

Spring Menu

Menu available to order March 16 - June 1

Breakfast

Patisserie Breakfast Platter (V)

Contains: Dairy, Egg, Soy, Wheat

\$68.00 (15 pieces)

House-baked croissants, chocolate croissants, cherry greek yogurt danishes, and assorted seasonal pastries

Patisserie Savory Breakfast Platter

Contains: Dairy, Egg, Fish, Sesame, Soy, Wheat

\$68.00 (15 pieces)

Savory selection of breakfast pastries including croissants, multigrain croissants, ham and cheese turnovers, leek parmesan pastries, salmon and cream cheese danishes



88 Acres Granola Bars (GF)(VGN)

\$2.50 ea

Apple ginger, chocolate sea salt, triple berry

Brunch Fried Rice (GF)

Contains: Egg, Soy

\$65.00 half pan (serves 10-12)

\$125.00 full pan (serves 20-24)

Bacon, ham, scrambled eggs, green onions, chili crisp fried eggs

Oatmeal Bar (GF)(VGN)

Contains: Tree Nuts

\$72.00 (serves 16)

Hot oatmeal cooked with oat milk and maple syrup, toppings bar includes toasted almonds, golden raisins, banana chips, sliced apricots

Strawberry Chocolate Yogurt Parfait (GF)(V)

Contains: Dairy, Soy

\$6.00 ea

Strawberry yogurt, chocolate chips, house-made, gluten-free granola

Mixed Berry Overnight Oats (GF)(VGN)

\$8.00 ea

Certified gluten-free oats, oat milk, chia seeds, true berry topping

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GFA: Gluten Free Available GF: Gluten Free V: Vegetarian VGN: Vegan

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Breakfast Continued

Pumpkin Power Bars (GF)(VGN)

\$16.00 half dozen

Certified gluten-free oats, flax seeds, pumpkin seeds dried cranberries

McBaker's Griddle Breakfast Sandwich (V)

Contains: Dairy, Egg, Wheat

\$9.00

Maple griddle cake, scrambled eggs, white cheddar cheese

\$10.00 ea

Add bacon or sausage

Vegan Chorizo Potato Burrito (GFA)

Contains: Soy, Wheat

\$10.00 ea | \$11.00 ea GF

Vegan chorizo crumble, breakfast potato, tortilla

Egg Bites (GF)

Contains Dairy, Egg

\$10.50 pp (3 bites)

Shredded potato, eggs, cream

Chive and Cheddar (V)

Pepper Jack Salsa (V)

Steak and Mushroom

Breakfast Beverages

Brown Sugar Iced Coffee (V)

Contains Dairy on the side

\$55.00 gallon (serves 16)

House-brewed columbian iced coffee by thrive coffee farmers, brown sugar, with milk and cream pints

Vanilla Oat Milk Protein Iced Coffee (VGN)

\$55.00 gallon (serves 16)

House-brewed columbian iced coffee by thrive coffee farmers, organic pea protein with sweeteners



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Salad Toppers

Superfood Salad Topper (GF)(VGN)

Contains: Soy

\$105.00 small (serves 8-10)

\$155.00 medium (serves 12-15)

\$205.00 large (serves 16-20)

Broccoli slaw, edamame, seasoned quinoa, avocado, roasted cauliflower, blueberries, chopped romaine kale blend, pomegranate orange vinaigrette

Mediterranean Pesto Chicken Salad Topper (GF)

Contains: Dairy

\$140.00 small (serves 8-10)

\$208.00 medium (serves 12-15)

\$275.00 large (serves 16-20)

Pesto grilled chicken, pepperoni, roasted onion, marinated artichokes, marinated olives, pepperoncini, cucumber tomato salad, roasted chickpeas, romaine, arugula mix, italian vinaigrette

Strawberry Spinach Salad (GF)(V)

Contains: Dairy

\$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

Asian Carrot Ginger Salad (V)

