



## CATERING MENU

### COFFEE + TEA + Beverages

\$30 per gallon. Serves 10-12 people.

- House Coffee or Decaf (our coffee offerings are seasonal and regional)
- Black, Green, or Hibiscus Berry Tea (Hot or Iced)
- Orange Juice \$3.00
- Apple Juice \$2.50

Individual bottles of Boylan Soda \$2.50 (Varieties below)

- Cola
- Diet Cola
- Root Beer
- Ginger Ale
- Cream Soda

Individual bottles of MASH Juice Spritzers \$3

- Pomegranate Blueberry
- Grapefruit Citrus
- Mango Blood Orange
- Lemon Peel Ginger Root

### BREAKFAST

Oatmeal Bar <sup>Ⓟ</sup> | \$5 per person or \$45 for 12 people [ <sup>Ⓞ</sup>Oats can be requested]

Brown sugar, dried fruit, cinnamon, granola <sup>Ⓝ</sup>, milk

Yogurt Bar | \$5 per person or \$45 for 12 people

Dried fruit, cinnamon, granola <sup>Ⓟ</sup><sup>Ⓝ</sup>, milk, candied nuts, honey

Pastries | \$3 per person or \$24 for a dozen

Croissants, muffins, breads, and bars

American Breakfast | \$5.50 per person (minimum of 12 people)

Eggs <sup>Ⓞ</sup> or tofu scramble (upon request) <sup>Ⓟ</sup><sup>Ⓞ</sup>, bacon <sup>Ⓞ</sup>, toast

Farmhouse Breakfast | \$8.50 per person (minimum of 12 people)

Turkey or pork sausage <sup>Ⓞ</sup>, bacon <sup>Ⓞ</sup>, scrambled eggs <sup>Ⓞ</sup> or tofu scramble (upon request) <sup>Ⓟ</sup><sup>Ⓞ</sup>, biscuit and assorted fruit platter

Assorted Fruit Platter <sup>Ⓟ</sup><sup>Ⓞ</sup> | \$54 for a dozen people

## APPETIZERS

\$24 per dozen. We recommend three and a half pieces per person.

Roasted Vegetable Crostini ⑤  
Smoked Salmon Mousse Crostini  
Veggie Spring Rolls ⑤  
Chicken Skewer ⑥  
Shrimp Skewer ⑥  
Hummus and Vegetable platter ⑥ ⑤  
Fruit and Cheese platter (pricing varies)

## SANDWICHES

\$12.50 per person. Minimum of 12 people. Platter includes side salad and root vegetable chips (other kinds of chips available upon request).

Gluten-free breads available upon request (may vary in price).

### General Tso's Chicken or Tofu ⑤ Sandwich

roasted broccoli, pickled radish, scallion

### Smoked Turkey

smoked turkey dijon mustard brie on croissant

### Hummus Sandwich (with seasonal vegetables) ⑤

## BUFFET LUNCH OR DINNER

\$15 per person. Minimum of 12 people.

Your choice of 1 protein (can be split with another choice if a vegetarian option is needed), 1 Side, 1 Veggie, Soup or Salad

Protein | Carolina rainbow trout ⑥, pan seared tofu ⑤ ⑥, grilled skinless chicken breast ⑥, or herb roasted chicken ⑥

Sides | mashed potatoes ⑥, quinoa ⑥, candied sweet potatoes ⑥, macaroni and cheese, or roasted potatoes ⑥ [All sides can be made vegan upon request]

Veggies | seasonal roasted vegetables, green beans, cauliflower, or maple glazed carrots [all veggies items are made gluten free and vegan]

Soup or Salad | seasonal soup or mixed green salad with seasonal vegetables and herb vinaigrette *[all items salad gluten free and vegan, and soups upon request]*

## **DESSERT**

**CAKE** *(Cake must be ordered 5 days in advance)*

Carrot cake | ¼ sheet \$45 (serves 12 people), ½ sheet \$100 (serves 24 people)

Chocolate layer cake | ¼ sheet \$45 (serves 12 people), ½ sheet \$100 (serves 24 people)

**COOKIES** *(order by the dozen or half dozen if you want an assortment)*

Gluten free chocolate chip cookies | \$2 each serving

Double chocolate cookie | \$2 each serving

Oatmeal Raisin | \$2 each serving

Chocolate brownies | \$3 each serving

### **PASTRIES & DESSERT BREADS**

Banana bread | \$3 each serving

Pound cake (seasonal flavors) | \$4 each serving

Scones (seasonal flavors) | \$3 each serving

Coffee cake | \$3 each serving

### **MUFFINS**

Muffins (seasonal flavors) | \$3 each serving

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*Orders must be confirmed within 72 hours of the anticipated event to ensure fulfillment.*

*Beer and wine may be brought in for private events only. There is a \$5 corkage fee per bottle.*