



1638 East Shore Drive
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CASUAL MENUS

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BREAKFAST MENU

Breakfast is available starting at 6am and typically must be ordered at least two days in advance. Standing order and large group discounts are available.

BREAKFAST PACKAGES

BREAKFAST BEVERAGE PACKAGE

Orange juice, Local Copper Horse coffee & bottled water. \$8.50 per person (Add Decaf Coffee & Assorted Hot Tea + \$1 per)

CLASSIC BREAKFAST PACKAGE (V)

Fruit platter, assorted muffins and/or pastries & our breakfast beverage package. \$12.95 per person

CONTINENTAL BREAKFAST PACKAGE (V)

Fruit platter, assorted bagels, cream cheese, butter & jams with our breakfast beverage package. \$11.95 per person

AMERICANA BREAKFAST PACKAGE

Scrambled eggs, bacon and turkey sausage, seasoned potatoes, cornbread, fresh fruit platter & our breakfast beverage package. \$19.50 per person (add cheese to scrambled eggs +\$1 / swap skillet scramble for scrambled eggs +\$2)

WAFFLE BAR (V)

Belgian style waffles, mixed berries, whipped cream, local maple syrup, butter. \$12.95 per person

ON THE GO BREAKFAST PACKAGE

Choose two of our breakfast sandwiches and wraps which are individually wrapped/labeled in foil, individual fresh fruit and our breakfast beverage package \$16.95

RISE AND SHINE PACKAGE

Choose two of our breakfast sandwiches and wraps, assorted muffins and pastries, Chobani yogurts, fresh fruit platter and our breakfast beverage package. \$22.95

EGG & GOUDA BAGEL (V)

Local fried egg, gouda cheese, buttered bagel

HAM & GRUYERE BAGEL

Local fried egg, sliced ham, gruyere cheese, buttered bagel

EGG WHITE & SPINACH WRAP (V)

Scrambled egg whites, spinach, roasted tomato, mushrooms, fresh garlic, extra virgin olive oil, spinach wrap

ELOTE BREAKFAST BURRITO (V)

Scrambled eggs, flame grilled corn, black beans, cheddar cheese, roasted salsa, flour tortilla

BACON & CHEDDAR CROISSANT

Local fried egg, hickory bacon, cheddar cheese, butter croissant

BACON & AVOCADO CROISSANT

Local fried egg, havarti cheese, fresh avocado, hickory bacon, butter croissant

BACON & CHEDDAR WRAP

Scrambled eggs, hickory bacon, seasoned potatoes, cheddar cheese, flour tortilla

A-LA-CARTE

ASSORTED MUFFINS (V)

Fresh baked jumbo size muffins. \$3.50 per person

ASSORTED BREAKFAST PASTRIES (V)

Classic breakfast sweets, danishes and rolls. \$3.95 per person

ASSORTED BAGELS (V)

Served with cream cheese and spreads. \$2.95 per person

INDIVIDUAL CHOBANI YOGURTS (V,GF)

Chobani Geek yogurt (plain, strawberry and blueberry) \$2.95 per person

PARFAIT (V,GF)

Build your own parfait with greek yogurt, mixed berries, granola & toasted coconut. \$4.95 per person

SEASONAL FRUIT PLATTER (VG,GF)

Assorted fruits presented on platters \$3.50 per person

SKILLET SCRAMBLES (V)

Western Egg Scramble (GF) or Mediterranean Egg Scramble (GF) \$7.95 per person

VEGAN TOFU SCRAMBLE (VG,GF)

Seasoned Ithaca Soy tofu scrambled with fire roasted vegetables. \$3.95 per person

WHOLE FRESH FRUIT (VG,GF)

Bananas, Apples and Oranges. \$1.50 per person

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, non dairy creamer, sugar, sugar substitute \$3.50 per person

ORANGE JUICE

Premium orange juice \$3.50 per person

Minimum guest count 30 or \$300 subtotal. Minimum two day lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



FOOD TRUCK CATERING

Food trucks are a great way to make your event memorable with fresh food hot off the grill. Standing event and large group discounts are available.

