

SPRING *specials*

BREAKFAST 15.00

per guest, minimum 10, served hot

- Asparagus & Gruyere Cheese Frittata (V)
- Wild Mushroom & Charred Pepper Potato Hash (VG)
- Kiwi & Mango Parfaits with Toasted Coconut (V)
- Blueberry Yogurt Muffins (V)
- Infused Water
- Coffee & Tea Service

LUNCH 20.00

per guest, minimum 10, served ambient

- Chickpea Salad with Dill & Capers (V)
- Shrimp Spring Roll Salad, Peppers, Avocado, Carrots, Baby Greens & Sweet Chili Vinaigrette
- Chopped Italian Hoagie Salad
- Classic Egg Salad Sliders (V)
- Caprese Slider (V)
- Jerk Chicken Sliders with Sweet Pineapple Relish
- Fresh Fruit Salad (VG)
- Infused Water

ALA CARTE

per guest, minimum 6

Greek Feta Dip with Soft Pita Wedges (V)	2.50	Sweet Honey Greek Yogurt & Tropical	4.25
Tomato Bruschetta with Crostini (VG)	2.50	Fruit Parfait (V)	4.25
White Bean Hummus with Crostini & Vegetables (VG)	3.00	Fresh Berry Fruit Tarts (V)	4.25
Antipasti Skewers	3.25	Cherry Cheesecake Trifles (V)	4.75
		Peach Agua Fresca	2.00
		Strawberry Lemonade	2.00



*Seasonal menus are not customizable.
For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.*

