signature trays

Minimum (15) guests. All selections include side salad or pasta salad, potato chips, cookies & soda.

SIGNATURE DELI TRAY $14.50 PP
sliced roast turkey breast, sliced grilled chicken breast & tuna salad. Served with cheddar, provolone, lettuce, tomato, carrot & celery sticks, chipotle mayo & assorted fresh baked breads

boxed lunches

Minimum (15) guests.

BASIC BOX (VGT/VGN AVAILABLE) $11.75 PP
choice of original salad or sandwich, kettle chips, brownie or cookie

SIGNATURE BOX (VGT/VGN AVAILABLE) $13.75 PP
choice of signature salad or sandwich, kettle chips, pasta salad, brownie or cookie

INDIVIDUAL PIZZA (VGT AVAILABLE) $10.75 PP
cheese, pepperoni, sausage, & vegetarian with choice of side original salad, brownie or cookie

side dish platters

Small serves (8), medium serves (16), large serves (32)

VEGETABLE CRUDITES VGT
SM $25.95 MD $52.00 LG $104.00
served with caramelized onion dip or roasted garlic hummus

CHIPS, SALSA & GUACAMOLE VGN
SM $30.00 MD $60.00 LG $120.00
market fluctuations may vary pricing

MIDWESTERN CHEESE DISPLAY VGT
SM $40.00 MD $80.00 LG $145.00
served with dried fruit, candied walnuts & crackers

CHICKEN SALAD & CRACKERS VGN
SM $24.00 MD $45.00 LG $75.00
traditional chicken salad served with crackers

prepared snacks

Some of your favorite prepared snacks.

HOUSE CHIPS VGT $2.00 EACH
plain, bbq spice or parmesan ranch

DIPPED PRETZELS VGT $3.25 EACH
choice of chocolate or yogurt dipped

VEGGIE + HUMMUS CUPS VGT $3.25 EACH
carrots, celery sticks with side of hummus

beverages

All items are listed per item, unless noted.

COKE OR BOTTLED WATER $1.50
coke, diet coke, sprite or bottled water

HOUSE COFFEE SM $18.00 LG $36.00
served with sugar, sweeteners & cream

THE CLASSICS $12.95
blackberry mojito limeade, sangria iced tea, agave lemonade - serves up to (6) people

INFUSED WATER WITH FRUIT $10.00
ice water infused with fresh fruit - serves up to (15) people

sweets

All items are listed per item, unless noted.

FRESHLY BAKED COOKIES $1.75
assorted flavors

CHEF'S DESSERT BARS $3.50
caramel apple granny, oreo dream, chocolate pecan , lemon blueberry or assorted flavors

DOUBLE FUDGE BROWNIES $2.50
house-made freshly baked double fudge brownies

catering menu

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breakfast

ITEMS PRICED PER PERSON, UNLESS NOTED.

bundles

Bundles served with regular & decaf coffee, hot tea, bottled water & assorted breakfast juices.

BASIC BAR VGT — $6.95
freshly baked assorted scones, coffee cake & muffins, fresh whole fruit with bananas, oranges & apples

FARMERS SPREAD GF — $9.25
cheddar scrambled eggs, applewood smoked bacon or sausage, breakfast potatoes & seasonal fruit

WAKE UP CALL VGT — $10.15
seasonal yogurt parfaits, bagels with cream cheese, fresh fruit & seasonal berry tray

by the dozen

Your breakfast favorites served by the dozen - no substitutes please.

ASSORTED BAKED SCONES VGT — $21.00

ASSORTED DONUTS VGT — $24.00

ASSORTED MUFFINS VGT — $24.00
cranberry walnut, blueberry, banana nut, lemon poppy

ASSORTED BAGELS VGT — $36.00
plain & veggie cream cheese schmear

a la carte

Minimum (15) guests.