Contains: Egg, Sesame, Wheat

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

Mandarin oranges, carrots, napa cabbage, crispy wontons, red onion, romaine lettuce, carrot ginger dressing

Pasta & Grain Salads

Citrus Bowtie Salad (VGN)

Contains: Wheat

\$5.00 pp

Mandarin oranges, pineapple, fresh dill

Moroccan Chickpea Salad (GF)(V)

Contains: Dairy

\$5.50 pp

Carrots, raisins, currants, red peppers, tomatoes, feta, chopped kale, mint

Tortellini Pesto Salad (V)

Contains: Dairy, Egg, Wheat

\$5.50 pp

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

Primavera Quinoa Salad (GF)(VGN)

\$5.80 pp

Marinated artichokes, asparagus, green peas, cherry tomatoes

Spring Garden Crunch Salad (GF)(V)

Contains: Dairy, Egg

\$5.50 pp

Snow peas, bell peppers, carrots, broccoli, red onion, parmesan peppercorn dressing

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Lunch Specialty Sandwiches

Portobello Banh Mi (VGN)

Contains: Sesame, Soy, Wheat

\$13.50 ea

Tamari glazed portobello mushroom, spicy vegan mayo, carrots, mixed green, pickled vegetables

Seeded panzano: **Contains Sesame, Soy, Wheat**

Colaba Wrap (GFA)(VGN)

Contains: Soy, Wheat

\$13.50 ea

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

Tomato wrap: **Contains Soy, Wheat**

Spanish Chicken Sandwich

Contains: Dairy, Egg, Wheat

\$13.50 ea

Grilled chicken breast, paprika aioli, pepper jack cheese, avocado, jicama slaw

Baguette: **Contains Wheat**

Fennel Salami and Burrata Sandwich

Contains: Dairy, Sesame, Soy, Wheat

\$13.50 ea

Fennel salami, burrata cheese, sundried tomato relish, arugula

Seeded panzano: **Contains Sesame, Soy, Wheat**

Soups & Stews

(Quarts served cold ready for reheat)

Broccoli Cheddar (GF)(V)

Contains: Dairy

\$16.25 quart | \$65.00 gallon

Creamy cheddar, broccoli, heavy cream

Cuban Black Bean (GF)(VGN)

\$16.25 quart | \$65.00 gallon

Sofrito, black beans, vegetable stock

Curried Lentil (GF)(VGN)

\$16.25 quart | \$65.00 gallon

Green lentils, bhuna masala, vegetable stock

Chicken Tortilla Soup

Contains: Soy, Wheat

\$16.25 quart | \$65.00 gallon

Shredded chicken, bell peppers, red onion

Spring Vegetable Soup (GF)(VGN)

\$16.25 quart | \$65.00 gallon

Zucchini, summer squash, carrots

Creamy Roasted Fennel and Tomato Soup (V)

Contains: Dairy

\$18.00 quart | \$70.00 gallon

Served with goat cheese croquettes on the side

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Appetizers by the Dozen

Cheeseburger Quesadilla

Contains: Dairy, Egg, Soy, Wheat

\$25.00 dozen

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

Gluten-Free Mushroom Quesadilla (GF)(V)

Contains: Dairy, Soy

\$28.00 dozen

Portobello, caramelized onion, swiss cheese, goat cheese, served with salsa dipping sauce

Sesame-Seared Tuna Skewers ★ (GF)

Contains: Dairy, Fish, Sesame, Soy

\$52.00 dozen

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

Spicy Salmon and Avocado Spring Rolls (GF)

Contains: Fish, Sesame

\$46.00 dozen

Sriracha spiced salmon, fresh avocado, sesame seeds, herbs, carrots, cabbage, served with garlic cilantro chili sauce

Salmon "Kafta" Skewers

Contains: Dairy, Fish, Wheat

\$42.00 dozen

Crispy skewered salmon, honey glaze, lemons, served with old bay greek yogurt dipping sauce

Grilled Shrimp and Cucumber Skewers (GF)

