

## DROP OFF BREAKFAST OPTIONS

*Coffee Boxes, Bottled Water, Disposables And Delivery charged separately*

### DROP OFF BREAKFAST OPTIONS

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#### BREAKFAST OPTION ONE: \$10.00 PER PERSON

*Minimum of 10 Guests*

##### ASSORTED GREEK CHOBANI YOGURTS

##### INDIVIDUAL GRANOLA BARS

##### FRUIT PICK TRIO

Plump Driscoll Strawberries, Cantaloupe  
Fresh Hawaiian Pineapple  
Threaded On Bamboo Sticks  
Presented In A Whole Pineapple

#### BREAKFAST OPTION TWO: \$12.00 PER PERSON

*Minimum of 10 Guests*

##### WHOLE WHEAT MINIATURE MUFFINS

Miniature Muffins Made With Whole Wheat Flour  
Assorted Seasonal Flavors

##### INDIVIDUAL LOW FAT COTTAGE CHEESE

##### SEASONAL FRUIT SALAD

#### BREAKFAST OPTION THREE: \$12.00 PER PERSON

*Minimum of 10 Guests*

##### BREAKFAST SANDWICHES

Smoked Turkey, Apple Butter On Whole Wheat Scones  
Low Fat Honey Cream Cheese On Whole Wheat Scones

##### INDIVIDUAL CUPS OF OATMEAL

Guests To Add Hot Water

##### WHOLE APPLES & BANANAS

## BREAKFAST OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### BREAKFAST OPTIONS

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#### BREAKFAST OPTION FOUR: \$15.00 PER PERSON

*Minimum of 20 Guests*

##### **BREAKFAST CHARCUTERIE**

Turkey Bacon, Oven Roasted Turkey  
Cottage Cheese, And Deviled Eggs  
Roasted Pears, Roasted Apples And Pickled Cucumbers  
Edamame Pesto, Smoked Salmon Cream Cheese  
Served With Whole Wheat Crostini

##### **GREEK LOW-FAT YOGURT BAR**

Almonds, Dried Fruits, Honey  
Fresh Raspberries And Blueberries

##### **WHOLE APPLES & BANANAS**

#### BREAKFAST OPTION FIVE: \$18.00 PER PERSON

*Minimum of 20 Guests*

##### **“RISE ‘N SHINE” BREAKFAST SANDWICH**

Fresh Scrambled Eggs, Low Fat Cheddar And Turkey Bacon  
Whole Wheat English Muffin  
*\*\*Some Served Vegetarian\*\**

##### **AVOCADO TOAST**

Whole Wheat Bread Topped With Avocado Mash  
Shaved Red Radish And Grape Tomatoes

##### **MINIATURE YOGURT PARFAITS**

Low-Fat Greek Yogurt  
Fresh Berries, Granola And Mint

##### **FRESH SEASONAL FRUIT SALAD**

## BREAKFAST OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### FULL SERVICE BREAKFAST OPTION

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#### BREAKFAST OPTION SIX: \$22.00 PER PERSON

*Minimum of 20 Guests*

##### **EGG WHITE AND ROASTED VEGETABLE FRITTATA**

Farm Fresh Egg Whites  
Roasted Root Vegetables With Parmesan Cheese

##### **TURKEY BACON**

##### **CHICKEN SAUSAGE**

##### **ASSORTED WHOLE WHEAT BREAKFAST BREADS**

Whole Wheat Boule, Mini Whole Wheat Scones  
Whole Wheat English Muffins And Oat Bran Breakfast Bread  
Served With Whipped Butter, Avocado Spread And Olive Tapenade

##### **FALL FRUIT SALAD**

Freshly Sliced Plums, Pears, Apples  
Dried Apricots, Cherries And Blackberries  
Tossed With A Hint Of Vanilla



## BEVERAGE AND SNACK OPTIONS

### BEVERAGES AND SNACKS

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#### BEVERAGES

Pitchers Of Fruited Waters  
Regular and Decaffeinated Coffee  
Assortment of Herbal Teas And Hot Water  
Creams, Milks, Sugar, And Sweeteners  
Soy Milk Can Be Accommodate Upon Request Only

