

Available for pick-up or delivery ** \$200.00 min food order for delivery option only (delivery costs based on location)

Hot Hors d'oeuvres

All items will be in foil containers 'ready for you to heat up in your oven' w/ heating instructions.

Spanikopita	\$35.00 / dozen
Risotto Stuffed Mushrooms	\$35.00 / dozen
Mini Potato Pancakes w/sour cream and apple sauce	\$37.00 / dozen
Chicken Potstickers w/ dipping sauce	\$37.00 / dozen
Mini Potato Knishes	\$37.00 / dozen
Honey and Goat Cheese Filo Triangles	\$37.00 / dozen
Arancini w/ marinara sauce	\$42.00 / dozen
Filet Mignon & New Potato Skewers	\$47.00 / dozen
Mini Crab Cakes w/ tartar sauce	\$47.00 / dozen
Coconut Shrimp w/ sweet 'n sour Sauce	\$47.00 / dozen
Meatballs w/ BBQ sauce or sweet 'n sour	\$25.00 1qt/\$60.00 3qt
Hot Spinach Artichoke Dip w/ baguettes and crudites	\$25.00 1qt/\$60.00 3qt

Salads

(Small serves 8 - 10 / Large serves 16-20) All on high quality black disposable bowls

Caprese Platter w/ fresh mozzarella, tomatoes, and basil	sm \$55.00 / lg \$85.00
Pear Roquefort Salad w/ candied walnuts, raspberries & balsamic dressing	sm \$55.00 / lg \$85.00
Spinach Salad w/ strawberries, toasted almonds, goat cheese & citrus dressing	sm \$55.00 / lg \$85.00
Panache Garden Salad w/ california tomato and ranch dressing	sm \$50.00 / lg \$80.00
Traditional Caesar w/ parmesan, croutons and caesar dressing	sm \$35.00 / lg \$60.00
Dijon Potato Salad	sm \$33.00 / lg \$54.00
Pasta Primavera Salad w/ fresh veggies, tossed in california tomato dressing	sm \$33.00 / lg \$54.00
Orzo Salad w/ roasted tomatoes, fresh veggies, olives, herbs, olive oil and balsamic	sm \$33.00 / lg \$54.00
California Chicken Salad w/ celery, red onion, apples, and mango chutney mayo	sm \$55.00 / lg \$85.00
Tuna Dill Salad w/ white tuna, red onion, celery, and dill mayo	sm \$55.00 / lg \$85.00
Chickpea Salad w/tomatoes, cucumbers, red peppers, herbs, vinaigrette	sm \$50.00 / lg \$80.00
Egg Salad w/ celery, onions, relish and dijon mayo	sm \$50.00 / lg \$80.00

Brunch

Items will be on disposable platters or in foil containers 'ready for you to heat up in your oven' w/ heating instructions.

Quiche <u>Choice of:</u> spinach+goat cheese, caramelized onion+gruyere, mixed veggie, broccoli+cheddar, or sundried tomato+asparagus	\$28.00 each (serves 6)
Frittata <u>Choice of:</u> spinach+goat cheese, caramelized onion+gruyere, mixed veggie, broccoli+cheddar, or sundried tomato+asparagus	\$38.00 each (serves 12)
Shashuka Bites (6 pieces) w/ pita and hummus	\$25.00 per 6 pcs
Cheese Blintzes w/ blueberry sauce (6 pieces)	\$25.00 per 6 pcs
Creme Brulee French Toast w/ maple syrup	\$25.00 1qt / \$60.00 3qt
Individual Creme Brûlée French Toast Cups w/ maple syrup (6 pieces)	\$25.00 per 6 pcs
Mini English Cream Scones (currant and cranberry scones) (6 pcs) w/ Devonshire cream, lemon curd, and raspberry jam	\$25.00 per 6 pcs
Waffle Package (8 pieces) w/strawberries, blueberry sauce, whipped cream, maple syrup	\$25.00 per 8 pcs
Noodle Kugel	\$25.00 1qt / \$60.00 3qt

Available for pick-up or delivery ** \$200.00 min food order for delivery option only (delivery costs based on location)

Dinner

All items will be in foil containers 'ready for you to heat up in your oven' w/ heating instructions.

ENTREES:

Vegetable Lasagna w/ veggies, ricotta cheese, marinara and cheeses	\$25.00 1qt / \$60.00 3qt
Meat Lasagna w/ ground beef, ricotta cheese marinara and cheeses	\$25.00 1qt / \$60.00 3qt
Gluten Free and Vegan Lasagna w/roasted veggies and vegan cheeses	\$30.00 1qt / \$75.00 3qt
Port and Honey Braised Short Ribs (8 portion min)	\$ 15.95 per portion
Brisket of Beef w/ au jus and caramelized onions (8 portion min)	\$ 15.95 per portion
Chicken Piccata chicken breast w/ lemon, capers (8 portion min)	\$ 13.95 per portion
Chicken Marsala chicken breast w/ sauteed mushrooms (8 portion min)	\$ 13.95 per portion
Greek Chicken chicken breast w preserved lemon and olives (8 portion min)	\$ 13.95 per portion
Moroccan Spiced Chicken chicken breast w/ figs and dates (8 portion min)	\$ 13.95 per portion
Mediterranean Spiced Salmon w/ oranges, fennel and olive oil (8 portion min)	\$ 14.95 per portion

SIDE DISHES:

1 qt.(4-6 servings) \$25.00 / 3 qt. (12-16 servings) \$60.00

Sauteed Seasonal Vegetables	Roasted Asparagus
Green Beans Gremolata w/garlic and lemon	Charred Aioli Broccoli and Cauliflower
Mashed Potatoes	Penne Pasta w/grilled vegetables
Roasted Marbled Potatoes	Couscous Pilaf
Rice Pilaf	Bowtie Pasta w/pesto and cherry tomatoes

Desserts

Chocolate Dipped Strawberries	\$35.00 / dozen
Carrot Cake w/ Cream Cheese Frosting	\$65.00 (10 in)
Apple Crostata	\$55.00 (10 in)
Fresh Fruit Tart	\$65.00 (10 in)
Peach or Plum Galette (seasonal item)	\$55.00 (10 in)
New York Cheesecake	\$65.00 (10 in)
Oreo Cookie Crust Cheesecake	\$65.00 (10 in)
Flourless Chocolate Cake w/raspberry sauce and whipped cream	\$65.00 (10 in)
Strawberry Shortcake and whipped cream	\$65.00 (10 in)
Assorted Cupcakes (your choice of flavor) w/simple frosting and sprinkles	\$45.00 / dozen
Assorted Mini Dessert Tray	Sm \$50.00 / (30 pcs) Lg \$95.00 / (60 pcs)
pecan bars, brownies, lemon bars, brown butter dots, lemon drops, chocolate chip and snickerdoodle, chai earthquake, and more!	
Assorted Gluten Free Mini Dessert Tray	Sm \$60.00 / (30 pcs) Lg \$110.00 / (60 pcs)
truffles, chocolate covered strawberries, flourless chocolate cookies, macaroons, almond clusters, macarons, and more!	