



Whatever your event, whether it's a graduation party, a business meeting, a cocktail party or a wedding, we are committed to providing you with the finest food.

RISE AND DINE

Get off to a great start with these morning meal selections

Small (S): Serves 8-10 Large (L): Serves 15-20

BREAKFAST PASTRY PLATTER VT

- Danishes
- Plain and filled croissants
- Muffins
- Scones

S: \$19.99 L: \$32.99

MUFFIN ASSORTMENT VT

S: \$21.99 L: \$41.99

BAGEL BOX VT

Savory, sweet and plain bagels served with cream cheese, preserves and sweet butter

S: \$31.99 L: \$61.99

SMOKED SALMON PLATTER

Our lightly smoked salmon is thinly sliced and served with traditional accompaniments. Includes cream cheese and bagel platter

S: \$79.99 L: \$149.99

CRÈME BRÛLÉE FRENCH TOAST VT

This baked French toast is served with homemade whipped cream, seasonal berries and real maple syrup

S: \$59.99 L: \$119.99

MORNING FRUIT BOWL VT

A medley of freshly cut seasonal fruit served with honey yogurt dressing

S: \$29.99 L: \$59.99

SEASONAL FRUIT PLATTER VG

An artful display of the freshest seasonal fruit and ripe berries

S: \$49.99 L: \$99.99

HOMEMADE QUICHE

Made with only the freshest ingredients using cage-free and antibiotic-free eggs

- Traditional Lorraine
- Broccoli cheddar VT
- Tomato basil VT

Sold by whole quiche only; contains eight slices

\$11.99 each

BREAKFAST BOXES

Minimum order of one dozen; each served with fresh fruit salad

• Breakfast Sandwich Box

Large flaky croissants filled with brie, Black Forest ham and Adriatic fig spread
\$7.99 each

• Breakfast Lox Box

Large flaky croissants filled with smoked salmon, dill mascarpone, shaved red onion, cucumber and tomato
\$7.99 each

SPECIALTY GREEN SALADS

Every salad is made with fresh produce, air-chilled chicken or fresh seafood, nitrate-/nitrite-free bacon and all-natural ingredients.

- Available in an individual box or a family sized bowl
- Individual boxes include a fresh fruit salad and a freshly baked cookie
- Family sized bowls serve 10-12
- Minimum order: one dozen individual boxes

GRILLED CHICKEN OR GRILLED SALMON CAESAR SALAD

With parmesan croutons and classic Caesar dressing

Box: \$8.99 Bowl: \$26.99

WHOLE FOODS MARKET SALAD VT

Field greens with toasted walnuts, crumbled blue cheese, dried cranberries and balsamic vinaigrette

Box: \$8.99 Bowl: \$26.99

PECAN FETA SALAD VT

Field greens, red onions, feta and candied pecans served with citrus vinaigrette

Box: \$7.99 Bowl: \$19.99

GRILLED CHICKEN COBB SALAD

Crisp romaine with grilled chicken breast, bacon, tomatoes, chopped eggs, blue cheese, turkey and avocado. Served with ranch dressing

Box: \$8.99 Bowl: \$26.99

BOX LUNCHES

Box lunches are made using the freshest ingredients, meats free of added hormones or antibiotics and nitrite-/nitrate-free bacon.

- Minimum order: one dozen individual like boxes

CLASSIC BOX LUNCHES

Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear and fresh fruit salad

\$10.99 each

Choose from:

- Oven-roasted turkey and Swiss on wheat with yellow mustard
- Sonoma chicken salad on sourdough
- Tuna salad on wheat
- Vegan curry tofu salad on wheat VG
- Roast beef and cheddar on rye with Dijon mayo
- Ham and Swiss on rye with Dijon mustard
- Egg salad on sourdough VT
- Smoked turkey and provolone on wheat with pesto mayo



SIGNATURE BOX LUNCHES

Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear, fresh fruit salad, and fresh-baked cookie or piece of whole fruit.

\$11.99 each

Choose from:

- **The Bavarian:** Black Forest ham with Swiss and German mustard on a pretzel roll
- **The Roman Holiday:** Roasted turkey, Genoa salami, prosciutto and provolone with mild giardiniera on a French baguette
- **Garden Vegetarian:** Multigrain with hummus and fresh vegetables with balsamic vinaigrette **VG**
- **Turkey Cranberry:*** Oven-roasted turkey, cranberry relish, brie and mixed greens on multigrain
- **Beef-n-Blue:*** In-house roasted beef with caramelized onions, blue cheese and horseradish mayo on a French baguette
- **California Club:** Turkey, bacon, avocado, cheddar and Sonoma dressing on wheat

*Sandwiches come with lettuce and tomato, unless noted.

