

**SPRING 2025 CATERING MENU**  
**AVAILABLE 03/31-05/30**



*Build-Your-Own Asian Grain Bowl*

---

# Breakfast

---

## YOGURT BAR **V**

*10 person minimum \$12 per person*

Create your perfect yogurt parfait at our Build. Your Own Yogurt Bar, where you can top off creamy low-fat yogurt with an array of fresh sliced fruit, juicy berries, and crunchy granola.

## EGG FRITTATAS **G**

*12 pieces \$9 per person*

Your choice between Caramelized Onion & Bacon or Spinach, & Tomato with Red Pepper. Both made with light and fluffy seasoned eggs and Sharp White Cheddar Cheese.

---

# Appetizers

---

## BLACKBERRY & BRIE CROSTINI

*2 dozen minimum \$45 per dozen **V***

Our signature Blackberry Honey Mustard spread topped with creamy brie cheese on a crispy crostini.

## CRUDITE CUPS **G V**

*10 person minimum \$12 per person*

An assortment of freshly sliced and chopped vegetables with your choice of Ranch or Hummus for dipping.

## CHARCUTERIE CUPS

*10 person minimum \$16 per person*

Artisanal cheeses, charcuterie, chef's accompaniments and artisan crackers wrapped up perfectly for an individual handheld snack.

## CAPRESE SLIDERS **V**

*2 dozen minimum \$60 per dozen*

A fresh take on a classic favorite—layers of creamy mozzarella, ripe tomato, and fragrant basil, drizzled with rich balsamic glaze, all nestled in a soft bun.

## CHICKEN DUMPLINGS

*2 dozen minimum \$35 per dozen*

Crispy, golden-brown chicken dumplings, fried to perfection and bursting with savory flavor in every bite.

## VEGETABLE DUMPLINGS **V**

*2 dozen minimum \$35 per dozen*

Flavorful blend of garlic, ginger, cilantro, crisp vegetables, and tofu, delivering the perfect balance of freshness and spice.

---

# Soups

---

## GREEK ORZO SOUP

*serves 10 \$100*

Tender chicken, sautéed onions, carrots and Mediterranean herbs in a handcrafted chicken stock with orzo pasta and hints of mint and lemon.

## CHIPOTLE SWEET POTATO SOUP

*serves 10 \$100 **V G***

A delicately puréed blend of caramelized sweet potatoes, onions, and carrots with spicy chipotle, chopped cilantro and a touch of sesame oil.

# Entrees

## CHICKEN PICCATA

*10 person minimum \$24 per person*

Sauteed Chicken Breast In A White Wine Lemon Sauce With Capers, Shallot & Mushroom. Served with mashed potatoes and asparagus.

## SWEET PEA RAVIOLI **V**

*serves 10 \$150*

Sautéed English sweet peas with caramelized onions, ricotta, fresh mozzarella and pecorino-Romano cheese in a shallot pea sauce.

**NEW!**

## PAN-ASIAN SPRING BUFFET

*20 person minimum \$25 per person*

Beef & Broccoli and Teriyaki Chicken with our signature asian vegetable blend featuring snap peas and bok choy. Served with Jasmine Rice and Vegetable Fried Rice

*Add Chicken or Vegetable Dumplings*

## EGGPLANT PARM **V**

*serves 10 \$150*

Eggplant Layered With Ricotta, Parmesan And Mozzarella Cheese, house Pomodoro sauce. and served with Penne Pasta.

## Bowls, Salads & Sides

### MEDITERRANEAN GRAIN BOWL **V**

*serves 10 as a side \$85*

Crisp mixed greens, tomatoes, savory roasted chickpeas, cucumbers, watermelon radishes, feta cheese, candied pecans, farro, artichoke hearts, asparagus, Brussel sprouts and Kalamata olives.

### COUS COUS SALAD **V**

*serves 10 as a side \$65*

A bright and refreshing salad packed with couscous, roasted red peppers, sweet corn, crisp scallions, grape tomatoes, feta cheese, and garbanzo beans, tossed in our signature Greek dressing.

### THAI NOODLE SALAD **V**

*serves 10 as a side \$65*

A refreshing and flavorful Asian-inspired salad featuring chilled Lo Mein noodles, crisp julienned carrots and peppers, scallions, and crunchy cashews, tossed in a rich and savory Thai peanut dressing for the perfect balance of texture and taste.

### TUSCANY SALAD **V**

*serves 10 as a side \$65*

Indulge in the flavors of Tuscany with our Tuscany Salad, featuring a delightful blend of field greens, ripe tomatoes, fresh mozzarella, and roasted red peppers. Served with our balsamic vinaigrette on the side

### SPRING SALAD **V**

*serves 10 as a side \$65*

Romaine & Spring Mix greens with grape tomato, cucumbers, carrots, radishes, edamame, asparagus and feta cheese with balsamic vinaigrette

### QUINOA MANGO FETA SALAD **V**

*serves 10 as a side \$65*

Refreshing seasonal quinoa salad with sweet mangos, creamy avocados, and tangy feta cheese, all tossed in a vinaigrette for a vibrant, nutritious, and flavorful dish.

*Pair w/ BYO Asian Grain Bowls*

**G** Gluten-Free | **V** Vegetarian | **V** Vegan

# Desserts

## FLOURLESS CHOCOLATE CAKE **G**

*14 slices \$90*

A chocolate lover's dream, this dense, rich cake is perfect for gluten- and non-gluten-free customers. It's made with the finest Belgian semi-sweet chocolate, butter, cocoa powder and vanilla. 14 pre-cut slices

## MINI DESSERT CUPS

*2 dozen per tray \$85*

An assortment of mini dessert cups, featuring luscious White Chocolate & Raspberry, zesty Lemon Meringue Crumble, rich Dark Chocolate Mousse Ganache with chocolate chips, and classic Tiramisu.



MINI DESSERT CUPS

FLOURLESS CHOCOLATE CAKE