



DROP OFF MENU 2019



MINIMUM \$200 | SUBJECT TO DELIVERY FEE

BREAKFAST

Hot Breakfast

**12 Person Minimum*

CLASSIC BREAKFAST (GF)

SCRAMBLED EGGS, FRUITWOOD SMOKED BACON, JUMBO PORK SAUSAGE, BREAKFAST POTATOES, AND A SEASONAL FRESH FRUIT TRAY | **14**

ASSORTED BURRITO BREAKFAST

(VEGETARIAN, BACON AND SAUSAGE; INDIVIDUALLY WRAPPED IN 8" PETITE FLOUR TORTILLAS) WITH SCRAMBLED EGGS AND CHEDDAR CHEESE, INDIVIDUAL HOT SAUCE AND SOUR CREAM, SPICED RICE AND BLACK BEAN MIX, SERVED WITH A SEASONAL FRUIT TRAY | **17**

CORNERED BEEF HASH

CORNERED BEEF HASH SERVED WITH NEW YORK STYLE SCRAMBLED EGGS WITH CREAM CHEESE & CHIVES, A SEASONAL FRUIT TRAY, AND COCKTAIL RYE BREAD | **14**

GREEN EGGS & HAM (GF)

HAM STEAKS AND MAPLE GLAZE WITH PESTO & HERB SCRAMBLED EGGS, BREAKFAST POTATOES, AND A SEASONAL FRUIT TRAY | **15**

LARGE QUICHE

WHOLE QUICHE, SERVES 8 PEOPLE | **26**

Select 1 of the following flavors:

BROCCOLI & CHEDDAR

PROSCIUTTO & PARMESAN

ROASTED VEGETABLE & DILL HAVARTI

LORRAINE (BACON & CHEESE)

BISCUITS & COUNTRY SAUSAGE GRAVY

BUTTERMILK BISCUITS WITH COUNTRY PORK SAUSAGE GRAVY, HERB SCRAMBLED EGGS, BREAKFAST POTATOES, AND A SEASONAL FRUIT TRAY | **14**

**Substitute vegetarian gravy for \$2 per person*

BREAKFAST

Hot Breakfast

MINI EGG SOUFFLÉ BREAKFAST

MINI EGG SOUFFLÉS SERVED WITH A CHEDDAR-CHIVE-BACON TATER TOT CASSEROLE AND A SEASONAL FRUIT TRAY
2 SOUFFLÉS' PER PERSON | 14

CHOOSE 1 OF THE FOLLOWING FLAVORS:

TOMATO, PESTO & MOZZARELLA

PEPPERONI, TOMATO, BASIL & PEPPER JACK

**Add both flavors for \$2 per person*

CRISPY FRUITWOOD BACON (GF)

3 PIECES PER PERSON (*Priced per person*) | 6

JUMBO BREAKFAST SAUSAGE

CHICKEN OR PORK BREAKFAST SAUSAGE, 3 LINKS PER PERSON
(*Priced per person*) | 6.50

FARM FRESH SCRAMBLED EGGS (GF)

2 SCRAMBLED EGGS PER PERSON (*Priced per person*) | 5.50

O'BRIEN POTATO HASH (GF & V)

WITH SAUTÉED PEPPERS AND ONIONS (*Priced per person*) | 4.50



BREAKFAST

Cold Breakfast

CONTINENTAL BREAKFAST

MINI MUFFINS, SCONES, AND PASTRIES, SEASONAL FRUIT TRAY, AND ASSORTED PRESERVES AND BUTTER | **12**

INDIVIDUAL GREEK YOGURT PARFAITS (V)

GREEK LOW-FAT VANILLA YOGURT, SEASONAL BERRIES, AND GRANOLA | **5**

ASSORTED MINI BAGELS

ASSORTED SLICED MINI BAGELS SERVED WITH INDIVIDUAL CREAM CHEESE, BUTTER, AND PRESERVES (*Priced per dozen*) | **18**

ASSORTED MINI PASTRIES

(*Priced per dozen*) | **22**

ASSORTED GRANOLA OR PROTEIN BARS

(*Priced per dozen*) | **24**

SEASONAL DONUT FLAVORS

ONE DOZEN OF LARGE ASSORTED DONUTS | **36**

BUILD YOUR OWN TOAST

SOURDOUGH, WHEAT, AND DARK RYE BREADS
ASSORTMENT OF TOPPINGS: ASSORTED INDIVIDUAL PRESERVES, CREAM CHEESES, PEANUT BUTTER, NUTELLA, CHIA SEEDS, WHIPPED AVOCADO, CRUMBLed BACON, SLICED BANANAS AND STRAWBERRIES, SLICED TOMATO, SLICED CUCUMBER, WHIPPED HERB RICOTTA, SERVED WITH A SEASONAL FRUIT TRAY | **15**

