



CATERING™

Hors d'Oeuvres

pricing is based upon 100 guests
for one hour of service

TRAY-PASSED HORS D'OEUVRES

select three 16.00 • select six 21.00

GRAZING STATIONS please select one _____

FROMAGE.....1500.00
farmstead cheese • seasonal fresh & dried fruit
honeycomb. fig & shallot jam • mini ciabatta,
fresh brioche, rosemary lavash

CURED & CAVE.....1700.00
imported & domestic cured meats & cheeses
featuring fig jam, dried fruit, honey, roasted nuts,
assorted crackers, crostini, eggplant caponata,
hummus, vegetable crudité & seasonal salad

SUSHI.....1800.00
chef selection of hand-rolled maki
tobanjan dipping sauce • pickled ginger
wasabi • seaweed salad

RAW BAR.....2500.00
gulf shrimp • shrimp & scallop ceviche
chef-selected shucked oysters • chilled lobster
cocktail sauce, horseradish & lemon

VEGETARIAN

- ✓ SWEET POTATO MAKI ROLL
- ✓ DATE-GLAZED SWEET POTATOES
spiced avocado mousse
- ✓ BRUSSELS SPROUTS TACOS
- ✓ TOSTONES avocado mousse
- ✓ SPRING ROLLS sweet chili sauce
- ✓ GARLIC & LEMON HUMMUS endive cup
- ✓ CRISPY CAULIFLOWER sweet chili glaze
- ✓ POLENTA FRIES
CRISPY OKRA spicy rémoulade
TWICE-BAKED YUKON POTATO
aged white cheddar cheese
DEVEILED EGGS
ZUCCHINI FRITTERS
PARMESAN ARANCINI
ROASTED GRAPE & ROBIOLA CHEESE CROSTINI
CRISPY TRUFFLED MAC & CHEESE FRITTER
CAULIFLOWER HAND PIE
STUFFED PARMESAN-CRUSTED MUSHROOM
GRUYÈRE CHEESE CROSTINI roasted grape jam
TOMATO BRUSCHETTA balsamic drizzle
AVOCADO TOAST

MEAT

CHICKEN

- CRISPY CHICKEN & WAFFLES
- GRILLED BBQ CHICKEN SLIDERS
- CHICKEN SKEWERS anticucho sauce
- JAMAICAN CHICKEN HAND PIES
- CHICKEN PARMESAN SLIDERS
- CRISPY CHICKEN SLIDERS

BEEF

- MINIATURE PRIME BEEF MEATBALLS
- MARINATED SKIRT STEAK SKEWERS*
chimichurri sauce
- SHORT RIB SLIDERS
horseradish cream sauce, crispy onions
- HAMBURGER SLIDERS
- CHEESEBURGER SLIDERS
- JAMAICAN BEEF HAND PIE

PORK

- PULLED PORK SLIDERS brussels sprouts slaw
- CRISPY PORK BELLY SLIDERS bourbon glaze
- LOADED TWICE-BAKED POTATO
chives, applewood-smoked bacon
- BONELESS RIB BITES memphis bbq glaze
- LAMB CHOP LOLLIPOPS

SEAFOOD

- GARLIC-CRUSTED SHRIMP
- SHRIMP TACOS
- LOBSTER DEVEILED EGGS
- CONCH FRITTERS pepper sauce
- CRISPY SUSHI RICE*
choice of spicy tuna, salmon, or shrimp
- SPICY TUNA MAKI ROLL*
- SEARED TUNA on WONTON CHIPS*
- TUNA POKÉ BOWL*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

✓ = vegan

Please alert us if you have special dietary restrictions due to a food allergy or intolerance.



