

2026 CATERING MENU

◆◆ BRUNCH ◆◆

<i>Salads</i> (price dependent on guest count)	◆ GRILLED ESCAROLE WEDGE SALAD - V roasted red pepper, garlic baguette crouton crumbs, shaved parmesan cheese, pepitas fresh lemon vinaigrette ◆ ENSALADA PICADA (CHOPPED SALAD) - V/GF cherry tomatoes, scallions, serrano pepper, sliced radish, dried cranberries creamy cilantro dressing ◆ MIXED GREEN SALAD - V/GF apple chunks, dried cranberries, toasted pine nuts, shaved parmesan balsamic vinaigrette ◆ ROASTED BEET & GOAT CHEESE ARUGULA SALAD - V roasted beets, toasted walnuts, avocado, fried goat cheese maple vinaigrette ◆ CHOPPED HARVEST SALAD mixed greens tossed with cherry tomatoes, scallions, dried cranberries, cucumber, apple, roasted brussels sprouts, toasted walnuts ◆ CRUNCHY ASIAN CHICKEN SALAD thin sliced grilled chicken, napa cabbage, romaine, almonds, tossed in a soy dressing ◆ BABY SPINACH SALAD - V/GF strawberries, mandarin oranges, candied walnuts, spicy bacon bits poppyseed dressing ◆ CHOPPED KALE & SHREDDED BRUSSELS SPROUTS - V/GF sliced almond, crispy chickpeas, parmesan cheese, pomegranate arils light honey vinaigrette ◆ VICIOUS DISHES CHICKEN SALAD mayo/greek yogurt and herbs are blended with roasted chicken and served on a fresh bakery mini croissant ◆ TARRAGON CHICKEN SALAD 'our very own' chicken salad tossed with fresh tarragon served on a grilled oat thin bread slice ◆ MEDITERRANEAN ORZO CHICKEN SALAD roasted chicken, orzo, feta cheese, kalamata olives tossed in a lemon vinaigrette
<i>Sandwich & Soup</i>	◆ "HIGH TEA" SANDWICH ASSORTMENT -brie, apple, shaved turkey, honey on pumpnickel \$4.00 -avocado & heirloom tomato on rosemary focaccia \$3.50 -goat cheese, fig jam, open-faced on toasted crostini \$3.50 -'our very own' chicken salad on fresh bakery mini croissants \$4.75 -pimento cheese on toasted wheat \$3.25 -classic cucumber sandwich on rustic white bread \$3.75 -smoked salmon with herbed lemon aioli and fresh dill \$6.00 -deviled egg salad on toasted white bread \$3.50 -prosciutto, apple, brie on sourdough \$4.25 ◆ GAZPACHO "SHOT" - V/GF fresh vegetables combined, served in a shot glass \$4.50 ◆ PIMENTO CHEESE - V 'our very own' southern pimento cheese on freshly baked focaccia \$4.50 ◆ ROASTED TOMATO SOUP - V/GF fresh roasted tomato soup, grilled cheese triangle served in a shot glass \$5.00 ◆ CHICKEN SALAD shredded roasted chicken breast, green onions, grapes, greek yogurt and mayonnaise dressing IN OUR FRESH PHYLLO CUP \$4.75 IN MINI FRESH BAKERY CROISSANT \$5.50

