

T A S T E & S A V O R

E V E N T S



***Please note that all prices are subject to change and do not include taxes or additional fees.
Any price changes will be reflected on our order platform online.***



CORPORATE AND OFFICE CATERING | ELEVATED GATHERINGS AND TAILORED CULINARY EXPERIENCES
WEDDINGS | UNIQUE LOCATION EVENTS | BACKYARD BARBECUES | FOOD TRUCKS | FUNDRAISERS

T A S T E & S A V O R

E V E N T S

B R E A K F A S T & B R U N C H

(m i n i m u m o f 1 0)

M A R K E T B O A R D

15. per guest

Lemon glazed breakfast bread, petite egg white and prosciutto sandwiches, whole grain waffles, marinated mozzarella, smoked gouda grilled asparagus, candied bacon, almonds, grapes, strawberries, sweetened ricotta, seasonal jam

C R E A T E Y O U R O W N T A R T I N E

16. per guest

Herb biscuits, grilled baguette, avocado hummus, hazelnut-chocolate spread, Brie, shaved ham, fresh berries, cherry tomatoes, toasted nuts, seeds, fresh sliced seasonal fruit

T H E C H A I R M A N ' S B R E A K F A S T

20. per guest

Seasonal frittata, rosemary and thyme fondant breakfast potatoes, roasted vegetables, chicken apple sausage, brown sugar bacon, fresh sliced seasonal fruit, baked in-house croissants, seasonal jam

C h o i c e o f t w o f r i t t a t a s :

Zucchini, gouda and basil

Spinach, sundried tomato and goat cheese

Ham, roasted mushroom and swiss

Bacon and cheddar

E L E V A T E Y O U R E V E N T

Smoked salmon, capers, red onions, sliced cucumbers, fresh dill
+10. per guest

Chicken apple sausage, maple mustard dipping sauce
+6. per guest

Greek yogurt parfait, fresh berries, toasted quinoa, fruit and nut granola
+7.5 per guest

Four berry fruit cup, walnuts, balsamic brown sugar drizzle
+7. per guest



T A S T E & S A V O R

E V E N T S

S O U P, S A L A D & S A N D W I C H

18. per guest
(minimum of 10)

S O U P S (choice of one)

Three potato - creamy pureed red, purple and gold potato soup, cheddar cheese, green onions

Chicken tortilla – authentic chicken tortilla soup, crispy tortillas, fresh cilantro, lime

Kale, pork and white bean - ground pork, kale and white beans, chicken broth, pesto, parmesan

S A L A D S (choice of one)

Southwest Caesar, black beans, pepitas, cotija cheese, crispy corn tortilla strips, chipotle Caesar dressing

Butter lettuce wedge, grilled chicken, candied walnuts, blue cheese, crispy capers, cucumbers, herb buttermilk dressing

Little gem salad, avocado, almonds, red onions, parmesan, garlic herb shrimp, chipotle honey balsamic vinaigrette

S A N D W I C H E S (choice of two)

Fresh mozzarella, grilled zucchini, balsamic roasted tomatoes, basil pesto, arugula, baked-in-house sub roll

House-roasted turkey breast, pimento cheese, candied bacon, spinach herb wrap

Tarragon chicken salad, grapes, butter lettuce, croissant

Honey horseradish roast beef, charred onions and peppers, artisan roll

E L E V A T E Y O U R E V E N T

Signature seasoned bakers chips	+3.5 per guest
Fresh sliced seasonal fruit platter	+4.5 per guest
Double chocolate brownies	+4. per guest
Perfect bite cookie platter	+3.5 per guest

M A K E I T A B O X E D L U N C H !

Choice of half sandwich, salad and served with signature seasoned bakers chips, cookie and individual water. Add a soup at an additional fee.