Breakfast/Brunch

PACKAGES

minimum order of 10 people
vegan/plant-based options available A.Q.

per person

CONTINENTAL BREAKFAST11.00

- ASSORTED DONUTS
- FRESH BAKED BAGELS
- FRESH BAKED MUFFINS
- SEASONAL SLICE FRUIT & BERRIES
- GRANOLA & GREEK YOGURT

CLASSIC BREAKFAST22.00

- SCRAMBLED EGGS
- CRISPY BREAKFAST POTATOES
- APPLEWOOD-SMOKED BACON
- CHOICE OF SAUSAGE (pork, chicken, or turkey)
- FRENCH TOAST pure maple syrup

BREAKFAST SANDWICHES 20.00

- BACON, TOMATO & FRIED EGG
- TOMATO CAPRESE SANDWICH ON CIABATTA BREAD
sliced tomato, fresh mozzarella, basil pesto
- BAGELS cured salmon
- HAM & CHEESE CROISSANT
black forest ham & aged white cheddar

BREAKFAST BURRITOS18.00

- EGG WHITE spinach & scrambled farm egg whites
- SCRAMBLED EGG, SAUSAGE, POTATO, CHEDDAR CHEESE & SALSA

BISCUIT BAR10.00

all served w/ local honey, whipped butter, & assorted jams

- PLAIN BUTTERMILK BISCUIT
- CHEDDAR BUTTERMILK BISCUIT
- BACON-CHEDDAR BUTTERMILK BISCUIT
- GLUTEN-FREE BISCUIT



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Breakfast/Brunch

PACKAGES

minimum order of 50 people 59.00 per person

BRUNCH PACKAGE

includes selection of sliced seasonal fruit & assorted berries

CHOOSE TWO CHEF SEASONAL SALADS

TRIPLE GREEN
VEGETABLE CHOP
TOMATO CAPRESE
CLASSIC CAESAR
ROASTED CAULIFLOWER,
ARUGULA & ALMONDS
HOUSE-CURED SALMON, SLICED ONIONS,
TOMATOES & CUCUMBER

ASSORTED BAGELS, SLICED ARTISAN BREADS & MUFFINS

served with avocado, whipped butter, wild honey, nutella, jams & jellies

HOT FOOD

SCRAMBLED FARM EGGS
CRISPY BREAKFAST POTATOES
APPLEWOOD-SMOKED BACON

CHOICE OF ONE SAUSAGE

CHICKEN • PORK • TURKEY

CHOICE OF ONE BENEDICT

TRADITIONAL CANADIAN BACON,
POACHED FARM EGG
BRAISED SHORT RIB OF BEEF,
POACHED FARM EGG
CRISPY MARYLAND-STYLE CRAB CAKE,
POACHED FARM EGG

CHOICE OF ENTRÉE

GARLIC-CRUSTED NORWEGIAN SALMON
sautéed spinach
CRISPY CHICKEN & WAFFLES
whipped chili butter
CRISPY LOBSTER & WAFFLES (+5.00pp)
sweet chili glaze
SHRIMP & GRITS
cheddar grits & tasso ham
VEGETABLE BURRITO
black beans

SWEETS TABLE

ASSORTED COOKIES
SELECTION OF DO-RITE DONUTS®
CHOCOLATE-DIPPED STRAWBERRIES
ASSORTED CUPCAKES
CHOCOLATE MOUSSE
BUTTERMILK POUND CAKE





Autumn

INDIVIDUALLY PLATED MENU

THREE COURSES 69.00 per person

SOUPS choose one soup or salad

- ROASTED BUTTERNUT SQUASH
- BLACK BEAN (can be prepared vegan)
- TOMATO BISQUE
- SEAFOOD GUMBO
- CLAM CHOWDER
- MINISTRONE
- MATZO BALL

SALADS

- ROASTED BEET
aged goat cheese, arugula
- CRISPY SWEET POTATO
super greens & pickled lemons
- ORCHARD
apples, pears, cranberries, mixed greens,
green goddess dressing
- VEGETABLE CHOPPED
applewood-smoked bacon, herbed mustard vinaigrette
- CLASSIC CAESAR
little gem lettuce, herb croutons,
pecorino romano cheese, anchovy dressing
- SIMPLE GREEN
mixed greens, avocado, herb breadcrumbs,
red wine vinaigrette