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<i>Breads & Muffins</i>	♦ BISCUIT BAR \$22.00 / PERSON southern biscuits - sweet potato biscuits <u>a collection of jams – jellies – preserves – butters</u> lemon butter, orange marmalade, red pepper jelly, pear preserves, bacon peach jam, peach pecan preserves <u>meats</u> fried chicken, roasted pork tenderloin, sweet honey ham, bacon <u>cheeses</u> handmade thyme ricotta, swiss, cheddar ♦ PANCAKE BREAKFAST SLIDERS sausage - egg - cheese between two mini pancakes \$4.25 ♦ PECAN COFFEECAKE cinnamon, pecans baked into a sweet cake that is perfect for brunch wake ups \$30.00 ♦ SCONES blueberry, vanilla-caramom, lemon-lavender-poppysseed, cranberry-orange \$3.50 ♦ LEMON RICOTTA MUFFINS rich, creamy ricotta blends well with lemon for a light muffin \$4.00 ♦ FRESH BLUEBERRY MUFFINS fresh blueberries add a bright flavor to these muffins \$3.50 ♦ MINI SWEET POTATO BISCUIT roasted honey ham, local honey drizzle \$5.00
<i>Meat & Seafood</i>	♦ CANADIAN BACON EGG CUPS egg and cheese wrapped in canadian bacon and baked \$4.00 ♦ PIGS IN PUFF PASTRY BLANKET (PIGS IN DUVET) dijon puff pastry \$4.00 ♦ MINI BEEF WELLINGTON dijon horseradish sauce \$6.25 ♦ CHICKEN, PEPPER-JACK CHEESE AIR FRIED WONTONS sesame oil ponzu drizzle \$4.00 ♦ MARYLAND PETIT CRAB CAKE BITE - V/GF spicy remoulade, classic cocktail sauce \$4.50 ♦ ASPARAGUS BUNDLES asparagus, prosciutto, puff pastry \$4.25 ♦ PROSCIUTTO WRAPPED GRILLED PEAR SLICES \$3.50 ♦ WONTON CHICKEN TACO CUPS roasted chicken, baked wonton cups, asian spiced slaw, hoisin drizzle \$4.50 ♦ MINI HAM & CHEESE QUICHE - GF eggs - cream - cheese baked for the perfect brunch bite \$4.00 ♦ TORTELLINI PESTO SKEWERS fried tortellini, prosciutto, kalamata olive, parmesan shard \$3.75 without prosciutto \$3.25
<i>Vegetarian</i>	♦ CAPRESE SALAD SKEWER - GF basil, tomato, mozzarella ball, balsamic glaze \$4.25 ♦ BRIE-CRANBERRY PUFF PASTRY TART - V housemade cranberry compote, triple crème brie \$4.50 ♦ SPINACH-ARTICHOKE CHEESE BALL BITE - V \$3.25 ♦ HEIRLOOM TOMATO TARTS - V puff pastry, heirloom tomato, caramelized onion, gouda \$4.50 ♦ TOMATO – AVOCADO – CUCUMBER WONTON CUPS tomato - avocado - cucumber salad in baked wonton cup \$4.00 ♦ MINI VEGETARIAN QUICHE - V,GF eggs and vegetables baked into mini crustless quiches \$4.00 ♦ MUSHROOM TARTS - V mushrooms, red wine, shallot \$4.50 ♦ CLASSIC STUFFED MUSHROOMS - V onion, sun-dried tomatoes, spinach, feta cheese \$4.25 ♦ FRESH BERRY BOWL strawberries - raspberries - blackberries - blueberries - oranges \$60.00 ♦ STUFFED MINI PEPPERS - V/VE/GF walnut crumble, creamy tahini sauce \$4.00 ♦ FRESH BASIL & POTATO FRITTATA yukon gold potatoes create a perfect crust for a frittata that features caramelized onion - fresh basil - handmade ricotta cheese - gruyere cheese
<i>Prepared Onsite</i>	♦ 2 EGG OMELETTE BAR STATION \$15.00 / person (made on-site at time of order) <u>FILLING OPTIONS:</u> cheddar - mozzarella - handmade ricotta - sauteed portabella mushrooms - chopped tomatoes - scallions - caramelized sweet onion - diced red pepper - sauteed spinach - minced jalapeno pepper - chives - basil

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End on a Sweet Note	♦ EXTREME BROWNIES \$3.00 ♦ LUSCIOUS LEMON SQUARES \$3.50 ♦ SEA SALTED CARAMEL CHOCOLATE CHIP COOKIES \$3.00 ♦ CHOCOLATE TRUFFLES \$3.25 ♦ LEMON GLAZED MADELEINES \$3.00 ♦ PALMIERS \$3.00 ♦ CARDAMOM SPICED CARROT CAKE cardamom adds a special warmth to this carrot cake w/ buttercream frosting 8" two-layer \$35.00 12" two-layer \$75.00 ♦ MARSHMALLOW \$4.00 our housemade marshmallow with chocolate and caramel drizzle ♦ CHOCOLATE DIPPED SHORTBREAD COOKIES \$4.00 ♦ CARDAMOM SPICED CARROT CAKE BITES vanilla buttercream frosting \$4.25 ♦ APPLE GALETTE serves 4 \$15.00 ♦ VANILLA WAFER COOKIES \$3.00
Onsite Staff	ADDITIONAL EVENT STAFF (each) event staff is responsible for completing onsite food preparation, plating, buffet setup, buffet maintenance, cleaning \$175.00 BARTENDER (each) includes bar setup, preparation, maintenance, clean up, 4 hr minimum, \$60/hr after 4 hr (additional hours billed on final invoice) \$275.00
Service Charge	10% SERVICE CHARGE INCLUDES THE FOLLOWING table décor, serving pieces, serving utensils, plates, flatware, napkins, table linens, buffet tables, hand sanitizers DOES NOT INCLUDE RENTAL ITEMS