



Merion Mercy Academy

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CATERING

CULINART CATERING SERVICES

The following Catering Guide offers a wide selection of high-quality food and services. As a primary contracted vendor, it is our goal to exceed your expectations.

We are always available to create a menu tailored to your specific needs. Please contact us for any special requests.

The CulinArt Catering Promise

When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service, and personal touches that make the difference to you and your guests.

Please Note:

- There is a minimum order of 5 people (*unless otherwise stated*) or \$50.00 minimum, whichever total dollar amount is greater.
- Prices include delivery, food table/station linens, set up, break down, and pick up of food and equipment. Certain events (such as China service, tended bars, chef stations, etc. may require additional charges.
- China, glimmer ware (high-end disposables) rentals, and linens may require additional charges.

To Order

We are more than happy to arrange an initial meeting to discuss your event, meeting, or party needs. Please stop by the cafeteria kitchen to speak with Chef Manager Kamila Santos.

24 Hour Advance Notice

Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours

7:00AM – 3:00PM Monday through Friday. Catered orders scheduled outside of regular business hours may receive an additional charge. This will be discussed and agreed upon prior to the event.

Cancellations

Orders cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment

CulinArt will pick up all equipment. All equipment must be returned with the order, or the customer will incur an additional charge.

Special Function Labor

CulinArt will make specific recommendations on the type and number of servers and chefs. All special function labor is charged at an agreed upon rate prior to the event with the administrator in charge.

CULINART'S COMMITMENT TO HEALTH & WELLNESS

We encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well.

Our commitment to healthy catering offerings extends throughout all sections of this catering guide and can be identified by highlighted selections as well as our Eat Well icon.

Our Eat Well creations contain:

- Beneficial sources of fat, including seeds and other plant sources
- Less than 10% of calories from saturated fat and 0% artificial trans fat
- Less than 800mg sodium per serving
- Less than 8g of added sugars
- At least 3g of dietary fiber per serving

When it comes to health and wellness, we believe that a diverse and health-conscious menu looks beyond just numbers to focus on foods that are inherently nourishing. Therefore, our Eat Well options focus on getting “back to basics” with simple and minimally processed ingredients and wholesome, good-for-you foods. Our team of Registered Dietitians works with our culinary experts to accommodate the ever-changing food landscape, developing recipes that are full of flavor and nourishment. We believe that all foods fit, fad diets do not work, and a well-rounded approach is the key to long-lasting health and happiness. CulinArt Group is also committed to sourcing local and sustainable ingredients whenever possible both in our cafés and for catering opportunities.

Dietary Needs and Preferences

In the interest of providing a safe and enjoyable catering experience, it is important that our clients make CulinArt fully aware (in advance) of any guest dietary restrictions, food sensitivities, and/or allergies.

Allergens

We make every effort to avoid cross-contact; however, there is always the potential for cross-contact in our open kitchens as well as self-serve events. We encourage clients to speak with our manager about any dietary restrictions.

