

December Menu

Menu available from Monday December 3 through Saturday January 3
certain exclusions may apply

Breakfast

88 Acres Granola Bars (GF, VGN)

\$2.50 ea

apple ginger, chocolate sea salt, triple berry

Mixed Berry Overnight Oats (GF, VGN)

\$8.00 ea

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

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, crumbled feta, sliced radish,
chili crisp oil - Add gluten free bread for \$1.50pp

Patisserie Breakfast Platter (V)

\$68.00 (15 pieces)

house baked croissants, chocolate croissants, chef's
assorted seasonal danish and pastries

Patisserie Savory Breakfast Platter

\$68.00 (15 pieces)

savory selection of breakfast pastries including croissants,
multigrain croissants, and a savory selection of pastries,
danish and turnovers

Breakfast (continued)

Caramelized Pear Oatmeal (VGN, GF)

\$72.00/gallon

certified gluten free oats, caramelized pears,
dried cranberries, maple syrup, oat milk

McBaker's Griddle Breakfast Sandwich

\$8.00 ea

maple griddle cake, scrambled eggs, sausage,
white cheddar cheese

Hot Honey Fruit Salad (GF, V)

\$5.25 pp

fresh melon, blueberries, red seedless grapes,
lime juice, hot honey, chili powder, mint

Strawberry Chocolate Yogurt Parfait (GF, V)

\$6.00 ea

strawberry yogurt, chocolate chips
house-made gluten free granola

Panettone Teacake

\$9.00 small | \$25.00 large

dried fruits, orange zest, rum

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)



Appetizers

Sweet Chili BBQ Cocktail Franks (GF)

\$38.00/dozen

kobe beef cocktail franks, sweet chili bbq sauce

Italian Cocktail Meatballs

\$32.00/dozen

all beef italian meatballs, pomodoro sauce

Lemongrass Shrimp Skewers (GF)

\$42.00/dozen

scallion, mango, lime, served with cilantro nuoc cham

Sesame Seared Tuna Skewers* (GF)

\$52.00/dozen

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

Falafel Tomato Skewers (GF,VGN)

\$39.00/dozen

falafel, roasted marinated tomato, cucumber, served with roasted tomato vinaigrette dip

Mini Crab Cakes

\$52.00/dozen

with remoulade sauce

Greek Salmon Skewers (GF)

\$52.00/dozen

marinated salmon, grilled bell peppers, kalamata olives, grilled lemon garnish, served with creamy feta dip

Curry Chicken Skewers (GF)

\$32.00/dozen

tamari coconut curry marinade, served with sweet and spicy dipping sauce

Cowboy Butter Steak Bite Skewers (GF)

\$38.00/dozen

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

Bulgogi Mushroom Skewers (GF,VGN)

\$48.00/dozen

shiitake, cremini, charred scallions, grilled shishito pepper, served with bulgogi dipping sauce

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

Appetizers (continued)

Gluten Free Mushroom Quesadilla (GF,V)

\$28.00/dozen

portobello, caramelized onion, swiss cheese, goat cheese, served with house-made salsa

Cheeseburger Quesadilla

\$24.00/dozen

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

Spicy Salmon and Avocado Spring Rolls (GF)

\$46.00/dozen

sriracha spiced salmon, fresh avocado, sesame seeds, herbs, carrot, cabbage, served with garlic cilantro chili sauce

Shrimp Combo Platter (GF)

\$165.00 small (serves 15-20)

\$240.00 medium (serves 24-28)

\$295.00 large (serves 30-35)

grilled marinated shrimp with lemon aioli, tandoori shrimp served with apricot curry glaze, shrimp cocktail with house-made cocktail sauce

Seasonal Burrata Platter (V)

\$54.00 (serves 10)

burrata cheese, butternut squash caponata, beets, extra virgin olive oil, balsamic reduction, sesame crostini, basil



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, mesclun greens, served with maple vinaigrette

Winter Mesclun Salad (GF, V)

\$50.00 small (serves 8-10)

\$75.00 medium (serves 12-15)

\$95.00 large (serves 16-20)

arugula, shaved fennel, oranges, honey-lemon vinaigrette

Autumn Harvest Topper (GF, VGN)

\$115.00 small (serves 8-10)

\$170.00 medium (serves 12-15)

\$225.00 large (serves 16-20)

roasted delicata squash, golden beets and red beets, shaved brussels sprouts and cranberry, spiced pepitas, cherry tomato, roasted fennel, roasted red onion, romaine kale mixed greens, served with maple vinaigrette

