2025 PARTY DELIVERY MENU

ALL ITEMS MUST BE ORDERED

SMALL (10-15 GUESTS) LARGE (20-25 GUESTS) OR BY THE DOZEN WHERE STATED.

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED, AND NON-GMO WHEREVER POSSIBLE.

GF=GLUTEN FREE DF=DAIRY FREE V=VEGETARIAN VG=VEGAN

Breakfast/Brunch

(Minimum Order - 1 Dozen Per Item)

Fruit Skewers (GF, DF, VG)

Farm Fresh Fruit on Skewers

Mini Parfaits

(1 Flavor Per Dozen)

Berry & Granola Parfait (V)
Mixed Berries, Granola, Greek Yogurt
Pineapple & Raspberry Parfait (GF, V)
Raspberry Coulis, Vanilla Greek Yogurt

Breakfast Pastries (V)

Croissants, Chocolate Croissants, & Danish with Butter, Jam

Breakfast Tarts (V)

Egg Custard in Flaky Pastry

Deviled Eggs (GF)

ADD: Imperial Osetra or Beluga Hybrid Caviar

Mini Frittata (GF) OR Quiche

(1 Flavor Per Dozen)
Potato & Bacon
Spinach & Feta (V)
Sun Dried Tomato + Mozzarella (V)
Four Cheese Truffle (V)

Smoked Salmon Platter

SMALL or LARGE

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Cream Cheese, Fresh Dill, Sliced Lemons, Cucumbers, Melba Toast or Mini Bagels

ADD: Imperial Osetra or Beluga Hybrid Caviar

Appetizers/Hors D'oeuvres

(Minimum Order - 1 Dozen Per Item)

-Watermelon Boats with Feta Whip and Mint Puree (GF, V)

- Caprese Skewers with Basil Pesto (GF, V)

-Crostini with Ricotta & Caramelized Mushrooms (V)

-Cucumber Boats with Avocado & Red Pepper (GF, DF, VG)

-Smoked Salmon Rose on Potato Pancake (GF)

-Mini Crab Cakes with Lime Dill Aioli (DF)

-Mini Lobster Rolls on Toasted Brioche Roll with Mayo & Chive

-Truffled Mushroom Risotto Arancini (GF, V)

-Sweet Potato Bites with Blackberry Relish (DF, VG)

-Dates OR Apricots wrapped in Bacon (GF, DF)

-Charred Pineapple Bacon Bites(GF, DF)

-Everything Bagel Pigs in a Blanket OR Pigs in a Pretzel with Grain Mustard

-Chicken Satay Skewers with Thai Peanut Sauce (GF, DF)

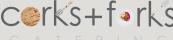
-Asian Turkey Meatballs Glazed in Soy (DF)

-Mini Turkey Sliders with Savory Tomato Jam and Arugula

-Beef Tenderloin Sliders with Boursin Cheese and Mushroom Duxelles

-Beef Medallion Skewers with Horseradish (GF)

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Signature Dishes

Pineapple Shrimp Tower (GF, DF)

Large Wild Caught Shrimp Cocktail Sauce, Meyer Lemon Aioli Served in a Tower of Pineapple

The Bacon Tree (GF)

Skewered Strips of Bacon Display Regular, Pepper Ranch, Porcini, Sweet Sriracha, Maple, Mexican

Grazing Boards/Platters

MALL or LARGE

Dips with Chips OR Crudité Platter or Crudité Cups

(Choose 2 Dips)

Guacamole, Salsa with Tortilla Chips OR Crudité Hummus, Roasted Red Pepper, Sun Dried Tomato, Herbed Cheese, Smoked Fish w/Pita Chips OR Crudité

Specialty Dips

NEW French Onion Dip w/ House Made Chips OR Crudité (GF, V) NEW Thai Peanut Dip w/Lotus Chips OR Crudité (GF, DF, VG)

Cheese Board or Cheese Cups (V)

Assorted International Cheeses Seasonal Fruit, Jam, Mixed Nuts, Crackers

Cheese & Charcuterie Board or Cheese & Charcuterie Cups

Assorted International Cheeses & Cured Meats Grapes, Jam, Smoked Olives, Mustard, Crackers, Crostini

