

# 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*)



## 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