FOOD TRUCK BREAKFAST

Our breakfast packages are served with a sides station featuring hashbrowns, fresh fruit, orange juice, Local Copper Horse coffee & lemon water

BREAKFAST BURRITO TRUCK

Includes three types of breakfast burritos, Bacon & Potato (scrambled eggs, hickory bacon, hash browns & cheddar), Chipotle Steak (scrambled eggs, chipotle marinated flank steak, avocado, hash browns, pico de gallo), Southwest Veggie (scrambled eggs, black beans and corn, avocado, pico de gallo, vegan available). Starting at \$23.95 per person

BREAKFAST SANDWICH TRUCK

Includes three types of breakfast sandwiches, Egg & Gouda Bagel (local fried egg, gouda cheese, buttered bagel), Bacon Avocado Croissant (local fried egg, havarti cheese, avocado, hickory bacon, butter croissant), Ham & Gruyere Bagel (local fried egg, sliced ham, gruyere cheese, buttered bagel) Starting at \$22.95 per person

HOTCAKE TRUCK

Features freshly prepared Buttermilk pancakes, Chocolate Chip Pancakes and scrambled eggs with a sides buffet featuring hickory bacon and turkey sausage, berry compote. Starting at \$22.95 per person

BRUNCH FOOD TRUCK

Includes Fried Chicken & Waffles, Belgian Waffle & Berry Compote (V), Eggs Benedict all served on a buffet adjacent to the food truck or in a location of your choosing. Sides buffet features mediterranean frittata, hickory bacon and strawberry crunch salad. Starting at \$42.95 per person

FOOD TRUCK LUNCH & DINNER

Our lunch and dinner packages includesides listed in each package, fresh fruit, lemon water, lemonade, unsweetened iced tea.

STREET TACO TRUCK

Features three types of tacos including Flank Steak Tacos (marinated steak, diced onion, cilantro, sour cream, fire roasted tomatoes), Chicken Tinga Tacos (Smokey chipotle pulled chicken, avocado, sour cream, pickled red onion), Elote Tacos (grilled corn, cotija cheese, chili powder, sour cream, avocado). Includes a sides buffet of spanish rice, corn chips and salsa and black bean corn blend. Starting at \$27.95

SMASH BURGER TRUCK

Features three sandwiches including Cheese Smash Burger, Grilled Chicken Sandwich and Black Bean Burger (VG). Includes sides buffet of fresh cut french fries, thick cut onion rings, macaroni salad, mixed greens salad. Starting at \$26.95

FRIED CHICKEN TRUCK

Features Hand Breaded Chicken Tenders, Brisket & Fried Chicken Plate, Fried Green Tomato Po Boy. Includes sides buffet of cajun fries, corn on the cob, mac & cheese, cornbread and BBQ/Honey Mustard Sauce. Starting at \$29.95

Minimum guest count 30 or \$1500 subtotal. Minimum seven day lead time subject to availability.
Staffed service subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

LUNCH PACKAGES

Lunch packages are available both full service, drop off style & bagged.

ARTISAN SANDWICH BAG LUNCH

Choose up to three sandwiches, individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water.
Half Sandwich Meal Per Person \$18.50 / Full Sandwich Per Person \$21.95

ARTISAN SANDWICH LUNCHEON

Choose up to three sandwiches, served buffet style with individual bags of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$17.95 / Full Sandwich Per Person \$21.50

CLASSIC DELI LUNCHEON

Includes assorted deli meats & cheeses, leaf lettuce, roma tomato, red onion, mayo packets served buffet style to build your own. Individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$17.50 / Full Sandwich Per Person \$20.95

LUNCH & COFFEE HOUR

This package is perfect for a light lunch or meeting and includes, choice of 2 tea sandwiches, vegetable crudite, fresh fruit platter, coffee service, bottled water/sodas. \$19.50 per person

HEARTY LUNCHEON BUFFET

This package is perfect when a hearty lunch is needed and includes choice of three half sandwiches, seasonal soup, two sides, fresh fruit platter, chocolate chip cookies & bottled water/sodas. \$29.95 per person

ARTISAN SANDWICHES

Half Sandwich per person \$9.95 / Full Sandwich \$15.50

CLASSIC DELI SANDWICHES

Turkey, ham & roast beef sandwiches served with assorted cheese, leaf lettuce, roma tomato, mayo packets & premium breads.