**Add warm herb cream cheese scrambled eggs for \$4.00*

OVERNIGHT CARROT CAKE OATMEAL

IN DISPOSABLE CONTAINERS: ROLLED OATS WITH CHIA SEEDS & CINNAMON SUGAR, ALMOND MILK, GRATED CARROT, PLAIN GREEK YOGURT WITH ALMOND & VANILLA EXTRACT, TOASTED ALMONDS, COCONUT CURLS, AND RAISINS (*Priced per person*) | **7**



LUNCH

Sandwiches & Wraps

14.50 each



AVAILABLE ON A PLATTER OR IN A BOXED LUNCH. INCLUDES GOURMET CHIPS, A SEASONAL SIDE AND COOKIE.

ANY SANDWICH CAN BE MADE A WRAP AND ANY WRAP CAN BE MADE A SANDWICH AT NO ADDITIONAL CHARGE

**You may choose up to 3 varieties of sandwiches per order.*

**All sandwiches can be substituted with gluten free bread and cookie for an additional \$1*

THANKSGIVING TURKEY

THIN SLICED TURKEY, CRANBERRY CHUTNEY, HERB MAYONNAISE, AND TRADITIONAL CHILLED STUFFING ON CRACKED OAT WHEAT BREAD

SKINNY ITALIAN

MORTADELLA, SALAMI, GRILLED EGGPLANT, FRESH MOZZARELLA, ROMESCO SAUCE, AND FRESH BASIL LEAVES ON SOFT SOURDOUGH BREAD

FRUITY BIRD

THIN SLICED TURKEY, FRUITWOOD SMOKED BACON, DIJONNAISE, BRIE, GREENS, AND FRUIT CHUTNEY ON A BRIOCHE ROLL

GRILLED CHICKEN PESTO

GRILLED CHICKEN, PINE NUT MAYONNAISE, ARUGULA, AND SLICED TOMATO ON A CRUSTY BAGUETTE

WOULD YOU DATE ME? (V)

CHAMPAGNE SOAKED DATES, PINK PEPPERCORN RICOTTA, HONEYCOMB, ARUGULA, AND PICKLED SHALLOT ON SOFT SOURDOUGH

**Add bacon for \$2.25*

BUFFALO CHICKEN SALAD

BUFFALO & CRUMBLER BLUE CHEESE CHICKEN SALAD, CARROT & CELERY SLAW, SLICED TOMATO, AND RANCH AIOLI ON A BUTTERY CROISSANT

LUNCH

Sandwiches & Wraps

14.50 each

NOT YOUR MOMMA'S BLT

CANDIED SLAB BACON, CRISPY PORK BELLY, SLICED TOMATO, LETTUCE MIX, AND BOURBON AIOLI WITH BACON BITS ON THICK CUT CHALLAH BREAD

UNDER THE TUSCAN TURKEY

SMOKED TURKEY BREAST, ARTICHOKE HEARTS, SPINACH LEAVES, CARAMELIZED RED ONIONS, AND PARMESAN AIOLI ON TOMATO FOCACCIA

PICK THE VEG (V)

SPICY NUT BUTTER, GREENS, PICKLED RED ONIONS & CARROT RIBBONS, SHAVED CELERY, AND HERB MAYONNAISE ON MULTIGRAIN BREAD

BBQ CHICKEN WRAP

CRISPY FRIED CHICKEN, AGAVE BBQ, SHARP CHEDDAR CHEESE, GRILLED ONIONS, AND PICNIC SLAW WRAPPED IN AN HERB TORTILLA

CAPRESE WRAP (V)

SLICED VINE RIPE TOMATOES, FRESH MOZZARELLA, SPINACH, PESTO MAYO, PICKLED ONION, AND SLICED KALAMATA OLIVES WRAPPED IN A SPINACH TORTILLA WRAP