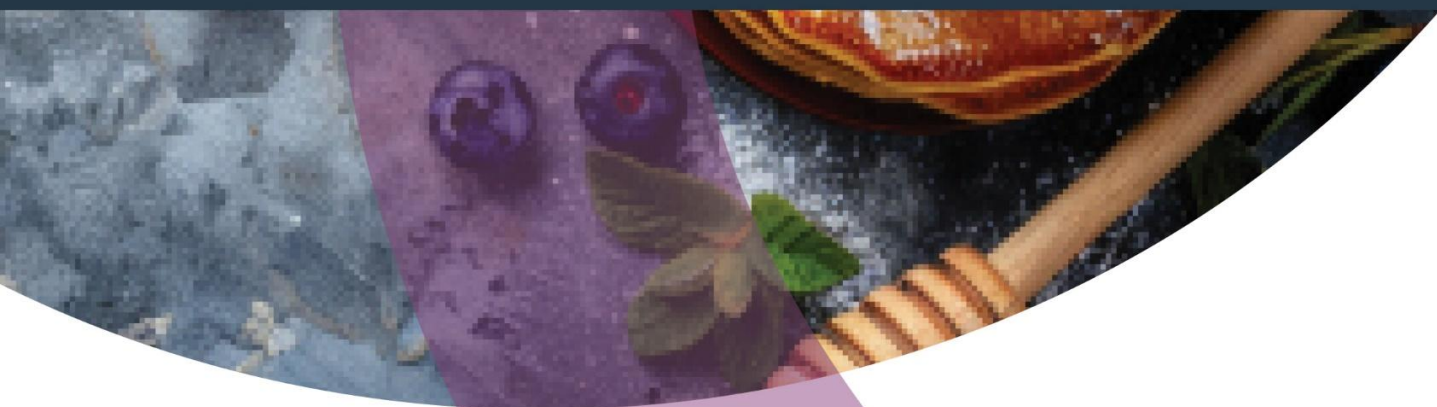
Wellness Options

CulinArt believes in creating seasonal, creative and wellness minded menus. Please refer to the icons below when selecting your menu options.

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



BREAKFAST



CONTINENTAL BREAKFAST

New York Style Bagel Bar | 5.50 per person

Assorted bagels with a variety of spreads. Served with creamery butter and fruit preserves, assorted fruit juices, coffee and tea.

Select up to 3 varieties of cream cheese:

Plain Cream Cheese
Cheddar And Chive
Cinnamon Raisin
Vegetable Cream Cheese
Bacon Cheddar And Chive
Sundried Tomato
Smoked Salmon

Continental Breakfast | 6.00 per person

Served with creamery butter and fruit preserves, assorted fruit juices, coffee and tea.

Assorted mini pastries, mini tea breads, muffins, croissants, Danish, and mini bagels

Healthier Continental Breakfast | 7.00 per person

*Served with creamery butter, sun butter and fruit preserves with milk and assorted fruit juices, coffee and tea.
Dairy alternatives are available upon request.*

Whole wheat and pumpernickel bagels, multigrain mini muffins, variety of Greek and non-fat yogurts, whole grain cereal and oatmeal.

Complete your buffet:

Fresh Fruit and Berry Platter | 2.00 per person
Mini Pastry Platter | 2.50 per person
Bottled Water | 1.00 per person

BREAKFAST BITES, SIPS & BOWLS

Pancake Bites | 2.75 per person *Served at room temperature with maple syrup*

Maple Bacon
Cinnamon Sugar
Lemon Blueberry
Chocolate Chip
Pumpkin Pie Spice
Cinnamon Apple

French Toast Bites | 2.75 per person

Thick cut cinnamon French toast cubes dusted with powdered sugar and served with maple syrup

Breakfast Pinwheels | 3.50 per person *Served at room temperature*

Smoked Ham and Gruyere Cheese
Baby Spinach and Monterey Jack
Applewood Smoked Bacon and Aged Cheddar
Southwestern Turkey Egg White
Roasted Butternut Squash and Kale

Mini Frittata Bites | 4.00 per person

Italian – Spinach, Swiss Cheese, Roasted Red Peppers, Egg Whites

Greek – Feta Cheese, Kalamata Olives, Spinach and Tomatoes

Mexican – Jalapenos, Manchego Cheese, Corn Tortilla and Andouille Sausage

Spanish – Chorizo, Yukon Potatoes, Shallots and Cage Free Eggs

Fall/Winter – Brussel Sprouts, Roasted Red Onion, Sage

Mini Empanadas | 3.50 per person

Caramel Apple
Blueberry Orange
Lemon Cherry
Pumpkin
Egg, Sausage, Kale
Egg, Goat Cheese, Butternut Squash

Pound Cake Bites | 3.00 per person

Blueberry Banana
Lemon Poppy Seed
Marble
Chocolate
Plain
Iced Lemon

Mini Breakfast Toasts | 3.50 per person

Sliced hard-boiled egg, avocado, feta cheese, tomato and cilantro
Ricotta cheese and jam
Cinnamon apple and ricotta toast
Goat cheese, pears, toasted pepitas, honey
Apple butter, roasted delicata squash slices, grated parmesan

Mini Yogurt Parfait Bar | 3.00 per person

Granola and vanilla Greek yogurt topped with fresh berries
Vanilla Greek yogurt, apple butter, cinnamon granola and pomegranate seeds

Smoothie Sips | 3.25 per person

Berry Blend – Blackberries, blueberries, raspberries, strawberries, baby spinach, dates, soy milk, ice
Green Machine – banana, mango, kale, dates, soy milk, ice, cinnamon
Antioxidant Blast – grapes, banana, blueberries, lemon juice, oat milk, ice
Cinnamon Roll Breakfast Smoothie – plain Greek yogurt, rolled oats, light brown sugar, almond milk, cinnamon, banana, vanilla extract

