

# SEASONAL *selections*

## CHEF'S GARDEN 20.00

*per guest, served ambient*

Lemon Herb Spring Vegetable Pasta Salad (V)  
Caprese Pesto Chicken, Sun-dried Tomato Wrap  
Avocado, Turkey, BLT, Garlic Aioli, Multigrain Baguette  
Beet Hummus, Cucumber, Feta, Baby Spinach, Roasted Red Pepper, Lavash (V)  
Sea Salt Kettle Chips (V)  
Fresh Strawberries, Sweet Biscuit, Whipped Cream (V)  
Infused Water

## GATHER AND GRAZE 23.00

*per guest, served ambient*

Parmesan Artichoke Dip, Vegetable Batons, Crostini (V)  
Prosciutto Wrapped Asparagus, Pomegranate Glaze  
Swiss Chard, Stone Fruit, Feta, Quinoa Salad (V)  
Chicken, Pineapple, Black Beans, Bell Pepper, Farro Salad, Avocado Aioli  
Petit Lemon Bundt Cake, Fresh Berries (V)  
Infused Water

## SPRING SPREAD 28.00

*per guest, served hot*

Arugula, Multicolored Carrots and Radish, Avocado, Cherry Tomatoes, Greek  
Yogurt Herb Lemon Dressing (V)  
Citrus Baked Salmon  
Spring Chicken Paillard, Olive Tapenade  
Pasta Primavera (V)  
Roasted Carrots, Carrot Top Chimichurri (VG)  
Mango Passion Fruit Dessert Bar (V)  
Infused Water

*Labor required for all Hot Buffets  
or Groups 50+.  
For all dietary restrictions, including Kosher &  
Halal, please reach out to your catering contact.*

