



# Winter 2026

## Corporate Catering Menu



As the seasons change, let our latest Corporate Catering menu inspire your next event

# BREAKFAST

## MENU



### BREAKFAST TACOS

10 SERVINGS | 2 P/P | \$5

(available with whole wheat or white flour tortilla)  
Individually wrapped | w/house made smoked habanero

Bacon | Egg| Cheese

Egg | Potato | Cheese

Ham |Egg| Cheese

Vegan Egg| Potato | Vegan cheese

Egg| Cheesel| Turkey Bacon

Egg| Cheese| Turkey Sausage

### BREAKFAST BURRITOS

10 Servings | 1 P/P | \$8

Individually wrapped | w/house made smoked  
habanero

Bacon | Egg| Cheese| Potatoes |Beans

Egg | Potato | Cheese| Potatoes |Beans

Ham |Egg| Cheese| Potatoes |Beans

Vegan Egg| Potato | Vegan cheese|

Beans

Egg| Cheese| Turkey Bacon| Potatoes

| Beans

Egg| Cheese| Turkey Sausage| Potatoes  
| Beans

### BREAKFAST SANDWICH (SANDO)

10 Servings | 1 P/P | \$7.5

Bacon | Egg Cheese

Vegan sausage |Egg |Cheese

Ham |Egg| Cheese

Turkey Sausage |Egg| Cheese

Pan Sausage | Egg | Cheese

### BREAKFAST FRITITATA BARS

10 Servings | 1 P/P | \$40

CHOOSE 3

Bacon|Cheese

Seasonal vegetables and herbs |Cheese

Ham |Cheese

Turkey Sausage |Seasonal vegetables| Cheese

Pan Sausage |Seasonal vegetables| Cheese

### SEASONAL FRESH FRUIT CUPS

10 Servings | 1 P/P | \$5

Assortment of locally sourced in  
season fruit (individual cups)



### CONTINENTAL BREAKFAST

10 SERVINGS | \$15 p/p

Chef selection of an assortment of  
house made pastries,  
bread,yogurts, accompanied with  
preserves, and butters, fruit jelly

### KOLACHES

priced per  
each

Chicken sausage|mozzarella|\$5

Herb pulled chicken | smoked  
gouda| caramelized onions |\$6

Smoked Turkey| chimmichuri |  
plantain|\$6

Classic sausage |  
jalapeno | \$4

Chorizo |Eggs | Cheese |\$4.5

### DELUXE PASTRIES (MIN DOZ)

#### Popovers

w/ lemon raspberry curd | \$60

#### Cinnamon rolls

w/ cream cheese anglaise | \$70

#### Nut/Fruit loafs

w/assorted butters, jams or  
honey | \$30

#### Pop Tarts

Seasonal fruit filled pastries with  
brown sugar icing | \$40

### SEASONAL FRESH FRUIT PLATTER

Seasonal fresh fruit salad w/mint|\$6

#### Seasonal Fruit Platter

Small (10-15 servings) |\$60

Medium (16-30 servings) | \$120

Large (31-46 servings) | \$200



# CORPORATE BREAKFAST



## BREAKFAST FRITTATA

Min 10 per selection | w/garden salad | Priced p/p  
Seasonal garden vegetables | fresh herbs \$5.95

Chicken Apple Sausage | Sweet potato | spinach \$7.95

Spinach | smoked salmon | crispy potato | capers | pickle onions | \$9

Roast bell Pepper | Turkey sausage | crispy potato wisp | \$7.95

Bacon | Asparagus | Leek | \$6.95  
Butternut squash/sweet peppers / parsley | \$5.95

## SWEET GOODIES

Min 10 per selection  
French Toast

Full pan \$90 (40) | Half pan \$45 (20)  
classic brioche w/ maple syrup

### Stuffed French Toast

Full pan \$125 (40) | Half pan \$65 (20)  
seasonal berries and basil marscapone stuffing served w/maple syrup | honey butter

### Buttermilk Pancakes

Full pan \$80 (40) | Half pan \$40 (20)  
Served w/ cinnamon butter | maple syrup

### House made Waffles

Full pan \$80 (40) | Half pan \$40 (20)  
Served w/ cinnamon butter | maple syrup

## COFFEE/TEA SERVICE

Freshly Brewed Coffee | \$22/gal  
Herbal Teas | \$15  
Green | English | Ginger | Black |

Includes : honey | sugar, milk | cream | oatmilk cups and stirrers

Serves 12-15 6oz cups

## CLASSIC BREAKFAST

Min 10 per selection  
Scrambled Eggs with your choice of:

Turkey Sausage | Bacon | Turkey Bacon | Vegan sausage and your choice of:

wheat toast, classic toast, croissant

\$12 p/p

ADD

Grit or Oatmeal \$2

ADD

Pancake or Waffles \$3.50

## OATMEAL BAR

Min 10 per selection

Build your own : Steel cut oatmeal with your choice of toppings: (3)

\$12 p/p

Toasted pumpkin seeds

Peaches and cream with toasted

Roasted Pecans

Candied pecans

Juniper spiced apple

Caramelized banana

Seasonal fresh fruits

Dried fruit

Chopped pistachio and dates

## YOGURT PARFAIT BAR

serves 12-15 | \$50

Build your own yogurt parfait with Greek vanilla yogurt toppings of dried and seasonal fresh fruits

single serving : \$5 p/p

## CONTINENTAL BREAKFAST

serves 10 | \$45

Chef Selection of house made breads and pastries | jellies and butters | seasonal fresh fruit | Orange Juice



## BOX LUNCH WRAPS MENU \$20

All Box Lunches served with your choice of:

Side Choice

Gourmet Salad | Fresh Fruit Cup | Potato Chips | Pasta Salad

Dessert Choice:

Chocolate Chip Cookie | Fudge Brownie | Lemon Bar | Blondie | Apple Hand pie

Condiments, \*Kosher Pickle, Eating Utensils & Napkin

\*Also Available as platters



### (v) The Island

Spiced caramelized plantains | black beans | onions roasted  
poblano | mango | fields greens

### (v) The Bali

Roasted basmati rice | garam marsala spiced vegetables |  
fresh spinach | roasted red pepper hummus

### (v) A lil Bit O Trini

Curry sweet potato | garbanzo bean | shredded carrots  
fresh spinach

### (v) The Garden

Garden lentils with quinoa | fresh spinach | crispy smoked  
paprika onions | garlic bechamel

### (v) The Meddi

Grilled zucchini | broccoli | marinated artichokes | black  
olives | field greens | Tzatziki sauce

### (v) The legumes

Garden Lentils | spicy wilted kale | smoked paprika crispy  
fried onions | avocado

### The Jerk (because it know how good it is)

Grilled jerk chicken | black beans | plantains | grilled  
pineapple | mango ailioi | fresh spinach  
(also available in shrimp)

### The Smokey B

Smoked pulled chicken, tossed in house made BBQ sauce |  
apple-tarragon | field greens

### The Pop

Pulled chicken tossed in spicy cilantro pesto | melted  
mozzarella cheese | roasted red bell peppers | red onions

### The Asian

Grilled 5 spice chicken | shredded carrots | crispy noodles,  
green onions | field greens | siracha aioli

### The Roti-ish

Curry Shrimp | potato and garbanzo beans | shredded  
carrots | spinach

### The Meddi – Chicken

Grilled Garam marsala chicken | roasted zucchini | broccoli,  
marinated artichokes | black olives | field greens | Tzatziki  
sauce

### The Fresh

Grilled Peach Chipotle Shrimp | grilled poblano and corn,  
fresh spinach | smoke gouda

### The Italian

Shredded chicken, tossed in a light basil pomodoro sauce |  
garlic green beans | parmesan cheese | spring mix

### The Alice

Curry scented flaked salmon | braised cabbage | fresh  
spinach | sliced tomato | thinly sliced red onions | fresh  
spinach

### The Crunch Munch

Panko crusted buttermilk fried chicken | caramelized  
onions | smoked turkey braised collard greens | melted  
sharp cheddar cheese, roasted garlic bechamel

### The Chimmi

Grilled marinated chicken tossed in Argentinian  
chimichurri pesto, black beans | plantains hush-  
puppies | roasted red bell pepper | field greens

### The Fall

Lemon scented Italian seasoned chicken | roasted spring  
vegetables | in a light alfredo sauce | fresh spinach | melted  
mozzarella

### The Cajun

Cajun spiced chicken | smoked turkey sausage | fried okra,  
creole red beans | served with field greens

### The Southwestern

Chipotle lime chicken | roasted corn and poblano | black  
beans, sharp cheddar cheese | fresh spinach

### The Chick Philly

Thinly sliced marinated chicken | melted mozzarella  
cheese | roasted sweet peppers | crispy smoked paprika  
onions | fresh spinach

### The Sweetie Pots

Basil chicken | brown butter sweet potato mashed | roasted  
red bell pepper | sliced red onions | field greens



