

# 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**

SMALL 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, Eggplant, 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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