sufficient time for our personnel to setup, and inform us of a period in which the room will be accessible for clean-up following your event. Additional fees may apply to deliveries prior to 7:00 am and following 7:00 pm. Multiple attempts at clean up service may also incur additional charges.

PICK UP SERVICE

Pickup Service from the sales office in Cox Hall or loading dock may be arranged by calling the Catering Office at (404) 712-8948. You are responsible for the prompt return of equipment that has been used for your event. Additional fees may apply for pick-up service prior to 7:00 a.m. and following 7:00 p.m. Any equipment not returned or returned damaged will be charged at full replacement cost.

ALCOHOL BEVERAGE SERVICE

(University Sponsored Events Only)

Bar service will be provided in strict accordance with the State of Georgia, Dekalb County, and University Alcohol Policy. Refer to http://www.emory.edu/dining/catering_policies.php for Emory University Alcohol policy rules and regulations. The client is responsible for all purchases of beer, wine, and alcohol. An Emory Catering bartender will serve alcohol at a ratio of one for every 75 guests. The charge is \$225 per 2 hour/per bartender.

Alternative non-alcoholic beverages must be available and hors d'oeuvres or other food in substantial quantities, as determined by Emory Catering, must be available. Individuals visibly intoxicated will not be permitted to enter or will be asked to leave.

No alcoholic beverages will be served to any person who is under twenty-one years of age or who is visibly intoxicated. Proof of age will be required. Please advise your attendees to be prepared to produce appropriate identification, if asked.

No alcoholic beverages shall be dispensed from kegs or barrels. When serving wine with dinner, no carafes, decanters, or wine bottles are permitted on the table. The wait staff will be responsible for pouring the wine during dinner. Alcoholic beverages can only be served when the University is the sponsor and social host of the event. This requires that University funds (charged to a University speed-type) be used to pay for the purchase and serving of alcoholic beverages. No alcoholic beverages will be sold in any manner, including by use of tickets or donations.

MENU

It is necessary to finalize a detailed menu no less than three weeks prior to the date of your event. To ensure the best possible quality product available, we recommend the client refrain from any menu changes within five (5) business days of the function.

GUARANTEE

A guaranteed number of guests is required for all functions no later than five (5) business days prior to the event, subject only to increase within 3 days of the event and charged accordingly. To accommodate any last-minute attendees, all seated events will be given a 5% allowance in food preparation over the guaranteed number. This 5% overage is not applicable for buffet meals, hors d'oeuvre receptions, or events of 20 guests or fewer. Should the client not provide Emory Catering with the timely guarantee, the estimated attendance on the catering agreement will serve as the guarantee.

FOOD AND BEVERAGE

Emory Catering prohibits the removal of food and beverage from the premises by the client, guest, or employees. Emory Catering is the exclusive caterer, and no outside food or beverage is permitted without Emory Catering approval.

SALES TAX

Emory Catering will charge the applicable state sales and liquor tax.

DECOR AND ENTERTAINMENT

Equipment and linen rentals through Emory Catering are available. If outside equipment and linen rentals are ordered by client, they must be coordinated with Emory Catering at least one week prior to the event.

PARKING

Client understands that Emory Catering is not responsible for matters related to event parking.

OFF-PREMISES CATERING

If the event is being held at a site other than Emory Catering, Client will incur charges such as delivery, destination fee (pricing varies upon location), labor charges, and equipment costs such as kitchen build-out, china, and/or station vehicles.

CANCELLATION

In the event a function is canceled, Client shall be responsible for and pay Emory Catering the following percentages of the total amount due per the terms of this Contract as liquidated damages and cancellation fees:

Cancellation less than 2 days prior to the event - 100% of the total amount due to Emory Catering per the terms of this Agreement.

Cancellation at least 3 days prior to the event – no penalty after forfeiture of deposit.

