

# Brunch

## LUXE BREAKFAST PACKAGE

Start the day off with a crowd-pleasing breakfast assortment. The Luxe Breakfast Package includes:  
Breakfast Pastry Platter (VG) (apple turnovers, cherry turnovers, butter croissants, chocolate croissants, Belgian waffles and cream cheese Danishes)  
Bagel and Cream Cheese Platter (VG) (everything, sesame and plain bagels with whipped cream cheese)  
Fresh Fruit Platter (V)(PF) (strawberries, cantaloupe, honeydew, pineapple, blueberries and grapes)  
Hot-Brew Coffee Bundle (coffee [caffeinated and decaffeinated], half and half, hot cups with lids, sleeves, sugar and stevia packets, and stir sticks)  
Orange Juice  
SERVES 8  
\$200

## FAVORITES

### Bagels & Cream Cheese

\$55

An assortment of everything, sesame and plain bagels served with whipped cream cheese is the perfect start to a morning. Vegetarian.  
12 EACH

### Pastry Platter

\$70

An assortment of crowd-pleasing pastries: apple turnovers, cherry turnovers, butter croissants, chocolate croissants, Belgian waffles and cream cheese Danishes. Vegetarian.  
12 EACH

### Fresh Fruit Platter

\$75

A refreshing, colorful mix of strawberries, cantaloupe, honeydew, pineapple, blueberries and grapes. Vegan and paleo-friendly.  
SERVES 8

### Classic Cheese Platter

\$75

ARoth 3 Chile Pepper Gouda, Deer Creek 18-Month Cheddar, Emmi Single-Source Emmentaler and Sartori Herbes de Provence BellaVitano with red and green seedless grapes and 34 Degrees Original Crisps.  
SERVES 8

### Mini Muffin Platter

\$45

Bite size assortment of mini muffins with a variety of flavors from banana nut, blueberry and more.  
36 EACH

### Donuts

\$45

Add a bit of sweets to your breakfast spread with a dozen assorted donuts.  
12 EACH

### Cereal Bar

Pick 3 of your favorite cereals for the ultimate cereal bar. The bar includes: your choice of 3 cereals, (3) glass jars, (3) scoops, (2) liters of milk, ice bin for milk, (8) disposable bowls, (8) disposable spoons, (3) small bowls of bananas, blueberries and strawberries.

SERVES 12

\$150

## BEVERAGES

### Mimosa Bar

\$120

This mimosa bar includes: (1) liter of orange juice, (1) liter of cranberry juice, a variety of fruits, fruit container, ice bucket, champagne bucket, glassware and straws. (you provide the alcohol)  
SERVES 8

### Bloody Mary Bar

This bloody mary bar includes: (2) liters bloody mary mix, a variety of garnishes, garnish container, ice, ice bucket, shaker, glassware and straws. (you provide the alcohol)  
SERVES 8

### Orange Juice

\$12

1 liter

### Cranberry Juice

\$12

1 liter

### Lemonade

\$12

1 liter



# Lunch & Dinner

## LUXE SANDWICH PACKAGE

Classic and creative sandwich combos take center stage in this lunch spread, accompanied by crowd-pleasing sides, cookies and more:  
Chef-Created Sandwich Platter (Chicken, Arugula & Goat Cheese [grilled chicken breast, arugula, goat cheese, grilled red onion and red pepper pesto aioli], Farmhouse Ham & Brie [smoked ham, brie, arugula, peach jam and balsamic glaze] and Four Season Caprese [VG] [fresh mozzarella, roasted tomato, basil pesto and balsamic glaze])  
Bistro Pasta Salad (VG) (farfalle pasta with feta, zucchini, artichoke, Kalamata olives and sun-dried tomato in a Mediterranean vinaigrette)  
Shaved Brussels and Kale Slaw (VG) (curly-leaf kale and shredded Brussels sprouts with toasted almonds, parmesan and honey-Dijon dressing)  
Bagged Potato Chips (VG)  
Assorted Cookies (chocolate chip, peanut butter and oatmeal raisin)

