

Summer Menu

Menu available to order June 9 - September 1

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

Peach Cobbler Overnight Oats (VGN, GF)

\$8.00 ea

certified gluten free oats, oatmilk, peach compote, crumble topping

Protein Cereal Bars (GF, VGN)

\$18.00 half dozen

gluten free cereal o's, vanilla protein, sunflower seed butter, flax seed, vegan chocolate chips

Banana Bread French Toast Sticks (V)

\$11.50 pp

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

Brunch Fried Rice (GF)

\$65.00 half pan (serves 10-12)

\$125.00 full pan (serves 20-24)

bacon, ham, green onion, scrambled egg, chili crisp fried eggs

Egg White Frittata (GF)

\$48.00 deep dish (serves 8-10)

egg whites, mixed cheeses, cottage cheese, spinach, sundried tomatoes

Pumpkin Power Bars (GF, VGN)

\$16.00/half dozen

MYO Avocado Toast

\$89.00 small (serves 16-20)

\$145.00 large (serves 30-35)

grilled sourdough, mashed avocado, chopped hardboiled eggs, crumbled bacon, roasted tomato, sliced radish, chili crisp oil - Add gluten free bread for \$1.50pp

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 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



Appetizers by The Dozen (continued)

Cheeseburger Quesadilla

\$25.00 dozen

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

Gluten Free Tomato Caprese Quesadilla (GF, V)

\$28.00 dozen

gluten free tortilla, marinated tomato, basil, fresh mozzarella, balsamic reduction, pesto sauce dip

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

Burrata and Tomato Platter (V)

\$54.00 (serves 10)

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

MYO Cobb Salad Wraps (GF)

\$70.00 small (serves 8-10)

\$100.00 medium (serves 12-15)

\$130.00 large (serves 16-20)

chopped bacon, diced chicken breast, chopped tomato, chopped hard boiled eggs, blue cheese crumbles, boston lettuce leaves, creamy avocado ranch dressing

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

Cured Meats and Melons 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

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 | \$20.00 quart

fresh clams, potato, heavy cream, thyme

Cuban Black Bean (GF, VGN)

\$65.00 gallon | \$16.25 quart

Summer Vegetable Soup (GF, VGN)

\$65.00 gallon | \$16.25 quart

Appetizers Dips

Creamy Cilantro Garlic Dip (GF, V)

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)

house fried vegetable chips

Esquites Dip (GF)

\$19.00 half portion (serves 6-8)

\$38.00 full portion (serves 12-15)

street corn dip with grilled yellow corn, sour cream, cotija cheese, cilantro, served with tortilla chips

Pasta & Grain Salads

Buttermilk Dill Pasta Salad (V)

\$4.25 pp

peas, tomatoes, bell peppers, creamy buttermilk dressing

Fresh Corn and Avocado Salad (GF, VGN)

\$5.00 pp

fresh seasonal corn, cilantro, avocado

Panzanella (V)

\$4.25 pp

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

Blueberry, Kale, Quinoa Salad (GF, V)

\$5.00 pp

toasted almonds, feta, lemon vinaigrette

Pasta & Grain Salads (continued)

Three Cabbage Asian Slaw (GF, VGN)

\$3.75 pp

red, white, nappa cabbage, green onion, citrus asian dressing

Zucchini White Bean Salad (GF, VGN)

\$5.25 pp

blistered baby zucchini, white beans, carrots, citrus herb vinaigrette

Mexican Street Corn Pasta Salad (GF, V)

\$5.25 pp

grilled corn off the cob, cavatappi pasta, cilantro, red onion, green onions, jalapeno, cotija cheese

Lunch Specialty Sandwiches

Heirloom Tomato Sandwich (VGN, GFNA)

\$13.50 each

sliced heirloom tomatoes, tarragon-balsamic vegan aioli, eggplant, grilled vegetables, spinach, herb focaccia roll

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$13.50 each

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

Alright, Alright, Alright Tuna Wrap (GFA)

\$13.50 each

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

BBQ Chicken Sandwich (GFNA)

\$13.50 each

romaine, coleslaw, tomato, pickles, pepperjack cheese, zesty aioli, bbq chicken breast

MYO Club Sandwich Deli Platter

\$130.00 small (serves 6-8)

\$180.00 medium (serves 10-12)

\$275.00 large (serves 16-18)

turkey breast, grilled chicken, bacon, tomato, swiss cheese, lettuce, sliced country white and whole wheat breads, garlic cilantro aioli - Add Gluten free bread for \$1.50pp

Salads

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

Mesclun Caprese Salad (V)

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

balsamic marinated mozzarella, heirloom grape tomato, crushed crostini croutons, mesclun greens, sweet basil dressing

Farm Stand Topper (GF, V)

\$105.00 small (serves 8-10)

\$135.00 medium (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

Buffalo Chicken Salad Topper

\$135.00 small (serves 8-10)

\$199.00 medium (serves 12-15)