Mediterranean Board

Hummus, Dolmades, Falafel, Roasted Red Peppers, Olives, Salami, Manchego, Feta Cheese, Pita Bread

Grilled Veggie Platter (V)

A Vibrant Display of Seasonal Vegetables. Bell Peppers, Zucchini, Egaplant, Asparagus, Portobello Mushrooms, Served with Garlic Aioli OR Pesto

Premium Seafood Platter (GF)

Blue Point Oysters, Maine Lobster, Large Shrimp Stone Crab Claws OR King Alaskan Crab Legs, Cocktail Sauce, Lime Dill Aioli, Mustard Sauce, Fresh Lemons ADD: Imperial Osetra or Beluga Hybrid Caviar

Smoked Salmon Platter

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Fresh Dill, Sliced Lemons, Cucumbers, Melba Toast or Mini Bagels ADD: Imperial Osetra or Beluga Hybrid Caviar

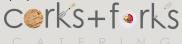
Sushi Display (GF) (Requires 48 Hours' Notice)

Assorted Sushi, Soy Sauce, Pickled Ginger, Wasabi, Chopsticks

Fruit Platter (GF, DF, VG)

Seasonal Fruits

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Sandwich Platters SMALL or LARGE

Choose 2 for SMALL or choose 3 for LARGE Can also be served BOXED All served with pickles & chips (GF Bread available by request)

Roast Turkey, Cranberry, Sprouts on Wholegrain (DF) Chicken Salad, Apple, Celery, Walnuts on Baguette (DF) Baked Ham+Brie, Honey Mustard on Sour Dough Roast Beef, Arugula, Horseradish on Rye (DF) **Smoked Salmon**, Herbed Cream Cheese, Micro Greens on Bagel Roasted Veggies, Pine Nut Pesto on Focaccia (DF, VG) **Tuna Salad** or **Egg Salad** on Sourdough (DF)

Lobster Roll Platter

Maine Lobster Rolls on Brioche Roll

Salad Bowls

SMALL or LARGE

Fresh Garden Salad (GF, DF, VG)

Mixed Greens, Tomatoes, Cucumbers, Celery, Avocado, Vinaigrette Grain Salad (GF, DF, VG)

Quinoa, Farro, Carrots, Red Cabbage, Fresh Basil, Sunflower Seeds, Fuji Apple Dressing Pineapple & Napa Cabbage Slaw (GF, DF, VG)

with Young Mango, Green Onions, Roasted Peanuts, Thai Basil Sweet & Sour Dressing Classic Caesar Salad (V)

with Sourdough Garlic Croutons, Shaved Parmesan, Caesar Dressing Greek Salad (GF, V)

Cucumbers, Tomatoes, Onions, Feta, Olives, Fresh Mint, Red Wine Vinaigrette

ADD: Chicken Breast, Smoked Salmon, Shrimp, Feta Cheese, Goat Cheese, Tofu **ADD:** Lobster, Skirt Steak

Hot Food SMALL Half Pan or LARGE Full Pan Mediterranean Meatballs with Sun-Dried Tomato Sauce Organic Chicken Tenders with Ketchup, Mustard OR Meyer Lemon Aioli (DF) Truffled Mac and Cheese (V)

Desserts

(Minimum Order - 1 Dozen Per Flavor)

Mini Cinnamon Donuts (V)
Mini Donuts with Cinnamon Sugar

Mini Cupcakes (V)

*Vanilla *Red Velvet *Chocolate *Carrot Cake

Fresh Baked Gourmet Cookies (V)

*Oatmeal Cinnamon Raisin *Dark Chocolate Sea Salt *Macadamia White Chocolate *Peanut Butter Brittle

French Macarons (GF, V)

*Strawberry Hibiscus *Salted Caramel *Blueberry Pie *Pistachio *Lavender Honey *Blackberry Cheesecake

DELIVERY ONLY OR DELIVERY & SET UP

We also offer Disposable Chafers, Sternos, Serving Utensils, Plates, and Pre-Rolled Napkins and Disposable Cutlery

LET'S CONNECT TO DISCUSS MENUS, STAFFING, BAR SERVICES, RENTALS, AND OTHER DETAILS FOR YOUR EVENT!

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