

# 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 Skewers (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 Skewers (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