\$250

## SANDWICHES

### Sandwich Platter

\$150

Classic flavor combos on ciabatta rolls create the ultimate sandwich platter. Features Chicken, Arugula & Goat Cheese (grilled chicken breast, arugula, goat cheese, grilled red onion and red pepper pesto aioli), Farmhouse Ham & Brie (smoked ham, brie, arugula, peach jam and balsamic glaze) and Four Season Caprese (VG) (fresh mozzarella, roasted tomato, basil pesto and balsamic glaze).  
SERVES 8

### Build Your Own Sandwich

\$150

Build your own sandwich platter is great for any large size group. This platter includes: a dozen sandwich buns, a variety of deli meats and cheeses, a condiment tray with lettuce, tomato, onion, green peppers, pickles and banana peppers. Served with mayo and mustard packets.  
SERVES 12

### Vegan Sandwich Platter

\$150

A lineup of our customer-favorite vegan sandwiches: TTLA (tempeh "bacon," tomato, lettuce, avocado and vegan garlic aioli on ciabatta), Vegan "Chicken" Salad (vegan "chicken" salad, tomato and spring mix on a vegan croissant) and Mediterranean Falafel Wrap (falafel, hummus, cucumber, red bell pepper, tomato and kale in a whole wheat tortilla). Vegan.  
SERVES 8

### Sandwich Box Lunch

\$25

Great for smaller gatherings! This box lunch includes: your choice of chicken, turkey, tuna or vegetarian. Served with chips or a salad.  
SERVES 1

## PLATTERS

### Mediterranean Platter

\$80

Classic hummus, baba ghanoush, dolmas and tabbouleh served with cubed feta, mixed olives, cucumber and carrot. Vegetarian.  
SERVES 8

### Vegetable Crudités & Hummus

\$75

Broccoli, cauliflower, bell pepper, cucumber, celery, carrot, radish and cherry tomatoes with creamy hummus for dipping.  
SERVES 8

### Caprese Platter

\$80

An impressively simple classic with layers of juicy tomatoes, fresh mozzarella and fresh basil. Balsamic vinaigrette served on the side. Vegetarian. on the side. SERVES 8

### Fresh Fruit Platter

\$75

A refreshing, colorful mix of strawberries, cantaloupe, honeydew, pineapple, blueberries and grapes.  
SERVES 8

### Party Pinwheel Platter

A trio of wraps cut into party-ready pinwheels – featuring Roast Beef & Cheddar (roast beef, cheddar, pickled red onion, pepperoncini and horseradish cream cheese)\*, Pesto Chicken (pulled chicken, fresh basil, cream cheese, basil pesto, and parmesan) and Grilled Vegetable (zucchini, yellow squash, red bell pepper, eggplant, red onion, mushroom and cream cheese).

SERVES 8

\$90

# Lunch & Dinner

## SALADS

### **Cobb**

Crunchy romaine with uncured bacon, hard-boiled egg, grape tomatoes, crumbled blue cheese and croutons. Ranch dressing served on the side. Made with cage-free eggs. Bacon made without synthetic nitrates or nitrites.

SERVES 8

### **Cranberry Pecan**

Field greens topped with pecans, dried cranberries and creamy goat cheese. Balsamic vinaigrette served on the side.

SERVES 8

### **Greek**

Crunchy romaine lettuce with cucumber, tomato, red onion, seasoned feta, olives and sliced pepperoncini. Mediterranean vinaigrette served on the side.

SERVES 8

### **Sesame Ginger**

Spring mix topped with carrot, cucumber, red bell pepper, sliced orange, cilantro, almonds and crispy garlic. Sesame ginger dressing on the side.

SERVES 8

### **Caesar**

Crunchy romaine lettuce with hard-boiled egg, shredded parmesan, croutons and lemon wedges. Traditional Caesar dressing on the side. Made with cage-free eggs.

SERVES 8

### **Broccoli Crunch**

Crisp broccoli tossed with uncured bacon, cashews, sunflower seeds, raisins and red onion in a creamy poppyseed dressing. The perfect side for any casual meal.

SERVES 8

\$80

\$75

\$75

\$75

\$75

\$75

### **BISTRO PASTA SALAD**

Perfectly cooked farfalle pasta tossed with feta, zucchini, artichoke, Kalamata olives and sun-dried tomato in a Mediterranean vinaigrette.

