

Valentine's Day at The Office

Celebrate with the large scale corporate catering you know and love

Menu available to order February 2 - February 14

Breakfast

Raspberry Chocolate Pancakes (V)

\$9.50 pp

raspberry jelly swirl, chocolate chips, dulce de leche
syrup

Red Velvet Teacake (V)

\$9 small | \$25 large

cream cheese frosting

Valentine's Scones (V)

\$20.00 half dozen

heart shaped orange scented scone, pink icing

Appetizer Platters

Cheese and Fruit Platters (V, GFA)

\$110.00 small (serves 15-20)

\$145.00 medium (serves 24-28)

\$175.00 large (serves 30-35)

chef's selection of imported and domestic cheeses,
fresh sliced melons, lavash crackers

Grilled Vegetables Crudites (V,GF)

\$135.00 (serves 15-20)

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

Salad

Crimson and Golden Beet Salad (GF, V)

\$50.00 small (serves 8-10)

\$75.00 medium (serves 12-15)

\$95.00 large (serves 16-20)

crimson and golden beets, oranges, fennel, feta cheese,
mixed greens, champagne vinaigrette

Entrées

Sesame Seared Salmon (GF)

\$18.50 pp

6 oz salmon, white and black sesame seeds, seaweed
salad, orange ginger cream

Marry Me Chicken

\$15.00 pp

pan seared chicken breast, sundried tomato cream sauce

Lobster Ravioli

\$26.00 pp

locally made, 100% lobster ravioli, sherry cream sauce,
roasted tomatoes, leeks

Truffle Merlot Steak Tips*

\$18.50 pp

red wine herb marinade, truffle merlot sauce, baby
mushrooms, chive



Valentine's for Two

Small-scale meals made for personal enjoyment for two
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Appetizers

Cheese and Crudites (V, GFA)

\$20.00 (serves 2)

chef's selection of imported and domestic cheeses, seasonal vegetables, lavash crackers

Charcuterie and Cheese (GFA)

\$35.00 (serves 2)

prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olive, whole grain mustard, sesame lavash crackers

Salad

Crimson and Golden Beet Salad (GF, V)

\$14.50 serves 2

crimson and golden beets, oranges, fennel, feta cheese, mixed greens, champagne vinaigrette

Prix-Fixe for Two

Sesame Seared Salmon (GF Sub Chocolate Bites)

\$55.00

asparagus, fried rice, side garden salad, mini chocolate and strawberry whoopie pies

Bacon Wrapped Beef Tenderloin* (GF Sub Chocolate Bites)

\$60.00

truffle parmesan mashed potato, asparagus, side greek salad, mini chocolate and strawberry whoopie pies

Lobster Ravioli

\$65.00

locally made 100% lobster ravioli, sherry cream sauce, side mesclun salad, mini chocolate and strawberry whoopie pies

Marry Me Chicken

\$52.00

sundried tomato cream sauce, roasted broccoli, mashed potatoes, side caesar salad, mini chocolate and strawberry whoopie pies



Valentine's Day Desserts

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Desserts

Valentine's Dessert Box (V)

\$25.00 (serves 4-6)

heart sugar cookies, heart butter jelly cookies, flourless chocolate bites, mini chocolate and strawberry whoopie pies (10 pieces total)

Valentine's Full Size Cupcakes (V)

\$13.45 full size 4 pack

choice of chocolate or vanilla cake, pink vanilla frosting

Valentine's Mini Cupcakes (V)

\$15.00 dozen

choice of chocolate or vanilla cake, pink vanilla frosting

Raspberry Mousse Tarts (GF, VGN)

\$21.00 half dozen

vegan cream cheese mousse, raspberry puree, fresh berry



Chocolate Covered Raspberry Cupcakes (V)

\$18.00 dozen

chocolate cupcake, raspberry vanilla frosting, raspberry jam, chocolate drizzle

Chocolate Dipped Strawberries (V)

\$42.50 dozen

assorted white and dark chocolate covered strawberries

Heart Shaped Sugar Cookies (V)

\$12.00 half dozen

Butter Jelly Heart Cookie (V)

\$18.50 half dozen

Strawberry Whoopie Pies (V)

\$24.00 full size half dozen | \$25.00 mini size dozen

Valentine's Chocolate Bites (GF)

\$20.00 half dozen

flourless chocolate bites, red and white chocolate drizzle, pink sugar sprinkles