BREAKFAST BUFFETS



PLANT FORWARD BREAKFAST \$17.39 PER PERSON

house-baked breakfast breads

whipped orange plant-based spread and

assorted preserves (vegan)

seasonal fruit salad with fresh ginger (vegan, mwgci)

avocado smoothie boost

(coconut milk, avocado, spinach, banana, lime, pineapple)

Just egg

scrambled, with sundried tomato and herbs (vegan, mwgci)

beyond sausage (vegan)

roasted breakfast potatoes with peppers and onions (vegan, mwgci)

orange juice and chilled water display

Vega coffee and Numi hot tea

AMERICAN BREAKFAST \$16.29 PER PERSON

house-baked pastries, scones, and muffins

with whipped honey orange butter and assorted preserves (vegetarian)

seasonal fruit salad (vegan, mwgci)

scrambled cage-free eggs

served with shredded cheddar, salsa, and hot sauce (vegetarian, mwgci)

roasted breakfast potatoes

with peppers and onions (vegan, mwgci)

choice of two breakfast sides

orange juice and chilled water display

Vega coffee and Numi hot tea

BREAKFAST SIDES

pork bacon (mwgci)

pork sausage (mwgci)

chicken sausage (mwgci)

turkey sausage (mwgci)

beyond breakfast sausage (vegan, mwgci)

stone ground cheese grits - Riverview Farms (vegetarian, mwgci)

oatmeal- brown sugar and golden raisins (vegan)

cheesy hash brown breakfast bake (vegetarian, mwgci)

French toast bread pudding- maple syrup (vegetarian, mwgci)

roasted vegetable and sweet potato hash (vegan, mwgci)

EMORY FRESH START \$14.39

assorted house-baked muffins with whipped honey orange butter and assorted preserves (vegetarian)

seasonal fruit salad with fresh ginger (vegan, mwgci)

yogurt and granola parfait (vegetarian)

egg white frittata with spinach and mushrooms (vegetarian, mwgci)

orange juice and chilled water display

Vega coffee and Numi hot tea

THE WAKEUP CALL \$12.19

house-baked pastries

scones, and muffins- whipped honey orange butter and assorted preserves (vegetarian)

seasonal fresh fruit salad (vegan, mwgci)

orange juice, chilled water display, Vega coffee and Numi hot tea

FROM THE BAKE SHOP (BY THE DOZEN)

assorted house-baked muffin

\$19.59 per dozen (vegetarian)

artisan breakfast bread

traditional breakfast breads with whipped butter and preserves

\$23.69 per dozen (vegetarian)

assorted house-baked scone

with lemon curd

\$25.19 per dozen (vegetarian)

HOUSE-BAKED CROISSANT

served with whipped butter and jams/preserves (vegetarian)

plain croissants

\$23.69 per dozen (vegetarian)

chocolate croissants

\$33.89 per dozen (vegetarian)

assorted local bagels

served with whipped cream cheese to included lite, regular, and seasonal flavor (vegetarian)

house-baked buttermilk biscuits

with whipped butter and preserves

\$16.49 per dozen (vegetarian)

Sarah's Doughnuts local assorted doughnuts

locally sourced doughnut display

\$24.99

BREAKFAST A LA CARTE (ADD ON)

assorted yogurt

individual \$2.39 each

Greek yogurt parfait

Greek yogurt, granola, macerated seasonal fruit, and fresh mint

\$5.39 per person (vegetarian)

oatmeal

local rolled oats with toppings to include brown sugar, cinnamon, raisins, blueberries, and milk

\$5.69 per person (vegetarian)

overnight oats

local oats, chia seeds, Greek yogurt, soy milk topped with honey, raisins, berries, and nuts

\$5.69 per person (vegetarian)

fruit quinoa bowl

quinoa with almond milk, dried banana, blueberries, raspberries, and coconut

\$5.69 (vegan, mwgci)

fresh fruit salad

\$4.29 per person (vegan, mwgci)

fresh whole fruit

\$1.29 each (vegan, mwgci)

nature valley granola bars

\$1.59 each (vegetarian)

