

Appetizers

Begin your event the right way with our unique and flavorful appetizers. Our flavor-packed appetizers are a great way to energize any get-together! Each piece is 2 or 3 bites. Order by the dozen, 2 dozen minimum per item.

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| \$24 | Grilled Polenta Squares with Caramelized Onions and Peppers - Grilled Italian polenta with hints of parmesan and herbs topped with a sauté of tri-colored bell peppers and onions, garnished with micro greens. This stunning bite is beautifully light and satisfying. |
| \$24 | Whipped Butternut Squash Tartlet - A mini tartlet cradles this perfectly-roasted butternut squash puree. Complemented with the classic flavors of candied walnuts, Medjool dates and shaved Parmigiano-Reggiano. |
| \$24 | Pork Pincho Skewers - A classic ethnic street food! Our pork pinchos are marinated in chimichurri, a blend of fresh herbs, jalapeño and garlic, then grilled to enhance their flavor. Requires chef service. |
| \$24 | Citrus Spanakopita - With our twist on spinach artichoke dip, a hint of orange zest adds vibrancy to this perfect bite served in a mini tartlet. |
| \$24 | Vietnamese Spring Roll with Tofu and Citrus Essence - Our signature appetizer! Rice paper wraps filled with marinated tofu, crisp garden vegetables and vibrant herbs, these spring rolls are bursting with color and flavor! A sweet citrus dipping sauce helps harmonize these light yet satisfying spring rolls. |
| \$24 | Chickpea Chana Masala – A savory and aromatic Indian-inspired savory tartlet. Chickpeas are stewed in myriad spices and served atop our signature hummus and garnished with a light cucumber sauce. |
| \$25 | Moroccan Shrimp - Jumbo tiger shrimp peak in flavor amidst a bold marinade of garlic, paprika, ginger and cumin as they're lightly sautéed to perfection then garnished with fresh cilantro. Requires chef service. |
| \$25 | Shrimp Rosamarino - The robust flavors of garlic and rosemary are used to accent this Italian-inspired tiger shrimp preparation. Fresh lemon juice and a hint of zest brighten each bite. |
| \$26 | Curried Chicken Satay with Spicy Tahini Sauce - Simple yet sophisticated. Grilled free-range chicken skewers marinated in a unique blend of curry and spices and drizzled with our version of peanut-free sesame sauce. Requires chef service. |
| \$26 | Caprese Bruschetta - Crispy toast points are topped with our house-made tomato chutney then delicately stacked with fresh mozzarella, green, red and yellow organic tomatoes then finished with truffle oil and aromatic basil micro greens. Truly a stunning work of art! |
| \$28 | Shiitake Lamb Kabob with Tzatziki - Succulent and aromatic, these organic ground turkey and lamb kebobs are char-grilled and topped with refreshing cucumber yogurt sauce. Requires chef service. |
| \$30 | Grass-Fed Beef Balsamico – Slow-cooked fork-tender beef atop a house-made boursin cheese. Topped with balsamic reduction and micro arugula, this beautiful bite is served on an Asian spoon. Requires chef service. |
| \$30 | Mini Crab Cakes with Red Pepper Aioli - This bite-size blue fin crab cake is one of our signature noshes. Sweet crab meat with hints of charred sweet corn, bell pepper and dill are complemented with a roasted red pepper aioli. Requires chef service. |

Please note: any items marked "Requires Chef Service" require cooking onsite by one of our professional chefs.

Boxed Lunches

Our boxed lunches are a perfect way to feed a diverse group of people. The main event is a hearty sandwich made with all-natural ingredients. A seasonal side salad, such as a grilled vegetable salad, citrus-quinoa tabbouleh or cranberry walnut wild-rice salad accompanies each meal. We finish each meal with a healthy house-made dessert such as coconut rice pudding with rum-spiced mangoes or vegan chocolate truffles.

There is a minimum order of 10 per sandwich option.