4 hours—\$5 Per Person  
9 Hours—\$8 Per Person

#### BOTTLED BEVERAGES

Recycled Bottled Water (For Drop Off Only)  
\$1 Each

Glass Bottled Waters  
\$2 Each

Glass Bottled Unsweetened Iced Tea Bottles  
\$2 Each

Sparkling Bottled Water  
\$2 Each

#### SNACKS

\$3 Per Person-Includes 2 Snacks

#### VEGGIE CHIPS OR TERRA CHIPS

#### POP CHIPS

#### INDIVIDUAL BAGS OF PRETZELS

#### FANCY MIXED NUTS

#### GRANOLA BARS

#### WHOLE APPLES, ORANGES AND BANANAS

#### CLEMENTINE OR MANDARIN ORANGES (SEASONAL AVAILABILITY)

#### HOMEMADE GRANOLA BARS - ADD \$1.00

## DROP OFF LUNCH OPTIONS

*Bottled Water, Bottled Iced Teas, Disposables And Delivery charged separately*

### DROP OFF LUNCH OPTIONS

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#### BASED ON INCREMENTS OF 10

*Minimum of 10 Guests*

#### DROP-OFF MENU #1: \$160.00 PER PLATTER

Assortment Of Ready Made Sandwiches:

Ham And Swiss On Marble Rye

Roast Beef And Cheddar On A Pretzel Roll

Chicken Salad On Sesame Ciabatta Roll

Turkey And Provolone On Twisted Brioche

Fresh Veggies On Whole Wheat

*Guests Choice Of Two Mixed Salads*

Tomatoes, Dijon Mustard, Light Mayonnaise And Pickles

#### DROP-OFF MENU #2: \$160.00 PER PLATTER

Assortment Of Ready Made Sandwiches:

Corned Beef And Swiss On Marble Rye

Tuna Salad On Whole Wheat Roll

Ham, Salami And Provolone On Ciabatta

And Turkey And Cheddar On A Pretzel Roll

Fresh Veggies On Whole Wheat

*Guests Choice Of Two Mixed Salads*

Tomatoes, Dijon Mustard, Light Mayonnaise And Pickles

#### DROP-OFF MENU #3: \$15.00 PER PERSON

*Minimum of 10 Guests*

Ready Made Green Salad Bowls:

Mixed Greens, Tomatoes, Cucumbers And Feta Cheese On The Side

Sliced Grilled Chicken

Served With Individual Packets Of Balsamic Vinaigrette

And Fat Free Raspberry Dressing

*\*\*Green Salads To Change Seasonally With Different Toppings And Greens\*\**

#### MIXED SALADS FOR SANDWICH PLATTERS:

BISTRO PASTA SALAD

BRUSSEL SPROUT SLAW

POPPYSEED VINAIGRETTE COLE SLAW

GRILLED VEGETABLE SALAD

LEMON AND OLIVE OIL POTATO SALAD

EDAMAME QUINOA

## LUNCH OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### SANDWICH LUNCH OPTIONS

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SANDWICH OPTION A; \$18.00 PER PERSON  
INCLUDES: CHOICE OF THREE SANDWICHES  
AND ONE MIXED SALAD

*Minimum of 20 Guests*

SANDWICH OPTION B; \$21.00 PER PERSON  
INCLUDES: CHOICE OF THREE SANDWICHES,  
ONE MIXED SALAD AND ONE GREEN SALAD

*Minimum of 20 Guests*

SANDWICH OPTION C; \$25.00 PER PERSON  
INCLUDES: CHOICE OF THREE SANDWICHES,  
ONE MIXED SALAD, ONE GREEN SALAD  
AND FRESH FRUIT PLATTER

