APPETIZERS

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all our events. Eco-friendly serviceware or china are available upon request. Minimum 3 dozen per order.

CHIMICHURRI BEEF SKEWER
Grilled beef and tomato skewers brushed with a tangy cilantro garlic sauce.
$0.00 per guest/per dozen

TOMATO BREAD WITH MANCHEGO & PESTO
Garlic and olive oil-topped sourdough crostini with fresh tomatoes, manchego cheese, pesto, and sea salt.
$0.00 per guest/per dozen

CHOCOLATE DIPPED STRAWBERRIES
Fresh strawberries dipped in decadent chocolate.
$0.00 per guest/per dozen

Spring Catering Specials and Prices are available through April 2014.

THAI BEEF SALAD
Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing.

SOUTHWESTERN WEDGE SALAD
Black bean & corn salsa spooned over wedged lettuce, drizzled with spicy avocado ranch dressing and sprinkled with crispy tortilla strips.

CHICKEN AND SPINACH NAAN SANDWICH
Grilled chicken, crisp bacon, spinach, artichoke, and mozzarella on naan flatbread.

MEDITERRANEAN SPINACH & BARLEY SALAD
Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese topped with orange balsamic dressing.

THAI BEEF SALAD

ENTRÉE SALADS
All Entrée Salads and Entrées are served with a House Salad and Dressing, Artisan Rolls, Butter, Fair Trade Aspretto Coffee, Decaffeinated Coffee, Numi Teas with Hot Water, Iced Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up. Consult with our catering team on adding a soup to your offering for an additional cost.

ROASTED ROSEMARY RACK OF LAMB
Delectable lamb medallions roasted until tender with fresh rosemary and garlic served with red wine garlic sauce and accompanied with red potatoes and fresh green beans.

SEARED RED GROUPER WITH BLACK-EYED PEA SALSA
Seared red grouper served with spicy collard greens, fresh sweet potato fries and black eyed pea salsa.

POLENTA STUFFED RED PEPPER
Roasted red bell peppers stuffed with garlic polenta and topped with a crisp layer of browned Asiago cheese.

MEDITERRANEAN SPINACH & BARLEY SALAD

GLUTEN FREE
VEGETARIAN
MINDFUL
**SPRING RECEPTIONS**

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all our events. Eco-friendly serviceware or china are available upon request. Minimum group size 15, 20, 25.

**COOKIE BAR**
Assorted mini cookies displayed in assorted glass vases. Mini cookie selections include chocolate chip, oatmeal raisin, sugar and peanut butter.

**EARTH MONTH RECEPTION**
A delicious way to celebrate the Earth during your spring event, this special menu features local ingredients and offers a variety of trendy vegetarian-friendly choices.

- Mini Greek Pizza
- Black Currant & Brie Crostini
- Grilled Pita, Falafel & Vegetable Relish
- Tomato, Vidalia Onion & Goat Cheese Tart
- Farmer’s Market Vegetable Platter with Dijon Ranch Dip
- Petite Vegetable Napoleon
- Eggplant Parmesan with Smoked Chutney
- Gooey Chocolate Peanut Butter Bars
- Phyllo Cups with Strawberries & Cream

---

**BEVERAGES & DESSERTS**

Experience a little indulgence and jazz up your event.

**STRAWBERRY ITALIAN SODA**
Cold fizzy Italian soda lightly infused with strawberry syrup. Elegant and uniquely refreshing!

**HAWAIIAN PINEAPPLE CAKE**
A dreamy, light pineapple cake slathered in sweet cream cheese icing and decorated festively with shredded coconut.

**TROPICAL RICE PUDDING**
Simple yet elegant rice pudding spiced with toasted coconut, lemon, and cardamom.

---

Follow us on Facebook

Spring Catering Specials and Prices are available through April 2014.