SOUTHWEST TUNA SALAD WRAP

SOUTHWEST SPICED TUNA SALAD WITH CARROTS & PEPPERS, CORN & BLACK BEANS, SHREDDED LETTUCE AND CHIPOTLE MAYO WRAPPED IN A TOMATO TORTILLA WRAP

THAI BEEF WRAP

GRILLED HOISIN FLANK STEAK, CARROT & CABBAGE SLAW, BABY CORN, SHREDDED LETTUCE, AND SESAME SOY AIOLI WRAPPED IN A WHOLE WHEAT TORTILLA WRAP

CHEF'S CHOICE SANDWICH /WRAP PLATTER

CHEF'S SELECTION OF 3 DIFFERENT SANDWICHES AND/OR WRAPS | 13.50



LUNCH

Tea Sandwiches

(Priced Per Dozen)

**2 Dozen Minimum*

CUCUMBER AND BRIE (V) 18

EGG SALAD WITH DILL (V) 18

**APPLE, GOAT CHEESE,
AND LAVENDER (V)** 20

WALDORF CHICKEN SALAD 20

BLT 22

CAPRESE (V) 22

ASPARAGUS AND PROSCIUTTO 24

SMOKED SALMON AND CREAM CHEESE 27



LUNCH

Salads | 14.50 each

AVAILABLE IN LARGE BOWLS OR INDIVIDUAL BOXES, INCLUDES ROLLS.

**You may choose up to 3 varieties of salads per order.*

-ADD GRILLED CHICKEN OR CRISPY TOFU TO ANY SALAD FOR \$3 PER PERSON
-ADD GRILLED SHRIMP TO ANY SALAD FOR \$4 PER PERSON

AS A SIDE:

SMALL SERVES 8 - **\$50**

MEDIUM SERVES 15 - **\$90**

LARGE SERVES 25 - **\$120**

POWER SALAD (GF)

CHIFFONADE OF KALE AND ROMAINE GREENS, AVOCADO, SLICED HARD COOKED EGG, SHAVED RADISH, CARROT RIBBONS AND NUTS, SIDE OF HONEY BALSAMIC VINAIGRETTE

THE GREEN GODDESS (V,GF)

GREENS, CHOPPED ASPARAGUS, GRILLED GREEN BEANS, SPRING PEAS, SHAVED ZUCCHINI RIBBONS, CRUMBLD FETA, TOASTED HAZELNUTS, SIDE OF CREAMY GREEN GODDESS DRESSING

SUPER COBB (GF)

CHIFFONADE OF KALE, SHAVED BRUSSELS SPROUTS, AVOCADO, SLICED HARD COOKED EGG, COCO DUSTED DICED TURKEY, TOASTED WALNUTS, CRUMBLD BLUE CHEESE, SIDE OF SWEET ACAI VINAIGRETTE

LUNCH

Salads | 14.50 each

BEET ME SALAD (V)

ARUGULA GREENS, CRISPY SHALLOTS, CRUMBLED HERB GOAT CHEESE, CANDIED NUTS, SIDE OF HERB VINAIGRETTE

WINTER GREEN SALAD (V, GF)

KALE, BRUSSELS SPROUT, SHREDDED BROCCOLI AND CARROTS, DRIED CRANBERRIES, TOASTED PEPITAS, SIDE OF POPPY SEED VINAIGRETTE

GRILLED CAESAR SALAD (V)

GRILLED ROMAINE HEARTS, SIDE OF CLASSIC DRESSING, FOCACCIA CROUTONS, GRANA PADANO CHEESE, FRICO CRUMBLE

SIMPLE SPRING GREEN SALAD (V,GF)

WILD WONDER TOMATOES, CUCUMBERS, SHAVED RED ONION, SIDE OF SIMPLE VINAIGRETTE

GREEN ISRAELI COUS COUS SALAD (V,GF)

CUCUMBER, SUGAR SNAP PEAS, GREEN PEPPER, ASPARAGUS, GREEN BEANS, TOSSED IN A MINT AND PARSLEY VINAIGRETTE

CHOPPED GARDEN SALAD (V,GF)

