



Corporate Catering Menu

Looking for something you don't see...? Just ask!

The Whole Package

- 24 Not so Mini Sandwiches (1 - 3 types)
- 12 bags of chips
- Choice of Cafe Salad
- 12 Cookies/bars

\$185

Add \$18 for Premium Sandwiches

Add \$10 for Signature Salads

Sandwiches & Chips

- 24 Not so Mini Sandwiches (1 - 3 types)
- 12 bags of chips

\$125

Add \$18 for Premium Sandwiches

Sandwich Trays

24 Not so Mini Sandwiches (1 - 3 types)

\$99 Add \$18 for Premium Sandwiches

36 Not so Mini Sandwiches (1 - 3 types)

\$145 Add \$30 for Premium Sandwiches

Boxed Lunches

Minimum of 12 of any type

SIGNATURE SANDWICH Served with your choice of side item and choice of dessert

\$12.95

PREMIUM SANDWICH Served with your choice of side item and choice of dessert

\$15.45

ENTRÉE SALAD Served with a baked artisan roll and a fresh baked cookie with salad dressing on the side

\$12.95

Gluten or allergy concerns?

Just let us know so we can accomodate you!

Signature Sandwiches

TUSCAN PESTO CHICKEN Chicken breast tossed with basil pesto, golden raisins, black olives & sun dried tomatoes

TURKEY & SMOKEHOUSE BACON Oven roasted turkey breast, crispy bacon, greens, & cranberry mascarpone

HERB ROASTED BEEF & BOURSIN Shaved rib eye layered with herbed boursin, red onion, & greens

ROASTED RED PEPPER AND GOAT CHEESE (V) with fresh basil & white balsamic vinaigrette

ALBACORE TUNA SALAD Heart healthy albacore tuna, ight mayo, celery, and crisp red leaf lettuce on petite croissants

TURKEY, APPLE AND CHEDDAR Slow roasted turkey breast with granny smith apples and sharp cheddar

SOUTHWESTERN PULLED PORK (OR CHICKEN) WRAP Smoked Gouda, lettuce, black beans, corn, and chipotle vinaigrette

TURKEY, APPLE AND CHEDDAR Slow roasted turkey breast with granny smith apples and sharp cheddar

COUNTRY HAM & SWISS with greens & dijon mayo on a pretzel roll

GRILLED SEASONAL VEGETABLE WRAP (V) Garden vegetables with roasted red pepper, herbed mascarpone cheese & greens

HERB GRILLED CHICKEN BREAST with oven roasted tomatoes, arugula and garlic lemon vinaigrette

CALIFORNIA WRAP (V) Avocado, roasted red pepper hummus, sprouts, cucumber and tomato

CHICKEN SALAD with red grapes, toasted pumpkin seeds, with a bit of red onion, fresh herbs mayo

CAPRESE Fresh mozzarella, ripe tomatoes, our basil pesto aioli and shaved red onion on ciabatta roll

Premium Sandwiches

HAND CARVED BEEF TENDERLOIN Smothered with caramelized onions, pepper jack cheese, & horseradish aioli

PORK BELLY BLT Roasted and pan-seared pork belly, tomatoes and our pesto aioli



Signature Salads

Small serves 10-15 | Large serves 25-30

ANTIPASTI Salami, grilled fennel, olives, asiago cheese, and Tuscan white beans over mixed greens with oregano vinaigrette
\$60 | \$90

ARUGULA PROSCIUTTO Arugula, prosciutto, dates, shaved parmesan, toasted almonds, and lemon vinaigrette
\$60 | \$90

TRIPLE GRAIN (V) Wheat berries, quinoa and couscous, avocado, celery, red onion & cilantro, with our honey lime vinaigrette
\$42 | \$82

CHOPPED SALAD Chicken breast, bacon, romaine, pastina, red onion, tomato, red cabbage, and gorgonzola, with a creamy Italian dressing
\$60 | \$90

GRILLED PEAR SALAD (V) Mixed greens, grilled pear, roasted red onion, dried cranberries, sliced almonds, with fig nectar vinaigrette
\$45 | \$87

WHEAT BERRY GOAT CHEESE (V) Mixed greens, wheat berries, goat cheese, tomatoes, cucumber and fresh lemon vinaigrette
\$45 | \$87

FRESH FRUIT SALAD
\$42 | \$82

Add grilled chicken to any of the above salads \$15 | \$25
Add grilled salmon to of the above salads \$30 | \$50

Café Salads

Small serves 10-15 | Large serves 25-30

CLASSIC CAESAR (V) Crisp romaine, shaved parmesan, homemade garlic croutons and Caesar dressing
\$45 | \$87

GREEK (V) Crisp romaine, feta, cucumbers, tomatoes, Kalamata olives, red onion and our oregano red wine vinaigrette
\$45 | \$87

GARDEN (V) Fresh mixed greens, with tomatoes, cucumber, red onion, carrot and balsamic vinaigrette
\$37 | \$69

MEDITERRANEAN PASTA (V) Kalamata olives, artichokes, roasted tomatoes, and rosemary
\$42 | \$82

