LUNCH

Choose from a template of successful sample menus for your planning purposes. We will custom create a menu focused on seasonality and culinary variety that meets your needs.

**The Duet - $30**
- Sablefish *cucumber relish*
- Pancetta Wrapped Chicken
- Sautéed Green Beans *caramelized onions*
- Mediterranean Israeli Cous Cous Pasta Salad
- Mixed Greens *spiced apples, brie, walnuts, orange black pepper dressing*
- Homemade Garlic Rolls
- Chocolate Walnut Baklava

**Beef Medallions - $25**
- *stone ground mustard sauce*
- Roasted Cauliflower and Carrots
- Smashed Red Potatoes
- Wedge Salad *blue cheese, tomatoes, chick peas, creamy blue ranch*
- Fresh Baguette
- Berry Tart

**Grilled Salmon - $20**
- *cilantro gremolata*
- Brown Rice Pilaf
- Sautéed Asparagus and Mushrooms
- Romaine Salad *oranges, avocado, almonds, cumin-lime vinaigrette*
- Herb Focaccia
- Peanut Butter Chocolate Truffles

**Cuban Spiced Pork - $18**
- Sweet and Russet Potatoes
- *tomatoes, green chilies*
- Apple-Fennel Coleslaw
- Cornbread Muffins *honey butter*
- Coconut Caramel Macaroons

**Chicken & Vegetable Pasta - $16**
- Marinated Chicken *sautéed zucchini, red peppers, mushrooms, parmesan cream sauce*
- Spinach Salad *cucumber, tomato, feta, balsamic vinaigrette*
- Rosemary Rolls
- White Chocolate Brownies

**Grilled Lime Chicken - $16**
- Spanish Rice *black beans, corn and peppers*
- Spinach Salad *julienned red peppers, carrots, jicama, rice wine vinaigrette*
- Sesame Bread
- Lemon Bars

**Sandwiches & Wraps - $14**
- Potato Salad *lemon herb vinaigrette*
- Caprese Chop Salad *tomato, basil, fresh mozzarella*
- Chips
- Chocolate Toffee Cookies

**Afternoon Snacks**
- Charcuterie Plate - $8
- Cheese Plate - $5
- Homemade Chex Mix/Savory Popcorn - $2
- Fruit Skewers - $3
- Crudité & Dip - $3
- Candy Station - $2.50
- Treats/Cookies - $1.50

Go-green compostable service - $1 per person
$200 minimum per order ~ Delivery and sales tax additional ~ Expert staffing available