ROASTED CHICKEN & OLIVE TAPENADE SANDWICH

House roasted chicken, black olive tapenade, havarti cheese, roasted tomatoes & arugula on eight grain bread.

AVOCADO TURKEY CLUB SANDWICH

Served on toasted Italian bread. Roast turkey, crispy bacon, lettuce, tomato, red onion, fresh avocado and mayonnaise.

CHICKEN SALAD SANDWICH

House made chicken salad featuring, dried cranberries, grapes & walnuts, served on eight grain bread.

LEMON DILL TUNA SALAD SANDWICH

Albacore tuna mixed with red onion, dill pickle, garlic aioli & lemon juice, served on eight grain bread with spring mix.

MARINATED FLANK STEAK SANDWICH

Thinly sliced flank steak, provolone cheese, roasted red pepper, arugula & garlic aioli, served on toasted Italian bread.

CHIPOTLE CHICKEN SANDWICH

House roasted chicken, fresh mozzarella, roma tomato, red onions, fresh basil & chipotle aioli.

GRILLED VEGETABLE SANDWICH (V)

Flame grilled eggplant, squash, red pepper, cheddar & garlic aioli served on eight grain bread.

Minimum guest count 30 or \$300 subtotal. Minimum three day lead time subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

ARTISAN SALADS

Side salad size buffet style \$7.50 / Meal salad size buffet style \$12.95 / Meal salad size individual bowls \$14.95

CHEFS SALAD (GF)

This hearty salad features chopped lettuce, sliced hard boiled eggs, ham, turkey, sliced cheese, tomato, red onion, cucumber, house dressing

SOUTHWEST COBB SALAD (GF)

This twist on a classic featuring: chopped lettuce, pulled chicken, crispy bacon, hard boiled eggs, fresh avocado, red onion, flame roasted corn, NY cheddar, chipotle ranch dressing.

CRANBERRY WALNUT SALAD (V,GF)

Served with fresh baby spinach featuring sliced apples, dried cranberries, shredded carrots, cucumbers, candied walnuts, feta cheese & raspberry vinaigrette.

CHICKEN CAESAR SALAD

Classically prepared featuring chopped lettuce, marinated & grilled chicken breast, house made jumbo croutons, shaved parmesan, cracked black pepper & rich caesar dressing.

TEA SANDWICHES

Small crustless sandwiches perfect for a light lunch or casual gathering. \$7.50 per person

CRISP CUCUMBER (V)

Fresh cucumber slices, tzatziki, red onion, roma tomato

CHICKEN WALDORF

Chicken salad, dried cranberries, grapes, walnuts

SMOKED SALMON

Atlantic salmon, cucumber, garlic aioli

OLIVE TAPENADE (VG)

House made olive tapenade, roasted tomato, arugula

BEVERAGES

BOTTLED WATER & SODA

Bottled water 16.9oz \$1.95, Coke, Diet Coke, Sprite 12oz \$1.95

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, sugar, sugar substitute \$3.50 per person

SIDES

\$1.95 per person

KETTLE CHIPS (VG,GF)

WHOLE DILL PICKLES (VG,GF)

CHOCOLATE CHIP COOKIES (V)

Starting at \$2.95+ per person

FUDGE BROWNIES (V)

SEASONAL SOUP

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

BAKED MAC & CHEESE (V)

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

FRESH FRUIT PLATTER (VG,GF)

VEGETABLE CRUDITE (V,GF)

ARTISAN CHEESE BOARD (V) +\$2

CHARCUTERIE BOARD +\$4

ANTIPASTO PLATTER +\$4

Minimum guest count 30 or \$300 subtotal. Minimum three day lead time subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BOXED & BAGGED MENU

Our boxed and bagged menu features perfect options when your guests are on the go. Must ordered at least 3 days in advance. Standing order, combined package and large group discounts are available.