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, pepper jack cheese, avocado, tomato, carrot, celery, romaine, served with ranch dressing



Appetizers Dips

Whipped Feta With Cranberry Compote Dip (V)

\$18.00 half portion (serves 6-8)

\$35.00 full portion (serves 12-15)

herby whipped feta, cranberry compote, naan bites

Salmon and Chive Dip

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)

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



Pasta & Grain Salads

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

Pomodoro Pasta Salad (V)

\$4.75 pp

orecchiette pasta, marinated fresh tomato, balsamic vinegar, basil, fresh mozzarella

Wheat Berry Wild Rice Salad (VGN)

\$4.75 pp

balsamic roasted squash, shaved brussels sprouts, apricots

Tortellini Salad (V)

\$5.00 pp

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

Zucchini White Bean Salad (GF, VGN)

\$5.25 pp

blistered baby zucchini, white beans, carrots citrus herb vinaigrette

Lunch Specialty Sandwiches

Portabello Banh Mi (VGN, GFNA)

\$13.50 ea

tamari glazed portobello mushroom, vegan spicy mayo, carrots, mixed green, pickled vegetables served on sesame roll

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$13.50 ea

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

Honey Sriracha Salmon Wrap (GFNA)

\$13.50 ea

romaine, spicy mayo, sticky rice, avocado, pickled cucumbers, served on tortilla wrap

Southside Italian Beef (GFNA)

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

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, served with garlic cilantro aioli

Add Gluten free bread for \$1.50pp

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

Pasta Fagioli

\$65.00/gallon | \$16.25/quart

Classic Beef Stew

\$80.00/gallon | \$20/quart

Sides

Whipped Butternut Squash Puree (GF, VGN)

\$4.00 pp

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

Roasted Cauliflower and Carrots (GF, VGN)

\$4.00 pp

Wild Mushroom Risotto (GF, V)

\$5.10 pp

Thai Basil Fried Rice (GF, VGN)

\$4.50 pp

Aromatic chilis, green onions, vegan fish sauce, basil

Balsamic Glazed Brussel Sprouts (GF, VGN)

\$5.30 pp

butternut squash and dried cranberries

Grilled Broccolini (GF, VGN)

\$5.25 pp

roasted garlic, lemon

Fall Corn Succotash (GF, VGN)

\$5.00 pp

yellow corn, lima beans, butternut squash, bell peppers, onions, thyme

Vegetable Stuffing

\$4.00 pp

sliced mushrooms, celery, turkey broth, butter

Roll Basket

\$2.35 pp

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

Baker's Best Focaccia Basket (V)

\$45.00 small (serves 15-20)

\$65.00 medium (serves 24-28)

\$79.00 large (serves 30-35)

caramelized onion, herb, parmesan, and salt focaccias served with seasoned dipping olive oil

Seafood Entrees

Sesame Seared Salmon (GF)

4oz. \$12.00 pp | 6oz. \$18.50 pp | 8oz. \$22.50 pp
seaweed salad, orange ginger cream

Lobster Cavatappi and Cheese

\$70.00 Quarter Pan (serves 4-8)
\$139.00 Half Pan (serves 8-12)
\$215.00 Three Quarters Pan (serves 16-24)
\$259.00 Full Pan (serves 24-32)

creamy cheese sauce, cavatappi pasta, lobster, buttery panko topping

Swordfish Deconstructed Kebabs (GF)

\$18.00 pp
with grilled vegetables, capers

Vegetarian Entrees

Harvest Ravioli (V)

\$14.50 pp
sweet potato filling, cider reduction, sauteed kale, butternut squash, sauteed mushrooms

Vegetarian Paella (GF, VGN)

\$75.00/half pan (serves 10-12)
\$140.00/full pan (serves 20-24)
artichokes, mushrooms, saffron rice

Tuscan Cauliflower Gnocchi (VGN)

\$15.00 each
locally made vegan cauliflower gnocchi, sundried tomatoes, kale, light coconut tomato cream sauce

Mushroom Enchilada Bake (GF, VGN)

\$80.00/half pan (serves 10-12)
\$160.00/full pan (serves 20-24)
corn tortilla, mixed roasted mushrooms, vegan cheddar cheese, sofrito, enchilada red sauce

Beef & Chicken Entrees

Chicken Pot Pie

\$95.00/half pan (serves 10-12)
\$185.00/full pan (serves 20-24)
with puff pastry, potatoes, carrots, celery, peas, pearl onion

Chicken Saltimbocca

\$16.00 pp
prosciutto, provolone, sage, marsala lemon butter sauce

Pan Seared Chicken

\$16.00 pp
with pommery mustard cream sauce

Preserved Lemon Chicken Breast (GF)