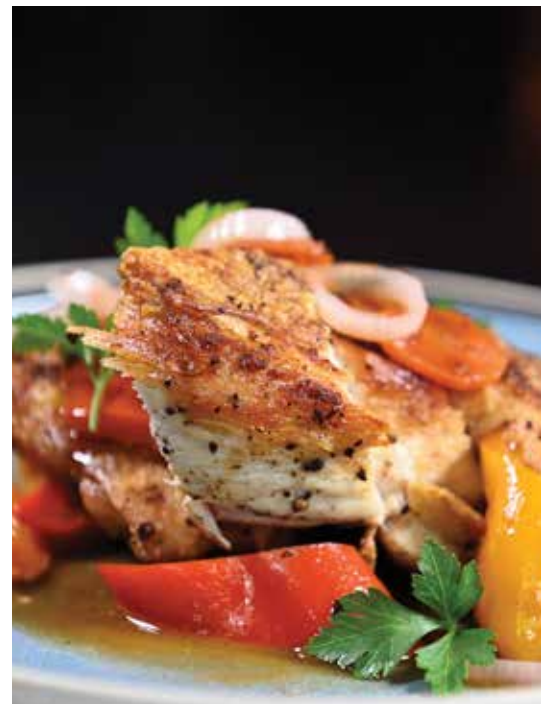
ENTRÉES choose one from each category

VEGETARIAN/ VEGAN

- WILD MUSHROOM RISOTTO
- ROASTED CAULIFLOWER
pickled red onions, spinach & pistachios
- MISO-GLAZED ROOT VEGETABLES
basmati rice & black sesame vinaigrette

CHICKEN

- PAN-ROASTED AMISH CHICKEN
pickled peppers & jollof rice
- GRILLED JERK CHICKEN
braised cabbage
- SUNDAY DINNER CRISPY FRIED CHICKEN
braised collard greens



FISH

- SPICED FARRO ISLAND SALMON
sautéed spinach, lemon-caper butter sauce
- ROASTED LAKE SUPERIOR WHITEFISH
crispy brussels sprouts, pistachios

BEEF

- BRAISED BEEF SHORT RIB
heirloom carrots
- CENTER-CUT FILET
potato-parsnip purée
- BRAISED BEEF OXTAILS
soft polenta

DESSERT

- APPLE-BROWN SUGAR BUTTER CAKE
pecan streusel & vanilla gelato
- PUMPKIN CHIFFON PIE

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Winter

INDIVIDUALLY PLATED MENU

THREE COURSES 69.00 per person

SOUPS choose one soup or salad

LOBSTER BISQUE
CHICKEN & DUMPLING
BUTTERNUT SQUASH
BLACK BEAN (can be prepared vegan)
SEAFOOD GUMBO
MATZO BALL

SALADS

KALE PARMESAN
crispy shallots, capers, parmesan croutons,
creamy black pepper dressing
ENDIVE
pears, bleu cheese, walnuts
ORCHARD
apples, pears, cranberries, mixed greens,
green goddess dressing
CLASSIC CAESAR
little gem lettuce, herb croutons,
pecorino romano cheese, anchovy dressing
SUPER GREENS
baby spinach, baby kale, arugula, medjool dates,
pistachios, shaved parmesan, white balsamic vinaigrette

ENTRÉES choose one from each category

VEGETARIAN/ VEGAN

- WILD MUSHROOM RISOTTO
- ✓ ROASTED CAULIFLOWER
pickled red onions, spinach, pistachios
- ✓ MISO-GLAZED ROOT VEGETABLES
basmati rice, black sesame vinaigrette

CHICKEN

PAN-ROASTED AMISH CHICKEN
pickled peppers
MOJO CHICKEN & WHITE RICE
citrus marinade & caramelized onions
SUNDAY DINNER CRISPY FRIED CHICKEN
braised collard greens
GRILLED JERK CHICKEN
peas & rice