Contains: Dairy, Egg, Shellfish

\$42.00 dozen

Marinated grilled shrimp, cucumber ribbons, grilled peppers, served with citrus aioli dipping sauce

Caprese Skewers (GF)(V)

Contains: Dairy

\$38.00 dozen

Fresh mozzarella, cherry tomato, basil, served with pesto dipping sauce

Curry Chicken Skewers (GF)

Contains: Soy

\$32.00 dozen

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

Rue Bourbon Steak Bite Skewers ★

Contains: Fish, Soy, Wheat

\$38.00 dozen

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

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Appetizers Dips

Lamb Kawarma Hummus Dip

Contains: Wheat

\$42.00 half portion (serves 6-8)

\$74.00 full portion (serves 12-15)

Creamy chickpea hummus, seasoned ground lamb, aleppo pepper, parsley, olive oil, served with grilled flatbread triangles

Texas Caviar Dip (GF)(VGN)

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)


Black eyed peas, corn, roasted red peppers, served with tortilla chips

Chili Bar

(Beef, Chicken, or Vegetarian Chili) (GF)

Contains: Dairy, Soy, Wheat on the side

\$95.00 gallon (serves 16)

Scallions, shredded cheese, sour cream, guacamole, crispy tortilla strips 

Add cornbread (V) Contains: Dairy, Egg, Wheat
\$19.25 dozen

Appetizers Platters

Grilled Vegetables Crudites (GF)(V)

Contains: Dairy, Egg

\$135.00 (serves 15-20)

Grilled fresh vegetables including rainbow baby carrots, broccolini, zucchini, squash, asparagus, sweet potato, served with smokey red pepper aioli

MYO Chicken Lettuce Wraps (GF)

Contains: Sesame, Soy

\$65.00 small (serves 8-10)

\$96.00 medium (serves 12-15)

\$126.00 large (serves 16-20)

Tamari bbq ground chicken, boston lettuce, jicama, shredded carrots, micro cilantro, scallions, served with plum sauce

Individual Charcuterie Bento Snack

Contains: Dairy, Sesame, Soy, Wheat

\$12.50 each (minimum 10)

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

Burrata and Tomato Platter (V)

Contains: Dairy, Sesame, Wheat

\$54.00 (serves 10)

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

Add gluten free crackers +\$9.50 box

Contains: Soy

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Beef & Chicken Entrees

4 person min. unless noted

Chili Maple Chicken Breast (GF)

Contains: Dairy, Egg

\$12.00 pp

Served with chipotle aioli

Jerk Marinated Chicken (GF)

Contains: Fish, Soy

\$12.00 pp

Smokey, aromatic jerk marinade with worcestershire, served with mango tomatillo sauce

Grilled Chicken Primavera (GF)

\$15.00 pp

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

Chicken and Spinach Lasagna

Contains: Dairy, Egg, Wheat

\$110.00 Half Pan (serves 10-12)

\$215.00 Full Pan (serves 20-24)

Béchamel white sauce, roasted chicken breast, sautéed spinach, fresh tomato, mozzarella, ricotta cheese

Tuscan Balsamic Steak Tips ★ (GF)

\$18.00 pp

Herb-marinated steak tips, sundried tomato, roasted lemon, balsamic drizzle

Grilled Flank Steak ★ (GF)

\$18.95 pp

Sliced marinated flank steak, served with blistered pineapple chow chow sauce

Vegan 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)

Contains: Wheat

\$15.00 pp

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

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Seafood Entrees

Shrimp and Chorizo Paella (GF) 🔥

Contains: Shellfish

\$100.00 half pan (serves 10-12)

\$190.00 full pan (serves 20-24)

Harissa Honey Salmon (GF) 🍴

Contains: Dairy, Egg, Fish

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

Served with cilantro garlic aioli

Deconstructed Shrimp Kebobs 🔥

Contains: Dairy, Shellfish, Soy, Wheat

\$18.50 pp

Served with grilled vegetables,
cucumber tomato salad, tzatziki,
grilled flatbread (GF w/o flatbread)

