

# Breakfast

small serves 5 | large serves 10 • packaged in aluminum

## BREAKFAST BURRITOS <sup>\*veg friendly</sup> 80 | 160

scrambled eggs, potatoes, cheese, pico de gallo & house made salsa

\*choice of bacon, chorizo or soyrizo

\*gf wrap +2.5pp

## MORNING HASH <sup>\*veg / gf</sup> 75 | 150

potatoes, scrambled eggs, farmers market veggies, onion, bell pepper & hollandaise

## LOX + BAGELS 140 | 280

whipped dill cream cheese, Persian cucumber, red onion, caper relish & tomato with choice of bagels (plain, sesame, everything)

## sides + additional

## FRUIT + YOGURT <sup>\*veg / gf friendly</sup> 70 | 140

seasonal farmer's market fruit, citrus zest, honey & granola

## BREAKFAST BREADS <sup>\*veg</sup> 60 | 120

muffins or croissants with house made butter & jam

## DESERT POTATOES <sup>\*veg / gf</sup> 60 | 120

roasted potato, garlic, sauteed onion & bell pepper topped with parmesan

## SAUSAGE OR BACON <sup>\*gf</sup> 60 | 120

# Snack Platters

small serves 5 | large serves 10

## CHEESE BOARD <sup>\*veg / gf friendly</sup> 125 | 250

an assortment of artisanal cheeses, dried fruit, nuts & olives, house made jam, fresh baguette & crackers

## CHARCUTERIE <sup>\*veg friendly / gf friendly</sup> 150 | 300

an assortment of artisanal meats & cheeses, dried fruit, nuts & olives, house made jam, fresh baguette & crackers

## CURRIED HUMMUS <sup>\*veg / gf friendly</sup> 50 | 100

fresh vegetables, pita, garlic chili oil

## MEZZE <sup>\*veg / gf friendly</sup> 90 | 170

roasted garlic baba ghanoush, curried hummus, jalapeño dolmas, pickled turnip, pita & fresh veggies

## DEVEILED EGGS <sup>\*gf</sup> 45 | 55

dozen eggs (24 pieces) / mixed dozen (pick 2)

- **classic** - mustard aioli, chives, crispy prosciutto <sup>\*gf / veg friendly</sup>
- **brunch** - smoked salmon, dill, fried capers <sup>\*gf</sup>
- **cacio e pepe** - cream, parmigiano-reggiano, fresh cracked pepper <sup>\*veg / gf</sup>
- **s&a** - spinach & artichoke, cream cheese, parsley <sup>\*veg / gf</sup>

# Salads

small serves 5 | large serves 10 • add chicken + 20 | 40

## SPRING ORZO 80 | 160

cherry tomato, cucumber, roasted red peppers, red onion & fennel, rosemary citrus vinaigrette

## !CESAR! <sup>\*veg / gf friendly</sup> 85 | 170

romaine, cilantro-caesar dressing, pickled red onion, cotija, crispy jalapeños

## ENDIVE + CHICKORY <sup>\*gf</sup> 85 | 170

bleu cheese, smoked walnut, dried apricot, sweet onion, fig balsamic yogurt dressing

## ARUGULA <sup>\*veg / gf</sup> 80 | 160

herbed goat cheese, roasted pistachio, shallot, smoked paprika-honey vinaigrette

## MIXED SALAD <sup>\*veg / gf</sup> 70 | 140

mixed greens, tomato, cucumber, gruyère, shaved shallot, avocado-green goddess dressing

# Sandwiches & Wraps

small serves 5 | large serves 10 • served on platters & cut in half

## BIRDY and THE BEAST

turkey, roast beef, gouda, pickles, onion with mustard aioli on a french roll

100 | 200

## PASTRAMI

swiss, spicy pickle de gallo, whole grain mustard on a french roll

100 | 200

## CHICKPEA SALAD WRAP <sup>\*veg</sup>

onion & celery, tomato, turmeric, & arugula  
<sup>\*gf</sup> spinach wrap available +2.5 per wrap

90 | 180

## CUBANO WRAP

smoked ham, bacon, provolone, pickles with sweet-spicy mustard

<sup>\*gf</sup> spinach wrap available +2.5 per wrap

100 | 200

# Entrées

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## CITRUS GRILLED SALMON <sup>\*gf</sup>

dill & caper, herbed ber blanc

- add honey-glazed carrots + 60 | 120

150 | 300

## BRAISED OXTAIL <sup>\*gf</sup>

red wine, tomato, spices & garlic

- add creamy parmesan polenta + 50 | 100

190 | 380

## CHICKEN TIKKA MASALA <sup>\*gf friendly</sup>

simmered in a creamy spiced tomato sauce

- add basmati rice & naan + 75 | 150

130 | 260

## ENCHILADAS VERDE o ROJA <sup>\*gf</sup>

choice of creamy tomatillo or ancho red sauce

chicken, mozzarella, Monterey jack & queso fresco

- add Mexican rice and charro beans + 90 | 180

120 | 240

## COTTAGE PIE <sup>\*veg / gf</sup>

farmer's market vegetables, lentil, peas & potato

topped and baked with herbed mashed potatoes

- add mixed green salad + 70 | 140

125 | 250

# Sweets

12 piece | 24 piece

## LEMON FIG BARS

short bread crust

45 | 90

## CANOLI

sweet cream & tart berry sauce

45 | 90

## GLUTEN FREE BROWNIES

peanut butter, buckwheat

40 | 80

We love providing our clients with a broad number of options to build their own unique menu from our offerings, but sometimes simplicity is key.

Our Taco (& Enchilada) bar is a full packages that include everything for a relaxed and delicious evening.

Their versatility also provides a simple way to appease each guest on your list- both bars are GF and can easily be adapted to vegetarian or vegan diets. And let's be real- everybody loves tacos.

Please inquire about upgrading this, or any other items on our menu, to a staffed buffet service.

# Taco Bar

250 | 500

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choice of 2 proteins:

- CHICKEN TINGA
- MAMAS GROUND BEEF <sup>\*vegan</sup>
- CARNE ASADA
- ACHIOTE SQUASH <sup>\*vegan</sup>
- CARNITAS
- POTATO + CARROT-RIZO
- MAMA S GROUND BEEF

add additional protein + 50 | 100

served with corn tortillas,

Mexican rice & charro beans

onion, cilantro, lime & house made salsas

add Enchiladas Verde o Roja + 100 | 200