Breakfast Bowls | 5.00 per person

Acai Smoothie Bowl – Acai puree, banana, soy milk, Greek yogurt, fresh, pineapple, flax seeds

Protein Smoothie Bowl – Greek yogurt, soy milk, sun butter, pineapple, cacao nibs

Muesli Bowl – House-made muesli, oat milk, blueberries, Greek yogurt, local honey

Overnight Oats | 2.50 per person

Blueberry Lemon Overnight Oats – Oatmeal, soy milk, Greek yogurt, fresh blueberries, lemon zest

Banana Bread Overnight Oats – Oatmeal, oat milk, banana and cinnamon spice

BREAKFAST BOARDS

Breakfast Griddle | 4.50 per person

Maple bacon and lemon blueberry pancake bites, caramel apple mini empanadas, malted waffle bites, assorted fresh and dried fruits, raspberry maple syrup, vanilla bourbon maple syrup and hot honey

International Breakfast Board | 5.50 per person

Greek feta, olive, tomato and spinach frittata bites | Spanish chorizo, potato, cage free egg frittata bites

Southwestern turkey egg white pinwheels | French ham and gruyere cheese pinwheels

Italian sliced prosciutto and soppressata, heirloom tomatoes, whipped ricotta, fresh cut melon and figs

Southern Breakfast Board | 6.50 per person

Baked eggs, country ham, sausage gravy, house-made biscuits, honey butter, peach preserves, fresh berries

HOT BREAKFAST

Healthy Hot Breakfast | 7.50 per person

Served with butter, apple butter, cream cheese, fruit preserves, assorted fruit juices, coffee and tea

Scrambled eggs or egg whites; plain or with spinach, tomatoes and mozzarella; turkey sausage, sweet potato breakfast hash, and mini whole wheat bagels

Hot Breakfast | 8.50 per person

Served with assorted fruit juices, coffee and tea

Scrambled eggs or egg whites, crisp bacon, pork sausage links or turkey sausage links and breakfast potatoes

Signature Breakfast Burrito | 4.15 per person

Spicy chorizo, egg, caramelized onions and jack cheese

Turkey sausage, egg and pepper jack cheese

Egg whites, cheddar, avocado and roasted tomatoes

Egg whites, roasted onions, butternut squash, spinach

English Muffin Breakfast Sandwiches | 3.80 per person

Egg and Cheese

Bacon, Egg and Cheese

Sausage, Egg and Cheese

Sausage, Egg, Bacon, Maple Syrup

A la Carte Breakfast Items

Fresh Fruit and Berry Platter | 2.00 per person

Individual Regular and Greek Yogurts | 1.25 per person

Assorted Protein Bars and Cereal Bars | 1.75 per person

A la Carte Mini Pastry Platter | 2.65 per person

Coffee and Tea Service | 1.50 per person

Assorted Fruit Juices | 1.75 per person



LUNCH



SIGNATURE SANDWICHES AND WRAPS COLLECTION

14.00 per person

Includes choice of sandwiches from each category, one side salad, house-made chips, bottled water and canned soda

BEEF, PORK AND HAM

Roast Beef and Caramelized Onion

Roast beef, cheddar cheese, caramelized onions, lettuce, tomato and horseradish mayonnaise served on a brioche roll

Braised Beef Sub

Slow braised beef served with pimento cheese, sauteed bell pepper, and spicy giardiniera on a grilled sub bun

Ham & Gouda

Shaved ham with smoked gouda, pickles and chipotle mayo on a pretzel bun

Corned Beef on Rye

Shaved corned beef and Swiss cheese served on rye

BLTA

Smoked bacon, lettuce, tomato and avocado served on ciabatta bread

SEAFOOD, VEGETARIAN AND VEGAN

Tuna Veggie Salad

Vegetable tuna salad with spinach and tomato served on multigrain roll

Marinated Vegetables

Roasted marinated vegetables with goat cheese and balsamic glaze served on a ciabatta roll with jalapeno chips

Asian Glazed Tofu Wrap

Romaine lettuce, cabbage, peppers and carrots served in a wrap

CHICKEN AND TURKEY

Rocket Grilled Chicken

Arugula, roasted red peppers, parmesan cheese and grilled chicken breast with balsamic vinaigrette on a brioche roll

