



Catering Menu

Savory Salads & Snacks

(\$6.99 per pound- Serves 4)

Gourmet Fruit Salad Fresh blueberries, black berries, raspberries, strawberries, peaches, pineapple and kiwi

Pasta Salad Artichoke, sun-dried tomato, and kalamata olive pasta salad with balsamic vinaigrette

Whole Wheat Cous Cous Salad with roasted seasonal vegetables and lemony vinaigrette

Mixed Greens Salad with pickled green beans, cranberries, candied pecans, blue cheese and light walnut vinaigrette

Greek Caesar Crispy romaine, tangy peppers, shaved carrot, olives, cucumber, tomato and Asiago-peppercorn dressing

Wedge Salad with shredded carrot, jicama, cucumber, tomatoes, and pesto ranch dressing

Assorted Kettle Chips smokey bbq, jalapeno, and regular. (\$12.75 per dozen)

Beef Empanadas with apricot- red pepper aioli (\$34 per dozen)

Elgin Jalapeno-Cheese Sausage Rolls with whole grain mustard (\$29.50 per dozen)

Saucy Soups

(\$38.50 per 1/2 Gallon - Serves 10-15)

Vegetable Tortilla with savory chicken, vegetables, pepper jack cheese, cilantro, lime, tortilla strips and avocado

Tomato Basil roasted tomatoes, pureed in vegetable stock, garlic, parmesan cheese and light cream

Hatch Green Chili Corn Chowder with chicken, pepper jack cheese, lime, tortilla strips, and avocado

Butternut Apple with roasted squash and apples, pureed in vegetable stock
Garnished with toasted pumpkin seeds

Ancho Chicken Chili with fresh vegetables, smokey spice and tender baked chicken.

Served with jalapeno cornbread

Minestrone with fresh basil pesto, tubetti pasta, ground turkey,
red kidney beans, and vegetables

Baked Potato Soup with apple smoked bacon, colby cheese, and green onions.

Served with cheddar scones

Satisfying Sandwiches

All platters made with fresh artisan bread and served with mayo and mustard.

Assortments allowed and encouraged! Choose your own or let us do the work.

(\$35-\$55 per platter - Serves 9)

Turkey Pastrami with tangy red cherry peppers, lettuce, tomato, red onion

Seasonal Chicken Salad with dried fruit, nuts, fresh herbs, mayo, whole grain
mustard, celery and onion \$55

Shredded Turkey with Apricot Chutney and French brie \$55

Brown Sugar Ham with baby swiss, lettuce, tomato and onion \$45

Angus Roast Beef with Horseradish onion Aioli and English Cheddar \$55

Egg Salad with fresh dill, red bell pepper, whole grain mustard, sweet relish
and scallions \$35

Sensational Sweets

(Per dozen)

Old Fashion Lemon Bars: made with a shortbread crust, fresh lemon curd
and powdered sugar \$21

Toffee-Oreo Brownie: Large Dutch cocoa brownie, crumbled Oreo
and butter toffee pieces \$19

Peanut Butter Mousse Bars: Butter cocoa crust topped with cream peanut
butter mousse and Snickers \$18

Gourmet Filled Cupcakes: Banana cream, chocolate strawberry,
lemon curd or chocolate hazelnut \$30

Buttercream Cupcakes: Chocolate, red velvet, Italian cream, zucchini apple,
strawberry or vanilla bean \$24

Cookies: Chocolate chip, chocolate-chocolate, white chocolate pecan,
snicker doodle, or peanut butter \$16

Chef's Choice Truffles: *made with fine chocolates, pure vanilla bean, seasonal filling
and fresh cream \$18*

***Catering available Wednesday - Saturday. Please allow 1-week notice on event. Delivery \$7-
\$10 for most areas. Gratuity
appreciated. Pay by check or credit through Google Checkout.***