

Fall 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

Caramelized Pear Oatmeal (VGN, GF)

\$72.00/gallon

certified gluten free oats, caramelized pears, dried cranberries, maple syrup, oatmilk

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

Breakfast (continued)

Butternut Squash and Bacon Quiche (GFA)

\$38.00 deep dish serves 6-8 | \$94.00 half pan serves 18-20

Pumpkin Teacake

\$9.00 small | \$25.00 large

Cider Donuts

\$24.00/dozen

apple cider cake donut, cinnamon sugar

Gluten Free Cider Donut (GF)

\$3.35 ea

individually wrapped. made with: apple cider, rice flour, and tapioca (contains eggs)

Pumpkin Power Bars (VGN, GF)

\$16.00/half dozen



Salads

Spiced Poached Pear Salad (GF, V)

\$50.00 small serves 8-10 | \$75.00 medium serves 12-15 | \$95.00 large serves 16-20

spiced poached pears, candied pecans, shaved cheddar cheese, maple vinaigrette, mesclun greens

Gyro Salad Topper

\$140.00 small serves 8-10 | \$210.00 med serves 12-15 | \$275.00 large serves 16-20

house-made lamb meatballs, grilled chicken breast, red onion, olives, roasted red peppers, tomato, cucumbers, tzatziki, feta, gyro bread, romaine lettuce, buttermilk ranch dressing

Superfood Topper (GF, VGN)

\$105.00 small 8-10 | \$155.00 med 12-15 | \$205.00 large 16-20

broccoli slaw, edamame, seasoned quinoa, avocado, roasted cauliflower, blueberries, chopped romaine-kale blend, pomegranate orange vinaigrette

Soups & Stews

Butternut Squash Bisque (GF, VGN)

\$65.00 gallon | \$16.25 quart
chopped apples, cinnamon

Mushroom Lentil Soup (GF, VGN)

\$65.00 gallon | \$16.25 quart

New England Clam Chowder

\$80.00 gallon | \$20 quart

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

Greek Chicken Orzo Soup

\$65.00 gallon | \$16.25 quart

Classic Beef Stew

\$80.00 gallon | \$20 quart



Pasta & Grain Salad

Thai Soba Noodle Salad (VGN)

\$5.00 pp

buckwheat soba noodles, green onion, edamame, carrot, cucumber 'noodles', sesame seed

Citrus Bowtie Pasta Salad (VGN)

\$4.95 pp

mandarin oranges, pineapple, fresh dill

Roasted Butternut Squash and Kale Salad (GF, VGN)

\$5.20 pp

seasoned chickpeas, cranberries, sunflower seeds, tahini

Harvest Quinoa (GF, V)

\$5.00 pp

leeks, wild mushrooms, parmesan, herbs

Antipasto Pasta Salad

\$5.50 pp

orzo pasta, tomato, cured meats, feta cheese, artichokes, tomato vinaigrette, fresh herbs

Three Cabbage Asian Slaw (VGN, GF)

\$3.75 pp

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



Lunch Specialty Sandwiches

Portobello Banh Mi (VGN, GFA)

\$13.50

tamari glazed portobello mushroom, sesame roll, spicy vegan 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

Big Bird (GFNA)

\$13.50

turkey breast, house-made stuffing, cranberry aioli, brioche roll

Southside Beef Sandwich (GFNA)

\$13.50

sliced roast beef, chopped giardiniera, provolone cheese, leaf lettuce, herby Italian mayo, seeded panzano



Appetizer Platters

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

Salmon and Chive Dip

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

cream cheese, chives, capers, roasted salmon, house-made dill lavash crisps

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

Blackened Tuna Skewers (GF)

\$44.00/dozen

mandarin orange, scallions, hoisin dipping sauce

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

Athena Chicken Skewers (GF)

\$38.00 dozen

grilled halloumi, fresh mint, zucchini, cherry tomato

Cheeseburger Quesadilla

\$24.00 dozen

flour tortilla, seasoned ground beef, white onion, cheddar cheese, american cheese, special 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

Seafood Entrées

Swordfish Deconstructed Kebabs (GF)

\$18.00 pp

with grilled vegetables, capers

Beef & Chicken Entrées

Grilled Flank Steak (GF)