SIGNATURE YOGURT PARFAITS VGT — $3.75
low fat vanilla yogurt, seasonal berries, granola

BREAKFAST BOX VGT — SM $35.95 LG $67.00
assortment of freshly baked scones, muffins, bagels & donuts

FRUIT & BERRY TRAY VGN GF — SM $31.95 LG $58.95
assortment of fresh fruit with seasonal berries

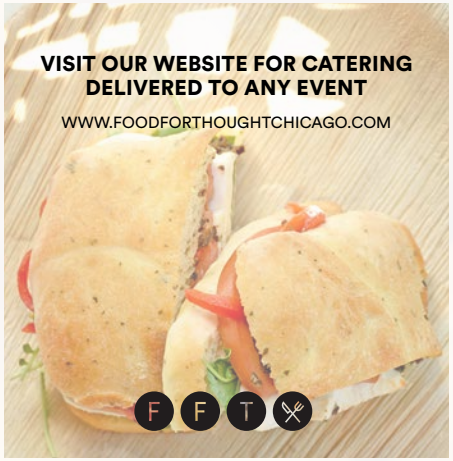
TO GO BREAKFAST SANDWICHES — $5.00

ALL AMERICAN SANDWICH
egg, bacon, cheese on a biscuit

CHICKEN SAUSAGE SANDWICH
chicken sausage, egg, pico de gallo, cheese on english muffin

SAUSAGE SANDWICH
sausage, egg, cheese, pico de gallo, peppers in a honey wheat wrap

EGG WHITE CRUNCH WRAP GF
crispy bacon, parmesan cheese crisp, house made guacamole



ALL MENU PRICES ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY

VGT - VEGETARIAN
VGN - VEGAN
GF - GLUTEN FREE
DF - DAIRY FREE

lunch

ITEMS PRICED PER PERSON, UNLESS NOTED.

signature salads

Our signature salads prepared fresh for your event. Small feeds 8, Large feeds 16.

SOUTHWEST SALAD VGT — SM $34.95 LG $64.95
cherry tomato, roasted corn, black beans, avocado, red onion, julienned peppers, queso fresco & tortilla strips with southwest ranch dressing

CITRUS AVOCADO VGT GF — SM $34.95 LG $64.95
mixed greens, roasted walnuts, orange segments, avocado, feta cheese with lemon tahini dressing

SUPER FOOD BOWL VGN GF — SM $34.95 LG $64.95
baby spinach, quinoa, sliced beets, edamame, avocado, sunflower seeds with parsley walnut vinaigrette

original salads

Our original salads prepared fresh for your event. Small feeds 8, Large feeds 16.

HOUSE SALAD — SM $28.95 LG $51.95
field greens, cucumbers, carrots, tomatoes, with an italian vinaigrette

CAESAR — SM $28.95 LG $51.95
romaine, parmesan cheese, garlic croutons with caesar dressing

ADD GRILLED CHICKEN — $2.00 PP
add chicken to any of our signature or original salads

sandwich platters

Minimum (15) guests. All selections include side salad or pasta salad, potato chips, cookies & soda. Upgrade to a side Signature Salad for only +$2.00 more per guest.

SIGNATURE PLATTERS

Choose (3) signature sandwiches.

MALIBU — $14.50 PP
grilled chicken, applewood smoked bacon, white cheddar, avocado, lettuce, tomato, caramelized onion aioli on a ciabatta

DILLY DIJON HAM & SWISS — $14.50 PP
black forest ham, swiss cheese, dilly dijon spread, spinach, roasted red peppers, tarragon pickled carrots on marble rye

SOUTHWEST TURKEY — $14.50 PP
turkey, bacon, black bean spread, avocado, pepper jack, chipotle aioli on a telera roll

SPICY CAPRESE VGT — $14.50 PP
sliced heirloom tomato, queso fresco, mixed greens, jalapeno pesto on a slice of artisan wheat bread

COOL BEANS VGT — $14.50 PP
sweet potato, three bean mix, avocado, salsa roja, queso fresco, mix greens on a tomato tortilla

ORIGINAL PLATTERS

Choose (3) original sandwiches.