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| \$13 | Vegan Harvest Burger - Beautifully-balanced! Sweet and earthy, this house-made vegetable patty is topped with creamy mushroom pate, fennel-onion marmalade and balsamic reduction, then served on a chewy Bavarian pretzel roll. |
| \$14 | CB&J - Our spin on the kid classic, but without the peanuts. Our version is prepared with freshly-ground cashew and almond butter balanced perfectly with our house-made citrus-cherry marmalade, served on a multi-grain ciabatta. |
| \$15 | Tuna Provencal - A sandwich that embodies the flavors of Provence. Delicately-flaked albacore tuna combined with roasted peppers, red onions, tomato, capers, olive oil, dill and lemon. Topped with a raisin-accented black olive tapenade and served on a multi-grain ciabatta. |
| \$16 | Curried Roast Turkey - Organic roasted turkey, red flame grapes, Granny Smith apples, dried apricots and cherries are dressed then served on grilled naan flatbread. Toasted Indian curry accents the silky flavors of the yogurt and mayonnaise dressing on each sandwich. |
| \$16 | Gaucha Bison Steak Sandwich - Marinated in chimichurri, a blend of fresh herbs, jalapeño and garlic, this grass-fed bison flank steak is grilled to medium-rare, thinly-sliced then served atop a chewy Bavarian pretzel roll. Garnished with house-made boursin cheese, roasted red peppers and spicy baby arugula, this sandwich is satisfying, yet lean. |
| \$16 | Mediterranean Chicken - Marinated and grilled free-range chicken topped with house-made roasted red pepper hummus, tangy feta and a black olive tapenade served on grilled naan flatbread. The satisfaction of clean yet comforting Mediterranean flavors. |

Cold Platters

For the DIY crowd, our platters are great for more casual events.

Each platter serves between 8 – 12 people.

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| \$50 | Caprese Ensalada - A colorful and contemporary take on the classic. This salad includes a beautiful assortment of refreshing green tomatoes, organic red and yellow cherry tomatoes and fresh mozzarella that have all been drizzled with truffle oil and accented with micro basil. A perfect balance between flavor, texture and color is reached when the accompanied toast points are used in tandem with house-made tomato chutney. |
| \$50 | Grilled Seasonal Vegetables with Balsamic Reduction - Assorted seasonal vegetables like asparagus, varietal squash, red onions, bell pepper and sweet carrots are delicately grilled and accompanied by balsamic syrup. The colors and flavors are rustic and beautiful! |
| \$57 | Mezze Platter - A Mediterranean masterpiece! A generous serving of four of our signature salads: A trio of hummus including roasted red pepper dill hummus, roasted garlic and basil hummus, and traditional hummus compose this masterful palate. Accompanied by our signature quinoa tabbouleh and served with crudités and grilled naan bread, this will satisfy as a meal or snack! |
| \$61 | Caribbean Charred Corn & Quinoa Chopped Salad - A culmination of island flavors that harmonize with fresh sweet corn, red onions, bell peppers, grape tomatoes and whole grain quinoa, that are then dressed in our signature pineapple-basil vinaigrette. |
| \$86 | Truffled Lentil Salad with Arugula and Market Vegetables - Stunning multicolored lentils are braised to perfection then tossed with roasted golden beets, haricots verts, purple fingerling potatoes, bell peppers and radishes. Served on a bed of frisee and baby lettuces then finished with white truffle vinaigrette. |
| \$88 | Baby Spinach Salad with Grilled Asparagus and Cranberry Walnut Wild Rice with Honey Mustard Vinaigrette - Brown and wild rices are tossed with dried cranberries and toasted walnuts in our walnut infused vinaigrette. Paired perfectly with grilled asparagus, haricots verts and grape tomatoes atop a bed of baby spinach. |

Protein Platters

Pair one of these flavorful proteins with a platter above for a complete custom meal. Served chilled and arranged on it's own platter.

Minimum order 10 servings per item.

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| \$7 | Grilled Five-Spice Chicken - Complex in flavor, yet so easy to enjoy, this tamari-marinated free range chicken is bold! An aromatic blend of ginger, clove, cinnamon and star anise pair perfectly with this boneless, skinless chicken breast that's char-grilled to perfection. |
| \$8 | Jamaican Jerked Chicken - Grilled free-range boneless, skinless chicken breasts infused with a rich marinade. Caribbean flavors come forward with a variety of spices from toasted coffee and clove to the freshness of jalapeño and scallions. |
| \$8 | Pan-Asian Steak - Char-grilled bison flank steak marinated in a wheat-free, tamari-lime marinade infused with fresh herbs accentuates this extremely lean yet hearty cut of meat. |
| \$8 | Moroccan Shrimp - Jumbo tiger shrimp peak in flavor amidst a bold marinade of garlic, paprika, ginger and cumin as they're lightly sautéed to perfection. |
| \$11 | Brown Sugar & Ginger-Rubbed Salmon - Spicy Dijon and Brown sugar accentuate the flavors of wild caught Coho salmon. Simplicity is the new sophisticated! |

Hot Entrées

Minimum order 10 servings per item.

