



A la' Carte Menu 2026

Party Platters

Presented on Disposable Black Trays Ready to Serve

Small serves approximately 15 guests' / **Large** serves approximately 30 guests

Fruit Display

with seasonal selection of melons, pineapple, oranges, red grapes, mango and kiwi

Small tray \$ 55 / **Large** tray \$ 100

Triple Mezze

pint of each eggplant dip, garlic hummus, white bean dip, assorted olives

paprika toasted pita wedges

Large tray \$ 72

Salsa Tray

2 pints of guacamole and a pint of each: verde, fire roasted tomato, mango & black bean salsa

house-made tortilla chips

Large tray \$ 80

Tapas Mix

manchego cheese, marinated feta, goat cheese, chorizo, stuffed grape leaves, apricots

and almonds served with walnut honey and hummus, crostini, flatbreads, and crackers

Large tray \$ 96

Shrimp Cocktail

traditional cocktail sauce and lemon wedges

\$ 8.00 per person (10 persons minimum)

Pastry Encrusted Baked Brie (serves approx. 20)

stuffed with raspberry preserves served with crostini and grapes

\$ 25 - ¼ wedge / \$ 45 - ½ wheel / \$ 75 - Full wheel

Cheese Board

chef's selection from: Gorgonzola, Cheddar, Brie, Dill Havarti, Grana Padano, Pecorino, Gouda, Fresh Chevre and Manchego garnished with grapes, dried fruits and nuts

served with a side of crostini, crackers, flatbreads

Small tray \$ 75 / **Large** tray \$ 140

Roasted Vegetable Display

chefs' seasonal selection of carrots, mushrooms, fennel, onions, potatoes, beets, seasonal squash, eggplant, and sweet potato. Served with hummus

Small tray \$ 70 / **Large** tray \$ 130

Antipasto Display

prosciutto, soppressata, marinated provolone, stuffed cherry peppers, wedge of pecorino roasted artichoke hearts, sundried tomato confit, pickled red onion, assorted olives, grapes and basil pesto served with crostini and toasted herbed focaccia

Large tray \$ 154

Farm Harvest Crudit 

cauliflower and broccoli florets, baby carrots, fennel, red bell peppers, asparagus, celery, radishes, cucumber, cherry tomatoes with spinach dip and hummus

Small tray \$ 45 / **Large** tray \$ 80

Assorted Sandwich Display

10 Persons Minimum

Mini Sandwich Display \$ 9.95 per person

- Roasted Turkey and Cranberry Spread
- Honey Glazed Ham and Brie with Apricot Chutney
- Roast Beef with Chipotle Aioli
- Chicken Salad
- Tomato, Mozzarella, Arugula, and Basil Pesto

*Sandwiches are prepared on mini focaccia bread and brioche rolls
yields two sandwiches per person*

Bistro Wrap Sandwiches \$ 13.95 per person

- Bistro "BLT" Wrap with Crispy Bacon, Lettuce, Tomato, Pesto Mayo
- Seasonal Roasted Vegetables, Spinach, and Hummus
- Chicken Caesar Wrap with Crisp Romaine & Shaved Parmesan
- Roasted Turkey with Provolone, Pesto Mayo, Spinach and Sliced Tomato
- Bacon with Grilled Chicken, Avocado, Red Onion and Blue Cheese

*Wrapped in assorted flavored flour tortillas * Gluten Free Wraps Available + \$ 3 / person*

Gourmet Panini \$ 13.95 per person

- Tomatoes, Mozzarella, Arugula and Pesto
- Eggplant Parmesan Panini with Mozzarella Cheese, Sun-Dried Tomato Pesto
- Honey-Glazed Ham, Brie, Spinach, and Apricot Chutney
- Turkey, Cranberry, & Brie
- Grilled Chicken, Brie, Arugula, and Basil Pesto

Pressed and prepared on our house-made focaccia bread

Dip and Chips by the Quart

Guacamole \$ 32

Mango & Black Bean Salsa \$ 22

Spinach Dip \$ 20

Spinach and Artichoke Dip \$ 28

Buffalo Chicken and Blue Cheese Dip \$ 28

Rustic Apple Cider Vinegar Slaw \$ 12

Corn Chips \$ 4 per Bag \$ 6 Small Bowl

House-made Tortilla Chips \$ 7 Small Bowl

Paprika Toasted Pita Chips \$ 6 Small Bowl

Salt and Olive Oil Crostini \$ 6 Small Bowl

Carrot and Celery sticks \$ 3 Quart

Corn Bread \$ 7 loaf

Hors d'œuvres

2 Dozen Minimum per type

\$ 18/dozen

- Mini Chipotle Chicken Quesadillas with a dollop of sour cream
- Mini Franks in a blanket served with dijon mustard
- Mini Tomato and Mozzarella Pizza

\$ 20/dozen

- Petite Turkey Reuben on marbled rye with chipotle aioli
- Skewered Jerk Chicken with mango coulis
- Sesame Crusted Chicken Skewer drizzled with peanut sauce

\$ 24/dozen

- Asian spring roll with hoisin ginger sauce
- Vegan Stuffed Mushrooms with brown rice fennel, onion and peppers
- Vegetable Samosas with tamarind dipping sauce

\$ 30/dozen

- Bite Size Twice Baked Potatoes with bacon, scallion and cheddar cheese
- Bite Size Stuffed Mushrooms with Spinach & Feta
- Bite Size Crab Cakes with chipotle aioli

\$ 32/dozen

- Petite Beef Wellingtons with a dijionaise dipping sauce
- Spiked Scallops Wrapped in Bacon with horseradish cream
- Wagyu Beef Burger with cheddar and sautéed onion