T A S T E & S A V O R

E V E N T S

H O T L U N C H B U F F E T

(m i n i m u m o f 1 0)

G U E S T S S E L E C T I O N S

Mediterranean Graze

22. per guest

Grilled pita, classic hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, Greek salad, tabbouleh

Choice of two proteins

Falafel

Edamame kofta

Chicken souvlaki

Lamb and beef gyro

Street Tacos

18. per guest

Grilled vegetables, citrus chicken carnitas, black beans, red rice, pico de gallo, salsa roja, shredded lettuce, cheddar cheese, sour cream, jalapenos, housemade tortilla chips

Choice of two proteins:

Classic citrus carnitas

Spicy beef

Fajita style shrimp

Add guacamole +3 per guest

Classic Italian

22. per guest

Pasta, pomodoro and alfredo sauces, chicken parmesan, beef and pork meatballs, garlic bread, Caesar salad

Choice of two proteins

Chicken Parmesan

Beef and pork meatballs

Herb grilled chicken

Eggplant Parmesan

Add an antipasto platter +6 per guest

Smokehouse BBQ

18. per guest

Southern-style bacon green beans, macaroni and cheese, creamy coleslaw, corn bread salad, assorted BBQ sauces

Choice of two proteins

Pulled BBQ pork

Pulled BBQ chicken

Smoked BBQ brisket

Smoked BBQ tofu



T A S T E & S A V O R

E V E N T S

EXECUTIVE LUNCH

(minimum of 10)

GRAZE

20. per guest

Globally-inspired open-faced sandwiches, vegetable crudité cups, green goddess dressing, turmeric blueberry quinoa salad, grilled Caesar salad and four-berry fruit cups, brown sugar balsamic drizzle and walnuts

Choice of two sandwiches:

Tuna niçoise salad, grape tomatoes, olives, red onions, dill, French baguette

Hummus, marinated tomatoes and cucumbers, tahini yogurt, cilantro, toasted sourdough

Roasted turkey, gouda, shaved fennel slaw, avocado hummus, toasted sourdough

Muffaletta toast, capicola, mortadella, provolone, giardiniera, roasted red peppers, toasted sourdough

HOT LUNCH (PLATED OR BUFFET)

26. per guest

Choice of entree, seasonal garden salad, choice of dessert

Gnocchi, roasted chicken, prosciutto, tomatoes, gorgonzola, pine nuts

Chickpea and date tagine, fennel orange couscous

Smoked salmon, dill and goat cheese quiche

Petit filet and shrimp, roasted rosemary fingerling potatoes, sauteed green beans, garlic parmesan butter

+8 per guest

Jumbo lump crab cakes, citrus remoulade, grilled asparagus, roasted fingerling potatoes

+10 per guest

ELEVATE YOUR EVENT

Add a soup course (choice of one) :

+6. per guest

Three potato

Chicken tortilla

Kale, pork and white bean

DESSERTS

Vanilla panna cotta, brown sugar caramel

+5. per guest

Flourless chocolate torte

+5. per guest

Seasonal fruit cobbler

+5. per guest



T A S T E & S A V O R

E V E N T S

H O R S D' O E U V R E S

(m i n i m u m o f 1 0)

P L A T T E R S & B O A R D S

Crudité Board

15. per guest

Tri-color cauliflower, cucumbers, cherry tomatoes, grilled sweet peppers, snap peas, orange and grapefruit segments, red radishes, tahini and coconut dip, curried carrot hummus, minted feta spread

Office Party Spread

16. per guest

Prosciutto-wrapped melon, pistachio and sesame cheese balls, gourmet crackers, crisp crudité, Greek yogurt ranch dip, pimento deviled eggs, bread and butter quick pickled vegetables, parmesan rosemary twists and cheese, salami skewers

Euro Board

18. per guest

Cured salami, coppa, soppressata, prosciutto, cornichon pickles, fig-baked Brie, garlic confit, focaccia crostini, bacon gouda scone, herb-crusted goat cheese, smoked gouda, gorgonzola, heirloom carrots, tomatoes, red grapes, basil pesto, eggplant and walnut pate, toasted almonds, cashews, walnuts

