

# 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**

\$119.00 small (serves 16-20)

\$221.00 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 Asian 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 (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