ROMAINE AND ICEBERG LETTUCE CARROT RIBBONS, CHERRY TOMATOES, SHAVED CUCUMBER, PICKLED RED ONION, CANDIED PECANS, BLUE CHEESE CRUMBLES, SIDE OF HONEY WHITE BALSAMIC VINAIGRETTE

FAJITA SALAD (V,GF)

ROMAINE & ICEBERG, CHILLED ROASTED PEPPERS & ONIONS, CORN, BLACK BEANS, COTIJA CHEESE, CRISPY TORTILLA STRIPS, SIDE OF CILANTRO VINAIGRETTE & SALSA

LUNCH

Hot

| 15 each

**12 Person Minimum*

INSPIRED BUFFET

HOT HERB GRILLED CHICKEN BREAST WITH A SIDE OF HOMEMADE APPLE BUTTER & CHERRY COMPOTE, GRILLED & CHILLED ASPARAGUS WITH PIQUILLO PEPPERS, WILD MUSHROOM BREAD PUDDING, GREEN SALAD WITH SEASONAL VEGETABLES & CRUMBLD GOAT CHEESE WITH A SIDE OF HERB VINAIGRETTE, SERVED WITH ASSORTED ROLLS & HONEY PEPPER WHIPPED BUTTER

**Add sliced pork loin for \$4 per person*

TUSCANY ON TAYLOR BUFFET

BREADED CHICKEN WITH SAGE, BROWN BUTTER AND PARMESAN, CHEESE MEZZALUNA WITH CIPRIANI SAUCE, GRILLED CAESAR SALAD WITH GRILLED AND FRESH CHOPPED ROMAINE, PARMESAN, CROUTONS WITH A SIDE OF CAESAR DRESSING, AND GARLIC CIABATTA BUBBLE BREAD

MEDITERRANEAN MADNESS

TRADITIONAL LAMB GYRO MEAT WITH LEMON DILL RICE, WARM SOFT PITA, SHAVED ONION, SLICED TOMATO, HUMMUS AND TZATZIKI, CHILLED VEGETARIAN DOLMAS WITH LEMON AIOLI, TABBOULEH SALAD, AND ZA'ATAR SPICED PITA CHIPS

**Add chicken kabobs with peppers & onions for \$4 per person*

AMERICAN GRILL

GRILLED BBQ CHICKEN PIECES (ON THE BONE), EXTRA BBQ SAUCE, CREAMY BAKED MAC AND CHEESE, TANGY COLE SLAW, TRADITIONAL POTATO SALAD, GREEN SALAD WITH SEASONAL VEGETABLES AND A SIDE OF RANCH DRESSING, WARM BISCUITS WITH HONEY PEPPER WHIPPED BUTTER

**Add BBQ pulled pork for \$4 per person*



LUNCH

Hot | 15 each

**12 Person Minimum*

TACO TUESDAY

GRILLED CHICKEN FAJITAS WITH SAUTÉED PEPPERS AND ONIONS, WARM FLOUR TORTILLAS, SPANISH RICE, BLACK BEANS WITH BACON AND CILANTRO, CHUNKY RED SALSA, SOUR CREAM & SHREDDED CHEDDAR CHEESE, CORN TORTILLA CHIPS, GREEN SALAD WITH SEASONAL VEGETABLES AND A SIDE OF CILANTRO LIME VINAIGRETTE

**Add grilled beef fajitas for \$4 per person*

**Add guacamole for \$3 per person*

DECONSTRUCTED EGG ROLL

SAUTÉED PORK "EGG ROLL FILLING" WITH CARROTS, CABBAGE, SPICY SOY REDUCTION & SESAME SEEDS, SERVED WITH STEAMED BASMATI RICE, SHREDDED NAPA CABBAGE SALAD WITH SEASONAL VEGETABLES & SOY VINAIGRETTE, AND CRISPY WONTON CHIPS, SCALLIONS AND SIRACHA PACKETS

**Add vegetarian filling (tofu & baby corn) for \$4 per person*

**Add beef & broccoli filling for \$4 per person*

EASTERN EUROPEAN LUNCH VACATION

SEARED HERB & GARLIC CHICKEN BREAST WITH MUSHROOM GRAVY, POTATO & CHEESE PIEROGIS ON A BED OF CARAWAY SEED SAUERKRAUT, GREEN SALAD WITH SEASONAL VEGETABLES & BEETS, SIDE OF HOUSE VINAIGRETTE, AND RYE DINNER ROLLS WITH INDIVIDUAL BUTTERS