BREAKFAST

Our breakfast to go options are available bagged/boxed or in our on the go buffet setup. All breakfast items are individually wrapped and labeled. Add coffee to our buffet setup for an additional \$3.50 per person.

BREAKFAST ON THE RUN

Choose any three breakfast sandwiches, assorted fresh fruit, bottled water and bottled juices \$14.95 per person

CONTINENTAL TO GO

Includes assorted jumbo muffins, bagels and spreads, assorted fresh fruit, bottled water and bottled juices \$12.95 per person

LUNCH

Our lunch menu is available bagged/boxed featuring both hot and cold options.

ARTISAN SANDWICH LUNCHEON TO GO

Three assorted artisan sandwiches, individual bags of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water. Half Sandwich Meal \$18.50 / Full Sandwich Per Person \$21.95

HOT BBQ LUNCHEON TO GO

Includes a variety of pulled pork sandwiches, pulled chicken sandwiches and vegan black bean burgers, salt potatoes, macaroni and cheese, seasonal fresh fruit, chocolate chip cookie & bottled water. Per Person \$22.95

ARTISAN SALADS TO GO

Includes an assortment of chef's Salad, southwest cobb salad and cranberry walnut salad, chocolate chip cookie & bottled water. Per Person \$16.95

POKE BOWLS TO GO

Includes an assortment of Poke Bowls featuring ahi tuna, bulgogi steak and tofu, seasonal fresh fruit, chocolate chip cookie & bottled water. Per Person \$22.95

DINNER

Our dinner menu is available boxed featuring some delicious selections from our catering menus.

HEARTY DINNER TO GO

Includes an assortment of (chicken parm and garlic herb linguine), (honey glazed chicken breast, garlic mashed potatoes and glazed carrots), (grilled portobello mushroom, wild rice pilaf and sweet potato kale blend) all with honey butter rolls, chocolate chip cookie & bottled water. Per person \$27.95

PASTA DINNER TO GO

Includes an assortment of (spaghetti and meatballs), (chicken penne alla vodka), (pasta primavera), all with a side of grated parmesan, homemade garlic bread, chocolate chip cookie & bottled water. Per person \$25.95

BBQ DINNER TO GO

Includes an assortment of (spiedie grilled chicken breast, loaded mashed potatoes, corn on the cob), (BBQ brisket, salt potatoes, baked mac and cheese), (grilled balsamic portobello mushroom, roasted vegetables), cornbread, chocolate chip cookie & bottled water. Per person \$25.95

TASTE OF ASIA TO GO

Includes an assortment of (chicken pineapple fried rice), (beef bulgogi stir fry over jasmine rice), (sesame tofu and vegetable stir fry) all served with a vegetable spring roll, sweet thai chili sauce, chocolate chip cookie & bottled water. Per person \$24.95

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity.



CASUAL DINNER MENU

Our casual dinner menu is designed to provide a cost effective dinner buffet. This menu is available daily starting at 11am and must be ordered at least three days in advance. Standing order and large group discounts are available.

CASUAL DINNER PACKAGE 1

Starting at \$29.95, this package includes salad, bread, fruit platter or dessert, one entrée & two sides.

CASUAL DINNER PACKAGE 2

Starting at \$34.95, this package includes salad, bread, fruit platter or dessert, two entrées & two sides.

CASUAL DINNER PACKAGE 3

Starting at \$41.95, this package includes salad, bread, fruit platter, or dessert, three entrées & three sides.