LUNCHTIME ANYTIME SANDWICH PLATTERS

We use only nitrite-/nitrate-free bacon, antibiotic- and hormone-free meats and other preservative-free ingredients.

ARAM WRAP PLATTER

Lavosh flatbread with cream cheese, fresh meats, artisan cheeses and farm-fresh produce rolled tightly and cut into sections.

Serves 15-20 (15 wraps cut into 120 pieces): \$75.99

Choose up to three from this Aram selection:

- Garden
- Sonoma Chicken
- Rotisserie Chicken Caesar
- Chipotle Chicken
- Grilled Vegetable **VT**
- Roasted Turkey and Cheddar
- California Club
- Curry Tofu **VT**

TRADITIONAL SANDWICH BOARD

A selection of our classic sandwiches artfully arranged. Board includes a variety of:

- Ham and Swiss on rye with Dijon mustard
- Vegan curry tofu salad on multigrain **VG**
- Roast beef and cheddar on rye with Dijon mayo
- Oven-roasted turkey and Swiss on multigrain with yellow mustard

Serves 15-20: \$99.99

TRADITIONAL DELI PLATTER

Beyond the ordinary deli tray, with an assortment of nitrite-/nitrate-free meats, fresh produce and select cheeses. Assorted breads and condiments are included, plus a relish tray for guest customization.

Small (Serves 8-10): \$99.99 Large (Serves 15-20): \$189.99

Meats:

- Black Forest ham
- Roast beef
- Smoked turkey
- Genoa salami

Cheeses:

- Swiss
- Cheddar
- Provolone

Condiments:

- Canola mayo
- Yellow or Dijon mustard
- Basil pesto mayo

Breads:

- Multigrain
- Sourdough
- Rye

Relish Tray:

- Red leaf or shredded iceberg lettuce
- Sliced tomatoes
- Shaved red onions
- Thinly sliced pickles and cornichons
- Marinated olives



SENSATIONAL SIDE SALADS

Our most popular sides. Sold by the pound

\$7.99/lb

Choose from:

- Traditional potato salad **VT**
- Tailgate coleslaw **VT**
- Seasonal chopped fruit salad **VG**
- Raw kale salad **VG**
- Penne pasta with smoked mozzarella **VT**
- Orzo pasta with spinach and feta **VT**
- Waldorf wheatberry salad **VG**

PARTY PLATTERS

Our all-natural culinary creations prepared from scratch by our gourmet chefs.

Small (S): Serves 8-10 Large (L): Serves 15-20

ANTIPASTO PLATTER

Nitrate-/nitrite-free prosciutto, salami and pepperoni, marinated bocconcini mozzarella, provolone, olives, roasted artichoke hearts, roasted peppers and marinated mushrooms

S: \$59.99 L: \$119.00

MEDITERRANEAN PLATTER **VT**

Hummus, tabbouleh, marinated feta, roasted artichoke hearts, hand-rolled dolmas, falafel, assorted olives and grilled spiced pita triangles

S: \$59.00 L: \$99.99

LONDON BROIL

Marinated lean beef, cooked medium rare, artfully arranged with grilled onions, portabella mushrooms, arugula, horseradish cream and grilled baguette slices.

To be served at room temperature

S: \$65.99 L: \$125.99

PACIFIC RIM PLATTER

Chicken and vegetable pot stickers, vegetable egg rolls and chili garlic grilled shrimp skewers served with ponzu dipping sauce

S: \$79.99 L: \$149.99

SEASONAL FRUIT PLATTER **VG**

An artful display of the freshest seasonal fruit and ripe berries

S: \$49.99 L: \$99.99

CRUDITÉS PLATTER **VT**

A selection of seasonal vegetables served with spinach artichoke dip

Serves 15-20: \$49.99

DOMESTIC CHEESE SELECTION **VT**

Our favorite local and seasonal selections to include: Humboldt Fog Goat Cheese, Wisconsin Amish Blue, vintage Van Gogh Gouda, and Grafton Aged Cheddar.** Accompanied by caramelized walnuts, seasonal fruit, specialty bread and crackers

Serves 12-15: \$69.99

EUROPEAN CHEESE ESCAPE **VT**

A premier selection of the ripest European cheeses.** Includes Hervé Mons Camembert, Manchego, Cave Aged Gruyere, Gorgonzola Dolce Blue, and Herbed Fresh Goat Cheese with the finest seasonal fresh and dried fruits, Marcona almonds, caramelized walnuts, specialty bread and crackers

Serves 12-15: \$129.99

**Degree of ripeness and seasonality may require our cheesemongers to make substitutions.

Party Platters continued...