**Add sliced seared sirloin with mushroom gravy for \$4 per person*

**SUB sliced seared sirloin with mushroom gravy for \$1.50 per person*

HOUSE MADE LASAGNA

HOUSE MADE MEAT OR SPINACH LASAGNA, AVAILABLE IN A HALF PAN OR FULL PAN

HALF PAN (SERVES 12) **\$75**

FULL PAN (SERVES 24) **\$135**

**48 Hour Notice Required | *12 Person Minimum*



LUNCH

Build Your Own Buffet

**12 Person Minimum
Select 2 Proteins | 25 each*

**SMOKED & GRILLED
BONELESS CHICKEN
BREASTS & THIGHS**

WITH GRAINY MUSTARD BUTTER SAUCE (GF)

**SEARED & SPICE
RUBBED SALMON**

WITH CITRUS PAN SAUCE (GF)

**SLICED TEA RUBBED
SEARED PORK LOIN**

WITH APPLE BUTTER (GF)

**SEARED FRENCH CUT
CHICKEN BREAST**

WITH SUMMER BERRY GASTRIQUE (GF)

**MUSTARD & CHILI
MARINATED GRILLED
FLANK STEAK**

WITH CHIMICHURRI, GRILLED ONIONS, AND BLISTERED SHISHITO PEPPERS (GF)

**CHAR-GRILLED PORTOBELLO
STEAK**

WITH SAGE & GARLIC MARINADE (V,GF)

CLASSIC BEEF MEATBALLS

WITH SMOKY TOMATO SAUCE

GRILLED TILAPIA

WITH CITRUS GLAZE (GF)

**JUMBO MUSHROOM
ARANCINI**

WITH YELLOW TOMATO CONFIT (V)



LUNCH

Build Your Own Buffet

(continued)

*12 Person Minimum | 25 each

SELECT 1 VEGETABLE SIDE

GRILLED & CHILLED ASPARAGUS WITH PICKLED PEPPERS (GF)
ROASTED BABY CARROTS WITH BUTTER & MINT (GF)
BROWN BUTTER CARROTS (GF)
BROCCOLI WITH HOISIN SAUCE (GF)
BLACK BEANS WITH CILANTRO (GF)
GRILLED VEGGIE ASSORTMENT WITH BALSAMIC GLAZE (GF)

SELECT 1 STARCH SIDE

ROASTED GARLIC RED SKIN MASHED POTATOES (GF & V)
WILD MUSHROOM BREAD PUDDING (V)
BAKED MACARONI & CHEESE (V)
PICNIC STYLE POTATO SALAD (GF)
TRADITIONAL RICE PILAF (GF)
SPANISH RICE (GF)
PARMESAN MASHED POTATOES (GF & V)
HERB ROASTED POTATOES (GF & V)

SELECT 1 BREAD

PARKER HOUSE ROLLS
CORNBREAD
GARLIC CIABATTA BUBBLE BREAD
WARM BISCUITS
ASSORTED ROLLS

LUNCH

Sweets

(Priced Per Dozen)



**ASSORTED COOKIES, BROWNIES,
AND BARS**

22

ASSORTED MINI CUPCAKES

32

INDIVIDUAL DESSERT PARFAIT

40

} *2 Dozen Minimum

Snacks

SEASONAL FRESH FRUIT TRAY (V,GF)

SMALL \$27 - SERVES 10 PEOPLE
MEDIUM \$50 - SERVES 20 PEOPLE
LARGE \$92 - SERVES 40 PEOPLE

**FRESH VEGETABLE CRUDITÉ
WITH SPINACH DIP (V,GF)**

SMALL \$32 - SERVES 12 PEOPLE
MEDIUM \$57 - SERVES 25 PEOPLE
LARGE \$101 - SERVES 50 PEOPLE

**TORTILLA CHIPS WITH HOMEMADE
GUACAMOLE & CHUNKY RED SALSA
(V,GF)**

SMALL \$47 - SERVES 12 PEOPLE
MEDIUM \$82 - SERVES 25 PEOPLE
LARGE \$151 - SERVES 50 PEOPLE

INDIVIDUAL INSPIRED TRAIL MIX BAGS (V)

