

events menu

add something delish to your event

hors d'oeuvres

– choice of six | 21.50 per person

crostini

filet mignon - guacamole - jalapeño relish - fresh cilantro - lime juice
chili flakes - tuna - hummus - cornichon - relish - red pepper - cilantro
beets - goat cheese - walnut - balsamic drizzle
blue cheese - figs - caramelized onions
wild smoked salmon rolls - horseradish cream - grilled asparagus - cornichon

skewers

blackened shrimp
pistachio crusted bocconcini - shishito peppers (vg)
grilled chicken - vegetables
raw vegetables (v)
beef - vegetables

classics

wild smoked salmon on cucumber slice - horseradish sauce - dill - capers
chicken salad - endive
mini quiches
profiterole with either:
wild smoked salmon mousse
Majorcan sobrasada - provolone
vegetables - hummus (v)

trays

– mini brioche trays | three pieces per person | 14.95 per person

fresh mozzarella (v)

kumato tomatoes - basil - sea salt flakes - black pepper - olive oil

filet mignon

baby arugula - blue cheese aioli - butter - sea salt flakes - black pepper

lobster salad

radish sprouts - lemon mayonnaise

buttermilk fried chicken

avocado - microgreens - chipotle aioli

fried avocado (v)

hard boiled egg - radish sprouts - lemon mayonnaise - chipotle aioli - sea salt flakes

open-face tartines

– one per person | cut in half or in quarters | 12.95 per person

avocado and cucumber (vg)

tahini - lime juice - red pepper flakes - toasted seven-grain bread

avocado egg salad (v)

microgreens - sea salt - black pepper - seven-grain bread

avocado and egg (v)

hard boiled egg - microgreens - chia seeds - lemon juice - olive oil -
toasted seven-grain bread

wild smoked salmon

crème fraîche - cucumber - red radish - chives - toasted seven-grain bread

sandwich trays

– full sandwich cut in half or in quarters | 15.25 per person

roasted vegetables (vg)

peppers - eggplant - zucchini - tomato - artichoke hearts - black olive tapenade -
Tuscan flatbread

wild smoked salmon

cucumber - Romaine lettuce - horseradish cream - cream cheese - black bread

roasted turkey breast

cranberry chutney - Romaine lettuce - black pepper mayonnaise - brioche roll

smoked turkey breast

cucumber - watercress - herb mayonnaise - black bread

fresh mozzarella (v)

tomatoes - basil - black pepper - olive oil - ciabatta bread

basil parmigiano chicken salad

roasted chicken - pesto dressing - watercress - tomatoes - baguette

herb-roasted chicken

watercress - tomatoes - herb mustard - Tuscan flatbread

tuna salad

albacore tuna - Romaine lettuce - tomatoes - watercress - whole wheat sourdough bread

saltimbocca

grilled chicken breast - prosciutto - fontina - sage - basil pesto - ciabatta bread

roast beef

lettuce - tomatoes - onions - mayonnaise - Dijon mustard - multigrain roll

italian hero

sopressata - salami - coppa ham - prosciutto - roasted peppers - chipotle aioli -
provolone - baguette

french ham and aged cheddar

fresh sliced apple - walnut butter - toasted country bread

tea sandwich trays

– minimum six people | 14.50 per person

cucumber (v)

avocado - radish - sprouts - cilantro - butter

italian tuna salad

capers - red onions

curried chicken

currants

wild smoked salmon

cucumber - cream cheese - chives - scallions - dill

shrimp salad

lemon mayonnaise

roast beef

butter - brown mustard - tarragon

goat cheese

prosciutto - fig sauce

wrap trays

– one per person | cut in half or in quarters | 10.95 per person

harissa roasted chicken

avocado - shishito peppers - pickled red onions - Romaine lettuce - black pepper aioli -
Tuscan flatbread

green tomato and mozzarella (v)

cucumber - Romaine lettuce - horseradish cream - cream cheese - black bread

tuscan kale and avocado (vg)

hummus - julienned cucumber - scallions - Tuscan flatbread

black sesame tuna

julienned cucumber - avocado - microgreens - chipotle aioli - Tuscan flatbread

filet mignon

buffalo mozzarella - sautéed Tuscan kale - black pepper aioli - Tuscan flatbread

vegetable rollatini (v)

roasted eggplant - goat cheese - provolone - roasted tomatoes - roasted peppers -
roasted onions - sriracha sauce - Tuscan flatbread

panini trays

– one per person | cut in half or in quarters | 13.95 per person

campo (v)

roasted fennel - asparagus - spinach - black pepper - herb mayonnaise - pizza bianca

sopressata

smoked mozzarella - grilled eggplant - arugula - balsamic glaze - black pepper
mayonnaise - whole wheat pizza bianca bread

contandino (v)

fresh mozzarella - sautéed rapine - roasted eggplant - shitake mushrooms -
black olive tapenade - whole wheat pizza bianca bread

sole (v)

mozzarella - sun-dried tomatoes - basil - pizza bianca

cubano

Cuban style slow-roasted pork - ham - Swiss cheese - pickles - Romaine lettuce -
mustard - pizza bianca bread

rustico

ham - fontina cheese - tomatoes - mushroom aioli - pizza bianca

event platters

– minimum six people | prices listed per person

vegan cheese & fruit

selection of cheese - moliterno al vino - petit basque - tavoliere - carmody -
istara ossau iraty - cambozola - smoked rambol - brebirousse d'argental -
fresh fruit and berries - artisanal bread - crackers