BREAKFAST SANDWICHES



vegan breakfast burrito

spinach, Just egg, mushroom, and vegan cheese
\$6.09 each (vegan)

Just Egg English muffin

toasted English muffin, Just egg, spicy tomato jam, vegan cheese
\$4.49 each (vegetarian)

bagel sandwich

vegan chorizo sausage, avocado spread, Just egg, vegan cheese
\$4.99 each (vegetarian)

vegan "chicken fried" biscuit

gold fried seitan, house made biscuit with-chili maple drizzle
\$4.29 each (vegetarian)

pork sausage

cage-free egg, and cheese biscuit
\$4.19 each

black forest ham

cage-free egg, and cheese on brioche
\$4.19 each

cage-free egg and cheese biscuit

\$3.49 each (vegetarian)

turkey sausage and cage-free egg whites on English muffin

with spinach, Swiss cheese
\$5.99 each

fried chicken biscuit

\$4.99 each

breakfast burrito

with potato, cage-free egg, pork sausage and smoked cheddar, salsa verde
\$6.09 each

QUICHES AND FRITTATAS



Just egg frittata

with Yukon gold potato, roasted broccoli, vegan cheese
\$4.29 (vegan, mwgci)

Just egg quiche

shitake mushrooms, roasted garlic, and chives
\$4.29 (vegan)

quiche with ham

Swiss, asparagus and tomato
\$4.09

quiche

with roasted squash, tomato, caramelized onion, spinach, and provolone
\$4.09 (vegetarian)

roasted vegetable and goat cheese frittata muffin

\$4.09 each (vegetarian, mwgci)

crispy bacon and smoked gouda frittata muffin

\$4.09 each (mwgci)

cheddar and spinach egg white frittata muffin

\$4.09 each (vegetarian, mwgci)

SANDWICH AND SALAD SELECTIONS



BUILD YOUR OWN SALAD STATION

\$25.75 per person, \$29.25 two proteins

select two greens, one or two protein, three items from the garden, three items from the kitchen, and two dressings served with assorted rolls, whipped butter, freshly baked cookies, fresh brewed iced tea, and chilled water display

SALAD GREENS

hand cut romaine, local gourmet mixed salad greens, local kale and chicory

FROM THE GARDEN

local tomatoes, bell peppers, cucumber, shredded carrots, broccoli florets, charred corn, roasted squash, fresh berries, marinated mushrooms, edamame

FROM THE KITCHEN

whole pepperoncini, pistou chickpeas, kidney beans, artichoke hearts, black olives, parmesan cheese, bleu cheese crumbles, shredded cheddar cheese, house-made croutons, candied pecans, chili-spiced almonds, dried cranberries toasted sunflower seeds, sliced hardboiled egg

SALAD DRESSINGS

lemon vinaigrette, balsamic vinaigrette, raspberry vinaigrette, green goddess, buttermilk ranch, Caesar, red wine vinegar and extra virgin olive oil

SALAD PROTEINS

grilled basil chicken breast
cilantro lime chicken
chill lime marinated tofu
herb roasted turkey
grilled tempeh

SALAD PROTEINS (ADD ON)

grilled flank steak \$6.29

chargrilled shrimp \$6.59

grilled salmon (market price)

GOURMET SANDWICH SPREAD

\$16.99 per person

up to 50 guests = three options

51 to 150 guests = four options

more than 150 guests = five options

Includes local mixed green salad with white balsamic vinaigrette,

house-made kettle chips, and freshly baked cookies

fresh brewed iced tea, and chilled water display

SIDE (ADD ON)

