

SPRING 2025 CATERING MENU
AVAILABLE 03/31-06/13



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.

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

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.

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.

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

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.

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

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.

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

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