E N H A N C E M E N T S

Mini caprese skewers

+3. per guest

Parmesan rosemary twists

+3. per guest

Citrus-herb marinated olives

+6. per guest

Chilled rosemary shrimp skewers

+4.20 per guest

Candied bacon

+3.60 per guest

S M A L L B I T E S

Choice of three

16. per guest

Choice of four

19. per guest

Savory

Pimento cheese deviled egg, tomato jam

Reuben wonton, thousand island sauce

Crispy chickpea and popcorn cone

Soy-glazed chicken brochette, pineapple chutney

Mini crab cake, citrus remoulade

Sweet

Peach and bacon fritter, honey butter

Blueberry basil bruschetta, goat cheese

Prosciutto, mozzarella and melon brochette, balsamic glaze

Thyme roasted grape and ricotta crostini

Fried chicken and waffle skewer

Passed hors d'oeuvres available upon request



T A S T E & S A V O R

E V E N T S P L A T E D D I N N E R

42. per guest
(minimum order of 20)

S A L A D (c h o o s e o n e)

Farmers Market Salad

Mesclun greens, sliced apples, candied walnuts, crumbled goat cheese, garlic, red wine vinaigrette

Carrot Ribbon Salad

Rainbow carrot ribbons, frisée, lemon zest, pistachios, grapes, za'atar vinaigrette

Kale and Brussels Salad

Shredded Brussels sprouts and kale, sliced apple, cranberry, red onion, hazelnuts, Dijon maple vinaigrette

E N H A N C E M E N T S

Add a jumbo lump crab cake to any salad

+10. per guest

M A I N (c h o o s e t w o)

Citrus Grilled Salmon

Roasted fennel orange couscous, charred carrot with cashew dukka, red harissa, parsley oil

Butternut Carbonara

Linguini, butternut squash and portobello mushroom carbonara sauce, pecorino Romano

Pork Chop Agrodolce

Baked sweet potato, chipotle lime Brussels sprouts, dates, balsamic agrodolce sauce, crispy shallots

Braised Beef Short Rib

Buttermilk mashed potatoes, white wine braised cauliflower, red wine demi glaze, toasted garlic chips

E L E V A T E Y O U R E V E N T

Add rosemary shrimp skewers to any dish (2 each)

+6. per guest

D E S S E R T (c h o o s e o n e)

Vanilla panna cotta, brown sugar caramel

Flourless chocolate torte

Fresh berries, brown sugar balsamic drizzle and walnuts

Seasonal cobbler, vanilla ice cream

We welcome the opportunity to personalize your event. Allow our chefs to create a customized experience tailored for you.



T A S T E & S A V O R

E V E N T S

D I N N E R B U F F E T

45. per guest
(minimum of 25)

P R O T E I N S (c h o o s e t w o)

Air

Roasted chicken, goat cheese, roasted red pepper and arrabbiata sauce
Espresso-rubbed skirt steak, cowboy caviar
Caraway and rosemary-crusted pork tenderloin, green chile pesto

Sea

Citrus herb-crusted fresh catch, tarragon beurre blanc
Honey miso glazed salmon
Brown butter honey and garlic shrimp

Plant Forward

Plant-based turkey, chorizo and mushroom meatballs, apricot mojo
Kung pao cauliflower steak
Edamame kofta, fennel and mint tzatziki

S I D E S (c h o o s e f o u r)

Street corn style quinoa
Saffron and sweet pea jasmine rice
Rosemary and thyme fondant potatoes
Root vegetable succotash, kale and shiitake mushrooms
Braised leeks and carrots
Parmesan turnip and parsnip fries
Blistered green beans and cherry tomatoes
Grilled eggplant, walnuts and pomegranate
Roasted red and green grapes, balsamic and thyme

T O P P I N G S (i n c l u d e d)

Pistachio gremolata
Garlic brioche croutons
Honey sesame wonton chips
Crispy curry garbanzo beans