\$3.99

creamy cole slaw

loaded potato salad

roasted corn and quinoa

lemon and herb farfalle salad

Mediterranean-style pasta salad

roasted vegetable chickpea salad

with yogurt vinaigrette

SANDWICHES

grilled vegetable and spicy chickpea wrap

spring mix, lemon vinaigrette, wheat wrap (vegan)

jerk cauliflower wrap

jerk roasted cauliflower, pickled red onions, red cabbage coleslaw, fresh mangos, spinach wrap (vegan)

grilled portobello with arcadia greens

roasted red pepper, and boursin cheese, ciabatta (vegetarian)

chicken teriyaki banh mi

teriyaki glazed chicken, pickled daikon and carrots, cucumbers, and cilantro, French roll

turkey-avocado

cilantro aioli, tomato, arugula, jalapeño cornbread

turkey and creamy havarti

lettuce, tomato, multi-grain bread

roasted turkey

butter lettuce, tomato, Swiss cheese, bacon, herb mayonnaise, brioche bun

chicken salad wrap

house-roasted chicken, grapes, celery, apples, creamy mayonnaise, spinach wrap

Italian sub

cured ham, genoa salami, olive relish, fresh mozzarella, local salad greens, garlic aioli, classic sub roll

tuna salad

creamy mayonnaise, celery, red onion, parsley, lemon, sliced cucumber, green leaf lettuce, sliced multi-grain bread

EMORY BOX LUNCH



\$17.39 per person

up to 50 guests = three options

51 to 100 guests = four options

more than 150 guests = five options

Boxed meals include bag of chips, whole fresh fruit, freshly baked cookie, bottled water

SALADS

classic Caesar

chopped romaine, parmesan, house-made croutons, Caesar dressing (vegetarian)

baby kale salad

baby kale, goat cheese, dried cranberries, carrots, toasted almonds, maple lemon vinaigrette (vegetarian)

local artisan salad

local lettuce, shaved carrots, cucumbers, grape tomatoes, red onions, ranch, or balsamic vinaigrette (vegetarian, mwgci)

Greek salad

romaine lettuce, feta cheese, cucumber, tomato, kalamata olives, red wine vinaigrette (vegetarian, mwgci)

spinach and frisee salad

tossed spinach and frisee salad grapes topped candied pecans, crumbled goat cheese, balsamic vinaigrette (vegetarian, mwgci)

SALAD (ADD ON)

grilled chicken \$3.99

herb marinated tofu \$3.29

grilled salmon (market)

SANDWICHES

grilled vegetable and spicy chickpea

whole wheat wrap, spring mix, lemon vinaigrette (vegan)

jerk cauliflower wrap

jerk roasted cauliflower, pickled red onions, red cabbage coleslaw, fresh mangos, spinach wrap (vegan)

grilled portobello

arcadia greens, roasted red pepper, and boursin cheese, ciabatta (vegetarian)

chicken teriyaki banh mi

teriyaki glazed chicken, pickled daikon and carrots, cucumbers, and cilantro, French roll

turkey-avocado

cilantro aioli, tomato, arugula, jalapeño cornbread, lettuce, tomato, multi-grain bread

turkey and creamy havarti

roasted turkey, butter lettuce, tomato, Swiss cheese, bacon, herb mayonnaise, brioche bun

chicken salad wrap

house-roasted chicken, grapes, celery, apples, creamy mayonnaise, spinach wrap

Italian sub

cured ham, genoa salami, olive relish, fresh mozzarella, local salad greens, garlic aioli, classic sub roll

tuna salad

creamy mayonnaise, celery, red onion, parsley, lemon, sliced cucumber, green leaf lettuce, sliced multi-grain bread

BUFFETS



(Meals for every occasion)

SOUTHERN TABLE \$27.89

local gourmet green salad, radish, with basil lemon vinaigrette (vegan, mwgci)

creamy cabbage and collard slaw, heirloom carrot (vegetarian, mwgci)

cornbread muffins with whipped butter (vegetarian)

fresh brewed iced tea and chilled water display

choice of two entrées

barbecue tofu (vegan)

southern fried tofu

fried green tomatoes, goat cheese, red pepper jelly (vegetarian)

classic barbecue chicken

buttermilk fried chicken

smoked pulled pork, vinegar barbecue sauce

smoked brisket, molasses barbecue sauce

Riverview Farms cornmeal crusted fried seasonal whitefish

choice of two sides

smoked cheddar macaroni and cheese (vegetarian)

