

Summer Menu

Breakfast

Prestige Breakfast Platter (V)

\$70.00

Featuring Le Petit Four Bakery, Needham MA - Mini Croissant, Mini Pains au Chocolat, Mini Apple Danish, Mini Seasonal Danish, Mini Pains au Raisin, Mini Cinnamon Roll ***48 hour notice required**

Prestige Savory Platter

\$70.00

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**

88 Acres Granola Bars (GF, VGN)

\$2.50 ea

apple ginger , chocolate sea salt , triple berry

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

Pancakes (V)

\$7.00 pp

with maple syrup, choice of blueberry, banana, chocolate chip or classic buttermilk

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

Farm Stand Topper (GF, V)

\$105.00 small serves 8-10 | \$135.00 med serves 12-15 | \$170.00 large serves 16-20

poached corn off the cob, tomatoes, grilled zucchini, pickled cucumbers, onions, baby roasted potatoes, crumbled blue cheese, toasted spiced chickpeas, herb buttermilk dressing, baby greens and herb salad

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

Fresh Corn Bisque (GF, V)

\$65.00 gallon | \$16.25 quart

poached potatoes, fresh herbs

Chilled Gazpacho (GF, VGN)

\$65.00 gallon | \$16.25 quart

tomato base with cucumbers, bell peppers, onion, garlic

New England Clam Chowder

\$80.00 gallon | \$20 quart

fresh clams, potato, heavy cream, thyme with oyster crackers

Cuban Black Bean (GF, VGN)

\$65.00 gallon | \$16.25 quart

Pasta & Grain Salad

Citrus Bowtie Salad (VGN)

\$4.95 pp

mandarin oranges, pineapple, fresh dill

Buttermilk Dill Pasta Salad (V)

\$4.25 pp

peas, tomatoes, bell peppers, creamy buttermilk dressing

Fresh Corn Avocado Salad (GF, VGN)

\$4.75 pp

fresh seasonal corn, cilantro, avocado

Panzanella Salad (V)

\$4.25 pp

fresh tomatoes, toasted tuscan bread, fresh mozzarella, red onion, basil, olive oil

Blueberry, Kale & Quinoa Salad (GF, V)

\$4.95 pp

toasted almonds, feta, lemon vinaigrette

Three Cabbage Asian Slaw (GF)

\$3.75 pp

red, white, napa cabbage, green onion, cilantro, citrus asian dressing



Lunch Specialty Sandwiches

Portobello Banh Mi (V, GFA)

\$13.50

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

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$13.50

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

The Winner (GFNA)

\$13.50

roasted chicken breast, green goddess dressing, shredded lettuce, tomato, bacon, french baguette



Appetizer Platters

Cured Meats and Melon Platter (GF)

\$65.00 small (serves 15-20) | \$95.00 medium (serves 24-28) | \$115.00 large (serves 30-35)
prosciutto, copa ham, seasonal colorful melons

Burrata and Tomato Platter (V)

\$54.00 serves 10
burrata cheese, fresh seasonal tomato, roasted marinated tomato, balsamic reduction, sesame crostini, basil

Appetizer Chips & Dips

Creamy Cilantro Garlic Dip (V, GF)

\$16.00 half portion (serves 6-8) | \$30.00 full portion (serves 12-15)
house fried vegetable chips

Texas Caviar Dip (VGN, GF)

\$16.00 half portion (serves 6-8) | \$30.00 full portion (serves 12-15)
black eyed peas, corn, roasted red peppers, tortilla chips



Appetizers by the Dozen

Caprese Bites (GF,V)

\$38.00 dozen
tomato, fresh mozzarella, basil, pesto dipping sauce

BBQ Shrimp and Pineapple Bites (GF)

\$42.00 dozen
grilled bbq shrimp, grilled pineapple, chipotle bbq sauce dip

Falafel Tomato Skewers (GF,VGN)

\$39.00 dozen
house-made falafel, roasted marinated tomato, cucumber, roasted tomato vinaigrette dip

Peri Peri Chicken Skewers (GF)

\$32.00 dozen
spiced marinated chicken breast, house-made chimichurri dip

Cheeseburger Quesadilla

\$24.00 dozen
flour tortilla, seasoned ground beef, white onion, cheddar cheese, american cheese, special sauce dip

Gluten Free Tomato Caprese Quesadilla (GF,V)

\$25.00 dozen
gluten free tortilla, marinated tomato, basil, fresh mozzarella, balsamic reduction, pesto sauce dip

Gluten Free Street Corn Quesadilla (GF,V)

\$25.00 dozen
gluten free tortilla, fresh corn, fire roasted green chili, bell peppers, house-made salsa

Sesame Seared Tuna Bites (GF)

\$44.00 dozen
sesame seared tuna, cucumber, pickled ginger, green onion, with ponzu sauce and wasabi cream

Seafood 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

Swordfish Deconstructed Kebabs (GF)

\$18.00 pp

with grilled vegetables, capers

Tunisian Shrimp (GF)

