

CATERING MENU

BREAKFAST

(minimum 10 people)

market vegetable frittata \$6

house-made granola with greek yogurt and honey \$6

pb, banana & honey \$4

seasonal muffins \$3

local coffee & organic tea \$4

LUNCH

SOUPS

(serves 8-12)

black bean soup \$40

chicken chili \$45

white bean + vegetable \$45

SALADS

(serves 10)

caesar salad \$30

arugula salad \$30

mixed garden greens \$25

asian cabbage with peanut dressing \$30

spreads platter + pita chips \$35

PANINI

\$10 each (minimum 10) served on ciabatta

fresh turkey ham with goat cheese & granny smith apples

house-made bbq chicken with sauerkraut

fresh mozzarella with tomato & fresh basil

house-made chicken tikka masala with fresh mozzarella

PASTA

\$11 per person (minimum 10)

chicken sausage bolognese

pad thai rice noodles, market vegetables with our house-made peanut sauce

BOX LUNCH

includes one panini or pizza, side mixed greens, chocolate chip cookie, and cold beverage

(water, organic iced tea or ginger lemonade)

\$19

SWEETS

(serves 10) on a platter for sharing

chocolate chip cookies \$30

triple fudge brownies \$40

slice cream-wich \$45

bread pudding \$45

pumpkin cheesecake (whole cake) \$50

* **SLICE** uses **hormone-free** chicken & **locally sourced** ingredients

ARTISANAL PIZZAS

\$12 per person (minimum 10 people) cut in bite-size pieces

the miki basil pesto, chicken sausage, goat cheese, sun-dried tomatoes, fresh tomatoes, fresh basil

the yuri truffled ricotta, sautéed shiitake, crimini and button mushrooms, local fresh mozzarella

the guru marinara, sautéed mushrooms, goat cheese, chicken sausage, local fresh mozzarella

the bomb spicy chicken tikka masala, local fresh mozzarella

simpleton marinara, local fresh mozzarella, fresh basil

novice pesto basil pesto, local fresh mozzarella, sun-dried tomatoes, fresh basil

advanced mushroom marinara, sautéed mushroom combo (shiitake, crimini, button), local fresh mozzarella

intermediate goat cheese marinara, caramelized onions, fresh arugula with lemon-mustard dressing, goat cheese

skilled eggplant sun-dried tomato pesto, sautéed eggplant, local fresh mozzarella, kalamata olives

professional bbq marinara, house-made BBQ chicken, jalapeños, local fresh mozzarella

master chicken marinara, chicken sausage, red peppers, caramelized onions, local fresh mozzarella

AFTERNOON SNACKS & SIDES

(serves 10) \$15

roasted brussel sprouts

roasted broccoli with almonds

marinated mozzarella with artichokes

house-made coleslaw

pesto pasta salad

house-marinated olives

mini chicken sliders on brioche (10 for \$30)

BEVERAGES

HOUSE-MADE DRINKS

(pitcher serves 8-10) \$25

ginger lemonade

organic iced tea

COFFEE & TEA

(serves 10-12) \$25

irving farms coffee

serendipitea teas

* WE DELIVER LOCAL CRAFT ALES & WINES



SPECIALTY OPTIONS

SUPERFOOD \$35pp

baked wasabi pea-encrusted tofu

kale & spinach salad

roasted beets and sweet potato

deviled eggs

broccoli & tomato salad

nut & berry yogurt parfait

FARM TO TABLE \$30pp

chicken pot pie or roast chicken

roasted seasonal vegetables

house-made coleslaw

southern potato salad

sweet corn bread

seasonal fruit cobbler