local braised greens (vegan, mwgci)

mashed potatoes (vegetarian, mwgci)

honey roasted sweet potatoes (vegetarian, mwgci)

green beans, roasted garlic (vegan, mwgci)

southern succotash- corn, tomato, okra (vegan, mwgci)

choice of one dessert

banana pudding

seasonal fruit cobbler

BACKYARD BARBECUE \$28.89

baby iceberg salad, buttermilk ranch (vegetarian, mwgci)

classic potato salad (vegetarian, mwgci)

house-made potato chips(vegetarian)

fresh brewed iced tea and chilled water display

choice of two entrées

house-made black bean burgers (vegetarian)

grilled marinated portobello (vegan)

grass feed angus beef burgers

grilled bratwurst- Stone Mountain Cattle

grilled all beef hot dogs- Stone Mountain Cattle

grilled chicken breast (mwgci)

turkey burgers

choice of two sides

Carolina slaw (vegetarian, mwgci)

seasonal pasta salad (vegetarian, mwgci)

sweet potato wedges tossed with chipotle pepper vinaigrette (vegan, mwgci)

grilled corn with herb butter (mwgci)

macaroni and cheese (vegetarian, mwgci)

brown sugar baked beans (vegan, mwgci)

choice of one dessert

individual apple crumble pie

strawberry shortcake parfait (vegetarian)

ITALIAN INSPIRED \$29.89 PER PERSON

classic Caesar salad- hand cut romaine
house made crouton, shaved parmesan, Caesar dressing (vegetarian)
focaccia bread (vegetarian)
fresh brewed iced tea and chilled water display

choice of two entrées

Impossible lasagna (vegan)
roasted cauliflower steak, roasted tomato, and oregano (vegan)
eggplant parmesan (vegetarian)
chicken piccata
chicken parmesan
beef and four cheese lasagna
house-made jumbo beef meatballs

Choice of Two Sides

pasta with marinara (vegan)
pasta with alfredo
pasta with pesto (vegetarian)
creamy baked polenta (vegetarian, mwgci)
roasted vegetable medley (vegan, mwgci)

choice of one dessert

tiramisu
cannoli

MEDITERRANEAN \$29.89

Greek salad with feta cheese and herb vinaigrette (vegetarian)

hummus with lemon and olive oil (vegan, mwgci)

assorted flat breads (vegetarian)

fresh brewed iced tea, and chilled water display

choice of two entrées

harissa grilled seitan (vegan)

Impossible meatballs with tzatziki sauce (vegetarian)

eggplant moussaka (vegetarian)

harissa grilled chicken (mwgci)

chicken shawarma (mwgci)

beef shawarma (mwgci)

beef moussaka

lamb kofta with tzatziki sauce

choice of two sides

roasted eggplant, tomato, parsley, and olive oil (vegan, mwgci)

Moroccan chickpea stew (vegan, mwgci)

Greek potatoes with yogurt (vegetarian, mwgci)

vegetable couscous with mint (vegetarian)

rice pilaf with toasted almond and golden raisins (vegan, mwgci)

choice of one dessert

baklava

orange glazed semolina cake (vegetarian)

COMFORT KITCHEN \$19.59

one entrée

\$27.89 two entrées

\$34.69 three entrées

garden salad

mixed greens, cucumber, tomato with balsamic vinaigrette and ranch dressing (vegetarian, mwgci)

chef's choice vegetable side and chef's choice starch side

rolls with whipped butter (vegetarian)

assorted cookies and brownies (vegetarian)

fresh brewed iced tea and chilled water display

ENTRÉES

braised portobello mushroom (vegan, mwgci)

crispy tofu steak with a balsamic reduction (vegan)

portobello Provencal with rustic tomato sauce (vegan)

pesto cauliflower steak (vegan)

pan seared chicken breast with seared cherry (mwgci)

herb and panko crusted chicken breast with a creamy mustard sage sauce

roasted turkey breast with a roasted shallot demi-glace

roasted salmon with honey garlic butter (mwgci)

braised boneless short rib, wild mushroom demi-glace

vegetable lasagna with garlic béchamel sauce

grass-fed beef lasagna

OUTSIDE THE BUFFET



GRAIN BOWL STATION (BUILD YOUR OWN)