FISH

LOW COUNTRY CRISPY CATFISH
peas & rice, brussels sprouts slaw
GARLIC-CRUSTED NORWEGIAN SALMON
roasted fingerling potatoes

BEEF & CHOPS

BRAISED BEEF SHORT RIB
heirloom carrots, yukon potato purée
CENTER-CUT FILET*
potato-parsnip purée
SPICE-CRUSTED LAMB CHOPS
farro & rosemary
BBQ BEEF BRISKET
smoked horse beans & slaw

DESSERT

STICKY TOFFEE CAKE
salted caramel & vanilla gelato

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Spring

INDIVIDUALLY PLATED MENU

THREE COURSES 69.00 per person

SOUPS choose one soup or salad

- PEAS & HAM
- GARLIC-ASPARAGUS CREAM SOUP
- CREAMY SPINACH & ASIAGO
- MINISTRONE SOUP
- CRAB SOUP
- PEANUT & SWEET POTATO STEW

SALADS

- SPRING GREEN SALAD
shaved asparagus, peas, tendrils, citrus vinaigrette
- ASPARAGUS SALAD
cured egg & prosciutto aged balsamic vinegar pearls
- QUINOA SALAD
arugula, almonds, cauliflower, golden raisins,
white balsamic vinaigrette
- CLASSIC CHOPPED SALAD
tomatoes, green beans, avocado, smoked bacon,
buttermilk ranch dressing
- CLASSIC CAESAR
little gem lettuce, herb croutons,
pecorino romano cheese, anchovy dressing

ENTRÉES choose one from each category

VEGETARIAN/ VEGAN

- ✓ TOMATO-BRAISED STUFFED ONIONS
basmati rice
- ✓ ROASTED EGGPLANT
garlic-ginger glaze, forbidden rice

CHICKEN

- PAN-ROASTED AMISH CHICKEN
jollof rice
- GRILLED JERK CHICKEN
peas & rice
- SUNDAY DINNER CRISPY FRIED CHICKEN
braised collard greens



FISH

- BBQ GINGER SALMON
blistered green beans
- HALIBUT ESCOVITCH
pickled peppers & onion

BEEF

- SKIRT STEAK*
chimichurri sauce, crispy potatoes
- BRAISED BEEF SHORT RIB
heirloom carrots, mashed potatoes
- CENTER-CUT FILET*
potato-parsnip purée

DESSERT

- CARIBBEAN COCONUT CAKE

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Summer

INDIVIDUALLY PLATED MENU

THREE COURSES 69.00 per person

SOUPS choose one soup or salad

CLASSIC TOMATO BISQUE
VEGETABLE MINISTRONE
PEANUT & SWEET POTATO
SEAFOOD GUMBO

SALADS

FETA & WATERMELON
avocado & lime vinaigrette
MEDITERRANEAN
heirloom tomato, cucumber, olives,
garbanzo beans, herb vinaigrette
HEIRLOOM TOMATO CAPRESE
burrata cheese
CUCUMBER
green goddess dressing, pickled onion,
aged goat cheese
CLASSIC CHOPPED
tomatoes, green beans, avocado,
smoked bacon, buttermilk ranch dressing
CLASSIC CAESAR
little gem lettuce, herb croutons,
pecorino romano cheese, anchovy dressing

ENTRÉES choose one from each category

VEGETARIAN/ VEGAN

VEGETABLE CORN RISOTTO
pickled onions
✓ GRILLED ZUCCHINI
tomato & eggplant relish

CHICKEN

PAN-ROASTED AMISH CHICKEN
green beans
GRILLED JERK CHICKEN
peas & rice
SUNDAY DINNER CRISPY FRIED CHICKEN
braised collard greens



FISH

WILD ALASKAN SALMON
smoked jalapeño glaze, corn pudding
LOW COUNTRY CRISPY CATFISH
peas & rice, brussels sprouts slaw

BEEF

SKIRT STEAK*
chimichurri sauce, crispy potatoes
BRAISED BEEF SHORT RIB
heirloom carrots, mashed potatoes
CENTER-CUT FILET*
potato-parsnip purée
BBQ BEEF BRISKET
smoked horse beans, slaw