BABY RED POTATO SALAD (V) with celery, egg, herbs and mayonnaise
\$42 | \$82

PRIMAVERVA PASTA (V) With fresh seasonal vegetables tossed in Italian vinaigrette & topped with shredded parmesan
\$42 | \$82

Our Own



Desserts

Kingston Pecan Bars
Raspberry Bars
Brownies
Blondies

Chocolate Chip Cookies
Snickerdoodles
Lemon Bars

Chef's choice:

Small (12 pieces) \$18 | Large (24 pieces) \$34

1 dozen minimum per type:

Mini Carrot Cakes \$24 per doz

Mini Cheese Cakes (choice of flavors) \$24 per doz

Dark Chocolate Mousse topped with caramel in plastic shot glass
\$36 per doz

Fresh Fruit Tarts \$24 per doz

Chocolate Ganache Tarts \$19 per doz

Cake Pops

Chocolate, yellow or red velvet cake, dipped and drizzled with your choice of colors

\$26 per doz

LARGER TRAYS AVAILABLE!
CELEBRATION CAKES AVAILABLE!

Please call for details.

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Breakfast

GOURMET EGG BAKES

Great warm or at room temperature!

- Prosciutto, fresh mozzarella, oven roasted tomatoes, basil with ciabatta
- Chorizo, chilies, pepper jack, cilantro with corn bread
- Bacon, sharp cheddar, spinach with multi-grain bread
- Goat cheese, pepperonata, fresh herbs with puff pastry
- Brie, asparagus, oven roasted mushrooms and tomatoes, shallot with puff pastry
- Apple cinnamon bread pudding

4" individual servings, 1 dozen minimum each type

\$4.95ea

FRITATTAS

- Spinach and gruyere
- Parmesan and fresh herbs
- Fontina, salami and spinach
- Roasted seasonal vegetables
- Bacon, cheddar and mushroom

\$39/half pan

CARAMEL AND PECAN BAKED FRENCH TOAST

Homemade caramel, toasted pecans and cinnamon

\$34/half pan

ROASTED POTATO SKINS WITH SCRAMBLED EGGS

Toppings of bacon, scallions, sour cream, and cheddar cheese

\$52 per doz.

SIDES

- Bacon \$12/doz.
- Turkey bacon \$12/doz
- Sausage links \$12/doz
- Turkey sausage \$12/doz
- Sliced breakfast ham \$30/half pan
- Biscuits & gravy \$49/doz
- Breakfast potatoes with bell peppers and onions \$28/half pan

BREAKFAST PASTRIES BY THE DOZEN

Cinnamon Rolls Ooey & gooey, with our cream cheese frosting

Small \$28 per doz. | Large \$48 per doz.

Muffins and Quickbreads

- Banana nut
- Banana chocolate chip
- Lemon blueberry
- Blueberry streusel
- Carrot chocolate chip
- Double chocolate
- Espresso chocolate chip
- Cranberry orange
- Lemon poppy seed
- Pumpkin

Muffins \$33 | Quickbreads \$21/loaf

Scones

- Bacon and scallion
- Cheddar
- Fresh herb
- Blueberry
- Cinnamon apple
- Currant
- Lemon
- Pumpkin
- Dried cherry
- White chocolate raspberry

\$26

HOMEMADE CINNAMON HONEY GRANOLA

\$14 per lb.

VANILLA YOGURT \$9 per quart

Add Mixed Berries Seasonal pricing

FRESH FRUIT PLATTER

An array of freshly sliced fruit and berries.

Serves 15-20 \$75 | Serves 25-30 \$115

ASSORTED BAGELS \$18 per doz.

Whipped cream cheese:

- Plain 16oz. \$5
- Raspberry 16 oz. \$6
- Chive 16oz. \$5
- Cinnamon and honey 16 oz. \$6

NOVA LOX SALMON PLATTER with olives, capers, sliced cucumber, sliced tomato, sliced red onion and fresh lemon

Serves 15-20 \$95 | Serves 25-30 \$155

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Beverages

Cans of Coke, Diet Coke, Sprite, Iced Tea, Lemonade \$1.25

Bottled Water \$1.25

Sparkling Water \$2.75

Assorted Juices \$2.75

Ice 20# Bag \$18

Coffee Box 96 oz (8 - 12oz cups) \$21

Hot Water and Tea Assortment 96 oz (8 - 12oz cups) \$21

With cream, sugar, sweetner, cups and stirrers

Basic to premium beer, wine and spirits available. . .call for details.

Upscale Disposables

Plates, Flatware & Napkins *One each: large plate, small plate, fork, knife, teaspoon, dinner napkin, beverage napkin* 2.95/person

Reusable Wire Rack Chafing Dish *with sterno & water pan* \$15/set

ORDERING GUIDELINES

Please place your order 72 hours in advance if possible.

**CANCELLATIONS MUST BE 72 HOURS IN ADVANCE OF YOUR EVENT
OR A 50% SURCHARGE WILL BE ASSESSED.**

Last minute orders are subject to availability.

Orders must be secured with a deposit.

All prices are subject to change as well as to current sales tax and delivery fees.

Heating directions are a guideline, all ovens vary. Please call us if you have any questions.

Corporate catering and full service catering available, please call for details.

Serving staff and rental equipment quoted on request.