(Priced per person) | 4

**HOUSEMADE INSPIRED POTATO CHIPS
WITH FRENCH ONION DIP (V)**

SEA SALT, PARMESAN TRUFFLE, OR BBQ SPICE
SMALL \$24 - SERVES 12 PEOPLE
MEDIUM \$39 - SERVES 25 PEOPLE
LARGE \$63 - SERVES 50 PEOPLE

LUNCH

Beverages

ASSORTED SODAS

3

ASSORTED BOTTLED JUICES

3

BOTTLED WATER

INSPIRED SPRING WATER | 2.75

COFFEE OR DECAF

SERVES 10-12 GUESTS, INCLUDES CREAM AND ASSORTED SWEETENERS *(Priced per gallon)* | 17

HOT TEA

SERVES 10-12 GUESTS, INCLUDES CREAM, LEMON AND ASSORTED SWEETENERS *(Priced per gallon)* | 17



HAPPY HOUR



HAPPY HOUR

Hols D'ougl'es

(Priced/Sold by the Dozen)

*2 Dozen Minimum

**BABY PEAR STUFFED WITH SAGA BLUE
CHEESE MOUSSE (GF)**

**BACON WRAPPED BRUSSELS
SPROUTS BROCHETTE**

BEEF CHURRASCO SKEWER (GF)

BROCCOLI MUSHROOM BITE (V)

CAPRESE SKEWERS (V,GF)

CHERRY TOMATO BROCHETTE

CHILLED FRIED CHICKEN STRIPS

CUCUMBER & MELON SKEWERS (V,GF)

DEVEILED EGGS (V,GF)

EDAMAME HUMMUS TART (V)

GINGER CHICKEN SALAD (GF)

TOPPED WITH CANDIED WALNUTS | 36

COATED IN A MAPLE CIDER GLAZE WITH CANDIED
PECAN CRUMBS | 48

WITH PICKLED RED PEARL ONION AND TOPPED
WITH CHIMICHURRI | 48

CRUSTED BROCCOLI BOURSIN STUFFED MUSHROOM | 24

RIPE GRAPE TOMATOES, BABY MOZZARELLA, AND FRESH BASIL
SKEWERED AND TOPPED WITH A BALSAMIC DRIZZLE | 36

BACON WRAPPED CHERRY TOMATOES COATED IN A
SWEET & SPICY GLAZE | 27

CHILLED BUTTERMILK AND LAVENDER FRIED CHICKEN BREAST
STRIPS SERVED WITH GRILLED PEACH BBQ SAUCE | 36

COATED WITH CHILI AND LIME AND TOPPED WITH
MICRO CILANTRO | 27

FILLED WITH SMOKED TOMATO AND SAMBAL | 42

SERVED IN A TOASTED SESAME SEED CUP | 36

SERVED IN A CUCUMBER CUP | 36

HAPPY HOUR

Hols D'ougl'es

(Priced/Sold by the Dozen)

*2 Dozen Minimum

GORGONZOLA POLENTA (V,GF)

GRILLED CHICKEN SATAY SKEWER (GF)

JUMBO BLACKENED SHRIMP (GF)

MAC & CHEESE STUFFED MUSHROOM (V)

**MASSAMAN CURRY CHICKEN
SKEWER (GF)**

MELON BROCHETTE (GF)

MEXICAN STYLE SHRIMP COCKTAIL (GF)

MICRO BLT

MICRO BLACK FOREST HAM & BRIE

MICRO POTATO SKINS (V)

MICRO SMOKED TURKEY

MINI RED POTATO CUPS (GF)

