

Spring Menu

Menu available to order March 17 - June 8

Breakfast

Patisserie Breakfast Platter (V)

\$68.00 (15 pieces)

house baked croissants, chocolate croissants, cherry greek yogurt danish, raspberry cream cheese danish and apple cinnamon rolls

Patisserie Savory Breakfast Platter

\$68.00 (15 pieces)

savory selection of breakfast pastries including croissants, multigrain croissants, ham and swiss danish, leek parmesan pastry, bacon scallion cream cheese blossom

88 Acres Granola Bars (GF, VGN)

\$2.50 ea

apple ginger , chocolate sea salt , triple berry

Chorizo Breakfast Burrito (GFA)

\$8.00 ea | \$9.00 ea GF

chorizo, breakfast potato, scrambled eggs, cheese

Vegan Chorizo Burrito (GFA)

\$9.00 ea | \$10.00 ea GF

vegan chorizo crumbles, breakfast potato, tortilla

Banana Bread French Toast Sticks (V)

\$11.50 pp

home-made banana bread, egg custard, bourbon maple syrup

Oatmeal Bar (GF, VGN)

\$72.00 (serves 16)

cooked with oat milk and maple syrup, bar includes toasted almonds, golden raisins, banana chips, sliced apricots

Mixed Berry Overnight Oats (GF, VGN)

\$8.00 ea

certified gluten free oats, oat milk, chia seeds, true berry topping

Pumpkin Power Bars (GF, VGN)

\$16.00/half dozen

Spring Asparagus and Tomato Quiche (GFA)

\$38.00 (serves 6-8)

Appetizers by The Dozen

Sesame Seared Tuna Skewers (GF)

\$48.00/dozen

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

Falafel Tomato Skewers (GF, VGN)

\$39.00/dozen

house-made falafel, roasted marinated tomato, cucumber, roasted tomato vinaigrette dipping sauce

Roasted Salmon Spring Roll (GF)

\$42.00/dozen

roasted salmon, rice noodles, sesame seeds, bell pepper, cucumber, cilantro soy ginger dipping sauce

Caprese Skewers (GF, V)

\$38.00/dozen

fresh mozzarella, cherry tomato, basil, pesto dipping sauce

Jerk Chicken Bite Skewers (GF)

\$32.00/dozen

smokey, aromatic jerk marinade, pineapple chimichurri dipping sauce

Cowboy Butter Steak Bite Skewers (GF)

\$38.00/dozen

paprika garlic lemon marinade, "cowboy butter" aioli dipping sauce

BBQ Shrimp and Pineapple Skewers (GF)

\$42.00/dozen

grilled bbq shrimp, grilled pineapple, chipotle bbq dipping sauce

Caramelized Pineapple And Chicken Quesadillas

\$25.00/dozen

mixed cheese, house-made salsa

Jalapeno Popper Quesadillas

\$25.00/dozen

mixed cheeses, cream cheese, fresh jalapeño, bacon, roasted chicken, house-made salsa

Gluten Free Street Corn Quesadilla (GF, V)

\$28.00/dozen

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

Appetizers Platters

Pinwheels Platter

\$80.00 small (serves 15-20)

\$95.00 medium (serves 24-28)

\$105.00 large (serves 30-35)

turkey honey mustard, roast beef with cheddar
horseradish, grilled vegetable and scallion cream
cheese, crudité garnish

Burrata and Tomato Platter (V)

\$54.00 (serves 10)

burrata cheese, fresh seasonal tomato, roasted
marinated tomato, balsamic reduction, sesame crostini,
basil

Grilled Vegetables Crudites (GF, V)

\$135.00 (serves 15-20)

grilled fresh vegetables including rainbow baby carrots,
broccolini, zucchini, squash, asparagus, sweet potato,
smokey red pepper aioli dipping sauce

MYO Chicken Lettuce Wraps (GF)

\$65.00 small (serves 8-10)

\$96.00 medium (serves 12-15)

\$126.00 large (serves 16-20)

tamari bbq ground chicken (served hot), boston lettuce,
jicama, shredded carrots, micro cilantro, scallions, plum
sauce