Main Fare

Rosemary Roasted Side of Salmon

with lemon aioli and corn chutney. Garnished with lemon, cucumbers, capers and onions

\$ 180.00 (serves 15)

Pan-Seared Crab Cakes

(3 oz.) lump crab cake served with chipotle aioli

\$ 72 per dozen * (Make it a Platter \$ 12 with soft brioche rolls, mixed greens and tomato)

Barbeque Pulled Pork

pulled pork with black coffee barbeque sauce * *Ciabatta rolls included*

Half pan \$ 78 (serves 16) / **Full pan** \$ 144 (serves 32)

Herb-Roasted Beef Tenderloin

Sliced and Presented over a bed of spinach, served with red onion relish & horseradish cream

* *includes 1 dozen soft brioche rolls*

\$ 200.00 (serves 10-15)

Fire Roasted Pulled Chicken

Half pan \$ 76 (serves 16) / **Full pan** \$ 144 (serves 32)

* *(Make it a Platter \$ 64 Small and \$ 85 for Large - Platter includes Guacamole, Scallion Sour Cream, Mango & Black Bean Salsa and Flour Tortillas)*

Lemon Grilled Chicken Breasts

fanned over a bed of baby spinach with diced feta, tomatoes, red onion & black olives dressed with fennel vinaigrette

Small platter \$ 65 (serves 12) / **Large platter** \$ 120 (serves 24)

Chicken Piccata

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Half pan \$ 65 (serves 12) / **Full pan** \$ 120 (serves 24)

Chicken Marsala

sautéed chicken scallopini in mushroom and marsala sauce

Half pan \$ 65 (serves 12) / **Full pan** \$ 120 (serves 24)

Baked Macaroni and Cheese

Half pan \$ 40 (serves 12) / **Full pan** \$ 72 (serves 24)

Eggplant & Tomato Gratin

layered with mozzarella & parmesan herb crust

Half pan \$ 70 (serves approx. 12)

Butternut Squash & Spinach Gratin

layered with parmesan and béchamel, parmesan herb crust (available seasonally)

Half pan \$ 70 (serves 12)

Flatbread Focaccia Pizza

- Caramelized onions, blue cheese and pancetta
- Tomato & mozzarella with basil pesto
- Chicken, pesto and mozzarella, w/ chili flakes
- Seasonal squash and pesto

\$ 30 per pizza / each yield approx. 24 slices

Sides & Salads

Small bowl serves up to 7 / Large bowl serves up to 15

Roasted Squash Couscous

with crumbled goat cheese and scallions

Small \$ 35 / Large \$ 56

Penne Pasta Salad

mozzarella, cherry tomatoes, basil pesto

Small \$ 30 / Large \$ 48

Orzo Pasta Salad

with diced roasted seasonal vegetables and basil pesto

Small \$ 35 / Large \$ 56

Three Bean Salad

haricot vert, white beans, garbanzo beans, red onion, crumbled feta
extra virgin olive oil and red wine vinegar

Small \$ 38 / Large \$ 60

Soba Noodle Salad

stir fried vegetables with scallions and sesame ginger dressing

Large \$ 78

Quinoa and Wild Rice Salad

with roasted butternut squash, dried cranberries, red onion, pepitas
honey-balsamic vinaigrette

Small \$ 38 / Large \$ 60

Roasted Sweet Potato Salad

lightly dressed with honey-dijon vinaigrette
tossed with roasted red peppers and scallions

Small \$ 38 / Large \$ 60

Classic Potato Salad

with celery, onions, egg and herbed mayonnaise

Small \$ 42 / Large \$ 67

Caribbean Rice Salad

roasted corn, diced tomatoes, black beans, toasted coconut
cilantro and lime vinaigrette

Small \$ 38 / Large \$ 60

Baby Arugula Salad

crumbled gorgonzola, cranberries, and slivered almonds,
apple-cider vinaigrette served on side

Small \$ 32 / Large \$ 56

Candied Pecan Salad

mixed field greens, crumbled goat cheese, dried fruit,
apple cider vinaigrette served on side

Small \$ 28 / Large \$ 48

Caesar Salad * (Add Grilled Chicken \$ 12 Small / \$ 20 Large)

crispy romaine with house-made croutons and creamy dressing

Small \$ 28 / Large \$ 48

Desserts

Assorted Miniature Cookies and Dessert Bars Chocolate Chip, Oatmeal Raisin, Peanut Butter
Cup Cookies and Pecan Bars, Lemon Bars, Brownie Bites

\$ 2.50 per person 10 person minimum

Cookie Large – Chocolate Chip, Oatmeal Raisin and Peanut Butter Cup \$ 5 each

Dessert Bars Large – Pecan, Lemon and Brownie \$ 5 each

Party Supplies

Bio Plate Package

9-inch bio compressed paper dinner plates and 6-inch dessert plate,

** includes plastic roll up (knife, fork & napkin)*

\$ 2.00 per person

Heavy Duty Scalloped Edge Clear Plastic

9-inch heavy-duty edge plastic dinner plates 6-inch dessert plate

** includes plastic roll ups (knife, fork & napkin)*

\$ 2.50 per person

Assorted Soft drinks Package

an assortment of Pepsi, Diet Pepsi, Ginger Ale, Sparkling Grapefruit, and Bottled Water

\$ 3.00 per person

Wire Rack Chaffer w/ Sterno

1 full wire rack Chaffer with water pan, holds 2 half pans or one full hotel pan
comes with 2 sterno' s, each sterno lasts about 2 hours.

\$ 18.00 each