

CATERING MENU

ENTREES

Served buffet-style with your choice of two sides.

*Add an additional entrée for \$5

*Includes house-made focaccia and butter, and a sweet/unsweet tea and water station.

San Diego Chicken

Rosemary crab, corn and smoked Gouda stuffing with spicy tomato tequila sauce ...\$20

Thai Red Curry Chicken or Tempeh

Vegetables in coconut milk and spices with your choice of chicken or tempeh ...\$20 / \$18

Chimichurri Grill

Sirloin, Chicken, Tempeh or Tofu ...\$24 / \$20 / \$18 / \$18

Red Fish

Cooked either blackened, fried, Macadamia nut crusted or pecan crusted. Served with choice of orange brandy cream, lemon sweet chili or remoulade...\$20

Pecan Crusted Chicken or Tofu

Served with shiitake mushroom and brandy cream sauce ...\$20 / \$18

* (vegan option available)

Chicken Piccata

Served with lemon juice, white wine, butter, and capers ...\$20

Chicken Marsala

Marsala, demi-glace, and mushrooms ...\$20

Chicken Parmesan

Breaded chicken breast, parmigiano-reggiano, basil, fresh mozzarella, and house marinara ...\$20

*(gluten free option available)

Black Pepper Crusted Steak ...\$25

Sides (Add an extra side for \$1.70): Green beans, Broccoli, Garlic mashed potatoes, Roasted red potatoes, Rice (pilaf, white or brown), Vegetable medley, Roasted Asparagus (+\$3.50) or Garden Salad w/ two dressings: See salads for dressing choices.

PASTAS

Served with a garden salad and house-made focaccia and butter, and a sweet/unsweet tea and water station.

Pesto Gnocchi Potato gnocchi tossed with basil pesto, a touch of cream, sun-dried tomatoes, and garnished with pine nuts and freshly grated parmigiano-reggiano ...\$18
Add chicken or tofu for \$5 per person.

Vegetable Lasagna Layered with vegetables, marinara, mozzarella, ricotta, aged provolone, and parmigiano-reggiano ...\$15
* (vegan option available)

Traditional Lasagna Layered pasta filled with beef, marinara, mozzarella, ricotta, aged provolone, and parmigiano-reggiano ...\$15

Southwestern Pasta Spinach fettuccini, onions, peppers, sun-dried tomatoes, parmigiano-Reggiano, and chipotle cream sauce ...\$14

LARGE SALADS

Includes house-made focaccia and butter. Salad feeds 10 people as a side.

Dressing options: Balsamic Vinaigrette, Creamy Garlic, Bleu Cheese, White Wine Vinaigrette, Dijon Vinaigrette, Lemon Vinaigrette, Vegan Caesar, Traditional Caesar, Italian, Nutritional Yeast

The Top Salad

Mixed greens, red onions, red and green bell peppers, cranberries, pecans and feta, served with balsamic vinaigrette ...\$33

Arugula Spinach Salad

Bacon, roasted peppers, sun-dried tomatoes, pecans, and goat cheese. One dressing of your choice ...\$39

Greek Salad

Romaine, cucumbers, tomatoes, beets, black olives, croutons, potato salad, feta, pepperoncini & toasted pine nuts tossed in our lemon vinaigrette ...\$33

Caesar Salad (Traditional or Vegan)

Romaine, garlic croutons & red onion tossed in our Caesar dressing ...\$28

Garden Salad

Leaf and romaine lettuces, red onion, red and green bell peppers, shredded carrot, tomatoes, cucumber, and Kalamata olives. One dressing of your choice ...\$28

TRAYS



Small feeds 8-12 (12 pcs) / Medium feeds 20-30 (30 pcs) /
and Large feeds 40-60 (60 pcs)

Hummus with pita ...\$28 / \$46 / \$79

**Vegetable tray with creamy garlic dip ...
\$33 / \$62 / \$99**

Fresh sliced seasonal fruit ...\$33 / \$62 / \$99

**Assorted sliced cheese and crackers ...
\$33 / \$62 / \$99**

**Italian beef meatball with brown gravy sauce...
\$36 / \$69 / \$114**

Mozzarella caprese skewers ...\$33 / \$62 / \$99

**Thai peanut chicken or tofu satay ...
\$33 / \$62 / \$99**

Orange chili chicken or tofu ...\$33 / \$62 / \$99

**Bruschetta Your choice: Traditional, Artichoke
Tapenade, or Roasted Garlic and Goat Cheese ...
\$36 / \$69 / \$114**

Prosciutto wrapped asparagus ...\$33 / \$83 / \$160

Shrimp cocktail ...\$33 / \$83 / \$149

**Corn nuggets with creamy garlic dip ...
\$28 / \$46 / \$79**

**Sliced and fried plantain chips with guacamole,
black bean dip and mango salsa ...\$28 / \$46 / \$79**

Stuffed mushrooms ...\$28 / \$46 / \$79

Chicken tenders ...\$28 / \$46 / \$79

THEMED STATIONS

Ask about our themed stations to fit your event!