\$15.00 pp

grilled jumbo shrimp, spiced tomato, bell peppers, fennel, coriander

Beef & Chicken Entrées

Peruvian Chicken Breast (GF)

\$10.95 pp

served sliced and plattered, with aji amarillo sauce

Arroz Con Pollo (GF)

\$80.00 half pan serves 10-12 | \$150.00 full pan serves 20-24

pulled chicken, basmati rice, vegetables, sofrito

Grilled Flank Steak (GF)

\$16.95 pp

sliced, marinated flank steak with blistered pineapple chow chow

Vegetarian Entrées

Grilled Zucchini (GF, VGN)

\$11.95 pp

with turmeric tomato, chickpea

Vegan Corn & Mushroom Pasta (VGN)

\$12.50 pp

fresh corn sauce, shallots, mushrooms, crushed red pepper, fresh herbs, rigatoni

Cauliflower Gnocchi Primavera (VGN)

\$12.50 pp

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

Cauliflower Parmesan (GF, V)

\$12.75 pp

gluten free breaded cauliflower, house tomato sauce, parmesan cheese

Sides

Chilled Green Beans and Snow Peas (GF, VGN)

\$4.95 pp

carrots, spicy sesame seed dressing

Mediterranean Cauliflower Rice (GF, VGN)

\$4.50 pp

lemon, herbs, red onion, sun-dried tomato

Lemon Oregano Roasted Fingerling Potato (GF, VGN)

\$3.95 pp

Blistered Summer Beans (GF, VGN)

\$4.95 pp

tahini vinaigrette

Kimchi Fried Rice (GF, VGN)

\$4.50 pp

carrots, peas, bean sprouts, onion, brown rice

Build-Your-Own Trail Mix Bar (V)

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

assorted trail mix toppings including dark chocolate, almonds, sesame sticks, dried cranberries and more

Roll Basket

\$2.35 pp

Summer BBQ Packages

Burgers & Dogs

\$22.00 pp

chargrilled 6oz. burgers, all beef hot dogs / toppings: cheddar cheese, onions, lettuce, tomato, pickles, condiments / sides: red bliss potato salad, coleslaw, potato chips / *veggie burgers available as an optional add-on for \$5.25*

Deluxe Burgers, Dogs & Chicken

\$26.00 each

chargrilled 6oz. burgers, all beef hot dogs, barbecue grilled chicken / toppings: cheddar cheese, onions, lettuce, tomato, pickles, applewood smoked bacon, caramelized onions, sauteed mushrooms, bbq sauce, condiments / sides: red bliss potato salad, coleslaw, potato chips / *veggie burgers available as an optional add-on for \$5.25*

Build-Your-Own Grilled Sausages

\$11.50 pp

italian sausage with onions and peppers, hoagie rolls, spicy mustard

Make Your Own Pulled Pork Sandwich Bar

\$12.35 pp

pulled bbq pork, sides platter, bulkie rolls



Lobster Slider Platter

\$235.00 serves 8

fresh lobster salad sliders on knotted tea rolls, butter lettuce

Deluxe Lobster Slider Platter

\$265.00 serves 8

fresh lobster salad on knotted tea rolls, butter lettuce, coleslaw, potato salad

Lobster Salad (GF)

\$140.00 quart

baker's best house made lobster salad, mayonnaise, celery, *add knotted tea rolls for \$14.00 per dozen*



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

Vegan Mini Cupcakes (VGN)

\$18.00 dozen

coconut milk vanilla cupcake, vegan cream cheese frosting

Sugar Dusted Strawberry Cookies (V)

\$10.50 half dozen

Summer Dessert Box (V)

\$25.00 serves 4-6

strawberry shaped sugar cookies , mini blueberry and chipwich whoopie pie, strawberry frosted bars, flourless chocolate bites (10 pieces total)

Desserts (continued)

Blueberry Whoopie Pies (V)

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

Mini S'mores Tart (V)

\$21.00 half dozen

chocolate ganache, toasted marshmallow

Mini Raspberry Lemon Tart (V)

\$21.00 half dozen

raspberry marmalade, lemon curd, fresh berry

Mini Cherry Cobbler Cupcakes (V)

\$18.00 dozen

cherry compote, crumble topping, vanilla cupcake, vanilla frosting

Pumpkin Power Bars (GF, VGN)

\$16.00 half dozen

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

MYO Strawberry Shortcakes (V)

\$48.00 serves 6

macerated fresh strawberries, whipped cream, house-made sweet biscuits



Beverages

Infused Water & Organic Juices

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



Mixers

Southern Charmer (GF, VGN)

\$18.00

apple cider, cinnamon syrup, orange bitters, lemon juice, suggested mixer with bourbon

Watermelon Patio Pounder (GF, VGN)

\$18.00

fresh watermelon syrup, lemon juice, suggested mixer with vodka

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

Spicy Jamaican Habanero Daiquiri Mix (GF, VGN)

\$18.00

hibiscus juice, simple syrup, citrus juices, suggest mixer with rum

