

2026 PARTY DELIVERY MENU

ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED, AND NON-GMO WHEREVER POSSIBLE.
SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS) • OR BY THE DOZEN WHERE STATED
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

Signature Dishes

SMALL OR LARGE

The 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
Pepper Ranch, Porcini,
Sweet Sriracha, Maple, Coffee

Breakfast & Brunch

(Minimum Order - 2 Dozen Per Item)

Fruit Platter OR Skewers (GF, DF, VG)

Farm-Fresh Fruit on Platter or Skewers

Mini Parfaits

(Minimum Order - 2 Dozen Per Flavor)

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, V)

Brunch Crostini

(Minimum Order - 2 Dozen Per Flavor)

Crostini with Ricotta & Caramelized Mushrooms (V)

Crostini with Rosemary Ham, Brie, & Fig Jam

Mini Frittata (GF) OR Quiche

(Minimum Order - 2 Dozen Per Flavor)

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, Crostini or Mini Bagels

Hot Foods

SMALL (Half Pan) or LARGE (Full Pan)

Scrambled Eggs (GF, DF, V)

Hash Browns (GF, DF, VG)

Breakfast Potatoes (GF, DF, VG)

Chicken & Herb Sausage (GF, DF)

Pork Breakfast Sausage (GF, DF)

Organic Chicken Tenders with Ketchup, Mustard OR Meyer Lemon Aioli (DF)

Beverages

Coffee & Tea

Health Shots, Fresh Juices, Bottled Water

Want to take your brunch to the next level?

*Browse our Appetizers & Hors d'Oeuvres, Grazing Boards & Platters, Salads,
and Sandwich Platters—they pair perfectly with any morning spread.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

corks+forks
CATERING

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Appetizers & Hors D'oeuvres

(Minimum Order - 2 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 Hummus, Za'atar, Roasted Chickpea (GF, DF, VG)
Truffled Mushroom Risotto Arancini (GF, V)
Polenta Bites with Taleggio (GF, V)
Polenta Bites with Red Pepper Jam (GF, DF, VG)
Sweet Potato Bites with Blackberry Relish (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
Chicken Satay Skewers with Thai Peanut Sauce (GF, DF)
Moroccan Chicken Skewers with Honey Chili Dip (GF, DF)
Asian Turkey Meatballs Glazed in Soy (DF)
Mini Turkey Sliders with Savory Tomato Jam and Arugula
Mini Beef Tenderloin Sliders with Boursin Cheese and Mushroom Duxelles**
Beef Medallion Skewers with Horseradish (GF)**
Hanger Steak Skewers with Wasabi Cream Sauce (GF)**
Dates OR Apricots Wrapped in Bacon (GF, DF)
Everything Bagel Pigs in a Blanket OR Pigs in a Pretzel with Grain Mustard
Chorizo Croquette with Roasted Garlic Aioli and Red Pepper Confit
Thai Pork Skewers with Asian Sauce, Coconut Milk, Pickled Cucumber (DF,GF)

Grazing Boards & Platters

SMALL or LARGE

Dips with Chips OR Crudité Platter OR Crudité Cups

(Choose 2 Dips)

Guacamole (GF, DF, VG), Salsa (GF, DF, VG) with Tortilla Chips OR Crudité
Hummus (GF, DF, VG), Roasted Red Pepper (GF, DF, VG), Sun-Dried Tomato (GF, V),
Herbed Cheese (GF, V), Smoked Fish (GF, DF) with Pita Chips OR Crudité

Specialty Dips with Chips OR Crudité Platter OR Crudité Cups

French Onion Dip with House-Made Chips OR Crudité (GF, V)

Cheese Board or Cheese Cones (V)

Assorted International Cheeses

Dried Fruit, Jam, Mixed Nuts, Crackers

Cheese & Charcuterie Board or Cheese & Charcuterie Cones

Assorted International Cheeses & Cured Meats

Grapes, Jam, Mustard, Crackers

Mediterranean Board (V)

