

SPRING BITES

Seasonal specialties available for a limited time!
Ideal for group sizes between 6 to 12

SALAD PLATTERS

Seasonal Spring Salad Platters

Salmon Nicoise Salad Platter | \$8.50pp

Salmon Berry Beet Salad | \$8.50

Chicken Cobb Salad | \$7.50

Chicken Spring Pea Pasta Salad | \$7.50

Grilled Steak Green Goddess | \$9.25

SPRING BEVERAGES

Iced Tea Menu

great addition to breakfast & lunch catering,
can also be made unsweetened or as aqua
fresca

Small (serves up to 10) \$20

Large (serves up to 30) \$45

Classic Arnold Palmer

half sweet tea, half in house made lemonade

Raspberry Mint

sweet tea steeped with fresh raspberries &
mint

Mango & Pineapple

sweet tea steeped with mango & finished
with a touch of pineapple juice

Citrus Tea

sweet tea steeped with fresh lemon, lime &
mint, for a bright flavor

Blackberry & Pomegranate

English breakfast tea steeped with blackberry
& pomegranate seeds

Spring Tea Sandwiches

grilled sourdough, herb whipped goat
cheese, marinated cherry tomatoes,
crispy pancetta lardons, micro-basil &
balsamic glaze

herbed focaccia, sauteed ramps,
caramelized mushrooms, roasted
portobello mushrooms, sundried
peppers, shaved parmesan cheese,
parsley oil.

multigrain bread, smoked turkey, triple
cream brie, alfalfa sprouts, English
cucumber, tarragon black pepper butter

butter toasted pretzel roll, lemon fennel
crab salad, arugula, beefsteak tomatoes

small platter (feeds 6-8) \$40

large platter (feeds 10-12) \$70

SNACKS

Spring Parfaits | \$3 each

mini mixed berry & zabaglione parfaits
with ladyfinger cookie crumbs

Nutella & Banana Spring Roll

with strawberry coulis dipping sauce

small platter (feeds 6-8) \$20

large platter (feeds 10-12) \$35

Guava & Cheese Empanadas | \$2.50 each

mini empanadas served with ginger
cinnamon sugar

Stuffed Pimento Jalapenos

baked jalapeno poppers stuffed with
pimento cheese and ranch drizzle

small platter (feeds 6-8) \$25

large platter (feeds 10-12) \$40

