

Spring Menu

Breakfast

Prestige Breakfast Platter

\$70

Featuring Le Petit Four Bakery "mini" pâtisserie, Needham, MA – croissant, pains au chocolat, almond croissant, seasonal danish, cinnamon roll ***48 hour notice required**

Prestige Savory Platter

\$70

Featuring Le Petit Four Bakery "mini" pâtisserie, Needham, MA – croissant, ham and cheese croissant, roasted tomato and pistou tart, spinach and feta danish ***48 hour notice required**

Chorizo Breakfast Burrito (GFA)

\$7.00 | \$8.00 GF

chorizo, breakfast potato, scrambled eggs, cheese

Vegan Chorizo Breakfast Burrito (GFA, VGN)

\$8.00 | \$9.00 GF

vegan chorizo crumbles, breakfast potato

Pesto Mozzarella Breakfast Sandwich (GFA)

\$7.00 | \$8.00 GF

scrambled egg whites, roasted peppers, fresh mozzarella, pesto, whole wheat english muffin

Mango Chia Power Pudding (VGN, GF)

\$8.00 ea

oat milk, chia seeds, dried diced mango, mango compote topping

Spring Asparagus And Tomato Quiche (GFA)

\$38.00 serves 6-8

Bacon And Cheddar Breakfast Calzone

\$65.00 serves 10

crispy bacon, scrambled eggs, cheddar and salsa

Salads

Spicy Nashville Salad Topper

\$135.00 small serves 8-10 | \$199.00 medium serves 12-15 | \$260.00 large serves 16-20

Nashville crispy chicken, bbq crispy chicken, tomato, gouda, house spicy peppers, crispy onion, spicy quick pickled cucumbers, romaine, ranch

Tex-Mex Salad Topper

\$125.00 small serves 8-10 | \$179.00 medium serves 12-15 | \$235.00 large serves 16-20

bbq grilled chicken, grilled corn, black beans, tomatoes, sauteed onion & pepper, avocado, crispy tortilla, jalapeno jack cheese, mexican dressing, romaine

Strawberry Spinach Salad (GF, V)

\$48.00 small serves 8-10 | \$70.00 medium serves 12-15 | \$90.00 large serves 16-20

sunflower seeds, goat cheese, poppy seed dressing

Soups & Stews

Broccoli Cheddar (GF, V)

\$65 gallon

Cuban Black Bean (GF, VGN)

\$65 gallon

Curried Lentil (V)

\$65 gallon

Chicken Tortilla Soup

\$65 gallon

Spring Vegetable Soup (GF, VGN)

\$65 gallon

Pasta & Grain Salad

Citrus Bowtie Salad (VGN)

\$4.75 pp

mandarin oranges, pineapple, fresh dill

Tortellini Pesto Salad (V)

\$5.00 pp

tri-colored tortellini, shaved parmesan, sun dried tomatoes, scallions, pesto dressing

Moroccan Chickpea Salad (GF, V)

\$5.50 pp

carrots, raisins, currants, red peppers, tomato, feta, chopped kale, mint

Pomodoro Pasta Salad (V)

\$4.75 pp

orecchiette pasta, marinated fresh tomato, balsamic vinegar, basil, fresh mozzarella

Primavera Quinoa Salad (GF, VGN)

\$5.80 pp

marinated artichokes, asparagus, green peas, cherry tomatoes

Lunch Specialty Sandwiches

Portobello Banh Mi (V, GFA)

\$12.95

tamari glazed portobello mushroom, sesame roll, spicy mayo, carrots, mixed green, pickled vegetables

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$12.95

roasted cauliflower, chickpea, vegan mayo, red onion, tomato, romaine, spinach wrap

Spanish Chicken Sandwich

\$12.95

roasted chicken breast, paprika aioli, pepper jack cheese, avocado, jicama slaw, baguette

Appetizers

Wings (GF)

\$70.00 half pan | \$130.00 whole pan

bbq, sweet chili, buffalo or dry rub . includes mini sides platter of carrot, celery, blue cheese, ranch

Bavarian Pretzel Sticks

\$18.00 half dozen

with mustard

Sesame Seared Tuna Bites (GF)

\$44.00 dozen

sesame seared tuna, cucumber, pickled ginger, green onion, with ponzu sauce and wasabi cream

Caprese Bites (GF, V)

\$35.00 dozen

tomato, fresh mozzarella, basil, pesto dipping sauce

Roasted Carrot Hummus Dip (V)

\$42.00 serves 12-15

mini naan bread dippers

Philly Steak Calzone

\$70.00 serves 10

shaved steak, sauteed peppers and mushrooms, provolone cheese

Caramelized Pineapple And Chicken Quesadillas

\$24.00 dozen

Jalapeno Popper Quesadillas

\$24.00 dozen

Shrimp Combo Platter (GF)