*Minimum of 20 Guests*

SEE SANDWICH, GREEN AND MIXED SALADS ON NEXT FIVE PAGES

## HEALTHY SANDWICH LUNCH OPTIONS

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### TURKEY

#### **HARVEST TURKEY PANINI**

Smoked Turkey, Sliced Apple And Brie Cheese With Dijon

#### **TURKEY AND MOZZARELLA**

Roasted Turkey, Mozzarella And Arugula On Multigrain

#### **MARKET TURKEY**

Oven Gold Turkey Breast, Avocado Crema, Hummus, Cucumbers And Lettuce

#### **SMOKED TURKEY**

Smoked Turkey With Boston Lettuce, Avocado Mayonnaise On Whole Wheat

#### **TURKEY AND PROVOLONE**

Turkey And Provolone On Whole Wheat

#### **ROASTED TURKEY WRAP**

Turkey, Provolone, Avocado, Tomato And Lettuce In A Spinach Wrap

### CHICKEN

#### **GRILLED CHICKEN PANINI**

Roasted Red Peppers, Pinenuts And Lite Havarti On Toasted Ciabatta

#### **LOW-FAT CHICKEN SALAD JACQUE**

White Meat Chicken Salad With Grapes And Pecans On Whole Wheat Bread

#### **BUFFALO CHICKEN WRAP**

Grilled Chicken, Carrot And Celery Bleu Cheese Slaw In A Whole Wheat Wrap

#### **CURRY CHICKEN SALAD**

Low-Fat Curry Chicken Salad On Whole Wheat Naan Bread

#### **ADOBO CHICKEN WRAP**

Adobo Chicken With Jicama, Carrots, Mango And Cilantro Lime Vinaigrette

#### **GRILLED CHICKEN WRAP**

Grilled Chicken, Roasted Red Pepper Dip, Arugula And Jarlsberg  
In A Whole Wheat Wrap

## HEALTHY SANDWICH LUNCH OPTIONS

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### HAM

#### **VIRGINIA HAM AND CHEDDAR**

Virginia Ham And Low-Fat Cheddar On Rye Bread

#### **SMITHFIELD HAM AND PROVOLONE**

Baked Ham And Provolone With Light Honey Mustard On Pumpernickel

#### **HAM AND SWISS ON RYE**

Ham And Low-Fat Swiss On Rye With Dijon Mustard

#### **BLACK FOREST HAM WRAP**

Black Forest Ham, Havarti, Granny Smith Apples And Mustard  
In A Spinach Wrap

### SPECIALTY PROTEINS

#### **CORN BEEF ON RYE**

Corned Beef With Spicy Mustard On Rye

#### **TUNA SALAD**

Low-Fat Tuna Salad On Multigrain

#### **CAGE FREE EGG SALAD**

Ridgewells Housemade Egg Salad, Lettuce And Tomato On Pumpernickel

#### **SMOKED SALMON WRAP**

Smoked Salmon, Tomato, Avocado, Red Onion And Low-Fat Herbed Cream Cheese  
In Whole Wheat Wrap  
*Add \$2 Per Sandwich*



## HEALTHY SANDWICH LUNCH OPTIONS

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### VEGETARIAN

#### **MUENSTER CHEESE AND VEGGIES**

Low-Fat Muenster Cheese, Grilled Veggies And Sprouts On Multigrain

#### **POWER HOUSE**

Grilled Peppers, Mozzarella And Olive Oregano Relish On Six Grain Bread

#### **EGGPLANT ON NAAN**

Grilled Eggplant, Spicy Feta Spread, Mustard Seed Raita And Sweet Pickled Onions On Whole Wheat Naan

#### **ROASTED CAULIFLOWER**

Roasted Cauliflower, Spice Roasted Cashews, Cilantro And Lemon Vinaigrette On Whole Wheat

#### **ROASTED MUSHROOM**

Roasted Mushrooms, Butternut Boursin Spread, Fennel Pepper Relish And Arugula On Whole Wheat

#### **GRILLED VEGGIES AND GOAT CHEESE**

Grilled Veggies, Goat Cheese Spread And Arugula In Spinach Wrap

#### **CAPRESE**

Fresh Mozzarella, Tomatoes And Pesto On Whole Wheat

#### **ROASTED VEGETABLE PESTO HAVARTI**

Roasted Veggies, Feta And Pesto Havarti On Multigrain

#### **VEGETABLE AND BLACK BEAN WRAP**

Vegetables With Black Bean Spread Wrapped In A Sun-Dried Tomato Wrap

## LUNCH OPTIONS

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### MIXED SALAD SELECTIONS

(SELECTION FOR SANDWICH PACKAGE OPTIONS)

