

## Catering Menu

### Hors d'oeuvres

Whipped feta on crostini, smoked paprika  
honey and crushed pistachio \$3.5

Spinach tarts \$3

Vegetable potstickers with ginger dressing  
\$3 (V)

Vegetable skewers \$3

Shrimp cocktail with black pepper cocktail  
sauce \$4.5 (GF)

Beet falafel with tzatziki \$4

Butterbean falafel \$4

Tarragon chicken salad over garlicky  
waffle, sorghum \$4

Tarragon chicken salad with golden  
raisins on plantain with hot cinnamon  
honey \$4

Chicken skewers with cilantro citrus \$3.5

Prosciutto wrapped dates filled with goat  
cheese and red wine drizzle \$4 (GF)

Pistachio crusted lamb lollipop,  
pomegranate syrup over bulgur salad with  
dates and herbs \$8 ea (GF) minimum 16

### Hors d'oeuvres (cont)

Beef wellington - housemade with  
mushroom duxelle \$7 ea (GF) minimum  
24 pc

Mini crab cakes with cajun remoulade \$4

French onion quiche tarts \$3.5

Seafood escabeche - white fish, shrimp,  
calamari in citrus marinade with pepper  
and onion \$5 (GF)

Vegetarian sushi \$3 per person (V, GF)  
minimum 24 pc

Seafood sushi with smoked salmon,  
shrimp or crab \$5.5 per person (GF)  
minimum 24 pc

Oysters - raw or baked \$4 ea minimum 3  
dozen

Shrimp cocktail (2 pc) in pepper rimmed  
cocktail glass with cranberry garnish \$11  
ea (GF)

Grilled and chilled beef on roasted potato  
with goat cheese and red wine reduction  
\$4.5 (GF)

Polenta cake with harissa hummus and  
radish \$4 (GF)

## Breakfast

Continental breakfast - assorted muffins & croissants, fresh fruit, fresh brewed local coffee, Florida orange juice \$9 per person (Gluten free bakery items \$2)

Quiche \$22 - serves up to 8 people (GF)  
Broccoli, onion & colby jack  
Spinach, mushroom & baby swiss  
Smoked ham, tomato, onion & Gouda

Frittata \$24 - serves up to 10 people (GF)  
With seasonal vegetables, sun-dried tomatoes & feta  
Add sausage +\$6, Add shrimp +\$8

Breakfast buffet \$12.5  
Choice of scrambled eggs, frittata or quiche with breakfast potatoes, applewood smoked bacon, croissants, fresh fruit and fresh brewed local coffee (Gluten free bakery items \$2)

Parfait with build your own toppings \$6  
Vanilla yogurt, crunchy granola (GF) and toppings including: fresh berries, coconut, honey, chia seeds & flax seeds

Acai bowl station \$8.5  
Acai bowl with build your own toppings including: crunchy granola (GF), fresh berries, pumpkin seeds, coconut, honey & chia seeds

French toast \$7  
Corn flake breaded french toast, apple chutney, seasonal fruit & whipped cream

Biscuit bar \$6  
Buttermilk biscuits served warm with mixed berry jam, sausage gravy, pimento cheese, fried chicken fingers, syrup, sriracha & honey butter - Add scrambled eggs \$2 per person

## Lunch - deli - proudly featuring Boar's Head meats on all sandwiches & wraps

Classic assorted sandwiches and wraps \$8  
Turkey & baby swiss  
Tarragon chicken salad  
Smoked ham & baby swiss

Classic boxed lunch with chips & cookies \$9  
Add GF bread +\$2, Add salad +\$2

Premium assorted sandwiches & wraps \$9  
pick 3 for every 30 people  
Turkey, havarti & fig jam  
Roast beef, caramelized onion & provolone  
Smoked ham, caramelized onion & brie  
Grilled herb chicken breast & provolone  
Lettuce & aioli with grilled veggies  
Goat cheese and quinoa wrap  
Tarragon chicken salad with lettuce & pickled red onion wrap

Premium boxed lunch with fresh fruit or green salad, chips, fresh baked cookie and bottled water \$14 (GF +\$2)

### Salad lunch

includes chips, cookie and bottled water

Quinoa or turkey cobb salad with mixed greens, avocado, hard boiled egg, mozzarella cheese, tomato, cucumber, olives and balsamic dressing \$14

Kale salad with sweet potatoes, garbanzo beans, pumpkin seeds and cherry vinaigrette dressing \$14

Caesar salad with grilled herb roasted chicken breast or wild shrimp \$14

Pasta salad with grilled herb roasted chicken breast or wild shrimp \$14

Caprese salad with buffalo mozzarella, tomato & basil (available seasonally) \$14

## Lunch - hot entrees

Hot entrees served with vegetable and starch (chef's seasonal choice). Gluten free & allergy friendly options available

Add green salad with balsamic dressing and dessert bars, brownies or cookies for \$4 per person

Please ask if you don't see the selection you want - gluten free & allergy friendly options available

Cracker crumb baked chicken with red pepper aioli \$16

Grilled herb chicken with lemon caper sauce \$16

Stuffed chicken with spinach, sun-dried tomato, parmesan, olives, oven roasted potatoes with green beans & olive oil \$16

Baked orecchiette with sausage, garlicky tomato sauce with rapini \$16

Red wine braised beef burgundy topped with green beans over olive oil mashed potatoes \$16

Flank steak with charred onion vinaigrette, goat cheese & olives \$16

Crispy risotto cakes topped with eggplant, wilted kale ragout with goat cheese \$16

Vegan rigatoni over tomato, eggplant & saffron sauce with greens \$16

Grilled trout with crispy chick peas and roasted vegetables over a roasted pepper/eggplant sauce \$16

## Lunch - pasta action station

Maximum of two stations - housemade pasta served with sauce prepared table side

Spinach ricotta, lemon ravioli in roasted garlic butter - half portion \$7, full \$13

Squash tortaloni in brown butter sorghum sauce with ricotta salata - half portion \$7, full \$13

Rigatoni in arrabbiata sauce - half portion \$7, full \$13

Protein bowl \$11

Quinoa, edamame, roasted sweet potato, roasted corn, spinach or kale, cucumber.

