BREADFAST

Ginger Yogurt Parfait
(honey granola, berries) $8

Breakfast Pastry Tray
(20 assorted sweet & savory scones, chocolate millet muffins, vegan jam bars) $60

Fresh Seasonal Fruit
Individual $6 Large Format $50

Coffee Box
choose 2! (milk, oat milk, half ‘n’ half) $35

LUNCH

Assorted Sandwich Tray
(Pastrami On Rye, High Street Hoagie, Grilled Vegetable Hoagie, Turkey Goddess)
Small (serves 8-10) $85
Large (serves 15-20) $150

Salads
Green Market $50
Sesame Kale Caesar $50
Specialty – Chopped Chef, Nicoise, Grilled Broccoli $70

Sides
Kale Tabbouleh, Apricot Almond Couscous, Dill Potato Salad, Sesame + Tamari Greens, Ditalini Pasta Salad
Individual $7 Large Format $50

GRAZE

Signature Dips
(serves 8-10) charred scallion tzatziki, white bean + roasted garlic hummus, olive tapenade with roasted peppers, with sourdough crostini $40

Crudite Platter
(serves up to 16) assorted vegetables + dip $50

Local Cheese Tray
(serves up to 16) nuts, pickles, jam, crostini $100

Charcuterie
(serves up to 16) coppa, salami, pastrami, pate, dijon, pickles, nuts, crostini $145

DESSERT

Assorted Sweets Tray
(five dozen assorted cookies, brownies + blondies) $60

Cupcakes
(chocolate, vanilla, seasonal flavor)
Half Dozen $30 Dozen $60

Layer Cake
(chocolate, vanilla, seasonal flavor)
6” (serves 6-8) $80
8” (serves 8-10) $10

Seasonal Cake $120

Seasonal Pie
9” lattice or crumb topping $50