# DELI LUNCH



## SANDWICH

minimum 20 per selection

Sandwiches are individually packaged with all sauces and sides in individual containers

Each is served with your choice of:

Chips | Salad

### The Classics | \$13

served with your choice of white or wheat

Classic Turkey and Cheese

Ham and Cheese

Classic Chicken Salad

(v)Chickpea Chicken Salad

Roast Beef | herb cheese

Pesto vegetables |avocado

Classic Tuna Salad

### ARTISAN SLIDERS | \$15

minimum 20 per selection

2 Mini brioche sliders served with vegetable orzo salad

Shredded Italian roast beef| mozzarella|  
tomato| spinach

Berbere beef| sliced okra| cheddar  
cheese

Turkey |sweet potato spread|avocado

Grilled pesto Mushroom | crisp onion

Curry Salmon | Spinach | tomato

### BUDGET BROWN BAG | \$12.50

minimum 50 per selection

Smoked Turkey or Ham w/cheese

Bag of Chips

Almond butter, banana and preserve

Bag of Chips

## BOXED LUNCHES

Half Sandwich| \$13

Whole Sandwich| \$16.5

choose from the classic option

Choose 1:

pasta salad| garden salad| chips

Choose 1:

Assorted cookie | brownie

## INDIVIDUAL SALAD | \$12

Garden Salad | Ceaser Salad

Greek Salad | Asian Salad

Add

Chicken |\$4

Salmon| \$6

Shrimp| \$5

Beef| \$7



## PLATTERS | \$75

serves 12-15

Each is served with your choice of:

Chips | Salad | Seasonal Fruit

choose 3 selection from Wraps &  
Sandwich

# SIGNATURE SANDWICHES \$18

All Box Lunches served with your choice of:  
Side Choice  
House Salad | Seasonal Fruit | Potato Chips |  
Pasta Salad

Dessert Choice:  
Chocolate Chip Cookie | Brownie | Fruit hand  
pie

Individually packed with eating Utensils &  
Napkin



## ROAST BEEF

Smoked Gouda, sautéed mushrooms and Chipotle mayo on a Ciabatta Roll with sliced Red Bell Pepper & garden greens

## ROASTED TURKEY BREAST

with Avocado Spread & Pesto Mayo, thinly sliced red onions on Sourdough

## CHOPPED ITALIAN

Pepperoni, salami and ham with provolone cheese sliced red onion, pepperoncini peppers, lettuce and tomatoes on toasted sub

## GRILLED JERK CHICKEN

with roasted red bell pepper, plantain, cabbage slaw, mango aioli

## CURRY CHICKEN SALAD

with avocado, sliced tomato, garden greens

## MEDITERRANEAN TUNA SALAD

with cucumber, sliced tomato, butter lettuce, toasted wheat bread

## CHICKEN BANH MI

pickled vegetables, shaved cucumbers, spiced mayo, herbs on a toasted baguette

## CHIMICHURRI GARDEN VEGETABLES (V)

Seasonal Vegetables, Swiss Cheese, Avocado, Tomato, Lettuce, Red Onion, herb focaccia

## HORSERADISH BEEF

Sliced Roast Beef, Aged Cheddar, Tomato, Lettuce, Fried Onion Straws, Horseradish Sauce

## THE AMERICAN CLUB

Smoked Turkey Breast, Black Forest Ham, Honey Cured Bacon, Colby Jack Cheese, Avocado, Tomato, Lettuce, Mayonnaise

## ROASTED HERB CHICKEN

Herb Roast Chicken, pesto aioli, lemon arugula salad, avocado spread, tomato, provolone on ciabatta

## SMOKED MUSHROOM (V)

Marinated wild mushroom, lemon arugula, roasted red bell pepper hummus on herb focaccia

Each choice comes with Dessert  
(please choose one)  
Chocolate Chip Cookie  
Red Velvet Cupcake  
Brownie  
Lemon Bar