Dressing choices - cilantro citrus, buttermilk ranch, ginger vinaigrette  
Add chicken +\$2, add flank steak +\$3, add grilled salmon +\$5, add shrimp +\$3, add marinated tofu +\$2

Pasta lunch \$14

Caesar salad or farmers market salad  
Grilled chicken with pasta in tomato cream sauce with mushrooms, onion, tomato  
Pasta with sautéed vegetables, olive oil & garlic - Gluten free pasta +\$2

New American lunch \$15

Kale or spinach salad, seasoned grilled chicken with fresh fruit salsa, rosemary roasted potatoes, haricots vert, rolls, lemon or pecan bar and bottled water

Tacos everyday - 3 tacos per person \$10

Black beans, shredded chicken, roasted corn, tomato, cheese, sour cream, pico de gallo, cilantro slaw, seasoned rice, corn & flour tortillas and bottled water

Add marinated tofu n/c, add shredded pork +\$2, add flank steak +\$4

## Dinner - hot entrees

Hot entrees served with vegetable and starch (chef's seasonal choice). Gluten free & allergy friendly options available

Cracker crumb baked chicken with red pepper aioli \$18

Grilled herb chicken with lemon caper sauce \$18

Stuffed chicken with spinach, sun-dried tomato, parmesan and olives, oven roasted potatoes with green beans & olive oil \$18

Crispy duck leg over roasted sweet potatoes with vin cotto \$18

Herb rubbed pork loin with caramelized onion, mustard and beer sauce \$18

Baked orecchiette with sausage, garlicky tomato sauce with rapini \$22

Red wine braised beef burgundy topped with green beans over olive oil mashed potatoes \$18

Flank steak with charred onion vinaigrette, goat cheese & olives \$19

NY strip of beef over sweet potato gratin, roasted vegetables and chimichurri \$26

Beef filet over mushroom risotto cake with asparagus, tomato aioli and crab meat \$35

## Dinner - hot entrees (continued)

Mahi over chickpeas, braised greens in a tomato fennel broth with sultanas \$18

NC trout almandine with green beans and potatoes with lemon caper butter \$21

Prosciutto wrapped NC trout over soft polenta, roasted vegetables and salsa verde \$21

NC seafood diablo with spicy tomato sauce, toasted peppers and Israeli couscous \$23

NC shrimp & grits with bacon & red eye gravy \$19

Pan seared scallops over puttanesca vinaigrette with herbed fregola \$24

Wild salmon with polenta cake, wilted greens with an olive vinaigrette \$24

Wild salmon with lemon caper butter sauce and roasted potatoes & green beans \$24

Crispy risotto cakes topped with eggplant, wilted kale ragout & goat cheese \$17

vegan rigatoni over tomato, eggplant and saffron sauce with greens \$17

Chicken marsala with mushrooms \$18

Grilled trout with crispy chick peas and roasted vegetables over a roast pepper/eggplant sauce \$21

## Platters

Each platter serves up to 15 people

Dips and spreads tray \$36

Red pepper walnut spread (V), hummus and jalapeño pimiento cheese spread with veggies plus traditional & gluten free crackers

Local & imported cheese and fresh fruit tray \$60

With almonds plus traditional & gluten free crackers

Vegetable crudite \$36  
With buttermilk ranch dip

Fresh fruit display \$42  
With assorted melons, pineapple and honey yogurt

## Late night snacks

Sweet potato tots with IPA pimiento cheese sauce \$4

Chicken & waffles \$6

Sandwich platter \$5

Slider platter \$5

Shells & cheese \$4

Hot pretzels with beer cheese sauce \$5

Pepperoni hand pies \$6

## Desserts

Fresh baked cookies \$24 per dozen

Brownies \$24 per dozen

Assorted dessert bars \$24 per dozen

Selection of cakes and pies \$6 per person  
minimum 50 people

Mini fresh fruit tarts \$4

Eclairs \$3

Chocolate strawberries \$3

Mini cannoli assortment \$3

Ice cream and sorbet bar  
Basic: rainbow sprinkles, mixed nuts, cherries, whipped cream, chocolate sauce  
\$5.5

Gourmet: higher end local ice cream and expanded choice of toppings \$9

Viennese dessert table \$8 per person

Local coffee \$25

## Beverages - alcohol

Mimosa brunch beverage bar \$6 pp

Bloody Mary brunch beverage bar \$8 pp

Tiki sangria brunch beverage bar \$7 pp

Beer - domestic \$, imported \$, local \$

### House wine

Cabernet sauvignon \$

Chardonnay \$

### Premium wine

Cabernet sauvignon \$

Merlot \$

Pinot noir \$

Chardonnay \$

Pinot grigio \$

Sauvignon blanc \$

## Beverages - non alcoholic

Bottled water \$2.5

Bottled assorted juices \$2.5

Bottled iced tea \$2.25

Sparkling water - assorted flavors \$2

Bulk beverages (gallon serves 15 people)

Iced tea \$15 per gallon

Lemonade \$18 per gallon

Hot chocolate \$24 per gallon

Hot cider \$24