#### BRUSSEL SPROUTS SLAW

Sweet And Tangy Shredded Brussels Sprouts  
With Apple And Sun-Dried Fruits

#### BALSAMIC AND ARUGULA POTATO SALAD

Roasted Red Potatoes With Reduced Balsamic Vinegar And Olive Oil  
With Spicy Arugula

#### TOMATO AND MOZZARELLA SALAD

Vine Ripe Tomatoes, Fresh Mozzarella And Basil  
Drizzled With Balsamic Vinegar  
*Seasonal Availability*

#### LEMON AND OLIVE OIL POTATO SALAD

Yukon Gold Potatoes With Lemon And Olive Oil

#### COUSCOUS SALAD

Red Peppers, Carrots, Zucchini And Moroccan Spices  
Lemon Vinaigrette

#### RED QUINOA SALAD

Red Quinoa, Toasted Pistachio Pomegranate And Dried Fruit  
Tossed In A Maple Ponzu Dressing

#### SWEET POTATO SALAD

Sun-Dried Cherries, Toasted Pecans  
Maple Mustard Sauce

#### EDAMAME QUINOA SALAD

Red Quinoa, Edamame, Roasted Corn And Cilantro  
Tossed In A Sweet Chili Tamarind Dressing

#### WHOLE WHEAT BOW TIE PASTA SALAD

Bow Tie Pasta Tossed With Spinach Ribbons  
Pinenuts And Pesto

#### MEYER LEMON QUINOA

Garbanzos, Pine Nuts, Feta Cheese  
Cranberries, Peppers And Olive Oil

#### ROASTED CAULIFLOWER

Cauliflower Florets Roasted With Curry And Chili Flakes

#### ENSALADA CATALANA

Grilled Vegetables And Artichokes  
Tossed In A Sherry Vinaigrette

## LUNCH OPTIONS

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### MIXED SALAD SELECTIONS– CONTINUED (SELECTION FOR SANDWICH PACKAGE OPTIONS)

#### **PICKLED CUCUMBER SALAD**

Shaved Carrots, Red Onions And Scallions  
Red Wine Dressing

#### **FALL FRUIT SALAD**

Gala And Granny Smith Apples, Sunkist Oranges, Cranberries  
Pomegranate Seeds And Gooseberries

#### **PEARL GRAIN SALAD**

Pearl Couscous Haricot vert, Radishes,  
Heirloom Cherry Tomatoes, Persian Cucumbers,  
Silver-ear Corn, Feta Cheese and Blueberries  
Dressed with a Lemon-Thyme Vinaigrette

#### **ORECCHIETTE SALAD**

Grilled Portobello Mushroom, Pea, Feta and  
Arugula Pesto Orecchiette Pasta. Broccoli Salad,  
Red Onion, Orange Zest, Pistachio, Baby Carrots

#### **ROASTED CAULIFLOWER AND BELUGA LENTIL SALAD**

Marinated Beluga Lentils With Baby Arugula  
Roasted Red Peppers , Zucchini, Scallions, Roasted Cauliflorets  
Dressed With Lemon Cumin Dressing

#### **ROASTED ROOT VEGETABLE AND FARRO SALAD**

Young Spinach, Fresh Herbs, Pickled Pearl Onions  
Dressed With Honey And Champagne Dressing

## FULL SERVICE LUNCH OPTIONS

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### GREEN SALAD SELECTIONS

(SELECTION FOR SANDWICH PACKAGE OPTIONS)

#### BEET AND GOAT CHEESE SALAD

Frisee Tossed With Julienne Beets, Goat Cheese  
Walnuts And Golden Raisins  
Tossed In A Sherry Vinaigrette

#### ARUGULA AND PUMPKIN SEED SALAD

Fresh Arugula Mix, Toasted Pumpkin Seeds  
Cherry Tomatoes And Cremini Mushrooms  
Balsamic Vinaigrette

