

Winter Menu

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

Strawberry Chocolate Yogurt Parfait (GF, V)

\$6.00 ea

strawberry yogurt, chocolate chips

house-made gluten free granola

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

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, feta cheese, roasted tomato, 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, cherry greek yogurt danish, raspberry cream cheese danish and brioche sticky bun

Patisserie Savory Breakfast Platter

\$68.00 (15 pieces)

savory selection of breakfast pastries including croissants, multigrain croissants, ham and cheese turnover, leek parmesan pastry, salmon and cream cheese danish

Breakfast (continued)

Egg Bites (GF)

\$10.50 pp (3 bites)

shredded potato, eggs, cream

Chive and Cheddar (V)

Pepper Jack Salsa (V)

Steak and Mushroom

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

\$9.00 (V)

maple griddle cake, scrambled eggs, white cheddar cheese

\$10.00 ea

add bacon or sausage

Chorizo Breakfast Burrito (GFA)

\$9.00 ea | \$10.00 ea GF

pork chorizo, cheese, breakfast potato, scrambled eggs, tortilla

Vegan Chorizo Potato Burrito (GFA)

\$10.00 ea | \$11.00 ea GF

vegan chorizo crumbles, breakfast potato, tortilla



Appetizers by The Dozen

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, with ponzu sauce and wasabi cream

Nashville Cauliflower Bites (GF, V)

\$22.00/dozen

marinated cauliflower, crispy fried, nashville seasoned

Curry Chicken Skewers (GF)

\$32.00/dozen

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

Rue Bourbon Steak Bite Skewers (GF)

\$38.00/dozen

cajun spice and garlic marinade, served with new orleans worcestershire bbq dipping sauce

Cheeseburger Quesadilla

\$25.00/dozen

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

Gluten Free Mushroom Quesadilla (GF, V)

\$28.00/dozen

portobello, caramelized onion, swiss cheese, goat cheese, salsa

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

Italian Cocktail Meatballs

\$32.00/dozen

all beef italian meatballs, pomodoro sauce

Appetizers Platters

Individual Charcuterie Bento Snack

\$12.50 each (minimum 10)

proscuitto, hot coppa, sopressata, sesame crostini, hard cheeses, assorted fruits and olives, presented in take-out box

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, or dry rub, includes sides platter of carrot, celery, blue cheese, ranch

Philly Steak Calzone

\$65.00 (serves 10)

shaved steak, sautéed peppers & mushrooms, provolone

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

Asian Crudites (GF, VGN)

\$85.00 small (serves 15-20)

\$120.00 medium (serves 24-28)

\$150.00 large (serves 30-35)

shiitake mushrooms, baby corn, snow peas, jicama, bell peppers, edamame hummus, carrot ginger sauce

Appetizers Dips

Pimento Cheese Dip (V)

\$20.00 half portion (serves 6-8)

\$37.00 full portion (serves 12-15)

cheddar cheese dip, roasted red pimento peppers, sesame crostini

Lunch Specialty Sandwiches

Portobello Banh Mi (VGN, GFNA)

\$13.50 ea

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

Colaba Wrap (VGN, GFA)

\$13.50 ea

inspired by vada pav, crispy seasoned potatoes, coconut garlic chutney, creamy cilantro mint chutney, fried green beans, green leaf lettuce, tomato wrap

The Winner (GFNA)

\$13.50 ea

grilled chicken breast, bacon, lettuce, tomato, green goddess, french baguette

Fennel Salami and Burrata Sandwich (GFNA)

\$13.50 ea

fennel salami, burrata cheese, sundried tomato relish, arugula, seeded panzano

Soups & Stews

French Onion Soup

\$65.00/gallon | \$16.25/quart

with cheese crostini

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

Butternut Squash Zuppa (GF, VGN)

\$65.00/gallon | \$16.25/quart

vegetable broth, diced butternut squash, white beans

Salads

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 buttermilk ranch dressing

Vegan Niçoise Salad (GF,VGN)

\$105.00 small (serves 8-10)

\$155.00 medium (serves 12-15)