\$5	Chickpea Chana Masala - A rich and flavorful Indian-inspired dish. Chickpeas are sautéed to incorporate a myriad of flavors that are then stewed in an aromatic blend of Indian spices with tomato and red onions, and served atop fluffy brown rice.
\$7	Chicken Piccata - A tender chicken breast is dredged in chickpea flour and pan-seared until golden and finished with a delicate white wine, lemon and caper sauce.
\$9	Ropa Vieja - Our lean, grass-fed Bison flank steak is slow-cooked in garlic, peppers, onions and tomatoes with hints of fresh herbs, until it falls apart.
\$10	Teriyaki Turkey Meatloaf - Ginger, jalapeño and shiitake mushrooms infuse this masterpiece made with antibiotic-free ground turkey. These individual loaves are perfectly complemented by a slightly sweet orange-tamari glaze.
\$11	Roasted Mahi Mahi Vera Cruz - This meaty, yet mild, fish is pan-seared then topped with a Mexican-inspired tomato stew. This hearty dish satisfies with hints of jalapeño, garlic and green olives that have been accented with cilantro and lime.
\$11	Chicken Paella with Saffron and Smoked Paprika Brown Rice - Savory and satisfying, this contemporary take on a Spanish classic combines the smoky flavors of crisp organic turkey bacon with the herbal notes of saffron. This dish truly satisfies! Accompanied by yellow and green squash with sautéed red bell pepper.

Hot Sides

Minimum order 10 servings per item.

\$3	Confetti Baked Brown Rice - A simple yet sophisticated side dish! A colorful assortment of vegetables speckle our signature fluffy baked brown rice.
\$3	Gingered Okinawan Sweet Potato - Parsnip Puree – Richly-colored purple sweet potatoes and fragrant parsnips combine to create a silky sweet experience that is accented by fresh ginger.
\$3	Shallot Sautéed Haricots Verts - Garden fresh French beans paired nicely with savory garlic and caramelized shallots.
\$3	Cauliflower Mash - This is a light and velvety blend of potatoes and cauliflower, infused with aromatic roast garlic with a hint of truffle oil.
\$3	Herb-Roasted Purple Fingerlings - Colorful purple fingerling heirloom potatoes are tossed with fresh herbs and roasted to accent any dish.
\$3	Sesame Snap Peas & Peppers - Crisp sugar snap peas, red bell peppers and scallions create a sexy sauté that is richly flavored with sesame oil and garnished with toasted sesame seeds.
\$4	Roasted Root Vegetables - A seasonal mélange of sweet root vegetables roasted to perfection and finished with a touch of fragrant tarragon and balsamic vinegar.
\$4	Grilled Asparagus with Sea Salt - These simply-prepared asparagus are grilled until crisp-tender and perfectly seasoned with sea salt.

Hot Sandwich Bar

Minimum order 10 servings per item.

\$8	Turkey Slider with Fennel Onion Marmalade - You can feel good about this burger made from ground turkey that is 100% antibiotic-free. Topped with a luscious blend of caramelized onions and fennel and served on a tasty pretzel roll.
\$9	Spicy Pulled Pork in Tart Cherry Sauce - Succulent organic Berkshire pork shoulder is slowly braised in orange juice and beer until it falls off the bone. Served with our house-made tart-yet-sweet dried cherry and vinegar-based BBQ sauce atop a chewy Bavarian pretzel roll.
\$11	Shiitake Lamb Burger with Citrus Mushroom Ragu - Not your ordinary burger! Flavorful ground lamb and shiitake mushrooms elevate this slider to an experience bursting with umami. This comfort burger is topped with slow-cooked citrus-infused mushrooms and served atop a chewy pretzel roll.
\$11	Ropa Vieja - Cuban inspiration speaks loudly in this sandwich! Our lean, grass-fed Bison flank steak is slow-cooked in garlic, peppers, onions and tomatoes with hints of fresh herbs, until it falls apart. Bold and flavorful, it's served atop a pretzel roll.