17.50

traditional antipasti

selection of charcuterie meat - cotto - salami - prosciutto - sopressata - pepperoni -
mozzarella bocconcini - asiago - provolone - olives - cornichons (gf)

18.50

meat & cheese

varieties of ham and cheese - smoked turkey - salami - cheddar - provolone - Swiss -
artisanal bread - crackers - mayonnaise - mustard

18.50

crudité (vg) (v) (gf)

sliced baby vegetables - selection of three dips

12.50

oven-baked chips (v)

freshly baked chips - tzatziki - hummus - green goddess dip - spinach and feta dip

9.50

entrées

– served with two sides | additional sides 6.00

grilled salmon

21.50

teriyaki salmon

21.50

grilled shrimp

20.50

chicken milanese

19.50

sesame grilled tuna

21.50

herb roasted chicken

19.50

filet mignon

21.50

additional side

7.50

market sides

– additional sides | 6.00 per person

crostini vegetables

sautéed broccoli (v)

orange glazed carrots - lemons (v)

grilled asparagus - lemon zest (v)

sautéed baby zucchini - heirloom tomatoes - fresh basil (v)

roasted brussels sprouts - red onions - bacon

roasted vegetables (v)

roasted fingerling potatoes - rosemary (v)

salads

cazzarella

roasted fennel - bocconcini - cherry tomatoes - fresh basil (v)

spinach and apple

spinach - apple - blue cheese - walnuts - citrus vinaigrette (v)

mixed greens

mixed field greens - cherry tomatoes - cucumbers - creamy Dijon vinaigrette (v)
(vg option available)

caesar

Romaine lettuce - shaved parmigiano - croutons - caesar dressing

kale

butternut squash - dried cranberries - toasted almonds - parmigiana -
lemon vinaigrette (v)

greek salad

tomatoes - peppers - olives - feta cheese - oregano - red wine vinaigrette (v)

broccoli caesar

shaved broccoli - green cabbage - parmigiana - caesar dressing (v)

pasta & grains

farfalle

pesto - pine nuts - parmesan (vg)

orzo pasta

sautéed green and yellow patty pan squash (vg)

orecchiette

shitake mushrooms - spinach - pecorino (v)

mezze rigatoni

tomato sauce - ricotta salata - fresh basil (vg)

brown rice

green zucchini - yellow squash - cherry tomato (vg)

farro

asparagus - fava beans - carrots (vg)

israeli couscous

saffron - fresh herbs (vg)

quinoa

tomatoes - corn - cucumbers (vg)

desserts

– dessert trays | price listed per person | minimum six people

fresh fruit (v)

sliced fresh fruit - berries

9.95 per person

cookies and brownies

signature cookies - brownies - seasonal sugar cookies

7.95 per person

mini colci

assortment of bite-sized pastries and desserts

9.95 per person

(3 pieces per person)

chocolate and berries (v)

selection of signature chocolate pound cake - classic brownies -
chocolate cookies - chocolate-covered espresso beans - mixed
fresh berries (allergens: nuts)

10.50 per person

chocolate dipped strawberries (v)

9.95 per person

(3 pieces per person)

chocolate truffles

10.95 per person

cakes – made to order

7" cake

serves 8-10

strawberry shortcake

chocolate ganache cake
lemon meringue
carrot cake
coconut cream cake
tiramisu cake
chocolate cake (gf)

red velvet cake

strawberry banana cake
New York cheesecake
chocolate cheesecake
raspberry cheesecake
marble cheesecake

50.00

10" cake

serves 14-16

strawberry shortcake

chocolate ganache cake
lemon meringue
carrot cake
coconut cream cake
tiramisu cake
chocolate cake (gf)

red velvet cake

strawberry banana cake
New York cheesecake
chocolate cheesecake
raspberry cheesecake
marble cheesecake
match crêpe cake
crème brûlée crêpe cake

65.00

half sheet cake

serves 40

strawberry shortcake

chocolate ganache cake
lemon meringue
carrot cake
coconut cream cake
tiramisu cake

red velvet cake

strawberry banana cake
New York cheesecake
chocolate cheesecake
raspberry cheesecake
marble cheesecake

220.00

cancellation policies

24-hour notice is required to cancel delivery orders without being charged.
Individual delivery orders canceled the same day are subject to full payment.

presentation

Food is served in cherry wood boxes or on white porcelain platters.

v = vegetarian vg = vegan gf = gluten free