\$12.65 pp
tomato, red onion, lemon jus

Porcini Rubbed Beef Tenderloin Platter

\$235.00 small (serves 8-10)
\$350.00 medium (serves 12-15)
\$460.00 large (serves 16-20)
served sliced and plattered with green peppercorn aioli

Braised Short Rib Ravioli

\$26.00 pp
wild mushrooms, creamed leeks, roasted potatoes, red wine reduction

Carne Asada Steak Tips* (GF)

\$18.00 pp
marinated steak tips, roasted colorful peppers, roasted onions, cilantro

Traditional Turkey Dinner

\$28.55 pp
sliced turkey, mashed potatoes, stuffing, green beans with herb butter, turkey gravy, cranberries in wine

Gluten Free Turkey Dinner (GF)

\$28.55 pp
sliced turkey, mashed potatoes, butternut squash, green beans with herb butter, gf turkey gravy, cranberries in wine

Spiral-Cut Ham Platter

\$158.00 (serves 12-15)

honey mustard, dijon mustard, herb mayo, cranberries in wine, knotted tea rolls *48 hour notice required



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

Pumpkin Cupcakes (V)

\$15.00/mini dozen

\$14.00/full size 4 pack

cream cheese frosting

Eggnog Cupcakes (V)

\$15.00/mini dozen

\$14.00/full size 4 pack

butter rum frosting

Mini Caramel Apple Cupcakes (V)

\$18.00/dozen

apple compote, vanilla cupcake, vanilla frosting

Apple Cranberry Crisp (V)

\$35.00 small (serves 6-8)

\$67.00 large (serves 12-16)

Holiday Dessert Box (10 piece) (V)

\$25.00 (serves 4-6)

includes sugar dusted snowflake cookies, reindeer cookies, flourless chocolate bites, mini red velvet and chocolate whoopie pies

Pies (V)

\$34.00 (serves 8-10)

apple, blueberry, pumpkin, pecan

Mini Vegan Gluten Free Pumpkin Mousse Tarts (GF,VGN)

\$21.00/half dozen

Mini Mint Chocolate Mousse Tarts (V)

\$21.00/half dozen

with crushed candy cane

Mini Pear and Salted Caramel Mousse Tarts (V)

\$21.00/half dozen

caramelized pears, salted caramel mousse

Desserts (continued)

Peppermint Red Velvet Whoopie Pie (V)

\$22.00/full size half dozen

\$22.00/mini dozen

Pumpkin Whoopie Pies (V)

\$22.00/full size half dozen

\$22.00/mini dozen

mulled spice cream cheese filling

Gingerbread Whoopie Pie (V)

\$22.00/full size half dozen

\$22.00/mini dozen

gingerbread spiced cake, cream cheese filling

White Sugar Dusted Snowflake Cookies (V)

\$12.00/half dozen

Reindeer Sugar Cookies (V)

\$14.00/half dozen

Red & Green Sugar Cookies (V)

\$14.00/half dozen

White Chocolate Cranberry Cheesecake Bars (V)

\$18.00/half dozen

Hanukkah Desserts

Available December 12th - 24th

Blue Sugar Hanukkah Cookies (V)

\$14.00/half dozen

Dreidel Sugar Cookie (V)

\$14.00/half dozen

blue sugar, white chocolate dipped

Hanukkah Dessert Box (10 piece) (V)

\$30.00 (serves 4-6)

includes blue sugar Hanukkah cookies, dreidel sugar cookies, flourless chocolate bites, chipwich whoopie pie, white chocolate cranberry cheesecake bars

Beverages

Apple Cinnamon Infused Water (GF, VGN)

\$18.50/gallon

Apple Cider (GF, VGN)

\$18.50/gallon

Hot Cider (GF, VGN)

\$19.00 small (serves 8-10)

\$30.00 medium (serves 13-16)

Hot Chocolate (GF)

\$36.00 small (serves 8-10)

\$57.25 medium (serves 13-16)

\$164.25 large disposable (serves 40-50)

Hot Chocolate Bar (GF)

\$54.60 small (serves 8-10)

\$85.00 medium (serves 13-16)

joe to go of our house made hot chocolate, marshmallows, starlight mints, chocolate chips, reese's peanut butter cup crumbles, oreo crumbles



Mixers

Ideal for pairing with your favorite spirits!

Southern Charmer (GF, VGN)

\$18.00

apple cider, cinnamon syrup, orange bitters, lemon juice

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