TURKEY — $13.50 PP
hickory smoked turkey, provolone cheese on 9 grain bread

CHICKEN — $13.50 PP
grilled chicken breast, cheddar on spinach tortilla wrap

ROAST BEEF — $13.50 PP
classic medium rare roast beef, swiss cheese on ciabatta

HAM — $13.50 PP
black forest ham, white cheddar on pretzel bun

VEGGIE VGT — $13.50 PP
cucumbers, avocado, tomato, cream cheese on wheat bread

global feature buffets

ITEMS PRICED PER PERSON, UNLESS NOTED.
ALL MENU PRICES ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.

buffets

Minimum (15) guests - Orders must be placed 2-days before event.

CHICKEN WING BAR VGT OPTIONS AVAILABLE — $12.95

choice of chicken wings or vegan chicken nuggets, choice of sauce: caribbean jerk, buffalo, parmesan garlic oil or chipotle BBQ, served with celery and carrot sticks, ranch and blue cheese dressing, parmesan ranch potato chips & fried cauliflower

PUERTO RICAN CHICKEN VGT, VGN, GF OPTIONS AVAILABLE — $12.95

chicken, caribbean seasoned stewed pinto beans, caribbean seasoned rice, fried sweet plantains

MINI BURGERS VGT, GF OPTIONS AVAILABLE — $13.95

(3) mini burgers included per guest, choice of protein: angus beef burger, garlic & pepper turkey burger, or vegetarian quinoa burger, choice of cheese: white cheddar, swiss or colby jack, served with lettuce tomato, onions, housemade potato chips & potato salad served on slider buns

PASTA PARTY VGT, VGN OPTIONS AVAILABLE — $12.95

choice of two: baked penne bolognese, spinach & artichoke ziti, florentine ravioli with roasted brocoli and pesto cream reduction or red lentil pasta with roasted vegetables & tomato basil sauce (VGN, GF), served with house salad or caesar salad & garlic bread.

Add chicken or italian sausage +$2.00 pp

QSA AMERICAN BBQ — $13.95

choice of: dry rubbed chicken quarters, slow roasted beef brisket (+$2.50) or bbq tofu cutlet, choice of sauce: sticky kansas city or carolina mustard, choice of two sides: baked beans with candied bacon, jalapeño corn bread with honey butter, skin on potato salad with charred scallion or baked mac & cheese with lentil pasta (GF)

PLEASE ALLOW A TWO-DAY NOTICE WHEN ORDERING GLOBAL BUFFETS

VGT - VEGETARIAN VGN - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

global feature buffets

ITEMS PRICED PER PERSON, UNLESS NOTED.
ALL MENU PRICES ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.

KOREAN RICE BOWL — $12.95

choice of: cauliflower rice or italian farro seasoned halal chicken thigh, seasoned pork shoulder, seasoned tofu gochujang or sweet siracha sauce, served with vegetarian kim chi, pickled carrots, shallots, cucumber, radish, zucchini & yellow squash noodles

PROTEIN BAR — $13.95

choice of: whole 30 paleo citrus grilled chicken, whole 30 grilled salmon with a mango relish, or grilled marinated tofu, choice of side: brown rice or mixed grains, served with cauliflower, shredded brussel sprouts, red cabbage, pickled red onion, sunflower seeds, avocado & green goddess dressing

CURRY UP INDIAN GRILL — $12.95

choice of: halal chicken thigh or seasoned ground beef served with naan bread, pickled onion, shaved jalapeño, mixed greens, cilantro, sliced tomato, lime and mango chutney. choice of tikka masala sauce or coconut curry sauce

TACO BAR — $12.95

seasoned angus beef, chicken tinga, spanish rice, refried beans, traditional toppings, corn & flour tortillas

add guacamole +$1.50 per person

ZATA MEDITERRANEAN GRILLE — $13.95

choice of: grilled chicken sharwarma, grilled beef kabob or mediterranean falafel, choice of sauce: cucumber herb yogurt or sunflower seed harissa, choice of two salads: chickpea and cucumber salad, grilled artichoke and olive salad, or tabbouleh salad served with hummus & pita