Grilled Vegetable Quinoa Bowl \$8.29

roasted sweet potatoes, grilled eggplant, zucchini, yellow squash, roasted tomatoes, feta cheese, lemon tahini sauce (vegetarian, mwgci)

(ADD ON)

herbed chicken \$3.59

citrus marinated shrimp for \$4.49

grilled steak with house dry rub for \$5.29

ASADA BOWL \$8.29

roasted corn, black beans, onion, roasted seasonal vegetable medley, tomato, avocado, and cilantro over yellow rice with roasted chili salsa (vegan, mwgci)

(ADD ON)

herbed chicken \$3.59

citrus marinated shrimp for \$4.49

grilled steak with house dry rub for \$5.29

HAWAIIAN TUNA POKE BOWL \$13.50

deconstructed sushi bowl featuring spicy tamari sesame marinated tuna, carrot zucchini pepper slaw over sushi rice with yuzu ponzu sauce (sold as is)

PIZZA (RUSTIC PIES)

house-made pizza 16", 8 slices per pizza

cheese pizza each \$13.49

pepperoni \$16.49

meat lovers \$22.69

vegetable \$18.59

margherita \$16.49

buffalo cauliflower with caramelized onions \$16.49

prosciutto and arugula, gorgonzola cheese and pickle spiced apples \$18.59

chicken Florentine – parmesan alfredo sauce, spinach, mozzarella \$20.59

Any pizza can be made without gluten-containing ingredients

GOURMET PETITE SANDWICHES \$8.69 PER PERSON

choose three

grilled vegetable, brie and arugula, balsamic vinaigrette

cucumber, dill, and cream cheese (vegetarian)

fresh mozzarella, basil, and tomato (vegetarian)

cage-free egg salad with fried capers (vegetarian)

tuna salad with baby spinach

chicken salad with spring mix

chickpea salad with spring mix (vegan)

SLIDER STATION \$11.99 PER PERSON

choose three

barbecue jackfruit slider

cilantro coleslaw

southwest slider

black bean, and quinoa slider with avocado

beef slider

aged cheddar, house made pickle, chipotle ketchup

fried chicken slider

pepper jack cheese, Cajun slaw

roast beef slider

Swiss cheese, caramelized onions

RECEPTION



DISPLAYS

Local/Regional Cheese Board \$12.29 per person

four artisanal cheeses served with fresh and dried fruit, fig jam, Dijon mustard, assorted nuts, and gourmet crackers

Domestic and Imported Cheese Board \$8.99

assorted cheeses with fresh fruit and crackers

Charcuterie Board \$18.29 per person

assortment of local cured meats, with marinated artichoke hearts, roasted red peppers, house-made hummus, assorted local cheese, spiced olives, dried fruits, almonds, fig preserves and mustard, served with house-made crostini, crispy bread sticks and fresh crudité

Mezze Platter \$13.99 per person

babaganoush, house-made hummus, marinated artichoke hearts, cremini mushrooms, boursin cheese, roasted red peppers, and spiced olives, served with house-made crostini and warm pita

Bruschetta Trio \$5.49 per person

tomato-basil, local mushroom pâté, roasted butternut squash with sage and dried fruits, house-made crostini crudités with ranch dip (vegetarian)

hot artichoke, spinach, and parmesan dip \$102.29 per order

served with crostini, soft bread, tortilla chips

serves approximately 25 guests

buffalo chicken and bleu cheese dip \$102.29 per order

served with crostini, soft bread, tortilla chips

serves approximately 25 guests

baked brie in puff pastry with seasonal fruit and crackers \$71.09 each

grilled seasonal and local vegetable platter \$4.69 per person

with white balsamic vinaigrette (vegan, mwgci)

shrimp cocktail display

lemon, house-made cocktail sauce and horseradish, buttered crackers (market)

house-made hummus \$4.49 per person

with pita chips (vegetarian)

house-fried tortilla chips \$7.19 per person

with house-made guacamole and roasted tomato salsa (vegetarian)

