



Summer Catering Menu

\$32 / PERSON

INCLUDES 1 STARTER & 2 MAINS OR 2 STARTERS & 1 MAIN

STARTERS



CHOICE OF 1 (OR 2)



MAINS



CHOICE OF 2 (OR 1)

Vegetable Crudite

Assortment of vegetables w/ greek yogurt dipping sauce.

Fresh Fruit Platter

Seasonal fruit medley with homemade specialty dipping creme.

Spinach Cups or Spinach Dip

Creamy, spinach artichoke dip served warm in phyllo cups. OR as a warm or cold dip with toast points - your choice!

All Dressed Up Salad

Spring & sweet butter mix, chopped apples, candied pecans, cranberries & goat cheese. Served with balsamic vinaigrette. Option: Add blackened or grilled chicken.

Cucumber Tea

Elevated take on traditional cucumber tea sandwich served on Mediterra 7-grain honey wheat with creamy dill spread.

Roasted Vegetable Galette

Buttery, flaky pastry filled with seasonal roasted vegetables.

Mediterranean Quiche

Spinach, feta, sun-dried tomato & flaky crust. In other words, the most delicious take on quiche you can imagine.

Chicken Salad on Ciabatta

Chef Jenn's famous creamy chicken salad with cranberry, shallots & celery on fresh Mediterra Ciabatta. *Add \$2/person

EXTRAS

SERVES 10 OR 20

Charcuterie Board

125/250

Artisan cheeses, cured meats, sweet & savory accompaniments. Garnished with baguette and assorted crackers.

Brunch Board

125/250

The BIG one. Waffles, pancakes, donuts, bagels and assorted pastries. Yogurt granola parfaits. Garnishes of fruit, spreads and dips.

REFRESHMENTS

INCLUDED

Specialty Loose Leaf Tea
(2 types/every 10 guests)
Medium Roast Coffee
Water + Pitchers



Specialty Iced Tea

30/carafe

Summer Lavender Lemonade

30/carafe

DESSERTS

Pistachio Frangipane Croissant
w/ fresh pistachio cream

40/doz



Mini Fruit Custard Pastry Ring

28/doz

Dark Chocolate Ganache Brownie

28/doz

Lemon Blueberry Scones

24/doz

Any dietary requests must be made at least 5 days prior to the event date

Note: Menu is subject to change depending on availability and season