



SUMMER 2026

# Delivery Menu



## BREAKFAST / BRUNCH

### Coffee Cake Trays V · CN

18 Pieces | \$38.00 • 36 Pieces | \$69.00

Apple, blueberry, lemon poppyseed, sour cream

### Tropical Yogurt Parfait V

\$6.00 each (Minimum 12) | \$72.00

Vanilla yogurt, fresh pineapple bits, chopped strawberries, toasted coconut



Tropical Yogurt Parfait

### Smoked Salmon Platter with Bagel Basket

15 Servings | \$175.00

Smoked salmon topped with tomatoes, cucumbers, red onion and capers; full-sized plain, everything and sesame bagels served with plain & vegetable cream cheeses and butter

## SALADS

### Spring Salad V · GF

15 Servings | \$35.00 • 20 Servings | \$65.00

Mixed greens, cucumber, pea pods, baby tomatoes, red onion, chopped herbs, Kalamata olives, lemon Dijon dressing

### ★ Peach & Burrata Salad V · GF

10 Servings | \$40.00 • 20 Servings | \$70.00

Mixed greens, fresh peach slices, pistachios, blackberries, red onion, burrata, herb vinaigrette

## BUFFET ENTREES

### Penne Verde V

*Summer Side Choice - can be used as primary side choice or add-on side for 3.50 per person*

Penne pasta, asparagus tips, peas, asparagus cream sauce, fresh herbs & shaved Parmigiano-Reggiano

### Pineapple Chicken GF

*Summer Entree Choice - can be used as primary entree choice or add-on entree for 5.00 per person*

Grilled chicken, red peppers, onions, pineapple, teriyaki BBQ sauce

# THEMED BUFFET

All themed buffets include recyclable 3 compartment plates, plastic forks & knives, napkins, serving utensils, & must be ordered in increments of 5. Minimum order of 25.

## Baja Taco Station

\$25.00 per person (minimum 25 guests)

### Baja Shrimp

Spiced shrimp with bell peppers, onions and chipotle peppers

### Chicken Al Pastor

With red onion and pineapple

### Carne Asada DF · GF

\$7 per person

Marinated skirt steak seasoned with Mexican spices

### Includes

Corn & flour tortillas • Chili-lime slaw • Chipotle crema • Pico de Gallo • Cotija • Red and green salsa • Pineapple salsa • Mexican rice

### ENHANCEMENTS

#### Chopped Mexican Salad V

10 Servings | \$40.00 • 20 Servings | \$70.00

Mixed greens, black beans, corn, tomato, red onion, avocado, tortilla strips, cucumber, jicama, cotija cheese, cilantro lime dressing

#### Chips & Guacamole VG · GF

15 Servings | \$53.00 • 30 Servings | \$90.00

Corn tortilla chips with homemade guacamole

## Al Fresco Station

\$27.00 per person (minimum 25 guests)

### Grilled Chicken Mediterranean

Light white wine sauce with chopped tomatoes, kalamata olives

### Citrus Herb Salmon

With rosemary in a light lemon sauce

### Stuffed Summer Zucchini VG · GF

Quinoa, roasted vegetables, fresh herbs

### Vesuvio Red Potatoes V · GF

Garlic white wine sauce, peas, oregano

### Tomato Cucumber Salad V · GF

Beefsteak tomatoes, cucumbers and red onions in a basil and herb vinaigrette

### Mediterranean Green Beans V · GF

Onions, garlic and tomato, olive oil

### ENHANCEMENTS

#### Classic Antipasti Board

Serves 15 | \$70.00 • Serves 30 | \$130.00

Prosciutto, salami, capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella

#### Hummus & Pita Duo VG

Serves 15 | \$53.00 • Serves 30 | \$95.00

Roasted red pepper and spinach & artichoke with grilled pita, pita chips, eggplant chips

#### Bruschetta Trio V

Serves 15 | \$47.00 • Serves 30 | \$85.00

Tomato caprese bruschetta, brussel sprout bruschetta, and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella

## APPETIZERS

### Blackberry Spiedini

40-piece tray | \$59.00

Skewered blackberry, mozzarella, basil with balsamic drizzle



Blackberry Spiedini

### Smoked Salmon Cucumber Cup GF

40-piece tray | \$120.00

Smoked salmon mousse, Japanese cucumber cup

## BOXED LUNCHES

*All boxed lunches include a bag of potato chips and a choice of one dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange*

### Green Goddess Sandwich V · GF

\$16.00 each

Ciabatta, green goddess mayo, crumbled chevre, pickled onion, tomato, avocado & arugula

### Chicken Caprese Sandwich

\$16.00 each

Chicken breast, fresh mozzarella, roma tomato, basil and balsamic dressing on rustic ciabatta

### Chicken Salad Sandwich

\$16.00 each

House-made chicken salad with chicken breast, grapes, celery, red onion on buttery croissant

## DESSERTS

### Summer Sweet Treat Bars

15 pieces | \$45.00 • 30 pieces | \$80.00

Raspberry crumble, blueberry crumble, and key lime

### Mixed Berry Tart

10 inch/10 servings | \$90.00

Short pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with blackberries, blueberries, raspberries, red currants and strawberries



Green Goddess Sandwich

V · Vegetarian   VG · Vegan   GF · Gluten-Friendly   CN · Contains Nuts   DF · Dairy Free   ★ · Chef's Selection