HORS D'OEUVRES BY THE DOZEN



(three dozen minimum per item)

FROM THE GARDEN

roasted butternut squash topped \$28.09 per dozen (vegetarian)

with cranberry marmalade on crisp sourdough

marinated heirloom tomato \$28.09 per dozen (vegetarian)

with fresh mozzarella and basil

spinach stuffed cremini mushrooms \$28.09 per dozen (vegetarian, mwgci)

maple-brown sugar acorn squash tartlet \$28.09 per dozen (vegetarian)

polenta bites \$28.09 per dozen (vegetarian)

crispy polenta cake, topped with a Provençal relish and fried capers

chickpea cakes \$28.09 per dozen (vegan)

roasted red pepper, cardamom sauce, cilantro

caramelized onion tart \$31.09 per dozen

boursin cheese, arugula, balsamic reduction

French onion mushroom gruyere bites \$28.09 per dozen

caramelized onion bites with sautéed cremini mushrooms, gruyere cheese, rosemary crumb topping

FROM OUR CHEFS

macaroni and cheese bites pepper jelly \$37.09 per dozen (vegetarian)

parmesan risotto arancini truffle aioli \$35.09 per dozen

falafel ball with tzatziki sauce \$28.09 (vegetarian)

maple spiced balsamic pork belly \$40.09 per dozen

with apple ginger slaw, served in bao bun

blt cups \$30.09 per dozen

with crisp romaine, chopped bacon, shredded cheddar, tomato, and buttermilk ranch dressing

spinach artichoke dip tartlet \$28.09 per dozen

smoked salmon on everything blini \$39.19 per dozen

with pickled red onion lemon crème fraîche, fried capers

petite crab cake \$48.09 per dozen

scotch bonnet creole remoulade

beef or Impossible meatballs \$33.09 per dozen

Swedish style with sour cream and dill or barbecue style, with garlic ranch dip

honey sriracha chicken satay \$33.09 per dozen

with sweet chili pineapple sauce

pecan fried chicken and waffle bites \$33.09 per dozen

with smoked chili maple drizzle

avocado deviled eggs (vegetarian, mwgci) \$31.09 per dozen

traditional deviled eggs \$28.09 per dozen

with tomato jam (vegetarian, mwgci)

DESSERTS



per dozen

Salted caramel apple with crumb	\$12.00
Carrot walnut torte	\$12.00
Chocolate pumpkin cheesecake	\$14.00
White chocolate pumpkin torte	\$14.00
Pudding: chocolate, vanilla, banana	\$32.00
Dark chocolate mousse parfait	\$36.00
Pie: pecan, apple, pumpkin	\$16.00
Tiramisu	\$18.00
Butter milk pound cake with strawberry	\$12.00
Chocolate pot de crème	\$14.00
Coconut cream torte	\$10.00
Classic Pumkin Roll or pineapple upside down	\$10.00
Chocolate mousse torte	\$12.00
Dark chocolate truffle	\$14.60
Chocolate cover strawberry	\$25.00
Chocolate assorted truffle	\$25.00
Bars: fruit, blondie, brownies cheesecake	\$26.00
Petits cups cake: vanilla, chocolate, and carrot	\$32.00
Chocolate cup with chocolate mousse with strawberry	\$14.00
Assorted medium cupcake: vanilla, chocolate, and carrot	\$38.00
Lemon berry parfait	\$12.00
Petit fours	
chef choice: chocolate, carrot, vanilla mocha, red velvet, truffle	
fruit tartlets, lemon tartlets, parfait	\$30.00
Apple or peach cobbler pan (serves 25 ppl)	\$26.00