#### HEART HEALTHY COBB

Fresh Romaine Lettuce, Kalamata Olives, Avocado, Shredded Carrot, Diced Tomatoes  
Diced Cucumbers, Corn And Low-Fat Bleu Cheese With Balsamic Vinaigrette

#### BRULEED FIG SALAD

Field Greens, Torched Caramelized Figs  
Goat Cheese And Pickled Fennel  
Balsamic Mustard Vinaigrette  
*Seasonal Availability*

#### SALAD OF ROASTED BEETS

Roasted Beets, Pomegranate Seeds, Mandarin Oranges, Walnuts  
Goat Cheese And Citrus Vinaigrette

#### MESCLUN SALAD

Tender Baby Greens Tossed With Cucumbers, Diced Tomato And Shaved Asiago  
Balsamic Vinaigrette

#### MARKET MESCLUN GREENS

MIXED Greens, Sun-Dried Cherries, Slivered Almonds And Low-Fat Bleu Cheese  
Passionfruit Vinaigrette

#### SPINACH AND STRAWBERRY SALAD

Cucumbers, Strawberries, Slivered Almonds  
Strawberry Vinaigrette

#### BABY SPINACH SALAD

Tossed With Roasted Chickpeas, Pinenuts, Kalamata Olives  
Red Onions, Golden Raisins And Manchego Cheese  
Sherry Honey Vinaigrette

#### MEDITERRANEAN SALAD

Mixed Emerald Greens And Hearts Of Romaine  
Oven Roasted Tomatoes, Roasted Peppers, Kalamata Olives And Diced Cucumbers  
Crumbled Low-Fat Feta Cheese And Charred Lemon Vinaigrette

## FULL SERVICE LUNCH OPTIONS

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### GREEN SALAD SELECTIONS—CONTINUED (SELECTION FOR SANDWICH PACKAGE OPTIONS)

#### MEDITERRANEAN SALAD

Mixed Emerald Greens And Hearts Of Romaine  
Oven Roasted Tomatoes, Roasted Peppers, Kalamata Olives And Diced Cucumbers  
Crumbled Low-Fat Feta Cheese And Charred Lemon Vinaigrette

#### KALE CAESAR SALAD

Healthier Version Of The Classic, Fresh Kale Leaves, Shaved Low-Fat Parmesan  
Tossed In A Yogurt Caesar Dressing

#### ASIAN KALE SALAD

Pickled Carrot, Cucumber, Radish  
Spicy Peanut Vinaigrette

#### GREEK PANZANELLA SALAD

Persian Cucumbers, Grape Tomatoes,  
Diced Granny Smith Apples, Crumbled Feta Cheese,  
Herb-Roasted Ciabatta Chunks and  
Roasted Garlic & Red Wine Vinaigrette

#### MIXED BABY LETTUCE SALAD

Baby Spinach with Dried cherries,  
Roasted Almonds With Vanilla, Goat Cheese  
Dressed With Vincotto Dressing

#### SHAVED SPRING SALAD

With Heirloom Carrots, Watermelon Radish  
Candied Pistachios, Golden Beets  
Dressed With Rhubarb Dressing

## LUNCH OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### BUFFET LUNCH OPTIONS

#### BUFFET LUNCH OPTION A: \$24.00 PER PERSON

##### **GRILLED CHICKEN DISPLAY**

Chicken Breast Grilled With Herbs Sliced And Displayed  
Offered With Sun-Dried Cherry & Pineapple Chutney

##### **WHEATBERRY SALAD**

Whole Grain Wheatberries Tossed With Diced Peppers  
Scallion And Roasted Yellow Corn  
Red Wine Vinaigrette

##### **MEDITERRANEAN SALAD**

Mixed Emerald Greens And Hearts Of Romaine  
Oven Roasted Tomatoes, Roasted Peppers  
Kalamata Olives And Diced Cucumbers  
Crumbled Low-Fat Feta Cheese  
Charred Lemon Vinaigrette

##### **FRUIT PICK TRIO**

Plump Driscoll Strawberries, Cantaloupe  
Fresh Hawaiian Pineapple  
Threaded On Bamboo Sticks  
Presented In A Whole Pineapple

