BREAKEFAST & BREAK ENHANCEMENTS

Spinach, Green Onion and Smoked Gouda Frittata | 37.00 ~ serves 12-16 guests

Asparagus and Goat Cheese Frittata | 37.00 ~ serves 12-16 guests

Artichoke and Goat Cheese Strata | 37.00 ~ serves 12-16 guests

Blueberry Lemonade | Hibiscus
40.00 per gallon ~ serves 16 guests

Blackberry Mint Iced Tea | 40.00 per gallon ~ serves 16 guests

Sour Cream Coffee Cake | 36.00

Breakfast Empanadas
Egg and Chorizo or Egg and Cheese, served with Sour Cream and Salsa
3.50 each ~ minimum 1 dozen

Blueberry Lemonade
Hibiscus
40.00 per gallon ~ serves 16 guests

Blackberry Mint Iced Tea
40.00 per gallon ~ serves 16 guests
LUNCH

Chilled Buffet

(Minimum of 10 guests)

Arugula, Egg and Charred Asparagus Salad | Lemon Yogurt Dressing

Grilled Chicken | Spicy Rhubarb BBQ Sauce

Mushroom, Asparagus and Goat Cheese Tart | Orzo Pilaf | Lemon and Fresh Herbs

Spring Mini Cupcakes | 24.00 per guest

Hot Buffet

(Minimum of 10 guests)

Lemony Cucumber Salad | All Things Green Salad | Grilled Asparagus, Caper Vinaigrette

Warm Quinoa Salad | Edamame, Roasted Red Peppers, Wilted Greens, Lemon Tarragon Dressing

Sliced Beef | Artichoke Chimichurri, Roasted Spring Pepper Medley

Spring Pasta | Fava Beans, Bacon, Peas, Mushrooms, Fresh Basil, EVOO

Lemon Bars | 27.00 per guest
Spring Signature
Sandwiches served on Chef Selection Local Breads

Grilled Asparagus | Grilled Flank Steak
Feta, Raisins and Scallions, Caramelized Onions,
Smoky French Dressing Blue Cheese, Arugula

Chicken and Feta | Served with Cape Cod Potato
Chopped Cucumber, Chips and a House Made Cookie
Cherry Tomatoes, Olives,
Arugula

Egg Salad | 11.00 per guest
Ham and Peas, Mustard Greens,
Avocado, Sriracha
BREAKS & RECEPTIONS

(Minimum of 10 guests)

Tartine Station |  
Lemon Ricotta, White Balsamic Roasted Grape Tomatoes, Basil, Cracked Pink Peppercorn, Grilled Sourdough 
Smoked Salmon, Herbed Sour Cream, Radishes and Tomato, Dark Rye 
Sopresatta, Manchego, Olive Tapenade and Arugula on Focaccia 
12.00 per guest

South of the Border |  
Roasted Vegetable Quesadillas 
Chili Lime Roasted Chickpeas 
Grilled Corn Salad 
Homemade Tomato Salsa 
Guacamole with Spiced Pepitas 
Lime Cilantro Black Bean Dip 
Tortilla Chips 
9.50 per guest

Popcorn Station |  
Gruyere Porcini S’ mores 
Malt Vinegar and Salt 
6.50 per guest