

* Spring 2024 Dinner Favorites



Priced Per Dozen

Sweetheart Honey Roll with Whipped Butter \$15

Cherry Tomato Bruschetta with Balsamic Glaze \$30 Melon Caprese Skewers \$36 Asparagus & Brie Puff Pastries \$36

SALADS

Each Full Pan Feeds 50

Beet and Goat Cheese Salad with Candied Pecans and Lemon Poppyseed Dressing \$140

Strawberry Citrus Arugula with Feta and Balsamic Vin \$120

Seasonal Greens, Cherry Tomatoes, Cucumber, Red Pepper and Champagne Vin \$95

ENTREES

Half Pan Feeds 25, Full Pan Feeds 50

Shrimp Scampi with Angel Hair Pasta and Crushed Red Pepper \$275/\$500

Harissa Baked Chicken with Crisp Chorizo. Citrus-Chili Pork Tenderloin with Roasted Carmamelized Orange and Fennel \$150/\$250

Roasted Chicken with Garlic Butternut Squash, Sage and Couscous \$150/\$250

Char Grilled Tri Tip with Tabasco Butter and Roasted Tomato Salad \$375/\$600

Garlic and Parslet \$250/\$425

Petit Fllet with Brown Butter Pan Sauce and Wilted Spinach \$400/\$800

Vegan Alfredo with King Oyster Mushroom Scallops \$200/\$350

SIDES

Half Pan Feeds 25, Full Pan Feeds 50

Truffle Mashed Potato \$50/\$100 Grilled Asparagus with Chili Flake \$75/\$150 Haricot Vert Almondine \$60/\$120 Creamy Brie Mac and Cheese \$100/\$200 Greek Lemon Rice Pilaf \$60/\$120