\$205.00 large (serves 16-20)

red potato, artichoke, lentil, roasted marinated tomato, dressed green beans, pickled onions, marinated olives, romaine mesclun mix, italian 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



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

Pasta & Grain Salads

Roasted Butternut Squash and Kale Salad (GF, VGN)

\$5.20 pp

seasoned chickpeas, cranberries, sunflower seeds, tahini

Moroccan Chickpea Salad (GF, V)

\$5.50 pp

carrots, raisins, red peppers, tomato, feta, chipped kale, mint, scallion

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 brussel sprouts, apricots

Tortellini Pesto Salad (V)

\$5.50 pp

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

Winter Panzanella Salad (VGN)

\$4.25 pp

roasted squash, roasted cauliflower, red chilies, toasted baguette, roasted tomato vinaigrette

Sides

Grilled Broccolini (GF, VGN)

\$5.25 pp

roasted garlic, lemon

Mediterranean Cauliflower Rice (GF, VGN)

\$4.50 pp

lemon, herbs, red onion, sun-dried tomato

Steakhouse Fingerling and Shallots (GF, VGN)

\$4.25 pp

garlic, fennel seed, caramelized 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 chilies, green onions, vegan fish sauce, basil

Herbed Cous Cous (V)

\$3.95 pp

peas, parmesan, fine herbs

Roll Basket

\$2.35 pp

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



Seafood Entrees

Shrimp and Chorizo Paella (GF)

\$100.00 half pan (serves 10-12)

\$190.00 full pan (serves 20-24)

Lobster Ravioli

\$26.00 pp

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

Harissa Honey Salmon (GF)

\$13.50 4oz pp | \$18.50 6oz pp | \$22.50 8oz pp

cilantro garlic aioli

Swordfish Deconstructed Kebabs (GF)

\$18.00 pp

with grilled vegetables, capers

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 onions

Chili Maple Chicken Breast (GF)

\$12.00 pp

with chipotle aioli

Preserved Lemon Chicken Breast (GF)

\$12.65 pp

tomato, red onion, lemon jus

Pan Seared Pommery Chicken

\$16.00 pp

with pommery mustard cream sauce

Walking Taco Bar (GF)

\$130.00 (serves 15-20)

Crunch, Fill, Enjoy! Bags of Fritos and Doritos, chili carne con queso, salsa, pico de gallo, lettuce, sour cream, cheese, guacamole

Braised Short Rib Ravioli

\$26.00 pp

wild mushrooms, creamed leeks, roasted potatoes, red wine reduction

BBQ Beef Brisket (GF)

\$25.00 pp (minimum 8 people)

slow roasted, bbq seasoned brisket, sliced and slathered with bbq sauce

Vegetarian Entrees

Vegetarian Paella (GF, VGN)

\$75.00 half pan (serves 10-12)

\$140.00 full pan (serves 20-24)

artichokes, mushrooms, saffron rice

Tuscan Tomato Cauliflower Gnocchi (VGN)

\$15.00 pp

locally made vegan cauliflower gnocchi, sundried tomatos, 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

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

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

\$21.00 half dozen

Mini Oreo Cupcakes (V)

\$15.00 mini dozen

\$14.00 full size 4 pack

oreo cream frosting

Winter Dessert Box (10 piece) (V)

\$25.00 (serves 4-6)

includes sugar dusted snowflake cookies, white chocolate cranberry cookie, chocolate chip cookie, mini red velvet and chocolate whoopies

Mini Mint Chocolate Mousse Tarts (V)

\$21.00 half dozen

with crushed candy cane



Desserts (continued)

Mini Pear and Salted Caramel Mousse Tarts (V)

\$21.00 half dozen

caramelized pears, salted caramel mousse

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

White Chocolate Cranberry Cheesecake Bars (V)

\$18.00 half dozen

Vegan Mini Cupcakes (VGN)

\$18.00 dozen

coconut milk vanilla cupcake, vegan cream cheese frosting

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, candy canes, marshmallows, chocolate chips, reese's peanut butter cup crumbles, oreo crumbles