\$255.00 large (serves 16-20)

crispy buffalo chicken, chopped chicken tenders, pepperjack cheese, avocado, tomato, carrot, celery, romaine, ranch dressing



Summer BBQ Packages

Burgers & Dogs

\$22.00 pp

Chargrilled 6 oz. 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 pp

Chargrilled 6 oz. burgers, all beef hot dogs, barbecue grilled chicken

Toppings: cheddar cheese, onions, lettuce, tomato, pickles, applewood smoked bacon, caramelized onions, sautéed 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

Lobster Slider Platter

\$235.00 (serves 8)

Fresh lobster salad 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

Make Your Own Pulled Pork Bar

\$12.35 pp

Pulled BBQ pork, sides platter, bulky rolls

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

Steakhouse Roasted Fingerling and Shallots (GF, VGN)

\$4.25 pp

Garlic, fennel seed, shallots

Broccolini Cacio e Pepe (GF, V)

\$5.45 pp

Extra virgin olive oil, romano cheese, black pepper

Thai Basil Fried Rice (GF, VGN)

\$4.50 pp

Aromatic chilis, green onions, vegan fish sauce, basil

Baker's Best Focaccia Basket (V)

\$45.00 small (serves 15–20)

\$65.00 medium (serves 24–28)

\$79.00 large (serves 30–35)

A selection of focaccias including caramelized onion, herb, parmesan, and salt, seasoned dipping olive oil



Entrées

Sesame Tuna Poke Bowl (GFA)

\$22.00 each

Sesame soy tuna from Red's Best Seafood, spicy quick pickles, carrots, green onion, mango, edamame, crispy wonton

Spicy Tuna Poke Bowl (GFA)

\$22.00 each

Spicy tuna from Red's Best Seafood, 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

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

Grilled Chicken Primavera (GF)

\$15.00 pp

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

Entrées (continued)

Peruvian Chicken Breast (GF)

\$12.65 pp

Served sliced and plattered, with aji amarillo sauce

Blackened Salmon (GF)

\$13.50 (4 oz pp)

\$18.50 (6 oz pp)

\$22.50 (8 oz pp)

With cilantro lime sauce

Make Your Own 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

Grilled Flank Steak (GF)

\$18.95 pp

Sliced marinated flank steak, blistered pineapple chow chow

Cauliflower Gnocchi Verde (VGN)

\$12.50 pp

Broccoli, sundried tomato, mushrooms, salsa verde

Grilled Zucchini (GF, VGN)

\$11.95 pp

With turmeric, tomato, chickpea

Wines

Whites

Mas La Chevaliere Chardonnay, Languedoc, FR | \$17.99

Pomelo Sauvignon Blanc, Napa, CA | \$13.99

Inama Soave "Classico", Veneto, IT | \$18.99

Reds

Velvet Devil Merlot, Washington State | \$14.99

Zestos Garnacha, Madrid, SP | \$12.99

Austin Cabernet Sauvignon, Paso Robles, CA | \$23.99

Le Salare Montepulciano, Abruzzo, IT | \$13.99

Rosé

Houchart Rosé, Provence, FR | \$17.99

Mont Gravet Rosé, Languedoc, FR | \$12.99

Sparkling

Jeio Bisol Prosecco, Veneto, IT | \$18.99

Roederer Estate Brut, Anderson Valley, CA | \$29.99



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

House-made recipe

White Chocolate Blackberry Mousse Tarts (V)

\$21.00 half dozen

S'mores Tarts (V)

\$21.00 half dozen

Chocolate ganache, toasted marshmallow

Raspberry Lemon Tart (V)

\$21.00 half dozen

Raspberry marmalade, lemon curd, fresh berry

Mini Vegan Gluten Free Lime Tarts (GF, VGN)

\$21.00 half dozen

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

Celebration Whoopie Pies (V)

\$22.00 full size half dozen

\$22.00 mini dozen

Rainbow sprinkles, marshmallow filling

Desserts (continued)

Strawberry Frosted Bars

\$18.00 half dozen

Sugar Dusted Strawberry Cookies

\$10.50 half dozen

Make Your Own Strawberry Shortcakes

\$48.00 serves 6

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

Summer Dessert Box

\$25.00 serves 4-6

Strawberry-shaped sugar cookie, mini blueberry and chipwich whoopie pie, strawberry frosted bars, flourless chocolate bites (10 Pieces Total)

Mini Cherry Cobbler Cupcakes (V)

\$18.00 dozen

Cherry compote, crumble topping, vanilla cupcake, vanilla frosting

Mini Carrot Cake Cupcakes (V)

\$18.00 dozen

Loaded spiced carrot cake, cream cheese frosting, pineapple compote



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 quart

Fresh lime juice, simple syrup, splash of orange juice, suggested mixer with 750ml of Espolon Blanco

Watermelon Patio Pounder (GF, VGN)

\$18.00 quart

Fresh watermelon syrup, lemon juice, suggested mixer with vodka

Southern Charmer (GF, VGN)

\$18.00 quart

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