\$16.95 pp

sliced, marinated flank steak with blistered pineapple chow chow

Peruvian Chicken Breast (GF)

\$10.95 pp

served sliced and plattered, with aji amarillo sauce

Chicken Pot Pie

\$77.00 half pan serves 10-12 | \$148.00 full pan serves 20-24

with puff pastry, potatoes, carrots, celery, peas, pearl onion

Traditional Turkey Dinner

\$28.55 pp

sliced turkey, mashed potatoes, stuffing, green beans with herb butter, gravy, cranberries in wine

Gluten Free Turkey Dinner (GF)

\$28.55 pp

sliced turkey, mashed potatoes, butternut squash, green beans with herb butter, gravy, cranberries in wine

Pad Thai

\$13.75 pp Chicken and Shrimp | \$12.50 pp Vegetarian

chicken and shrimp or vegetarian, rice noodles, egg, thai peanut sauce, lime wedges

Vegetarian Entrées

Harvest Ravioli (V)

\$14.50 pp

sweet potato filling, cider reduction, sauteed kale, butternut squash, sauteed mushrooms

Cauliflower Parmesan (GF, V)

\$12.75 pp

gluten free breaded cauliflower, house tomato sauce, parmesan cheese

Sweet Potato Gnocchi (VGN)

\$12.50 pp

locally made vegan sweet potato gnocchi, green peas, blistered tomato, roasted fennel



Sides

Whipped Butternut Squash Puree (GF, VGN)

\$4.00 pp

Roasted Pumpkin Risotto (GF)

\$5.10 pp

parmesan cheese, pepitas garnish

Mediterranean Cauliflower Rice (GF, VGN)

\$4.50 pp

lemon, herbs, red onion, sun-dried tomato

Lemon Oregano Fingerling Potato (GF, VGN)

\$3.95 pp

Roasted Cauliflower and Carrots (GF, VGN)

\$4.00 pp

Kimchi Fried Rice (GF, VGN)

\$4.50 pp

carrots, peas, onion, brown rice, bean sprouts

Balsamic Glazed Brussel Sprouts (GF, VGN)

\$5.30 pp

butternut squash and dried cranberries



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

assortment of cracked wheat, white, cranberry, gruyere, dark rye, with butter

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 Pumpkin Mousse Tarts

(GF,VGN)

\$21.00/half dozen

Vegan Mini Cupcakes (VGN)

\$18.00/dozen

coconut milk vanilla cupcake, vegan cream cheese frosting

Sugar Dusted Leaf Cookies (V)

\$10.50/half dozen

Fall Dessert Box (V)

\$25.00 serves 4-6

includes sugar leaf cookies, chocolate chip cookies, flourless chocolate bites, mini pumpkin and chocolate whoopie pies (10 pieces total)

Desserts (*continued*)

Apple Crumble Bars (V)

\$18.00/ half dozen

Apple Cranberry Crisp (V)

\$35.00 small serves 6-8 | \$67.00 large serves 12-16

Mini Raspberry Lemon Tarts (V)

\$21.00 half dozen

raspberry marmalade, lemon curd, fresh berry

Mini S'mores Tart (V)

\$21.00 half dozen

chocolate ganache, toasted marshmallow

Pumpkin Whoopie Pies (V)

\$22.00 full size/half dozen | \$22.00 mini/dozen

mulled spice cream cheese filling

Pumpkin Cupcakes (V)

\$14.00 full size 4 pack | \$15.00 mini dozen

cream cheese frosting

Mini Caramel Apple Cupcakes (V)

\$18.00/dozen

apple compote, vanilla cupcake, vanilla frosting

Pies (V)

\$34.00 serves 8-10

apple, blueberry, pecan, pumpkin



Beverages

Infused Water & Organic Juices

Apple Cinnamon Infused Water (GF, VGN)

\$18.50 gallon

Apple Cider (GF, VGN)

\$18.50 gallon

Hot Cider (GF, VGN)

\$19 small serves 8-10 | \$30 medium serves 13-16



Mixers

Southern Charmer (GF, VGN)

\$18.00

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

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 Jamaica Daiquiri Mix (GF, VGN)

\$18.00

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