DESSERT

BANANA TIRAMISU

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Party Pans

HALF PANS (serves 8-10 ppl)
 FULL PANS (serves 18-20 ppl)

	half pan	full pan
SALADS	40.00	75.00
CHICKEN ENTRÉES	75.00	145.00
FISH ENTRÉES	85.00	160.00
BEEF ENTRÉES	150.00	295.00
DESSERT	35.00	65.00
ADDITIONAL DESSERTS	70.00	120.00
banana tiramisu		
SIDES	45.00	85.00

SALADS all dressings served on the side

CLASSIC CHOPPED

tomatoes, green beans, avocado, smoked bacon, buttermilk ranch dressing

CLASSIC CAESAR

little gem lettuce, herb croutons, pecorino romano cheese, anchovy dressing

✓ **SUPER GREENS**

baby spinach, baby kale, arugula, medjool dates, pistachios, shaved parmesan, white balsamic vinaigrette

MEDITERRANEAN

gem lettuce, cucumbers, red onion, feta cheese, fresh herb & red wine vinaigrette

ENTRÉES

CHICKEN

- CRISPY CHICKEN SANDWICHES
- CHICKEN PARMESAN
- HERBED CHICKEN
- CRISPY CHICKEN WINGS

FISH

- GARLIC-CRUSTED SALMON
- BBQ GINGER SALMON
- HOT SMOKED SALMON
- GRILLED WHITEFISH



BEEF/ RED MEAT

- BRAISED SHORT RIBS OF BEEF
- BBQ PORK RIBS
- BBQ BEEF RIBS
- SMOKED BEEF BRISKET
- BRAISED BEEF BRISKET

SIDES

- jollof rice • braised cabbage • collard greens
- roasted sweet potato • blistered thai green beans
- yukon potato purée • mac & cheese
- haitian black rice • buttermilk cornbread

DESSERT

- FRESH SEASONAL FRUIT CUPS
- TRIPLE CHOCOLATE COOKIES
- CHOCOLATE CHIP COOKIES
- BUTTER COOKIES
- RICE CRISPY TREATS
- CHOCOLATE FUDGE BROWNIES

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CATERING

Boxed Lunch

MENU

serves 10 people • choose three sandwiches

SANDWICHES185.00

includes bag of kettle chips, choice of fruit cup or mix green salad cup, choose one dessert (rice krispie treat or brownie)

sandwiches can be served hot or cold

GRILLED VEGETABLE WRAP

grilled seasonal vegetables, pickled onion, flour tortilla with spinach & hummus

FALAFEL MEDITERRANEAN

lettuce, tomato, red onion, cucumber, tzatziki sauce

VEGGIE SUB

eggplant, zucchini, pickled peppers, red onion, lettuce, tomato, provolone, mayo

ITALIAN GRINDER

salami, pepperoni, capicola, lettuce, mayo, pepperoncini, red wine vinaigrette

TURKEY CLUB

whole wheat bread, mayo, lettuce, tomato, bacon, avocado

TUNA*

classic tuna on whole wheat bread, lettuce, tomato

ROAST BEEF

shaved beef, giardiniera

HAM & CHEESE

aged white cheddar, black forest ham

BOWLS

POKÉ

served over rice w/ edamame, seaweed salad, & asian slaw, soy-ginger dressing

TUNA*15.00

SALMON18.00

RICE

MISO-GLAZED.....15.00
broccolini & cashews

CHICKEN17.00
spice-crust chicken & pepper

SALMON18.00
ginger-glazed salmon
& sesame green beans



SALAD17.00

ARUGULA-QUINOA

arugula, apples, pears, golden raisins, balsamic vinaigrette

SUPER GREENS

baby spinach, baby kale, arugula, medjool dates, pistachios, shaved parmesan, white balsamic vinaigrette