#### BUFFET LUNCH OPTION B: \$32.00 PER PERSON

##### **HERB CRUSTED PACIFIC SALMON**

Pacific Salmon Side Marinated With Fresh Herbs  
Offered With Caper & Artichoke Relish

##### **GRILLED CHICKEN DISPLAY**

Chicken Breast Grilled With Herbs Sliced And Displayed  
Offered With Red Pepper Tapenade

##### **MEDITERRANEAN QUINOA**

Red Quinoa Tossed With Chick Peas  
Turmeric And Cilantro

##### **WHOLE WHEAT BOW TIE PASTA SALAD**

Bow Tie Pasta Tossed With Spinach Ribbons  
Pinenuts And Pesto

##### **BABY SPINACH SALAD**

Tossed With Roasted Chickpeas, Pinenuts, Kalamata Olives  
Red Onions, Golden Raisins And Manchego Cheese  
Sherry Honey Vinaigrette

##### **FRESH SEASONAL FRUIT PLATTER**

Featuring Plump Driscoll Strawberries, Sun-Ripened Casaba  
Cantaloupe, Freshly Cut Hawaiian Pineapple  
Clusters Of Frosty Green And Red Grapes  
And Emerald Kiwi Slices

## LUNCH OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### FULL SERVICE BUFFET LUNCH OPTIONS

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#### BUFFET LUNCH OPTION C: \$38.00 PER PERSON

##### **MAKE YOUR OWN SALAD**

###### **GREENS:**

Spinach, Romaine And Mesclun Greens

###### **PROTEIN:**

Grilled Chicken Breast

Herbed Salmon Medallions

###### **TOPPINGS:**

Strawberries, Cucumbers, Blueberries, Mandarin Oranges

Roasted Chickpeas, Pine Nuts, Kalamata Olives, Red Onions

Golden Raisins, Tomatoes, Roasted Red And Yellow Peppers

Slivered Almonds And Walnuts

Bleu Cheese Crumbles, Manchego Cheese

Low Fat Feta Cheese And Smoked Gouda

###### **DRESSINGS**

Lemon Vinaigrette, Balsamic Vinaigrette

Citrus Vinaigrette And Strawberry Vinaigrette

##### **MEDITERRANEAN BREADS AND SPREADS**

Spicy Feta Dip, Hummus

Tzatziki And Baba Ganoush

Served With Fresh Vegetables

Grilled Peppers, Herbed Olives

Roasted Chick Peas, Carrots, Celery, Cucumbers

Soft Pita Bread And Crisp Flatbreads

##### **FRESH SEASONAL FRUIT PLATTER**

Featuring Plump Driscoll Strawberries, Sun-Ripened Casaba

Cantaloupe, Freshly Cut Hawaiian Pineapple

Clusters Of Frosty Green And Red Grapes

And Emerald Kiwi Slices

#### **ADD A SOUP FOR AN ADDITIONAL \$5 PER PERSON**

## LUNCH OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### FULL SERVICE HOT LUNCH OPTION

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HOT LUNCH OPTION: \$40.00 PER PERSON

#### **SAGE CRUSTED ORGANIC CHICKEN**

Tender Organic Chicken Breast  
Roasted With Sage And Herbs  
Served With Hazelnut Jus

#### **CITRUS GRILLED ROCKFISH**

Fresh Filet Of Rockfish  
Marinated In Orange And Lemon Zest  
Olive Oil, Chervil And High Plain Pepper Blends  
\*Seasonal Availability

#### **ASPARAGUS RISOTTO**

Arborio Rice With White Wine  
And Fresh Asparagus Spears  
Blended With Low-Fat Shredded Parmesan

#### **GRILLED VEGETABLES**

Featuring Red And Yellow Peppers, Carrots  
Eggplant, Onions, Zucchini And Squash  
Brushed With Olive Oil, Herbs And Grilled To Perfection

#### **SEASONAL GREEN SALAD**

#### **FRESH SEASONAL FRUIT PLATTER**

Featuring Plump Driscoll Strawberries, Sun-Ripened Casaba  
Cantaloupe, Freshly Cut Hawaiian Pineapple  
Clusters Of Frosty Green And Red Grapes  
And Emerald Kiwi Slices