SELECTIONS

ENTRÉES

- MEAT LASAGNA
- VEGETABLE LASAGNA (V)
- CHICKEN PARMESAN
- CHICKEN BROCCOLI ALFREDO
- HONEY GLAZED CHICKEN BREAST (GF)
- MAPLE DIJON GRILLED CHICKEN (GF,L)
- HERB ROASTED CHICKEN (GF)
- BEARNAISE SIRLOIN FILET (GF) +\$4
- CAJUN RUBBED FLANK STEAK (GF) +\$2
- STEAK AU POIVRE (GF) +\$2
- KOREAN SHREDDED SHORT RIB (GF)
- CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)
- GRILLED LONDON BROIL +\$2
- MAPLE GLAZED SALMON +\$4
- GRILLED PORTOBELLO MUSHROOM (VG,GF)
- HICKORY GRILLED ITHACA SOY TOFU (VG,GF)

SALADS

- MIXED GREENS SALAD (VG,GF)
- CLASSIC CAESAR SALAD

BREADS

- HOUSE MADE GARLIC BREAD (V)
- CORNBREAD & HONEY BUTTER (V)
- HONEY WHEAT ROLLS & HONEY BUTTER (V) +\$1
- ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

SIDES

- PASTA CAPRI (VG)
- BASIL PESTO PASTA (V)
- GARLIC HERB LINGUINE (VG)
- MAC & CHEESE (V)
- BALSAMIC GLAZED MUSHROOMS (V)
- PARMESAN ROASTED POTATOES (V,GF)
- GARLIC MASHED POTATOES (V,GF)
- LOADED MASHED POTATOES (GF)
- SWEET POTATO & KALE (VG,GF)
- WILD RICE PILAF (VG,GF)
- PINEAPPLE FRIED RICE (VG,GF)
- CORN ON THE COB (V,GF)
- STIR FRIED VEGETABLES (VG,GF)
- BROWN SUGAR GLAZED CARROTS (VG,GF) +\$1
- PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF) +\$1
- CHARRED BROCCOLINI W/ LEMON & GARLIC (VG,GF) +\$1
- TUSCAN PASTA SALAD (V)
- CUCUMBER SALAD (VG,GF)
- ANCIENT WHOLE GRAINS SALAD (VG)

DESSERT

- FRESH FRUIT PLATTER (VG,GF)
- CHOCOLATE CHIP COOKIE PLATTER (V)
- FUDGE BROWNIES (V)
- COOKIE, BROWNIE & FRUIT PLATTER (V) +\$2

Minimum guest count 30 or \$500 subtotal. Minimum five day lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BBQ MENU

Our BBQ menu is available daily starting at 11am and typically must be ordered at least 3 days in advance. Standing order and large group discounts are available.

BBQ PACKAGE 1

Starting at \$29.95, this package includes two protein choices, three sides.

BBQ PACKAGE 2

Starting at \$39.95, this package includes one starter, three protein choices, four sides.

BBQ PACKAGE 3

Starting at \$41.95, this package includes two starters, three protein choices, five sides.

SELECTIONS

PROTEINS

ALL BEEF HOT DOGS

Rolls, ketchup, mustard and relish served on the side

GRILLED CHICKEN BREAST (GF)

Spiedie marinated boneless chicken

BLACK BEAN BURGERS (VG)

LTO, ketchup, mustard, mayo & rolls served on the side

HOT ITALIAN SAUSAGE

Hot sausage, peppers & onions, rolls & ketchup on the side

PULLED PORK SANDWICHES

Slow cooked pulled pork served with BBQ & rolls on the side

MOJITO PULLED CHICKEN SANDWICHES

Slow cooked marinated chicken served with BBQ & rolls on the side

CORNELL BBQ CHICKEN (GF)

Marinated & grilled bone-in or boneless chicken

BBQ BRISKET (GF)

Beef brisket, smoked and sliced. BBQ on the side

LONDON BROIL

Certified angus flank steak, house marinade, sea salt, herbs +\$2

GRILLED PORTOBELLOS (VG)