CLASSIC CHOPPED

KALE-PARMESAN

SOUTHWEST CHOPPED
mixed greens, avocado, cilantro, crispy tortilla strips, black beans, citrus vinaigrette

GREEK

mixed greens, tomato, cucumber, kalamata olives, feta cheese, red wine vinaigrette

ITALIAN

mixed greens, garbanzo beans, salami, mozzarella, banana peppers, ricotta salata, italian vinaigrette

CAESAR

GRILLED PROTEIN OPTIONS

chicken • salmon • shrimp

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Culinary Experiences

CATERING™

COOKING DEMONSTRATION 50.00

three-course meal • two-hour chef presentation with samplings & wine pairings

FARM TO TABLE 150.00

three-course meal • dining al fresco, from vine to kitchen • dining on the farm

ITALIAN FEAST 100.00

three-course meal • family style supper with wine pairings

SOUTHERN COMFORT 100.00

three-course meal • CMB bbq picnic

CARVING STATIONS 50.00

choice of beef, ham, turkey, salmon served with assorted artisanal rolls & yukon potato purée



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Sweets Table

assortment of miniature pastries & confections
based off of one hour consumption
minimum order of 50 people 10.00 per person

- BROWN SUGAR BUTTER CAKE
- SEASONAL POUND CAKE
- CARAMEL CUPCAKES
- VANILLA CUPCAKES
- DO-RITE DONUTS®
- APPLE CROSTATA
- PEACH COBBLER
- CRÈME BRÛLÉE
- CHOCOLATE MASCARPONE TART
- KEY LIME TART
- TRIPLE CHOCOLATE COOKIES
- LEMON SHORTBREAD COOKIES

COFFEE & TEA PACKAGE4.95 per person
regular & decaf premium roasted coffee
artisanal teas

SPIRITS.....10.00 per person
baileys, godiva, amaretto, champagne





Beverage & Bar

PACKAGES

NON-ALCOHOLIC PACKAGE5.95 per person
water included and an assortment of four selections

- GINGER ALE
- ICE TEA (sweet or non sweetened?)
- LEMONADE
- SPARKLING WATER
- BOTTLED WATER
- IZZY POP
- COKE
- DIET COKE
- SPRITE
- COFFEE STATION (regular & decaf)
- ASSORTMENT OF TEAS
- JOE TO-GO COFFEE (regular & decaf)
- APPLE JUICE
- ORANGE JUICE
- CRANBERRY JUICE
- GRAPEFRUIT JUICE



BEVERAGE PACKAGES

2-HOUR HOUSE WINES, BEER, & SOFT DRINKS	23.00
3-HOUR HOUSE WINES, BEER, & SOFT DRINKS	28.00
4-HOUR HOUSE WINES, BEER, & SOFT DRINKS	33.00
2-HOUR PREMIUM WINES, BEER, & SOFT DRINKS	25.00
3-HOUR PREMIUM WINES, BEER, & SOFT DRINKS	30.00
4-HOUR PREMIUM WINES, BEER, & SOFT DRINKS	36.00
2-HOUR CALL-BRAND LIQUORS, BEER, & SOFT DRINKS	30.00
3-HOUR CALL-BRAND LIQUORS, BEER, & SOFT DRINKS	36.00
4-HOUR CALL-BRAND LIQUORS, BEER, & SOFT DRINKS	40.00
chopin vodka, hendrick's gin, four roses bourbon, macallan scotch, plantation rum, hennessy, crown royal	
2-HOUR PREMIUM-BRAND LIQUORS, BEER, & SOFT DRINKS	35.00
3-HOUR PREMIUM-BRAND LIQUORS, BEER, & SOFT DRINKS	40.00
4-HOUR PREMIUM-BRAND LIQUORS, BEER, & SOFT DRINKS	45.00

MIMOSA BAR

ENJOY A SET TABLE FILLED W/ CHAMPAGNE OR PROSECCO,
FRESH-SQUEEZED ORANGE JUICE, FRUIT PURÉE & GARNISH.....28.00

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