

SPRING 2026 CATERING MENU  
AVAILABLE 04/06-06/12



**FRESH**★CITY★  
KITCHEN

*Chicken Picatta*

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# Breakfast

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**NEW!**

## **BUSINESS BREAKFAST BUNDLE**

*10 person minimum \$20 per person*

An assortment of breakfast sandwiches & burritos, breakfast potatoes, seasonal fruit and fresh brewed coffee.

## **PORTOBELLO MUSHROOM & GOAT CHEESE FRITTATA**

*12 piece minimum \$10 per person* **G**

Sautéed portobello mushrooms and creamy goat cheese folded into light and fluffy seasoned eggs.

## **YOGURT BAR**

*10 person minimum \$14 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.

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# Appetizers

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## **MEATBALL SLIDERS**

*2 dozen minimum \$60 per dozen*

Meatballs made with a mix of beef and pork simmered in marinara, topped with mozzarella cheese. Served on a slider bun.

## **CHICKEN PARM SLIDERS**

*2 dozen minimum \$60 per dozen*

Crispy breaded chicken breast tenders topped with housemade marinara and mozzarella cheese. Served on a slider bun.

## **CAPRESE SLIDERS**

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

Fresh mozzarella, tomato, and fragrant basil layered on a soft slider bun and finished with a drizzle of balsamic glaze.

## **RASPBERRY MINT CROSTINI**

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

Creamy ricotta whipped with lime zest and fresh mint, layered on crostini and topped with juicy raspberries and a touch of mint.



# Salads & Bowls

## SPRING SALAD

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

Romaine & spring mix greens with grape tomato, cucumbers, carrots, radishes, edamame, asparagus and feta cheese.

Served with our tangy balsamic vinaigrette on the side.

## TUSCANY SALAD

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

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

## MEDITERRANEAN INSPIRED GRAIN BOWL

*serves 10-12 for \$85* **V**

Mixed greens, tomato, roasted chickpeas, cucumber, watermelon radishes, feta, candied pecans, farro, artichoke hearts, hard-boiled eggs, asparagus, brussel sprouts, kalamata olives, finished with our avocado ranch dressing.

# Side Dishes

## QUINOA MANGO FETA SALAD

*serves 10 as a side for \$65*

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



## COUS COUS SALAD

*serves 10 as a side for \$65*

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.



# Entrees

## SPINACH RAVIOLI WITH SHALLOT PEA SAUCE

*serves 10 for \$150* **V**

Spinach ravioli filled with creamy ricotta, mozzarella, and Pecorino-Romano cheeses, tossed in a shallot and sweet pea sauce for a flavorful finish.

## PAN-ASIAN SPRING BUFFET

*20 person minimum for \$26 per person* **G**

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 Edamame Pot Stickers*

## CHICKEN PICCATA

*10 person minimum \$25 per person*

Sautéed Chicken Breast in a white wine lemon sauce with capers and shallot. Served with farfalle and asparagus.

## CHICKEN MARSALA

*10 person minimum \$25 per person*

Sauteed chicken breast with marsala wine and mushrooms. Served with mashed potatoes and asparagus.

# Dessert

## "GOUR-MINI" CHEESECAKES

*10 mini cake minimum for \$8.50 per cake*

A decadent quartet of "gour-mini" cheesecakes crafted by Chill's Cheesecake, each with its own charming twist and irresistible finish.

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