Balsamic marinated & grilled mushrooms

ST. LOUIS STYLE RIBS (GF)

Hand rubbed, slow cooked pork ribs. BBQ on the side

MAPLE GLAZED SALMON (GF)

Salmon sides glazed with NY maple syrup +\$4

HOT SIDES

CHEESY BROCCOLI CASSEROLE (V)

SALT POTATOES (V,GF)

LOADED MASHED POTATOES (GF) +\$1

BAKED BEANS (V,GF)

CORN ON THE COB (V,GF)

BAKED MAC & CHEESE (V)

PAN SIMMERED GREENS (VG,GF)

SEASONAL GRILLED VEGETABLES (VG,GF)

COLD SIDES

MACARONI SALAD (V)

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

KETTLE CHIPS (VG,GF)

FRESH FRUIT PLATTER (VG,GF)

WATERMELON SLICES (VG,GF)

CORNBREAD & HONEY BUTTER(V)

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

Minimum guest count 30 or \$500 subtotal. Minimum three days lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BBQ MENU

Our BBQ menu is available daily starting at 11am and typically must be ordered at least one week in advance. Standing order and large group discounts are available.

PACKAGES

BACKYARD GRILL PACKAGE

Starting at \$26.95, this package includes hot dogs, grilled chicken breasts, black bean burgers, rolls, kettle chips & pasta salad.

CLAM BAKE PACKAGE

Starting at \$45.50 (min 100 guests), our clam bake package is a great summertime gathering option. This includes fresh steamed clams & shrimp, Cornell BBQ chicken, salt potatoes, corn on the cob, baked beans, watermelon & choice of salad.

BBQ CLASSICS PACKAGE

Starting at \$39.95, this package includes our house smoked BBQ featuring BBQ Brisket, St. Louis style ribs, pulled pork sandwiches, baked mac & cheese, English potato salad, classic cole slaw, corn bread & honey butter, watermelon slices.

LUNCH PICNIC PACKAGE

Starting at \$39.95, this package includes some of our more formal options: grilled chicken breast, London broil, grilled portobellos, baked mac & cheese, cucumber salad, ancient whole grains salad, fresh fruit platter

STARTERS

Starting at \$5.50, our starters make a great addition to any of our BBQ packages

BBQ MEATBALLS

Beef & pork meatballs, BBQ glaze

DEVILED EGGS (V)

Classic, fresh made, local deviled eggs

BRISKET QUESADILLAS

Beef brisket, corn, shredded cheese

SMOKED CHICKEN WINGS (GF)

Slow cooked dry rubbed wings +\$1

PIGS IN A BLANKET

Phyllo dough, mini frank +\$2

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

STUFFED JALAPENO PEPPERS

Cream cheese, cheddar & bacon +2

NASHVILLE HOT SLIDERS

Crispy chicken, pickle, hot sauce +2

PULLED PORK SLIDERS

House pulled pork, BBQ sauce, Roll

CHICKEN & WAFFLE SLIDERS

Crispy chicken, maple bacon jam, waffle +2

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



MEDITERRANEAN

Our mediterranean package features fresh vibrant flavors perfect for a social event. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

MEDITERRANEAN PACKAGE 1

Starting at \$29.95, this package includes hummus, pita chips & vegetable crudite, one main, one side, feta cheese and dessert.

MEDITERRANEAN PACKAGE 2

Starting at \$35.95, this package includes hummus, pita chips & vegetable crudite, one beginning, two mains, one side, feta cheese and dessert.

MEDITERRANEAN PACKAGE 3

Starting at \$43.95, this package includes hummus, pita chips & vegetable crudite, one beginning, two mains, two sides, feta cheese and dessert.