Blazin' Buffalo Grilled Chicken Sandwich

Bleu cheese spread, grilled Buffalo chicken and romaine lettuce on a ciabatta roll

California Chicken Club

Grilled Chicken, smoked bacon, Swiss cheese, avocado, spring mix, tomato and herb mayonnaise on a croissant

Chicken, Bacon, Ranch Wrap

Grilled chicken, applewood bacon, cheddar cheese, caramelized onions, mixed greens, and ranch dressing served in a grilled wrap

Roasted Turkey & Provolone

Roasted turkey and provolone cheese, mixed greens, pickled shallots, roasted tomato spread and herb mayonnaise on a multigrain roll

Turkey & Havarti Wrap

Roasted turkey with Havarti cheese, spinach artichoke spread and roasted red peppers

Classic Sandwich & Wrap Collection | 10.00 per person

Includes all five sandwich options, one side salad, house-made chips, bottled water and canned soda

Grilled Chicken Caesar Wrap

Turkey and Swiss Wrap

Roast Beef and Swiss on Wheat Bread

Roasted Vegetable Caesar Wrap

Ham and Cheddar on a Kaiser Roll

Complete Your Buffet; select:

Additional Side salad or Chips | 1.25 per person

Cookies or Brownies | 2.00 per person

Classic Deli Platter | 7.50 per person

Includes sliced turkey, roast beef, ham, Swiss cheese, cheddar cheese, American cheese, lettuce, tomato, sliced red onion and pickles
served with coleslaw, green salad, mayonnaise, rosemary aioli, mustard,
and assorted sliced breads and mini rolls

ENTRÉE SALAD PLATTERS | 4.95 per person

*Includes a choice of up to three pre-tossed salad platters
Three salads per package (20 person minimum)
Less than 20 guests, please choose two salads*

Southwest Chicken Salad

Chili-rubbed chicken breast on a bed of lettuce with black beans, sweet roasted corn, diced tomatoes, green onions and crispy corn tortilla strips with house-made pico de gallo and cilantro ranch dressing

Asian Chicken Salad

Marinated chicken, mandarin oranges, crispy Asian noodles, tomatoes, scallions, peppers and carrots over mixed greens with sweet Thai chili vinaigrette

Classic Cobb Salad

Roast turkey breast garnished with avocado, olives, tomatoes, crisp bacon, chopped egg, gorgonzola crumbles with herb vinaigrette

Grilled Steak and Gorgonzola Salad

Marinated flank steak tossed with tender green beans, cherry tomatoes and gorgonzola crumbles with olive oil and red wine vinegar and oregano-garlic croutons

Grilled Chicken Caesar Salad

Crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house made croutons with creamy Caesar dressing

Salmon Salad | Additional 1.00 per person

Seared Atlantic salmon, mixed green, roasted red peppers, kalamata olives, fried capers with honey mustard dressing

SALAD AND SANDWICH BOXED LUNCHES

Includes chips or fruit or cookie, canned soda or bottled

SALADS

Grilled Chicken Caesar Salad | 6.50 per person

Crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house-made croutons with creamy Caesar dressing

Classic Cobb Salad | 7.25 per person

Roasted turkey breast garnished with avocado, olives, tomatoes, crisp bacon, chopped egg, gorgonzola crumbles with ranch dressing

Greek Salad | 6.00 per person

Romaine, cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, dill, and Greek vinaigrette

Grilled Steak and Gorgonzola Salad | 7.75 per person

Marinated flank steak tossed with tender green beans, cherry tomatoes and gorgonzola crumbles with olive oil and red wine vinegar and oregano-garlic croutons

Salmon Salad | 8.25 per person

Seared Atlantic salmon, mixed green, roasted red peppers, kalamata olives, fried capers with honey mustard dressing

SALAD AND SANDWICH BOXED LUNCHES

Includes chips or fruit or cookie, canned soda or bottled water (10 person minimum)

SANDWICHES

Grilled Chicken Caesar Salad Wrap | 6.75 per person

Turkey & Swiss | 6.50 per person
served on a roll

Greek Salad | 5.25 per person

Roast Beef & Swiss Wheat Wrap | 6.75 per person

Roasted Vegetable Caesar Wrap | 6.00 per person

Ham & Swiss | 6.25 per person
served on wheat bread

Add on Gourmet Side Salads

Mixed Field Greens | 1.25 per person
Mixed greens, cherry tomatoes, balsamic vinaigrette

Greek Salad | 1.75 per person
Romaine, cucumbers, tomatoes, bell peppers, feta cheese, kalamata olives, dill, and Greek vinaigrette

Kale Caesar Salad | 1.50 per person
Kale and romaine with parmesan croutons and creamy Caesar dressing

Fall Quinoa Salad | 1.75 per person
Mixed greens, roasted butternut squash, dried cranberries, feta cheese, shaved red onion and apple cider vinaigrette.