\$165.00 Small serves 15-20 | \$240.00 medium serves 24-28 | \$295.00 Large serves 30-35

grilled marinated shrimp with lemon aioli, tandoori shrimp with apricot curry glaze, shrimp cocktail with house-made cocktail sauce

Entrées

Sesame Tuna Poke Bowl (GFA)

\$22.00 each

sesame soy tuna, spicy quick pickles, carrots, green onion, mango, edamame, crispy wonton

Spicy Tuna Poke Bowl (GFA)

\$22.00 each

spicy tuna, spicy quick pickles, carrots, green onion, mango, edamame, crispy wonton

Crispy Salmon Bowl (GF)

\$20.00 each

crispy salmon, sweet soy glaze, quinoa rice blend, chopped kale, shiitakes, pickled onion, micro cilantro

Rum Glazed Pork Tenderloin

\$95.00 Small serves 8-10 | \$140.00 medium serves 12-15 | \$185.00 Large serves 16-20

marinated and grilled rum glazed pork tenderloin, served sliced and plattered with apple slaw and grilled pineapple

Sesame Seared Salmon (GF)

4oz. \$12.00 pp | 6oz. \$17.50 pp | 8oz. \$22.50 pp

seaweed salad, orange ginger cream

Jerk Marinated Chicken (GF)

\$13.45 pp

mango tomatillo sauce

Breaded Chicken Cutlet Margarita

\$13.45 pp

fresh mozzarella, roma tomatoes, sweet basil

Cauliflower Gnocchi Primavera (VGN)

\$12.50 pp

locally made vegan cauliflower gnocchi, spring peas, mushrooms, cherry tomatoes

Entrées (continued)

Cauliflower Parmesan (GF, V)

\$12.75 pp

gluten free breaded cauliflower, house tomato sauce, parmesan cheese

Snacks & Sides

Chilled Green Beans And Snap Peas (GF, VGN)

\$4.95 pp

carrots, spicy sesame seed dressing

Roasted Spring Asparagus (GF, VGN)

\$4.85 pp

lemon, tomato confit

Fingerling Potatoes (GF, VGN)

\$4.45 pp

Brown Rice Pilaf (VGN)

\$3.95 pp

Build-Your-Own Trail Mix Bar (V)

\$90.00 small serves 20 | \$110.00 large serves 35-40

raisins, pepita, chocolate chunks, dried cranberries, dried pineapple, banana chips, sesame ticks, yogurt pretzels, sliced almonds, sunflower seeds

Roll Basket (V)

\$2.35 pp

assortment of individual rolls including white, cracked wheat, cheese, cranberry, rye



Desserts

Gluten Free Vegan Brownie (GF, VGN)

\$3.35 ea

Individually Wrapped Featuring D's Bakeshop, Boston MA

Gluten Free Vegan Chocolate Chip Cookie (GF, VGN)

\$2.45 ea

Mini Vegan Gluten Free Lime Tarts (GF, VGN)

\$21.00 half dozen

Mini Pear And Salted Caramel Mousse Tarts (V)

\$21.00 half dozen

caramelized pears, salted caramel mousse

Spring Dessert Box (V)

\$25.00 serves 4-6

pastel sugar dusted flower cookies, oatmeal raisin cookies, mini strawberry whoopie pies, chipwich whoopie pies, flourless chocolate bites (10 pieces total)

Strawberry Whoopie Pies (V)

\$21.00 full size half dozen | \$21.00 mini dozen

strawberry cream filling

Blueberry Whoopie Pies (V)

\$21.00 full size half dozen | \$21.00 mini dozen

Pastel Sugar Dusted Flower Cookies (V)

\$10.50 half dozen

Green Tea Cookies (V)

\$24.00 dozen

Strawberry Frosted Bars (V)

\$18.00 half dozen

Pumpkin Power Bars (V)

\$16.00 half dozen

gluten free oats, flax seeds, pumpkin seeds, dried cranberry

Beverages

Orange Blueberry Infused Water (GF, VGN)

\$18.50 gallon

Hibiscus Juice (GF, VGN)

\$26.00 gallon

hibiscus, rose blooms, orange blossoms, certified non-gmo, organic

Dragon Fruit Strawberry Juice (GF, VGN)

\$26.00 gallon

fresh island dragon fruit, strawberry, sweet cherry, pomegranate, certified non-gmo, organic

Mandarin And Cardamom Juice (GF, VGN)

\$26.00 gallon

citrus juices, minty cardamom, gingery turmeric and lemony coriander, certified non-gmo, organic

House-Made Margarita Mix (GF, VGN)

\$18.00

fresh lime juice, simple syrup, splash of orange juice

Strawberry Margarita Mix (GF, VGN)

\$18.00

fresh lime juice, macerated strawberries, simple syrup

Apple Orange Sangria (GF, VGN)

\$18.00

orange juice, fresh fruit, agave syrup

Cucumber Melon Splash (GF, VGN)

\$18.00

cucumber simple syrup, cantaloupe juice, lemon juice