E L E V A T E Y O U R E V E N T

Fresh sliced seasonal fruit platter	+4.5 per guest
Double chocolate brownies	+4. per guest
Perfect bite cookie platter	+3.5 per guest
Chef's selection of mini desserts	+5 per guest
Vanilla panna cotta, brown sugar caramel	+5. per guest
Flourless chocolate torte	+5. per guest
Seasonal fruit cobbler	+5. per guest



T A S T E & S A V O R

E V E N T S

CHEF'S TABLES & INTERACTIVE STATIONS

(m i n i m u m o f 1 0)

A C T I O N

Parisian Crepes

18. per guest

Chicken, prosciutto and mozzarella crepes, fresh basil, balsamic glaze and cherry tomatoes or banana, hazelnut chocolate crepes, toasted coconut, pecans

Tiny Tostadas

18. per guest

White corn tostadas, refried black beans, grilled achiote chicken, carne asada, fresh salsas, lime crema, cotija cheese.

K-Town Ssam

22. per guest

Butter lettuce wraps, bulgogi ribeye, pork belly, cho gochujang sauce, pickled vegetables, kimchi

C A R V E R Y

Premium meats carved to order, served with freshly baked rolls

Whole Roasted Salmon Filet

26. per guest

Dill mustard crème, farro risotto

Grilled Beef Tenderloin

35. per guest

Red onion demi glaze, horseradish crème, roasted rosemary fingerling potatoes

I N T E R A C T I V E S T A T I O N

Queso Fundido

12. per guest

Baked queso blanco, chorizo, roasted corn, roasted poblano peppers, Oaxaca cheese, pico de gallo, guacamole, tortilla chips

Cheesecake Jars

10. per guest

Cheesecake, chocolate ganache, strawberry sauce, mango sauce, fresh berries, whipped cream, graham crackers



T A S T E & S A V O R

E V E N T S

ELEVATE YOUR EVENT

Assorted cookies by the half and full dozen	17.5 / 24.
Double chocolate brownies by the half and full dozen	18.5 / 25.
Cookies and brownies by the half and full dozen	18. / 25.
Mini assorted dessert bars	17.5 / 24.
Mini assorted cupcakes	15.5 / 22.

	Shrimp Cocktail Platter (120 cal)			
Small	Medium	Large	Party	
108.	186.	300.	444.	

	Fruit & Cheese with Crostini (180 cal)			
Small	Medium	Large	Party	
72.	138.	198.	276.	

	Vegetable Crudités and Hummus			
Small	Medium	Large	Party	
60.	102.	162.	228.	

	Fruit Skewers with Yogurt Dipping Sauce (80 cal)			
Small	Medium	Large	Party	
132.	216.	360.	456.	

	Mediterranean Tray (460 cal)			
Small	Medium	Large	Party	
90.	174.	276.	420.	

PLATTER & TRAY SERVING SIZES

Small	Medium	Large	Party
10 - 15	20 - 25	35 - 40	50 - 60



T A S T E & S A V O R

E V E N T S

B E V E R A G E S

F R E S H B R E W E D C O F F E E S E R V I C E F O R E I G H T 25. per service

Regular, decaf, hot water, sugars and creamer
Add flavored syrup, candied sugar sticks and upgraded teas 4. per guest

I N D I V I D U A L W A T E R 2.5 per guest

20 oz.

I N D I V I D U A L P R E M I U M S P A R K L I N G W A T E R 4. per guest

20 oz.

A S S O R T E D F L A V O R E D S P A R K L I N G W A T E R 3.5 per guest

Bubly, aha and additional sparkling water in an assortment of flavors

A S S O R T E D J U I C E S 3.25 per guest

10 oz.- orange, cranberry and apple

A S S O R T E D S O D A 2.75 per guest

20 oz.

A S S O R T E D E N E R G Y D R I N K S 3.75 per guest

Variety of flavors and sizes

Please note that all prices are subject to change and do not include taxes or additional fees.

Any price changes will be reflected on our order platform online.

