



Meetings and Corporate Events - Catering Menu

6 Person Minimum

BEVERAGES

*Pitchers of complimentary filtered ice water provided

Coffee	\$15.00/Half Gal.
<i>Local Taylor Lane Coffee, Regular and/or Decaf</i>	(Serves 8)
Hot Tea	\$15.00/Half Gal.
<i>Assorted Numi Teas</i>	(Serves 8)
Chai Tea	\$20.00/Half Gal.
<i>House-made chai infused with lemongrass, ginger and mint</i>	(Serves 8)
Iced Tea	\$15.00/Half Gal.
<i>Numi black tea served with lemon wedges</i>	(Serves 8)
Bottled Water	\$2.00/each
<i>Individual 16.9 oz. bottles</i>	
Sparkling Water	\$3.00/each
<i>Individual 16.9 oz. bottles</i>	
Soda	\$2.00/each
<i>Cans of Coca-Cola, Diet Coke, Sprite</i>	

PLATTERS/DISPLAYS

Artisan Cheese	\$13.00pp
<i>Chef's selection of 3 local cheeses with seasonal compote & crackers</i>	
Artisan Charcuterie	\$13.00pp
<i>An assortment of 3 salumi with olives & local bread</i>	
Cheese & Charcuterie	\$18.00pp
<i>Selection of 2 cheeses and 2 salumi with crackers & olives</i>	
Mezze Platter	\$18.00pp
<i>Hummus, olive tapenade, cucumbers, cherry tomatoes & pita chips</i>	
Crudit�	\$15.00pp
<i>Seasonal selection of vegetables with herbed buttermilk, avocado lime & white bean garlic dips</i>	
Seasonal Fruit	\$15.00pp
<i>Chef's display of fresh fruit with house-made yogurt honey dip</i>	

SPECIALTY BREAKS

Trail Mix	\$13.00pp
<i>Assorted nuts, dried fruits, pretzels & popcorn</i>	
Chips & Dips	\$10.00pp
<i>Choose from either:</i>	
<i>-Tortilla chips with local salsa</i>	
<i>or</i>	
<i>-Pita chips with herbed cr�me fraiche dip</i>	
Cookies & Milk	\$8.00pp
<i>Chef's choice of 2 varieties of house-made cookies with organic Clover milk</i>	
Decadent Brownies	\$8.00pp
<i>House-made brownies with espresso fudge frosting</i>	

PLATTER/BUFFET LUNCH - COLD

\$25.00pp

-Choose 1 Salad & 2 Sandwiches from below

-Add on cookies or brownies for dessert

\$8.00pp

-Alternative options for dietary restrictions available upon request, extra charges may apply

Salads:

Mixed Greens with Local Vegetables & Meyer Lemon Balsamic Vinaigrette

Romaine Lettuce Caesar with Toybox Tomatoes, Shaved Parmesan & Sourdough Croutons

Baby Arugula with Apples, Shaved Red Onion, Laura Chenel Chevre, Candied Pecans, & Lemon Shallot Dressing

Sandwiches:

Grilled Vegetable with Purple Haze Chevre & Arugula

Pesto Chicken with Sliced Tomatoes, Mozzarella & Arugula

Salami with Roasted Red Peppers, Provolone & Spinach

Roast Beef with Chipotle Aioli, Cheddar, Red Onions & Baby Greens

PLATTER/BUFFET LUNCH – HOT

\$35.00pp

-Choose 1 Option from below

-Add on cookies or brownies for dessert

\$8.00pp

-Alternative options for dietary restrictions available upon request, extra charges may apply

California Chicken:

Baby Arugula Salad with Apples, Shaved Red Onion, Laura Chenel Chevre, Candied Pecans, & Balsamic Vinaigrette &

Pan Roasted Fennel Pollen Chicken on Rice Pilaf

Mediterranean:

Warm Ginger Carrot Soup with Greek Yogurt & Grilled Local Bread &

Harissa Pork Tenderloin on Cous Cous Salad and Grilled Vegetables

Hearty:

Wedge Salad with Toybox Tomatoes, Red Onions & Herbed Buttermilk Dressing &

Pan Roasted Steak with Roasted Fingerling Potatoes and Pan Jus

8.125% Tax + 20% Gratuity will be added to the final invoice
 Food from outside vendors permitted. A \$15pp cleanup fee will be applied.