Chicken Wings (GF)

\$70.00 half pan (approx. 5 lbs 35 wings)

\$130.00 full pan (approx. 10 lbs 70 wings)

(hot or for reheat) buffalo, bbq, sweet chili, dry rub,
includes sides platter of carrot, celery, blue cheese,
ranch

Appetizers Dips

Roasted Carrot Hummus (V)

\$21.00 half portion (serves 6-8)

\$42.00 full portion (serves 12-15)

mini naan bread dippers

Soups & Stews

Chili Bar (Beef, Chicken or Vegetarian Chili) (GF)

\$95.00/gallon (serves 16) *add cornbread \$19.25/dozen*

scallions, shredded cheese, sour cream, guacamole,
crispy tortilla strips

Broccoli Cheddar (GF, V)

\$65.00/gallon | \$16.25 quart

Cuban Black Bean (GF, VGN)

\$65.00/gallon | \$16.25 quart

Curried Lentil (GF, VGN)

\$65.00/gallon | \$16.25 quart

Chicken Tortilla Soup

\$65.00/gallon | \$16.25 quart

Spring Vegetable Soup (GF, VGN)

\$65.00/gallon | \$16.25 quart



Pasta & Grain Salads

Citrus Bowtie Salad (VGN)

\$4.95 pp

mandarin oranges, pineapple, fresh dill

Moroccan Chickpea Salad (GF, V)

\$5.50 pp

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

Tortellini Pesto Salad (V)

\$5.00 pp

tri-colored tortellini, shaved parmesan, sundried tomatoes, scallions, pesto dressing

Primavera Quinoa Salad (GF, VGN)

\$5.80 pp

marinated artichokes, asparagus, green peas, cherry tomatoes

Asparagus and Grilled Salmon Salad (GF)

\$5.50 pp

flaked grilled salmon, sliced asparagus, bell peppers

Lunch Specialty Sandwiches

Alright, Alright, Alright Tuna Wrap (GFA)

\$13.50 ea

flaked tuna, green apple, pickled cucumber, red onion, yellow corn, peas, potato crisps, leaf lettuce, spinach wrap

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$13.50 ea

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

BBQ Chicken Wrap (GFNA)

\$13.50 ea

grilled chicken breast, pepperjack cheese, romaine, shredded cabbage, pickles, cowboy aioli, bbq sauce

Portobello Banh Mi (VGN, GFA)

\$13.50 ea

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

Salads

Superfood Salad Topper (GF, VGN)

\$105.00 small (serves 8-10)

\$155.00 medium (serves 12-15)

\$205.00 large (serves 16-20)

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

Asian Salad Topper

\$140.00 small (serves 8-10)

\$208.00 medium (serves 12-15)

\$275.00 large (serves 16-20)

teriyaki chicken, teriyaki shrimp, bean sprouts, edamame, baby corn, snow pea, mandarin oranges, diakon radish, romaine, carrot ginger dressing

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

Asian Carrot Ginger Salad (V)

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

mandarin oranges, carrots, nappa cabbage, crispy wontons, red onion, romaine lettuce, carrot ginger dressing (*wontons contain egg & gluten*)



“Play Ball!” Menu

Mini Menu available to order March 17 - April 4

Chicken Wings (GF)

\$70.00 half pan (approx. 5 lbs 35 wings)

\$130.00 full pan (approx. 10 lbs 70 wings)

(hot or for reheat) buffalo, bbq, sweet chili, dry rub, includes sides platter of carrot, celery, blue cheese, ranch

Bavarian Pretzel Sticks (V)

\$18.00 / half dozen

with spicy brown mustard

Individual Cracker Jacks (V)

\$3.25 each

Burgers & Dogs package

\$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

MYO Grilled Sausages

\$11.50 pp

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

Chocolate Dipped Baseball Cookies (V)

\$28.00/dozen



Entrées

Sesame Tuna Poke Bowl (GFA)

\$22.00 ea

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

Spicy Tuna Poke Bowl (GFA)

\$22.00 ea

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

Crispy Salmon Bowl (GF)