Hummus, Dolmades, Falafel, Roasted Red Peppers,

Olives, Dates, Feta Cheese, Pita Bread

Grilled Veggie Platter (GF, V)

A Vibrant Display of Grilled Seasonal Vegetables,

Bell Peppers, Zucchini, Eggplant, Asparagus, Portobello Mushrooms

Served with Garlic Aioli OR Pesto

Smoked Salmon Platter**

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Cream Cheese,

Fresh Dill, Sliced Lemons, Cucumbers, Crostini or Mini Bagels

Sushi Display (GF)**

(Requires 48 Hours' Notice)

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

Beef Tenderloin Platter**

Sliced Beef, Horseradish Sauce, Fresh Bread Rolls

Fruit Platter (GF, DF, VG)

Farm-Fresh Seasonal Fruits

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

The Bacon Tree (GF)

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

Salads

SMALL OR LARGE

Fresh Garden Salad (GF)

Mixed Greens, Tomatoes, Cucumbers,
Celery, Avocado, Vinaigrette

Classic Caesar Salad (V)

Sourdough Garlic Croutons, Shaved Parmesan
Caesar Dressing

Grain Salad (GF, DF, VG)

Quinoa, Farro, Carrots, Red Cabbage, Fresh Basil, Sunflower Seeds
Fuji Apple Dressing

Smoked Peach Salad (GF, DF, VG)

Butter Lettuce Hearts, Baby Romaine, Cherry Tomatoes,
Asparagus, Smoked Peach, Passionfruit Dressing

Grilled Corn & Tomato Salad (GF, V)

Baby Spinach, Radish, Dill
Light Sour Cream Dressing

Moroccan Salad (GF, DF, VG)

Romaine, Tomatoes, Red Onions, Dates,
Pomegranates, Chick Peas, Lemon Dressing

Pineapple & Napa Cabbage Slaw (GF, DF, VG)

Young Mango, Green Onions
Thai Basil Sweet & Sour Dressing

Greek Salad (GF, V)

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

ADD: Chicken Breast, Salmon⁺⁺, Shrimp, Feta Cheese, Tofu
Lobster, Hanger Steak⁺⁺

Sandwich Platters

SMALL OR LARGE

Served with Pickles & Chips

Choose 2 for SMALL • Choose 3 for LARGE • BOXED Option Available

Roast Turkey, Cranberry, Sprouts on Wholegrain (DF)

Chicken Salad, Apple, Celery, Walnuts on Baguette (DF)

Baked Ham + Brie, Honey Mustard on Sourdough

Roast Beef, Arugula, Horseradish on Sourdough (DF)⁺⁺

Smoked Salmon, Herbed Cream Cheese, Micro Greens on Wholegrain⁺⁺

Roasted Veggies, Pine Nut Pesto on Focaccia (DF, VG)

Tuna Salad or Egg Salad on Sourdough (DF)

(GF Bread Available Upon Request)

Lobster Roll Platter

Maine Lobster Rolls on Brioche Roll

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Buffet Mains

SMALL (Half Pan) or LARGE (Full Pan)

Seared Scottish Salmon (GF)

Meyer Lemon Beurre Blanc with Caper Berries (GF),
Chimichurri (GF, DF), OR Dill Sauce (GF)

Seared Sea Bass (GF, DF)

Tomato Basil Coulis (GF, DF),
Meyer Lemon Beurre Blanc with Caper Berries (GF), OR Chimichurri (GF, DF)

Bell & Evans Mediterranean Chicken Breast (GF)

Creamy Chardonnay Morel Sauce,
Meyer Lemon Beurre Blanc with Caper Berries (GF, DF),
Sun-Dried Tomato Sauce (GF, DF), OR Chimichurri (GF, DF)

Colorado Rack of Lamb (GF, DF)

Rosemary Red Wine Reduction (GF, DF)

Hanger Steak (GF, DF)

