

SUMMER 2025 CATERING MENU  
AVAILABLE 6/16-8/29



 **FRESH** CITY **KITCHEN**

*Summer BBQ Package*



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# Breakfast

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## YOGURT BAR

*10 person minimum \$12 per person* **V**

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.

## BYO WAFFLE BAR

*10 person minimum \$18 per person* **V**

Fluffy Belgian waffle served with fresh strawberries, mixed berries, toasted walnuts, crispy bacon crumbles, decadent chocolate chips, whipped cream, butter, and pure maple syrup.

## MANGO CHIA PUDDING

*\$6 per person* **G** **V**

This creamy delight is a delectable harmony of chia seeds soaked in velvety coconut milk, infused with a hint of vanilla essence and fresh mango. Topped with a medley of fresh mango and coconut.

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# Appetizers

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## PULLED PORK SLIDERS

*2 dozen minimum \$60 per dozen*

House rubbed, slowly smoked pulled pork tossed in our tangy BBQ sauce served on a slider bun with creamy coleslaw and a crispy pickle for the perfect bite.

## CAPRESE SLIDERS

*2 dozen minimum \$60 per dozen* **V**

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.

## MINI LOBSTER ROLLS

*served by the tray of 16 \$225*

Succulent Maine lobster meat tossed with celery in a light lemon aioli served on a soft finger roll draped with leaf lettuce.

**\*48 hour notice required\***

## BLACKBERRY & BRIE CROSTINI

*2 dozen minimum \$40 per dozen* **V**

A crisp crostini topped with creamy brie and our signature blackberry honey mustard—a beautifully balanced appetizer that's as elegant as it is delicious

## BRUSCHETTA

*serves 15 for \$45* **V**

Ripe diced tomatoes, fresh basil, and garlic tossed in rich balsamic vinegar and olive oil, served with crisp crostini for the perfect bite of brightness and crunch.

## BOURBON CHICKEN SKEWERS

*2 dozen minimum \$52 per dozen*

Juicy chicken breast skewers soaked in a rich, sweet maple bourbon glaze and grilled until perfectly caramelized—each bite delivers the bold, smoky-sweet flavor.

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## Salads & Bowls

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### SUMMER BERRY SALAD

*serves 10 as a side for \$65* **V G**

Fresh strawberries, blueberries, crisp carrots, grape tomatoes, pumpkin seeds, feta, and cucumbers over greens, served with a tangy Zinfandel vinaigrette.

### TUSCANY SALAD

*serves 10 as a side for \$65* **V**

A delightful blend of field greens, ripe tomatoes, fresh mozzarella, and roasted red peppers, all served with our tangy balsamic vinaigrette.

### WATERMELON FETA SALAD

*serves 10 as a side for \$60* **V G**

Ripe, juicy watermelon, paired with freshly chopped mint and creamy feta cheese. It's a classic summer combination that's sure to elevate any summer meal.

### STRAWBERRY AVOCADO SALAD

*serves 10 as a side for \$75* **V G**

Mixed greens, juicy strawberries, zesty citrus segments, savory goat cheese, and creamy avocado slices, served with house made strawberry-poppy seed dressing.

### MANGO QUINOA FETA SALAD

*serves 10 as a side for \$65* **V**

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

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## Entrees

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### SUMMER BBQ PACKAGE

*20 person minimum \$25 per person*

Smoky BBQ pulled pork and tender BBQ pulled chicken. Creamy house-made mac 'n cheese, cornbread and dijon potato salad. Served with a variety of BBQ sauces.

### SMOKED BRISKET

*20 person minimum \$26 per person*

Juicy house-smoked brisket, perfectly complemented by tangy barbecue sauce. Served alongside creamy mac 'n cheese, fresh cornbread, and creamy coleslaw.

### SUMMER VEGGIE MAC 'N CHEESE

*serves 10 for \$85* **V**

Our signature mac 'n cheese dialed up with a blend of creamy cheeses, topped with crispy breadcrumbs, fresh garden veggies, and baked to golden perfection.

### PULLED PORK PICNIC

*10 person minimum \$22 per person*

Tender BBQ pulled pork, creamy coleslaw, dijon potato salad, cornbread, juicy watermelon, and dinner rolls—served with assorted BBQ sauces and crunchy pickles.

# Build-Your-Own Bar

## MAC 'N CHEESE BAR

*20 person minimum \$25 per person*

Build the ultimate mac and cheese your way—starting with our rich, creamy base and piling on crave-worthy toppings like crispy bacon, tender chicken, sautéed veggies, hot sauce, and more.

## Side Dishes

### CORN BREAD

*2 dozen minimum \$36 per dozen* **V**

Warm, freshly baked semi-sweet cornbread with a tender, buttery crumb—an irresistible side that's perfect for any summer BBQ!

### MAC 'N CHEESE

*serves 10 as a side for \$65* **V**

Our house made mac 'n cheese starts with a creamy blend of cheeses, is topped with breadcrumbs, and baked to golden perfection.

### JALAPENÑO CORN BREAD

*2 dozen minimum \$36 per dozen* **V**

Freshly baked, semi-sweet cornbread with a spicy jalapeño kick, delivering just the right amount of heat to brighten and elevate your summer BBQ spread!

### DIJON POTATO SALAD

*serves 10 as a side for \$60* **V G**

Tender baby golden potatoes, perfectly boiled and tossed with crisp diced red onion and fresh parsley, all coated in our rich, savory Dijon dressing.

### COUS COUS SALAD

*serves 10 as a side for \$65* **V**

A light and fresh salad featuring cous cous, roasted red peppers, corn, scallions, grape tomatoes, feta cheese and garbanzo beans tossed in our greek dressing.





# Desserts

## ICE CREAM SUNDAE BAR

20 person minimum \$12.00 per person **V**

Choose two ice cream flavors—vanilla, chocolate, salted caramel, moose tracks, chocolate chip, or chocolate truffle—topped with classic candy, cookies, whipped cream, and chocolate sauce.

## STRAWBERRY SHORTCAKE BAR

20 person minimum \$12 per person **V**

Build your own summer treat with fluffy, tender buttermilk biscuits, sweet ripe strawberries, and a generous dollop of freshly whipped cream—perfect for a classic, customizable dessert experience.

## BLUEBERRY BREAD PUDDING

serves 10-12 for \$72 **V**

A seasonal comfort classic, featuring rich brioche bread pudding with fresh blueberries. Served with a beautiful berry compote.

## JUNE PRIDE CAKE

whole cake serves 14 for \$65 **V**

Layers of red, orange, yellow, green, and violet stacked high with alternating layers of white chocolate mousse, finished with buttercream icing. **Requires 48 hours notice.**

## SLICED WATERMELON PLATTER

serves 15 people for \$80 **V G**

The perfect cool treat for a hot summer day!

BLUEBERRY BREAD PUDDING

JUNE PRIDE CAKE