\$20.00 ea

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

Blackened Salmon (GF)

\$13.50 4oz pp

\$18.50 6oz pp

\$22.50 8oz pp

with cilantro lime sauce

Entrées (continued)

Jerk Marinated Chicken (GF)

\$11.75 pp

mango tomatillo sauce

Cauliflower Gnocchi Verde (VGN)

\$12.50 pp

broccoli, sundried tomato, mushrooms, salsa verde

Grilled Chicken Primavera (GF)

\$15.00 pp

seasoned chicken medallions, tomato pomodoro sauce, mushrooms, basil, grilled zucchini

Grilled Flank Steak (GF)

\$18.95 pp

sliced marinated flank steak, blistered pineapple chow chow

Red Pepper Goat Cheese Ravioli (V)

\$11.50 pp

roasted red pepper cream sauce, goat cheese and red pepper ravioli, basil, parsley

MYO Baja Fish Tacos

\$75.00 (serves 5)

roasted, marinated atlantic red perch, flour tortillas, tomatillo mango salsa, sides platter including limes, guacamole, pico de gallo, shredded cabbage and spicy crema

Wines

Reds

A to Z Pinot Noir | \$17.98

Banshee Cabernet | \$19.99

Bouchard Aine Pinot Noir | \$15.99

Whites

Guy Saget La Petite Perriere Sauvignon Blanc CV | \$16.99

Nortico Alvarinho | \$15.98

Rosés

Cote Mas Aurore Rosé 1L | \$11.99

Houchart Côtes de Provence Rosé | \$13.98

Sparkling

Mionetto Il Prosecco | \$13.99

Schramsberg Blanc De Blancs | \$41.99



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

White Chocolate Blackberry Mousse Tarts (V)

\$21.00/half dozen

Mini Vegan Gluten Free Lime Tarts (GF, VGN)

\$21.00/half dozen

Mini Carrot Cake Cupcakes (V)

\$18.00/dozen

loaded spiced carrot cake, cream cheese frosting,
pineapple compote

Spring Dessert Box (10 pieces) (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)

\$22.00 full size/half dozen

\$22.00 mini/dozen

strawberry cream filling

Blueberry Whoopie Pies (V)

\$22.00 full size/half dozen

\$22.00 mini/dozen

mascarpone cream filling

Pastel Sugar Dusted Flower Cookies (V)

\$10.50/half dozen

Strawberry Frosted Bars (V)

\$18.00/half dozen

Pumpkin Power Bars (VGN)

\$16.00/half dozen

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



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

Lemon Oregano Fingerling Potato (GF, VGN)

\$3.95 pp

Broccoli Cacio e Pepe (GF, V)

\$5.45 pp

extra virgin olive oil, romano cheese, black pepper

Roll Basket (V)

\$2.35 pp

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

Lemonades & Teas

Baker's Best Lemonade (GF, VGN)

\$22.50 gallon

Strawberry Lemonade (GF, VGN)

\$22.50 gallon

fresh squeezed lemon juice, strawberry simple syrup

Rosemary Lemonade (GF, VGN)

\$22.50 gallon

fresh squeezed lemon juice, rosemary simple syrup

Limeade (GF, VGN)

\$22.50 gallon

fresh squeezed lime juice, agave syrup

Iced Tea (GF, VGN)

\$22.50 gallon

house brewed black tea

Orange Spice Iced Tea (GF, VGN)

\$22.50 gallon

house brewed black tea, infused orange spice herbal tea

Agave Mint Sweet Tea (GF, VGN)

\$22.50 gallon

house brewed black tea, infused mint herbal tea, agave simple syrup

Beverages

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

Ideal for pairing with your favorite spirits!

House-Made Margarita Mix (GF, VGN)

\$18.00

fresh lime juice, simple syrup, splash of orange juice

**mix with your favorite tequila*

Strawberry Margarita Mix (GF, VGN)

\$18.00

fresh lime juice, macerated strawberries, simple syrup

**mix with your favorite tequila*

Apple Orange Sangria (GF, VGN)

\$18.00

orange juice, fresh fruit, agave syrup

**mix with your favorite wine*

