

CORPORATE SAMPLE MENUS
REQUIRES ONLY 24 HOUR NOTICE

Buffalo Bleu Chicken

FRESH★CITY★
KITCHEN

— Classic Corporate Breakfast —

Team Meetings | Trainings | Morning Client Presentations

BAKERY ASSORTMENT

An assortment of our freshly baked muffins, bagels and breakfast pastries served with assorted individual cream cheeses, grape jelly, strawberry jam and salted butter.



FRESHLY SLICED FRUIT

A fresh selection of hand-sliced seasonal fruit, beautifully arranged for a light and refreshing addition to any meal.



BREAKFAST SANDWICHES & BURRITOS

Served with individual ketchup, salt & pepper

BREAKFAST SANDWICHES

prepared on an assortment of breakfast breads

Egg & Cheese Croissant

Bacon, Egg & Cheese Bagel

Ham, Egg & Cheese English Muffin

Chicken Sausage, Egg & Cheese Biscuit

BREAKFAST BURRITOS

wrapped in soft flour tortillas

Egg & Cheese

Bacon or Sausage, Egg & Cheese

Market Fresh Vegetable

South of the Border

GF tortillas available upon request.

Vegan Breakfast Sandwiches/Burritos available upon request

FRESHLY BREWED COFFEE

Our signature dark roast from Coda Coffee Co. is smooth, bold, and rich with notes of caramel and milk chocolate—available in both regular and decaf.

HOT TEA ASSORTMENT

Our hot tea assortment offers a rotating selection of premium herbal, black, and green teas—perfectly steeped for a smooth, comforting sip any time of day.



Gluten-Free | Vegetarian | Vegan

— *Healthy Start Breakfast* —

wellness-focused offices | mixed dietary groups

ASSORTED FRITTATA & QUICHES

Frittata assortment of Caramelized Onion & Bacon, Spinach & Tomato with Red Pepper, or Three Cheese. Quiche assortment of Spinach & Tomato or Quiche Lorraine.

CHIA SEED PUDDING

A creamy blend of chia seeds soaked in coconut milk, sweetened with maple syrup, and topped with fresh seasonal fruit.



FRUIT & YOGURT PARFAITS

Layers of creamy low-fat yogurt and fresh-cut seasonal fruit, finished with a crunchy topping of organic honey granola.



BREAKFAST POTATOES

Roasted baby potatoes tossed in olive oil and savory herbs, then finished until perfectly golden and crisp.



FRESHLY BREWED COFFEE W/ OAT MILK

Our signature dark roast from Coda Coffee Co. is smooth, bold, and rich with notes of caramel and milk chocolate—available in both regular and decaf.



— *Executive Breakfast Buffet* —

executive meetings | board breakfasts | VIP guests

HOT BREAKFAST BUFFET

Scrambled eggs, applewood smoked bacon, maple pork sausage links, baby golden roasted breakfast potatoes served with warmed mini buttered croissants and seasonal fresh fruit salad.

CHIA SEED PUDDING

A creamy blend of chia seeds soaked in coconut milk, sweetened with maple syrup, and topped with fresh seasonal fruit.



SAVORY CROISSANTS

Flaky, buttery pastry made with cage-free eggs and served warm for the perfect bite. Available in two savory flavors: leek & parmesan cheese or spinach & feta.

CHOBANI YOGURT

Individual Chobani Yogurts assorted flavors. Perfect for a quick breakfast.



FRESHLY BREWED COFFEE

Our signature dark roast from Coda Coffee Co. is smooth, bold, and rich with notes of caramel and milk chocolate—available in both regular and decaf.

SPECIALTY WATER

An assortment of premium sparkling waters, including Saratoga, Poland Spring, and Spindrift, offering a refreshing selection of classic and fruit-infused favorites.



Sandwich & Salad Lunch

office lunches | casual client meetings

PREMIUM SANDWICH & WRAP SELECTION

Our premium sandwich and wrap assortment featuring our fresh house-smoked turkey, prosciutto, portobello mushrooms and balsamic fig served with Community Snacks chips.

FARMER'S MARKET SALAD

Fresh green lettuces, shredded carrot, steamed edamame, garden tomatoes, sliced cucumbers, and Cabot cheddar, paired with balsamic vinaigrette and buttermilk ranch dressing on the side.



DIJON POTATO SALAD

Bite sized boiled baby golden potatoes with diced red onion and parsley tossed with our housemade dijon dressing.



FRESHLY BAKED COOKIES

Freshly baked chocolate chip cookies made with premium ingredients and loaded with rich, melty chocolate chips for a timeless sweet treat.

ASSORTED POPPI BEVERAGES

Poppi soda offers a mouth-watering swirl of flavors and bubbles without the guilt, filled with prebiotics, less sugar and calories it's time to love soda again. Coffee, Tea and Specialty waters copy from breakfast.



— *Mediterranean Lunch Buffet* —

executive meetings | larger team gatherings | all-day meetings

GREEK CHICKEN WITH SAFFRON RICE

Succulent chicken, marinated in Greek herbs and spices, takes center stage, perfectly grilled to juicy perfection. Paired with fragrant saffron rice and an arrangement of chef's selected vegetables.



GREEK SALAD & GRAIN PLATTER

Green lettuces, tri-color quinoa, grape leaves, tomatoes, cucumbers, red onion, Kalamata olives, and roasted chickpeas, topped with feta. Served with Greek dressing on the side.



ROASTED & GRILLED VEGETABLE TRAY

Fresh seasonal vegetables grilled to order and finished with a balsamic fig glaze. Perfect for vegetarian or vegan guests.



PITA & HUMMUS

Warm, soft pita wedges served with our smooth, house-made hummus for a simple yet satisfying savory bite.



