













# **CATERING MENU**

Our menu features cravable classics to cover all the bases. Items serve 8 guests.

**BRUNCH** 

#### **Crullers**

glazed, sprinkles, chocolate, cinnamon sugar

#### **Bacon Taco**

egg, cheese, potato, bacon, flour tortilla

#### Burrito

chorizo, potato, chipotle mayo, eggs, cheddar, flour tortilla

#### **Breakfast Sandwich**

egg and cheese on Cuban bread

#### **Breakfast Sandwich**

bacon, egg and cheese on Cuban bread

# **Bagel Box**

plain or everything with choice of scallion cream cheese, lettuce, tomato, onion, capers **DELI** 

#### **Rotisserie Chicken Salad**

garlic aioli, dijon, red onion, celery, rotisserie chicken

## Chimichurri Chicken Salad

pulled rotisserie chicken, chimichurri

#### Hummus

za'atar pita chips

**SANDWICHES** 

# Veggie

seasonal veggies

#### **Chicken Caesar**

roasted chicken, tahini dressing, little gems, baby kale, grana padano

#### **Chicken Salad**

little gems, grape tomatoes, red onions, lemon vinaigrette

## **Fried Chicken Schnitzel**

lettuce, tomato, pickles, aioli

#### **Ham & Cheese**

jamon de Paris, lettuce, tomato, aioli

**SALADS** 

#### **House Salad**

mixed greens, crispy grains, green goddess dressing

ADD SHRIMP, CHIMICHURRI CHICKEN

### **Tahini Caesar**

little gems and kale with a mountain of grana padano and rustic croutons ADD GRILLED CHICKEN

# Chopped Bacon Chicken Ranch Wedge

iceberg, croutons, tomato, onion, blue cheese

SIDES

# **Roasted Mushrooms**

thyme, rosemary, garlic butter

## **Seared Broccolini**

chili, garlic confit, lemon

#### **Three Cheese Macaroni**

grana padano, cheddar, provolone with garlic breadcrumbs

#### **House Pickles**

half sour cucumbers with onions and fennel

# **Cured Castelvetrano Olives**

red chili flake, fennel pollen

MAINS

#### **Rotisserie Chicken**

all natural, free-range, slow-roasted, salsa verde

#### Chicken Paillard

grilled thin breast

#### Fried Chicken Schnitzel

panko-crusted with mustard sauce

HORS D'OEUVRES

### **Cheese and Charcuterie**

olives, berries, dijon, honey

**CANAPES** 

#### Ricotta Toast

florida honey, sourdough, hazelnuts

#### **Mushroom Toast**

pickled fennel, gremolata, focaccia

#### **Salmon Gravlax Toast**

caperberries, pickled red onion

#### Chimichurri Chicken

scallions, crostini

#### Jambon de Paris

dijonnaise, swiss, sourdough

#### Ceviche

salmon, cucumber, cilantro

#### Hummus

cucumber, crispy quinoa

# **DRINKS**

Our bar team creates special house cocktails, zero-proofers and perfect wine selections to enhance your event.

COFFEE	King State	ZERO-PROOFERS	COCKTAILS large batched cocktails perfect for	WINES BY THE BOTTLE here's just a snapshot, let us select a
Big Willa Latte		Ginger Beer	enjoying with friends at home	spread for your guests from our bottle list
king state espresso, milk	(	fresh ginger with citrus	Mimosa Kit	Prosecco
oat / almond		Willa's Tonic	bottle of sparkling wine with choice	riosecco
vanilla / simple / chocolate / se	easonal	lemongrass, lavender, citrus	of orange or grapefruit juice	Champagne
Drip Coffee		Soft Sangria	Willa's Fix	Still Rosé
fresh brewed		pomegranate, cinnamon, tonic	seasonal house seltzer with vodka	Sparkling Rosé
Cold Brew		Green Juice		
king state coffee		apple, pineapple, parsley, kale, spinach, celery, ginger	Strawberry Aperol Spritz aperol, sparkling wine,	Sauvignon Blane
		kale, spillacii, celely, giligei	soda, orange	Chateau de Fontenille
ORGANIC TEA	Rishi organic			
			House Negroni	Chardonnay
Iced Tea			tangueray, campari,	
black / hibiscus blueberry			house vermouth	Cotes du Rhone
				Pinot Noir
				Cabernet Sauvignon







# **DESSERT & CAKES**

All orders are scratch made in house by our team led by Pastry Chef Cheyenne Gibson.

**CLASSIC CAKES** 

# **Funfetti Birthday Cake**

vanilla or buttercream icing with sprinkles or piped icing decoration

#### **Chocolate Cake**

vanilla or buttercream icing with chocolate ganache, topped with sprinkles or piped icing decoration

#### **Classic Carrot Cake**

cream cheese frosting and carrot jam

## **Strawberry Lemon Cake**

strawberry frosting and lemon curd

cake sizes: 6" serves 8-10 guests 9" serves 14-16 guests



BITE SIZES

### **Assorted Petit Fours**

classic cakes

cookies

brownies

cupcakes

macarons

WILLA'S FAMOUS TOWER OF PASTRY POWER

## Croquembouche

puffed pastry filled with creme, drizzled with caramel

A classic French dessert that means "crunch in the mouth", with chocolate or vanilla cremefilled pâte á choux are fipped in caramel then stacked high.