HOT LUNCHEON BUFFET

Includes two entrees, two accompaniments, one side salad and cookies, bottled water and canned soda.

Entrée Selections | 14.50 per person

Grilled Chicken Provencal – marinated chicken breast, plum tomatoes, black olives, garlic and fresh herbs

Asian Glazed Chicken – grilled chicken breast brushed with our signature glaze, served with a warm Asian slaw

Herb Roasted Turkey Breast – cornbread-collard stuffing and creamy onion gravy

Cider Brined Pork Loin – roasted with sage and topped with charred scallion & caramelized apple compote

Marinated Grilled Flank Steak – cilantro, soy and garlic marinated flank steak with scallions

Additional 1.00 per person

Oven Roasted Cod – with olives, garlic, capers, tomato, parsley

Additional 1.00 per person

Honey-Miso Roasted Salmon Fillet – with honey miso sauce

Additional 1.00 per person

Mezze Tossed Pasta – whole wheat penne, artichoke hearts, roasted red peppers, mushrooms, capers, garlic olive oil

Teriyaki Grilled Tofu – with soy ginger glaze and scallions

Accompaniments, select 2:

Charred Broccoli and Blistered Tomatoes

Green Beans with Mushrooms and Shallots

Roasted Brussels Sprouts & Heirloom Carrots

Roasted Root Vegetables

Stir-fried Vegetables

Brown Rice Pilaf

Smashed Yukon Gold Potatoes

Olive Oil Roasted Potatoes

THEMED LUNCHEON BUFFET

*Served as buffet or action station with infused water, bottled water, canned soda and cookies.
Requires 48-hour notice (20 person minimum)*

Italian | 10.00 per person

Select 2:

Chicken Parmigiana
House-made Meatballs
Chicken Marsala
Sweet Italian sausage with Pecorino cheese and tri-color peppers and onions
Eggplant Rollatini

Served with:

Penne Palamino
Kale Caesar Salad
Warm Breadsticks

Asian | 10.50 per person

Select 2:

Five Spice Sesame Beef
Szechuan Chicken
Grilled Tofu
Sweet and Sour Pork
Mandarin Chicken Stir-fry

Served with:

Five Vegetable Fried Rice
Tri-color Asian Slaw
Shanghai Vegetables

Indian | 10.00 per person

Select 2:

Chicken Tikka Masala with creamy Yogurt Curry Sauce
Tandoori Grilled Chicken marinated in warm spices
Butter Chicken
Vegetable Matar – Potato and pea stew with
tomatoes, ginger, cumin and cilantro

Served with:

Steamed Basmati Rice
Curried Chickpeas
Mixed Greens with Lime-Yogurt dressing
Nann Bread
Mango Chutney and Pickled Red Onions

Mexican | 12.00 per person

Select 2:

Chicken Enchiladas with Salsa Verde
Chicken Asada
Carnitas Pork
Beef Barbacoa
Vegetable Stuffed Peppers

Served with:

Red Rice and Beans
Mixed Greens with Chipotle Ranch Dressing
Fire Roasted Salsa
Sour Cream

Taco Bar | 12.00 per person

Select 2:

Blackened Shrimp | Additional 1.00 per person
Slow Roasted Pork Carnita
Beef Barbacoa
Braised Cantina

Served with:

Flour Tortillas
Pico de gallo
Jack Cheese
Sour Cream
Jalapenos
Tortilla Chips

Mediterranean | 10.00 per person

Select 2:

Lemon Chicken Kebabs
Chicken Shawarma
Grilled Mediterranean Salmon
Chickpea Falafel

Served with:

Hummus & Pita
Pita Bread
Vegetable Cous Cous
Greek Salad
Kalamata Olives
Tzatziki Sauce

Salad Bar | 8.25 per person *(minimum 20 people)*

Bring fresh energy with our salad bar buffet. Customizable from a variety of crisp greens, colorful vegetables, proteins, and flavorful toppings.