GOURMET DESSERT PLATTER FEATURING MINI DESSERT CUPS

need

MIX & MATCH

An assortment of beverages from Coca-Cola, Snapple, Spindrift and Poland Springs. 12oz



— *Build Your Own Taco Bar* —

collaborative workshops | celebrations | casual corporate events

TACO BAR FEATURING STREET CORN SALAD

Marinated steak, chicken, roasted vegetables, Spanish rice, street corn salad, tomato salsa, guacamole, pickled jalapeños, cilantro lime cream, hot sauce, limes, flour tortillas, crispy corn tortillas.

CILANTRO LIME CHICKEN GRAIN BOWL

Grilled chicken, kale, quinoa, grilled corn, black beans, avocado, tomatoes, fiesta peppers and pepperjack cheese served with a cilantro lime dressing.

Vegetarian option available.

CHIPS, SALSA & GUACAMOLE

Mi Niña tortilla chips served with our house-made pico de Gallo bursting with fresh tomatoes, zesty lime, and fragrant cilantro. Alongside smooth, rich guacamole.

COOKIE & DESSERT BAR ASSORTMENT

Our freshly baked cookies and dessert bars featuring double chocolate chip, oatmeal raisin, cheese fudge swirl, chocolate chunk more!

SPECIALTY WATER

An assortment of sparkling waters featuring Saratoga, Poland Spring and Spindrift.



 *Gluten-Free* |  *Vegetarian* |  *Vegan*

Midday Recharge

afternoon meetings | productivity breaks

AFTERNOON SNACK VARIETY

A perfect pick me up for any group, this assortment of candied pecans, roasted cashews, our signature trail mix, sesame sticks, kind bars and dried apricots.



CRUDITÉ CUPS

Fresh broccoli, rainbow carrots, peppers, celery, cucumbers, and tomatoes served with buttermilk ranch and hummus.



FRESH FRUIT CUPS

Fresh-cut seasonal fruit, served in convenient individual cups for a light and refreshing bite.



SPECIALTY WATER

An assortment of sparkling waters featuring Saratoga, Poland Spring and Spindrift.



Sweet & Savory Snack

networking breaks | casual office socials

GOURMET CHEESE SELECTION

A curated selection of premium domestic and imported cheeses, perfectly paired with juicy grapes, fresh strawberries, and an assortment of crisp crackers.

PITA & HUMMUS

Warm, soft pita wedges served with our smooth, house-made hummus for a simple yet satisfying savory bite.

COOKIE & DESSERT BAR ASSORTMENT

Our freshly baked cookies and dessert bars featuring double chocolate chip, oatmeal raisin, cheese fudge swirl, chocolate chunk more!

SPARKLING WATER ASSORTMENT

An assortment of sparkling waters featuring Saratoga, Poland Spring and Spindrift.



— *Classic Cocktail Reception* —

client receptions | networking events

ARTISANAL CHEESE & CHARCUTERIE BOARD

Includes artisanal cheeses, charcuterie, chef's accompaniments, and artisan crackers.

MARINATED BEEF SKEWERS **G**

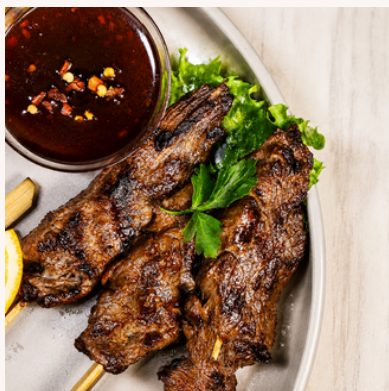
Tender marinated beef skewers, flame-grilled to perfection and served with chimichurri and a bold steakhouse-style sauce.

FLATBREAD PIZZAS

Your choice of: margherita, soppressata, or chicken pesto.

GOURMET DESSERT PLATTER **V**

Our gourmet dessert platter features mini dessert cups, petit fours, caramel almond apple bars, lemon bars and a variety of decadent brownies and cookies.



Elevated Social Hour

executive socials | upscale office gatherings

CHARCUTERIE CUPS

A curated assortment of artisanal cheeses and premium charcuterie, paired with seasonal fruit, nuts, and house garnishes, and served with crisp artisan crackers.

SWEET ASIAN CHILI SHRIMP SKEWERS **G**

Our sweet Asian chili sauce is distinctively sweet with a surprising amount of heat and pairs perfectly with shrimp.

EDAMAME POTSTICKERS **V** **V**

Vegan potstickers served with a sweet chili dipping sauce.

BRUSCETTA **V**

Vine-ripened tomato bruschetta tossed with herbs and olive oil, served over crisp toasted crostini.

CHILL'S GOUMINI CHEESECAKES **V**

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

SPECIALTY WATERS & SOFT DRINKS

An assortment of sparkling waters and soft drinks featuring Saratoga, Poland Spring, Spindrift, and Coca Cola products.



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

Casual Team Celebration

team celebrations | company milestones | casual mixers

SLIDERS ASSORTMENT

Assortment of Caprese, Balsamic Fig Roast Beef & Cheddar Sliders, and Portobello Mushroom Sliders.

PANKO CHICKEN TENDERS

Served with honey mustard, sriracha ranch, and ketchup.

FIVE LAYER DIP WITH CHIPS **G V**

Layers of cilantro lime crema, cream cheese, guacamole, fresh tomato salsa, and scallions. Served with Mi Nina chips.

EDAMAME POTSTICKERS **V V**

Vegan potstickers served with a sweet chili dipping sauce.

MINI DESSERT CUPS **V**

Featuring white chocolate raspberry, lemon meringue crumble, dark chocolate mousse and tiramisu.