SERVES 8

### **Smoked Mozzarella Pasta Salad**

Perfectly cooked penne pasta with diced smoked mozzarella, roasted red pepper, spinach and parmesan in a creamy dressing.

SERVES 8

### **Classic Potato Salad**

Creamy red potatoes with celery, onion and parsley, tossed with Dijonnaise dressing.

SERVES 8

### **Sonoma Chicken Salad**

Creamy chicken salad studded with grapes, pecans and poppy seeds.

SERVES 8

### **Classic Chicken Salad**

A traditional version made with diced chicken and a creamy dressing, with parsley, celery and onion for some crunch.

SERVES 8

### **Curry Chicken Salad**

A curry-spiked version of a creamy chicken salad with carrot, almonds, raisins and green onions.

SERVES 8

### **Classic Coleslaw**

Shredded green cabbage and carrot tossed with a creamy, tangy dressing

SERVES 8

\$75

\$75

\$60

\$80

\$80

\$80

\$60

# Desserts

## CAKES

### Custom Cake

Looking for a cake that is one-of-a-kind to match your style or theme? Then this cake is for you! Choose from over 20 delicious flavors and any style you can imagine. Larger sizes available upon request.  
SERVES 10-14

NA

### Strawberry Shortcake

\$75/\$120

Sweet, juicy strawberries and whipped cream layered with moist vanilla cake for a refreshing take on the classic. Made with ingredients you can trust – unbleached, unbromated flour, cage-free eggs, and no hydrogenated fats or high-fructose corn syrup.  
SERVES 8 or 15

### Chocolate Dream Cake

\$75/\$120

A chocolate lover's dream. Three layers of moist chocolate cake filled with rich chocolate mousse and vanilla buttercream, then coated with a layer of more vanilla buttercream. Rosettes of creamy chocolate ganache and dark chocolate shavings finish the cake. Made with ingredients you can trust – unbleached, unbromated flour, cage-free eggs, and no hydrogenated fats or high-fructose corn syrup.  
SERVES 8 or 15

### Tiramisu

\$120

Espresso-soaked ladyfingers layered with mascarpone whipped cream and finished with a dusting of cocoa powder. A classic Italian dessert – sized right for any gathering. Made with ingredients you can trust – unbleached, unbromated flour, cage-free eggs, and no hydrogenated fats or high-fructose corn syrup.  
SERVES 15

### Berry Chantilly Cake

\$75/\$120

Delicate layers of vanilla cake, topped and filled with fresh berries and frosted with creamy almond mascarpone frosting. Made with ingredients you can trust – unbleached, unbromated flour, cage-free eggs, and no hydrogenated fats or high-fructose corn syrup. Vegetarian. Pairs well with Presto Prosecco Rosé.  
SERVES 8 or 15

### Almond Cake

\$120

A variation of a classic tiramisu – ladyfingers layered with creamy mascarpone, then topped with toasted almonds and an amaretti cookie crumble. Made with ingredients you can trust – unbleached, unbromated flour, cage-free eggs, and no hydrogenated fats or high-fructose corn syrup.  
SERVES 8

## CUPCAKES

Mini or regular sized cupcakes are all special ordered with your desired frosting and flavor. With over 20 delicious flavors to choose from you can customize to please your taste buds. Cupcakes can be designed and decorated with your style or theme in mind for an additional charge. (pricing varies)

## HANDHELDS

### Cake Pops

\$100

A dozen cake pops with your choice of flavor and color.  
12 EACH

### Chocolate Chip Cookies

\$50

The ultimate chocolatey cookies with a melt-in-your-mouth center and crispy edges. Made with butter and unbleached and unbromated flour.  
15 EACH

### Chocolate Covered Strawberries

\$50

A dozen strawberries dipped and chocolate and drizzles with white chocolate.  
12 EACH

### Assorted Cookies

\$50

A trio of chocolate chip, peanut butter and oatmeal raisin cookies sure to win over your guests. Made with unbleached and unbromated flour.  
15 EACH

### French Macaroons

\$75

The stars of any dessert table, these macs are made to order and can be customized with a variety of colors, flavors and fillings.  
12 EACH

### Brownies

\$70

Brownies for a house divided – with nuts or without – both with the perfect crinkly crust. Made with butter, semisweet chocolate and unbleached and unbromated flour.  
12 EACH