## RECEPTION OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### COCKTAIL RECEPTION OPTIONS

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#### RECEPTION OPTION A: \$15.00 PER PERSON

##### MEDITERRANEAN BREADS AND SPREADS

Spicy Feta Dip, Hummus  
Tzatziki And Baba Ganoush  
Served With Fresh Vegetables  
Grilled Peppers, Herbed Olives  
Roasted Chick Peas, Carrots, Celery, Cucumbers  
Soft Pita Bread And Crisp Flatbreads

##### SEASONAL FRUIT SKEWERS

#### RECEPTION OPTION B: \$25.00 PER PERSON

##### MEDITERRANEAN SKEWERS

Garlic Shrimp, Grilled Chorizo And Lemon Oregano Chicken  
With Garlic Mustard, Italian Parsley And Sun-Dried Tomato Aioli

##### GOURMET COCKTAIL ROLLERS

Roasted Turkey With Brie Cheese And Apple Slaw  
Grilled Vegetables With Black Bean Spread  
Cut Into Pinwheel Bite Size Rollers

##### ACORN SQUASH AND KALE TART

Butter Puff Pastry Strip Layered With Braised Kale  
Roasted Acorn Squash, Goat Cheese, Spiced Pumpkin Seeds  
Pickled Dry Cranberries And Spices  
\*Tart To Change Ingredients Seasonally\*

##### RAINBOW FRUIT SKEWERS

Jicama, Mango And Pineapple Skewers

##### RAW ALMONDS AND CASHEWS

## RECEPTION OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### FULL SERVICE COCKTAIL RECEPTION OPTION

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#### COCKTAIL OPTION C \$35.00 PER PERSON

##### **TURKEY SLIDERS**

Turkey Burger Sliders, Sprouts  
And Sun-Dried Tomato Spread  
On Whole Wheat Rolls

##### **CHICKEN PESTO SKEWERS**

Marinated Grilled Chicken Skewers  
Brushed With Fresh Pesto

##### **STEAMED KALE DUMPLINGS**

Sweet Chili Sauce

##### **GRILLED VEGETABLE TART**

Puff Pastry Spread With A Mild Herbed Goat Cheese  
Layered With Grilled Asparagus Spears  
Portobello Mushrooms, Red And Yellow Peppers

##### **ARTISAN ROASTED VEGETABLE DISPLAY**

Roasted Zucchini, Butternut Squash, Cobalt Carrots  
Brussel Sprouts, Cauliflower, Charred Sweet Potatoes  
Red Onions And Petit Peppers  
Whole Wheat French Bread, Whole Wheat Crackers  
Olive Tapenade And Garlic Hummus

## DESSERT OPTIONS

*Beverages, Equipment, Staff And Delivery are priced separately*

### DESSERT OPTIONS

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#### LEMON BARS

Shortbread Cookie Crust, Tangy Lemon Curd

#### DARK CHOCOLATE TRUFFLES

#### LEMON MADELEINE

Lemon Brown Butter Cake

#### SMALL OATMEAL RAISIN COOKIES

#### SMALL CHOCOLATE CHIP COOKIES

#### TRAIL MIX COOKIE

Oatmeal Cookie Bar, Pumpkin Seeds, Pistachios,  
Almonds, Dried Cherries, Chocolate Drizzle

#### MINI CRANBERRY SWIRL CHEESECAKE SQUARES

NY Style Cheesecake, Cherry Marble Swirl

#### MINI CARROT CAKE

Cream Cheese Icing

#### PETITE RASPBERRY CHOCOLATE PAVE

Rich Chocolate Flourless Cake, Raspberry Chocolate Ganache

#### ASSORTED FRUIT TARTS

#### DARK CHOCOLATE COCO ALMONDS

#### CARAMEL KRISPIE KIT KAT

#### CHOCOLATE COCONUT MACAROONS (GF)

#### ALMOND MACAROONS (GF)

#### VEGAN CHOCOLATE CHIP COOKIES

#### VEGAN WHOLE WHEAT BANANA BREAD

#### VEGAN BERRY CHEESECAKE

Dipped in Vegan Almond Chocolate