Spring Mix
Romaine
Cucumbers
Grape Tomatoes
Shredded Carrots
Broccoli
Roasted Red Peppers
Roasted Mushrooms
Kalamata Olives
Toasted Quinoa
Roasted Butternut Squash
Roasted Cauliflower
Shredded Cheddar Cheese
Feta Cheese
Marinated Roasted Tofu
Chopped Hard Cooked Eggs
Grilled Chicken
Chopped Bacon

House-made Dressings; select 2:

Balsamic Vinaigrette
Buttermilk Ranch Dressing
Greek Feta Dressing
Caesar Dressing
Creamy Maple Dressing



PLATED
LUNCH & DINNER



APPETIZERS

Kale Caesar | 1.25

With cherry tomatoes and herb croutons

Arugula & Frisee Salad | 1.75

Topped with apples, bacon and gorgonzola crumbles

Fresh Pear & Goat Cheese Salad | 1.50

Mixed greens, shaved red onion and honey-dijon vinaigrette

Maryland Crab Cakes | 6.50

Topped with spicy remoulade alongside pickled red cabbage slaw

Roasted Beet Burrata | 2.00

With arugula and pickled onions

Cream of Wild Mushroom Soup | 1.75

Drizzled with truffle oil and finished with a parmesan crostini

ENTREES

Selections are served with complimentary side dishes and artisanal rolls with butter and olive oil

CHICKEN AND TURKEY | 12.00 per person

Champagne Chicken

Tarragon butter, smashed red potatoes, grilled asparagus

Chicken Marsala

Garlic mushrooms, crispy green beans, wild rice pilaf

Savory-Herb Roast Chicken

Swiss chard, sauteed mushrooms, olive oil roasted potatoes

Parmesan Herb Crusted Chicken

Pesto roasted mushrooms, freekeh puttanesca

Chicken Provencal

Olives, tomatoes, pearl couscous pilaf

Sage Rubbed Turkey Breast

Cider braised Tuscan kale, potato gratin

BEEF AND DUCK | 14.00 per person

Grilled Beef Tenderloin

With horseradish cream, mashed potatoes and creamed spinach

Braised Short Ribs

Crispy fingerling potatoes and crispy green beans

Grilled Flank Steak

Topped with olives and tomatoes served with pearl couscous pilaf

NY Strip Steak

Finished with a red wine demi-glace and served with sauteed spinach and a parsnip puree

Pan Roasted Duck Breast

Cherries, olives, butternut squash puree, grilled romaine

PORK | 12.00 per person

Mustard Herb Roasted Pork Loin

Served with potato gratin and charred Romanesco

Balsamic Braised Pork Shoulder

Accompanied by maple glazed sweet potatoes and crispy Brussels sprouts

Herb Marinated Pork Chops

Served with roasted garlic Greek yogurt mashed potatoes and charred heirloom carrots