SELECTIONS

BEGINNINGS

MEZZE ASSORTED DIPS (V)
BABA GANOUSH & PITA (VG)
SPANIKOPITA (V)
LENTIL SOUP (VG,GF)
GAZPACHO (VG,GF)
BAKED FETA & TOMATOES (V,GF)
WHIPPED FETA & CROSTINI (V)
STUFFED GRAPE LEAVES (VG,GF)
GRILLED LEMON CHICKEN TENDERS (GF)
CHICKEN, BEEF OR LAMB KABOB (GF)
HARISSA SHRIMP KABOB (GF)

MAINS

ROLLED LAMB GYRO
ROLLED BEEF SOUVLAKI
ROLLED GRILLED EGGPLANT
CHICKEN SHAWARMA (GF)
LEBANESE LEMON CHICKEN (GF)
BEEF SOUVLAKI (GF)
BEEF SHISH KABOB (GF)
MOUSSAKA (GF)
LAMB CURRY (GF)
FALAFEL (VG,GF)
STUFFED PEPPERS (VG,GF)
ARTICHOKE PESTO PENNE (V)
LINGUINE LIMONE (V)
FETTUCINI BASILICA (V)
PASTA POMODORO (V)
TORTELLINI PRIMAVERA (V)

SIDES

LENTIL & RICE PILAF (VG,GF)
BASMATI RICE & CHICKPEAS (VG,GF)
LEMON ORZO
ISRAELI COUSCOUS SALAD (VG,GF)
PANZANELLA SALAD (VG)
ROASTED SAFFRON POTATOES (VG,GF)
ROASTED ZUCCHINI (VG,GF)
CUCUMBER & CHICKPEA SALAD (VG,GF)
GREEK SALAD (VG,GF)
DIJON SPINACH SALAD (V,GF)
PITA BREAD (VG)
KETTLE CHIPS

DESSERT

FRESH FRUIT PLATTER (VG,GF)
COOKIE & BROWNIE PLATTER (V)
BAKLAVA PLATTER (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability.
Staffed service may be subject to tax, service fee & gratuity.



ITALIAN SPECIALTIES

Our hearty Italian specialty menu is sure to please your guests when there is a need for a hearty meal. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

ITALIANO PACKAGE 1

Starting at \$31.95, this package includes one main, one pasta, parmesan, salad, bread and dessert

ITALIANO PACKAGE 2

Starting at \$34.95, this package includes one main, two pastas, parmesan, salad, bread and dessert.

ITALIANO PACKAGE 3

Starting at \$44.95, this package includes two mains, two pastas, parmesan, salad, bread and dessert.

BUILD YOUR OWN PASTA STATION

Starting at \$54.95, this package includes two mains, build your own pasta station, salad, bread and dessert.

SELECTIONS

MAINS

- TUSCAN GRILLED CHICKEN (GF)
- CHICKEN PARMESAN
- EGGPLANT ROLLETES (V)
- CHICKEN MARSALA
- CHICKEN SALTIMBOCCA
- CHICKEN INVOLTINI +2 (GF)
- GRANDE MEATBALLS IN POMODORO
- SAUSAGE SALSICCIA & PEPPERS (GF)
- VEAL MILANESE
- SALMON SORRENTO (GF)
- CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)
- CAPRESE PORTOBELLO MUSHROOM (V,GF)
- STUFFED BELL PEPPERS
- VEGAN EGGPLANT ROLLATINI (VG,GF)

SALADS

- MIXED GREENS SALAD (VG,GF)
- ITALIAN HOUSE SALAD (V)
- CLASSIC CAESAR SALAD
- CAPRESE TOMATO SALAD + 1 (V,GF)

BREADS

- HOUSE MADE GARLIC BREAD (V)
- HONEY WHEAT ROLLS & HONEY BUTTER (V)
- ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