Taco Bar - three proteins with a plethora of toppings ... starting at \$20 / person

Candy Bar - Blow pops, M&Ms, Oreos... you name it, it's on a table full of treats ...\$15 / person

Dessert Bar - a table full of assorted cookies, brownies, and dessert bars ...\$17 / person

Carving Station ...\$31 / person

*Subject to additional staffing charge.

Backyard Grill Out (see below)

Grilled Cheese Station (see below)

*Subject to additional staffing charge.

Backyard Grill Out Menu... \$17/person

Our grill out menu includes two proteins, buns, condiments, lettuce, tomato, and onion, two sides and a choice of two cheeses

Grillers Your choice: hamburger, hot dog, chicken breast, Dr. Pepper BBQ organic tempeh (+\$1) or vegan hot dog (+\$1)

Buns Your choice: white bread, corn-dusted Kaiser (+\$.50), sesame seed (+\$.50), whole wheat Kaiser (+\$.50) or brioche (+\$.75)

Condiments Your choice: mayo, lettuce, tomato, onion, yellow mustard, brown mustard and ketchup, (for hot dog choice: chopped onion, relish and kraut)

Cheese Your choice: American, cheddar, Jarlsberg Swiss (+\$1), smoked gouda (+\$.75)

Sides Your choice: potato salad, potato chips (+\$.50), coleslaw, macaroni salad, garden salad with one dressing (+\$1), cucumber tomato salad with feta (+\$1), watermelon in season (+\$.75) or fruit bowl (+\$1)

Dessert add cookie and brownie tray ...\$2/person

Grilled Cheese Station ...\$13/person

Our very popular grilled cheese bar is a made-to-order station where your guests can pick from two breads, three cheeses, three sauces and five add-in toppings.

Bread Your choice: white Pullman, whole wheat, marble rye (+\$.75), sourdough (+\$.75)

Cheese Your choice: American, sharp white cheddar, mozzarella, smoked gouda (+\$.75), Danish bleu cheese (+\$.75), ghost pepper jack (+\$.75), goat cheese (+\$1)

Sauces Your choice: sriracha mayo, mayo, yellow mustard, brown mustard, BBQ, chimichurri (+\$.75), basil pesto (+\$.75)

Add-ins Your choice: slices tomato, fresh spinach, roasted mushrooms, sliced dill pickle, sliced pickled jalapeño, sautéed red and green peppers and red onion, fried onion (+\$.35), arugula (+\$.50), sliced Kalamata olive (+\$.50), roasted red bell pepper (+\$.75), bacon (+\$1), pork belly (+\$1)

BREAKFAST

Platters: Each platter serves 8-10 people.

Continental Platter Muffins, fruit and cheese Danish, coffee cake and sliced seasonal fruit ...\$55

Nova Platter Sliced house-made bagels, cream cheese, smoked salmon, red onion, and capers ...\$89

Brunch Platter Assorted mini muffins, mini quiches, sliced seasonal fruit and sliced cheese ...\$77

Breakfast Burrito: Served with a cup of fruit.

Chorizo, egg, potatoes, black bean, cheddar ...\$8

Vegan Sausage, egg, potatoes, black bean, cheddar ...\$8

Vegan Sausage, tofu scramble, potatoes, black beans ...\$8

Biscuit Sandwich: Served with a cup of fruit.

Classic egg and white cheddar ...\$7

w/ Sausage, Bacon, or Veggie Sausage ... \$8

Bagel Sandwich: Served with a cup of fruit.

Lettuce, tomato, cucumber, and hummus or cream cheese ...\$7

Roast beef, cream cheese, lettuce, tomato, and onion ...\$8

Smoked salmon and schmear ...\$9

BOXED LUNCHES

Served with one side and a piece of chocolate

Subs: Ham and Swiss ...\$10

Turkey and Swiss ...\$10

Turkey and Bacon Club ...\$10

Roast Beef and Cheddar..\$10

Wraps: Chicken Caesar Wrap ...\$10

Buffalo Chicken Wrap ...\$10

Hummus Wrap ...\$10

Croissants: Chicken Salad ...\$11

Egg Salad ...\$11

Tuna Salad ...\$11

Sides: Macaroni Salad, Potato Salad, Coleslaw, Kale and Brussel Salad, Quinoa Tabouli.