TOPPED WITH PLUM CHUTNEY & PEPPADEW PEPPERS | 36

SERVED WITH CHIMICHURRI DIPPING SAUCE | 24

SERVED WITH SPICY REMOULADE SAUCE | 60

WITH A TOASTED BREAD CRUMB AND CHIVE TOPPING | 24

WITH PRESERVED LEMON, CANDIED PEANUTS, AND THAI BASIL | 36

SKEWER OF MELON & SPECK WITH A PROSECCO VINAIGRETTE | 36

TOPPED WITH AVOCADO IN A CUCUMBER CUP | 48

CANDIED SLAB BACON, LEAF LETTUCE, HEIRLOOM TOMATO, AND
BOURBON MAYO ON A MICRO PRETZEL ROLL | 48

BLACK FOREST HAM, BRIE, APPLE BUTTER, AND BIBB LETTUCE ON
A MICRO BRIOCHE ROLL | 48

FILLED WITH SHREDDED CHEDDAR CHEESE, CHOPPED CHIVES,
AND SOUR CREAM | 24

WITH ORANGE-RAISIN-QUINCE JAM AND MANCHEGO CHEESE ON A
MICRO CIABATTA ROLL | 48

FILLED WITH BACON LARDON POTATO SALAD AND TOPPED WITH
CORN, SOUR CREAM, AND CHIVES | 36

HAPPY HOUR

Hots D'ouverts

(Priced/Sold by the Dozen)

**2 Dozen Minimum*

MOROCCAN CHICKEN

MOROCCAN SPICED CHICKEN, PICKLED MANGO MARMALADE, AND MINT ON A BRIOCHE ROUND | 36

PORTOBELLO DEVILED EGG (GF)

TOPPED WITH TRUFFLE BEEF TARTARE AND MICRO ARUGULA | 36

SOBA CUCUMBER CUP (V)

BUCKWHEAT SOBA NOODLES TOSSED WITH THAI PEANUT SAUCE INSIDE A CUCUMBER CUP | 36

STEAK TARTARE (GF)

IN POTATO CUP | 48

STUFFED CHERRY TOMATO (V,GF)

FETA CHEESE & CHIVE STUFFED CHERRY TOMATO WITH BALSAMIC GLAZE | 36

SWEET CORN CAKE (V,GF)

FILLED WITH TOMATO JELLY AND MICRO ARUGULA | 36

TRUFFLE & SPICED DEVILED EGGS (GF)

TOPPED WITH LUMP CRAB CLAW MEAT & FRIED GARLIC CHIP | 36

VIETNAMESE SHRIMP SALAD

IN A SESAME CRACKER CUP WITH LEMONGRASS MAYONNAISE | 48

FRUIT SKEWERS (V,GF)

SEASONAL FRUIT SKEWERS, YOGURT DIPPING SAUCE | 36



HAPPY HOUR

Platters & Displays

(Priced/Sold Per Person)

*12 Person Minimum

ARTISAN MEAT & CHEESE DISPLAY

A CHEF SELECTION OF ARTISAN MEATS AND CHEESES SERVED WITH ASSORTED CRACKERS AND BREADSTICKS | 10

GREEK DIPPING STATION (V)

MEDITERRANEAN SALSA, GARLIC ROASTED HUMMUS, TZATZIKI, AND HERBED FETA IN OIL SERVED WITH SLICED BAGUETTE AND PITA TRIANGLES | 6

HUMMUS DISPLAY (CHOOSE 2)



PLAIN: WITH FRESH CHICKPEAS, OLIVE OIL, AND ZA'ATAR

BLACK BEAN: WITH CANDIED SERRANO CHILIES AND CUMIN CREMA

WHITE BEAN: WITH GARLICKY RABE AND YELLOW PEPPERS

WILD MUSHROOM: WITH SWISS CHARD, BABY CORN, AND TRUFFLE

CARROT & YOGURT: WITH PISTACHIOS AND ROASTED CHIOGGIA BEETS

PESTO: WITH ROASTED ROMA TOMATOES, PEARLINI MOZZARELLA AND CURED OLIVE TAPENADE VINAIGRETTE

ALL HUMMUS DISPLAYS INCLUDE:
CUCUMBER ROUNDS, PITA, AND CHERRY TOMATOES | 6

SALMON PLATTER

TRADITIONAL SMOKED SALMON, PASTRAMI SMOKED SALMON, AND GRAVLAX SERVED WITH BLACK BREADS & MINI BAGELS, PLAIN AND SCALLION CREAM CHEESE, RED ONION, CAPERS, LEMON, AND DICED TOMATOES | 15

CONNECT

With Us



WE WILL INSPIRE YOU!



@INSPIREDCATERINGANDEVENTS



@INSPIREDBYKGS

YOU CAN ALSO FIND US ON:

PARTYSLATE



the knot
WEDDING NETWORK