PASTA

- ZITI AL FORNO (V)
- ZITI AL FORNO CON CARNE
- MEAT LASAGNA
- VEGETABLE LASAGNA (V)
- FETTUCINE ALFREDO (V)
- CHICKEN PENNE ALFREDO + 1
- GNOCCI CARBONARA
- PENNE ALLA VODKA (V)
- PENNE ARRABBIATA (V)
- PASTA PRIMAVERA (VG)
- ASPARAGUS RISOTTO (V)
- RISOTTO AL LIMONE (V)
- SPAGHETTI & MARINARA (VG)
- PESTO GENOVESE (V)
- SHRIMP SCAMPI & ANGEL HAIR + 1
- RICOTTA STUFFED SHELLS + 1 (V)
- SEASONAL RAVIOLI +2
- GLUTEN FREE PASTA +2

DESSERT

- FRESH FRUIT PLATTER (VG,GF)
- COOKIE & BROWNIE PLATTER (V)
- ITALIAN DESSERT & FRUIT BOARD +2 (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability. Staffed service may be subject to tax, service fee & gratuity.



TASTE OF ASIA

Add some flair into your next gathering with our speciality Asian menu. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

TASTE OF ASIA PACKAGE 1

Starting at \$31.95, this package includes one beginning, two mains, one rice, one dessert and sriracha.

TASTE OF ASIA PACKAGE 2

Starting at \$36.95, this package includes two beginnings, two mains, one rice, one dessert and sriracha.

TASTE OF ASIA PACKAGE 3

Starting at \$43.95, this package includes two beginnings, three mains, one rice, one dessert and sriracha.

TASTE OF ASIA STANDING RECEPTION

Starting at \$21.95, this package includes 3 choices of from our beginnings and one dessert.

SELECTIONS

BEGINNINGS

- MISO SOUP (VG,GF)
- KIMCHI (GF)
- VEGETABLE SPRING ROLLS (V)
- SWEET POTATO ROLL (VG,GF)
- AVOCADO ROLL (VG,GF)
- TEMPURA SHRIMP ROLL +\$1
- CHICKEN SATAY (GF) +\$1
- SWEET & SPICY CHICKEN WINGS (GF)
- TANDOORI CHICKEN WINGS (GF)
- STEAMED EDAMAME (VG,GF)
- PAKORAS (VG,GF)
- TANDOORI NAAN & RAITA (V)
- SESAME TOFU BAO BUN (VG) +\$1
- PORK BAO BUN +\$1
- GOCHUJANG SHRIMP SKEWERS +\$1
- SHRIMP TEMPURA +\$1
- KIMCHI CUCUMBER SALAD (V)
- POTSTICKERS OR DUMPLINGS
- CHOICE OF:
- PORK, CHICKEN OR VEGETABLE

MAINS

- MONGOLIAN BEEF (GF) +\$1
- BEEF BULGOGI +\$1
- SESAME TOFU (VG,GF)
- GENERAL TSO CHICKEN
- KOREAN BBQ CHICKEN
- YELLOW CURRY (V,GF)?
- SAAG PANEER (V,GF)
- DAL MAKHANI (V,GF)
- CHICKEN KORMA (GF)
- PAD THAI (GF)
- PAD SEE EW (V)
- VEGAN PAD THAI (VG,GF)
- THAI BASIL STIR FRY
- SPINACH & PEANUT SAUCE (V,GF)
- STIR FRY CHOICE OF:
- TOFU, CHICKEN, PORK, BEEF, SHRIMP
- VEGETABLE STIR FRY (GF,VG)
- THAI BASIL STIR FRY (GF)
- GINGER STIR FRY (GF)
- KIMCHI BOKCHOY STIR FRY (GF)

RICE

- JASMINE RICE (VG,GF)
- JEERA RICE (VG,GF)
- FRIED RICE CHOICE OF:
- TOFU, CHICKEN, PORK,
- BEEF +\$1, SHRIMP +\$1
- FRIED RICE (GF)
- KIMCHI FRIED RICE (GF)
- PINEAPPLE FRIED RICE (VG,GF)

DESSERT

- FRESH FRUIT PLATTER (VG,GF)
- COOKIE & BROWNIE PLATTER (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability. Staffed service may be subject to tax, service fee & gratuity.