SEAFOOD | 14.50 per person

Pan Seared Bass

Along side harissa, roasted cauliflower and parsley potatoes

Oven Roasted Cod

With olives, garlic, capers, tomato and parsley

Grilled Salmon

Served with roasted potatoes and honey glazed rainbow carrots

Shrimp Risotto

Mushrooms, roasted shallots and parmesan cheese

Seared Sea Scallops

Finished with a celery root parsnip puree and glazed rainbow carrots

PASTA | 10.00 per person

Beef Lasagna al Forno

Classic Penne a la Vodka

Orecchiette

Tossed with Italian sausage and garlicky broccoli rabe

Rigatoni Bolognese

VEGETARIAN | 9.50 per person

Parmesan Cauliflower Steak

With oven roasted tomatoes and a white wine caper sauce

Eggplant Rollatini

VEGAN | 9.50 per person

Farro Mushroom Risotto

With sundried tomatoes

Butternut Squash Osso Buco

DESSERT

Cheesecake with Mango Coulis | 2.65

Flourless Chocolate Cake | 2.75

Topped with fresh raspberries and orange crème anglaise

Vegan Apple Crumble | 2.00

Miso Butterscotch Pudding | 2.00

With whipped cream and fresh berries

BEVERAGES

BEVERAGE SERVICE

Bottled Water | 1.00 per person

Assorted Canned Soda | 1.00 per person

Coffee and Tea Service | 1.50 per person



BREAKS & SNACKS



SAVORY

Hummus & Pita | 1.75

Soft Pretzel and Mustard | 2.00

House-made Chips | 1.75

Served with French onion dip

Charcuterie Cup | 2.50

Filled with assorted meats and cheeses

SWEET

Fresh Fruit & Berry Platter | 2.00

Assorted Seasonal Fresh Hand Fruit Basket | 1.25

Brownie & Blondie Platter | 2.00

Fresh Baked Cookies | 1.00

A variety including chocolate chip, oatmeal raisin, M&M chip and sugar cookie

Mini Cheesecakes | 2.65

Lemon Bars | 2.00

Protein & Snack Bars | 2.25



RECEPTION & APPETIZER PLATTERS



APPETIZERS

Charcuterie | 6.50

Brie, smoked gouda, herb goat cheese, soppressata, prosciutto, Spanish chorizo, assorted fresh and dried fruit, truffle honey and crostini

Mediterranean Mezze | 2.50

Served with grilled pita Tahini hummus, babaganoush and cucumber tzatziki

Pretzel Platter | 2.75

Beer cheese dip, spicy mustard and hot honey

Gourmet Cheese Display | 4.75

Smoked gouda, truffle pecorino, cheddar, brie, goat cheese, assorted fruits, dried fruit, candied pumpkin seeds and crostini

Fresh Vegetable Platter | 2.50

Seasonal vegetables served with buttermilk ranch dip

Seasonal Grilled Vegetable Platter | 2.75

Balsamic marinated grilled vegetables

Smoked Salmon Platter | 3.95

Smoked salmon, capers, chopped egg, tomato and shaved red onion, dill, pumpernickel bread

Baked Brie en Croute | 25.00 each

Cranberry-apple compote and sour dough crostini

Queso Fundido Dip | 2.75

Crispy chorizo, tortilla chips, pepper jack cheese and scallions



BEVERAGES



Bottled Water | 1.00

Assorted Bottled Beverages | 1.75

Assorted Canned Soda | 1.00

Coffee & Tea Service | 1.50

Decaffeinated coffee, regular coffee, and assorted tea.
Includes milk, fat free milk, half and half, and assorted sweeteners.
Non-dairy creamers are available upon request.

Fresh Juices | 1.75

Select 2:

Orange Juice
Pink Grapefruit
Apple Juice
Cranberry

Infused Water | 0.25

Lemon-Mint
Cucumber-Lime
Strawberry-Melon



DESSERTS



PLATTERS

Chocolate Brownies | 2.00

Blondies | 2.00

Lemon Bars | 2.00

Assorted Fresh Baked Cookies | 1.00

Triple chocolate chunk, chocolate chip, oatmeal raisin, sugar, snickerdoodle

Cupcakes | 1.90

Assorted Mini Italian Cookies | 1.75

DESSERT STATIONS

An additional charge will be added for a required station attendant and/or chef. Service staff quantities vary depending on the final guest count for your event.

Cobbler Station | 5.50

Served with premium vanilla ice cream, warm caramel topping, fresh whipped cream, raisins and cherries

Select 2 cobblers:

Apple

Blueberry Peach

Stone Fruits

Cakes and Pies

Specialty cakes and pies are available upon request



FALL & WINTER SELECT MENU



SEASONAL BREAKFAST SELECTION

Fall Breakfast Board | 5.50

Banana Cinnamon Pancake Bites
Potato & Rosemary Frittata
Pumpkin Pie Overnight Oats
Butternut Squash Avocado Toasts
Cranberry Apple Energy Bites
Pumpkin Spice Smoothie Sips
Salted Flax Seed & Dark Chocolate Bark

FALL SNACK SELECTION

Pumpkin Hummus | 2.75

Topped with roasted root vegetables and served with toast points

SMALL BITES SEASONAL LUNCH SELECTIONS

Ham & Brie | 3.25

Topped with sliced apples and served on a Brioche roll

Smoked Turkey & Cheddar | 3.50

Topped with sliced apples and served on Ciabatta

Pumpkin Turkey Chili | 2.00

FALL SPECIALTY SALAD

Fall Harvest | 1.75

Roasted squash, cauliflower, apples and cranberries finished with a pumpkin spice dressing

SEASONAL TWO COURSE ENTRÉE SELECTION

12.00 per person

Maple Apple Pork Loin

Butternut Squash Osso Bucco

Choice of entrée selections served with roasted fall vegetables, cheddar polenta and finished with salted caramel apple cheesecake