Chimichurri (GF, DF), Rosemary Red Wine Reduction (GF, DF),
OR Horseradish Crema (GF, DF)

Chateaubriand or Filet Mignon (GF)

Rosemary Red Wine Reduction (GF, DF) OR Horseradish Crema (GF, DF)

Eggplant Tower (DF, VG)

Grilled Eggplant, Sun-Dried Tomatoes, Mushrooms
Vegan Puff Pastry, Vegan Feta Crostini

Polenta Steak (GF, DF, VG)

Sun-Dried Tomato Sauce

Buffet Sides

SMALL (Half Pan) or LARGE (Full Pan)

Pan Seared Baby Potatoes (GF, DF, VG)

Fresh Herbs

Buttery Mashed Potatoes (GF, V)

Chive

Roasted Sweet Potatoes (GF, V)

Bleu Cheese, Lemon Thyme

Sautéed Brussels Sprouts (GF, DF, VG)

Pine Nuts, Aged Balsamic

Roasted Heirloom Carrots (GF, V)

Smoked Ricotta

Greek Roasted Cauliflower (GF, V)

Tomato Powder, Garlic, Olive Yogurt

Grilled Broccolini (GF, DF, VG)

Lemon Zest

Mushroom Medley (GF, V)

Sauteed in Thyme Butter

Green Asparagus (GF, V)

Choron Sauce

Mushroom Risotto (GF, V)

Parmesan, Tomato Concassé, Fresh Parsley

Truffled Penne (V)

Parmesan, Chives

Flat Breads

Serves 1- 2

Quattro Formaggio Flatbread (V)

Four Cheeses on Artisanal Baked Flatbread

Margarita Flatbread (V)

Mozzarella and Fresh Basil

Castilla Flatbread

Prosciutto, Manchego, and Fig Jam

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Hot Food

SMALL (Half Pan) or LARGE (Full Pan)

Mediterranean Meatballs

Sun-Dried Tomato Sauce

Organic Chicken Tenders

Ketchup, Mustard OR Meyer Lemon Aioli (DF)

Truffled Mac and Cheese (V)

Our signature blend of four cheese sauce w/pasta

Turkey Sliders

Savory Tomato Jam and Arugula

Beef Tenderloin Sliders

Boursin Cheese and Mushroom Duxelles⁺⁺

Desserts By The Dozen

(Minimum Order - 2 Dozen Per Item)

Mini Mousse au Chocolat (GF, V)

Creamy Dark Chocolate

Mini White Chocolate Mojito Cheesecake (V)

White Chocolate, Lime

Mini Lemon Tarts (V)

Lemon Custard with Zest

Mini Peach Melba Tarts (V)

Peach, Vanilla, Raspberry

Mini Cinnamon Donuts (V)

Mini Donuts with Cinnamon Sugar

Fruit Skewers (GF, DF, VG)

Farm-Fresh Fruit on Skewers

Mini Cupcakes (V)

(Minimum Order - 1 Dozen Per Flavor)

Vanilla • Red Velvet • Chocolate • Carrot Cake

Fresh Baked Gourmet Cookies (V)

(Minimum Order - 1 Dozen Per Flavor)

Oatmeal Cinnamon Raisin • Dark Chocolate Sea Salt

Macadamia White Chocolate

French Macarons (GF, V)

(Minimum Order - 1 Dozen Per Flavor)

Strawberry Hibiscus • Salted Caramel • Mango Coconut

Pistachio • Lavender Honey • Blackberry Cheesecake

**The Party Delivery Menu is available for delivery only,
delivery and setup, or with our professional service team.**

PLEASE NOTE:

Dinnerware, silverware, glassware, napkins, chafers, sternos, and serving utensils are not included.
We are pleased to offer sustainable/disposable options, as well as full-service rentals including china, glassware, linens, and more - available upon request for an additional charge.

Let's Create Your Perfect Event!

Connect with us to explore menus, staffing, bar services, rentals, and every detail, so your celebration is as seamless as it is memorable.

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