TORTILLA CHIPS AND DIPS VT

Blue and yellow corn tortilla chips with our authentic salsa, fresh guacamole and Queso dip

Serves 15-20: \$39.99

QUESADILLA PLATTER

An assortment of chicken, shrimp and grilled vegetable quesadillas with salsa, fresh guacamole and sour cream

Serves 15-20: \$89.99

SIGNATURE SPREADS VT

Served in a rustic bread bowl with toasted Parmesan baguette slices and assorted flatbreads

Serves 15-20: \$39.99

Choose from:

- Spinach Artichoke
- Pesto Goat Cheese
- Creamy Gorgonzola

KEY WEST SHRIMP PLATTER

Lightly poached, jumbo Key West pink shrimp served with fresh lemon slices and zesty cocktail sauce

\$19.99/dozen

A LA CARTE HOT APPETIZERS

• Reheating instructions are provided as appetizers are packed cold to preserve freshness

• Minimum order: one dozen per selection

ASSORTED SKEWERS

Choose from:

- Teriyaki chicken
- Thai peanut chicken
- Sesame tofu VG
- Chili garlic shrimp
- Honey soy flank steak

\$19.99 /dozen

POT STICKERS

Choose from steamed or lightly fried:

- chicken
- vegetable VG

\$14.99 /dozen

CLASSIC VEGETABLE EGG ROLLS VT

Served with sweet-n-sour and hot mustard dipping sauces

\$21.99 /dozen

MINI SPINACH AND FETA CAKES VT

Served with citrus aioli

\$14.99 /dozen

GRUYÈRE AND SPINACH STUFFED MUSHROOMS VT

Tender spinach with the nutty flavor of Gruyère cheese

\$16.99 /dozen

CHICKEN WINGS

Served with celery and carrot sticks plus blue cheese or ranch dipping sauce

Choose from:

- Buffalo
- Barbeque
- Honey sesame

\$15.99 /dozen

COCONUT CHICKEN TENDERS

Served with mango salsa

\$21.99 /dozen

PETITE CRAB CAKES

Served with lemon aioli

\$24.99 /dozen

A LA CARTE COLD APPETIZERS

• Minimum order: one dozen per selection

CROSTINI

Small rounds of toasted baguette generously topped with choice of:

- Prosciutto with olive tapenade
- Rustica peppers VT
- Balsamic roasted pear and blue cheese VT
- Tomato bruschetta VT
- Sautéed wild mushrooms with fresh thyme VG

\$16.99 /dozen

EGGPLANT ARUGULA ROLLS VT

Thinly sliced grilled eggplant stuffed with goat cheese and roasted peppers

\$19.99 /dozen

ROAST BEEF CANAPÉS

Thinly sliced black pepper crusted roast beef atop grilled baguette with baby arugula and horseradish crème fraîche

\$19.99 /dozen

DEVILED EGGS VT

Choice of:

- Classic
- Pesto
- Curry

\$7.99/dozen

SMOKED SALMON CANAPÉS

Rye toast points with smoked salmon and traditional garnishes

\$19.99 /dozen

SCALLION PANCAKES WITH WASABI CRAB

Topped with wasabi spiked crab meat, sesame seeds and cilantro

\$16.99 /dozen

BAKED GOODS

COOKIES & BARS PLATTER

Assorted house made cookies and brownies

Small (Serves 8-10): \$19.99

Large (Serves 15-20): \$29.99

MINI PASTRY CATERING PLATTER

Assorted mini pastries including mini tarts, éclairs and cannoli

18 pieces (one size only): \$23.99

SUSHI

Our in-house sushi chefs create beautiful sushi platters each morning.

Please ask your catering sales person for specific platters and pricing.

FRESH FLOWERS

Fresh flowers make any occasion special and offer a splash of color and elegance to your table. Please visit our Floral department for suggestions.