Blackened Salmon (GF) 🍴

Contains: Dairy, Egg, Fish

\$13.50 4oz pp

\$18.50 6oz pp

\$22.50 8oz pp

Served with cilantro lime aioli



Poke Bowls

4 person min. unless noted

Sesame Tuna Poke Bowl ★ (GFA) 🍴

Contains: Egg, Fish, Sesame, Soy, Wheat

\$22.00 ea

Sesame soy tuna, spicy quick pickles, carrots, green
onion, mango, edamame, sesame seed garnish,
crispy wonton 🛒

Spicy Tuna Poke Bowl ★ (GFA) 🍴

Contains: Egg, Fish, Sesame, Soy, Wheat

\$22.00 ea

Spicy tuna, spicy quick pickles, carrots, green onion,
mango, edamame, sesame seed garnish,
crispy wonton 🛒

Crispy Salmon Bowl 🍴 🛒

Contains: Fish, Sesame, Soy

\$20.00 ea

Crispy salmon, sweet soy glaze, quinoa rice blend,
chopped kale, shiitakes, pickled onion, micro cilantro,
sesame seed garnish

Vegan Poke Bowl (GF)(VGN) 🍴

Contains: Sesame, Soy

\$19.00 ea

Sticky rice, butternut squash, broccoli, beet, avocado,
cucumber, mango, edamame, scallion

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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)

Contains: Soy

\$2.45 ea

Strawberry Basil Cannoli (V)

Contains: Dairy, Egg, Wheat

\$42.00 dozen

Vanilla cannoli shell, strawberry basil mascarpone
filling, crystalized basil vanilla cookie crumbs

Mini Vegan Gluten-Free Raspberry Tarts (GF)(VGN)

Contains: Sesame, Soy

\$21.00 half dozen

Pastel Sugar-Dusted Flower Cookies (V)

Contains: Dairy, Egg, Wheat

\$10.50 half dozen

Strawberry Frosted Bars (V)

Contains: Dairy, Egg, Wheat

\$18.00 half dozen

Spring Dessert Box (10 pieces) (V)

Contains: Dairy, Egg, Soy, Wheat

\$25.00 (serves 4-6)

Pastel sugar-dusted flower cookies, oatmeal raisin
cookies, mini strawberry whoopie pies, chipwich
whoopie pies, flourless chocolate bites

Strawberry Whoopie Pies (V)

Contains: Dairy, Egg, Wheat

\$25.00 full size half dozen

\$25.00 mini dozen

Strawberry cream filling

Blueberry Whoopie Pies (V)

Contains: Dairy, Egg, Wheat

\$25.00 full size half dozen

\$25.00 mini dozen

Mascarpone cream filling

Mini Carrot Cake Cupcakes (V)

Contains: Dairy, Egg, Wheat

\$18.00 dozen

Spiced carrot cake, cream cheese frosting,
pineapple compote



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Lemonade, Tea, & Juice

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

Orange Spice Iced Tea (GF)(VGN)

\$22.50 gallon

House-brewed black tea, orange spice herbal tea

Agave Mint Sweet Tea (GF)(VGN)

\$22.50 gallon

House-brewed black tea, infused mint herbal tea, agave simple syrup

Dragon Fruit Strawberry Juice (GF)(VGN)

\$26.00 gallon

Fresh 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, lemony coriander, certified non-gmo, organic

Sides

Chilled Green Beans And Snap Peas (GF)(VGN)

Contains: Sesame, Soy

\$4.95 pp

Carrots, savory tamari sauce, sesame seed garnish

Roasted Spring Asparagus (GF)(VGN)

\$4.85 pp

Lemon, tomato confit

Grilled Broccolini (GF)(VGN)

\$5.25 pp

Roasted garlic, lemon

Roll Basket (V)

Contains: Dairy, Egg, Wheat

\$2.35 pp

Assortment of individual rolls including white, cracked wheat, cheese, cranberry, rye

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