# HOT LUNCH | DINNER

## MENU



### BEEF | LAND : \$23.5

Ala cart + \$7.5

**Salisbury Steak** | garlic mashed potato and garlic green beans

**Papaya BBQ Pulled Beef** | dirty wild rice| apple tarragon Coleslaw| sweet buns

**Braised short ribs** | garlic mashed potatoes | seasonal vegetables

**Korean Short ribs** | chili scallion fried rice | garlic/ginger bok choy

**Chimmichurri Steak** | mushroom and spinach | buttered orzo

**Grilled Italian Sausage** |peppers | roasted fingerling | roasted cabbage

**Coffee/Coriander rubbed sirloin**| wild rice pilaf | Spring garden vegetables

**Stuffed Italian Meatballs** | basil pomodoro sauce | buttered pasta | braised garlic kale

**Country meatloaf** |mashed smoked garlic potato | broccoli

### SEAFOOD | SEA : \$22

Ala cart + \$6



**Grilled Smoked Chipotle Shrimp**  
Mexican rice | charro beans| tortilla

**Blackened fish** (topped with tomato fricassee) |rice pilaf, smoked garlic green beans

**Mediterranean Fish** | Israeli couscous| roasted vegetables

**Fried fish** | red bean and rice, apple tarragon coleslaw green beans and smoked braised greens

**Grilled Creole Shrimp** | tomato, okra and black eyed peas| dirty rice | roasted smoked corn

**Pesto crusted Salmon** | spring vegetable | orzo pasta

**Basil Garlic Shrimp** | ginger broccoli | roasted red bell pepper pasta



**Citrus Garlic Chicken**|crispy smashed potato | roasted brussel sprouts and peppers

**Curry Chicken** | Fragrant Basmati Rice| lentils and spinach

**Crispy Chinese Chicken** | vegetable lo mien | vegetable egg roll

**Chicken Fricassee** | wild rice pilaf| roasted broccoli and cauliflower



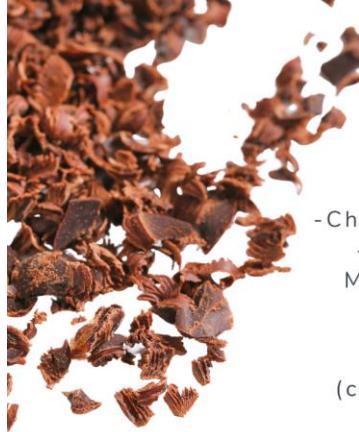
### VEGETARIAN PROTEIN

(Note all vegan proteins are house made and designed to compliment menu selections)

**Crispy Artichokes**  
**Grilled marinated portobella steak**  
**Vegan Pomodoro**  
**Garden Meatloaf**  
**Crispy Artichoke**  
**Vegetable stir fry**  
**Vegan curry Short Ribs**  
**Italian sausage and roasted peppers**  
**Stuffed vegan meatballs**  
**Vegan crispy "fish" fillet**  
**Crispy Jackfruit**



# DESSERT AND TEAS M E N U



## CAKES AND COOKIES | \$4

### Cookie Platter: (choose two)

-Chocolate Chip -Oatmeal raisin  
-Sugar cookies -Brownies

Mini Strawberry Shortcakes

Strawberry Cake

### Cupcake Platter: (choose two)

(chocolate, red velvet, vanilla  
bean, strawberry)

Brownie Platter

Rum pound cake topped with  
papaya and strawberry

## PIES AND PASTRIES | \$5

Min 10 per selection

Chocolate eclairs

Warm Cobbler

Served blueberry, apple, cherry,  
peach, strawberry or blackberry

Berry Pie

Apple Pie

Pecan Pie

Cheesecake

(Classic, Strawberry, Oreo,  
Mango)

## PUDDINGS AND MOUSSE | \$60

Min 10 per selection

Mango bread pudding w/ rum  
caramel

Berry bread pudding w/white  
chocolate

Chocolate Mousse|date  
pistachio crumble

Topsy Tiramisu

## TEAS | \$3 EA

16oz | \$25 /gallon

Classic Lemon Iced Tea

Lemon Basil Tea

Peach Ginger Tea

Rosemary Apple Tea

Mango Mint tea

Lavender white iced tea

Berry rose iced tea

Pomegranate lime iced tea

Cranberry Ginger Ice tea

## JUICES | \$3.25 EA

serves 16 | \$50 /gallon

Hibiscus Punch

Orange pineapple

Hibiscus orange and vanilla

aqua fresca

Strawberry ginger lemonade

Mango cardamom juice

Melon cardamom juice

## SPARKLERS | \$3.50 EA

serves 16 | \$50 /gallon

Mango Peach Frizz

Orange Basil Sparkling

Tarragon Ginger Sparkling

Sparkling Tamarind Tea

Peach Tarragon Sparkling

Fennel apple spritzer

Strawberry basil soda

Blackberry sage spritzer

Honey dew cucumber mint soda

Ginger grapefruit spritz

## COFFEE/TEA SERVICE

Freshly Brewed Coffee | \$22/gal

Herbal Teas | \$15

Green | English | Ginger| Black

Includes : honey | sugar  
milk|cream|oatmilk  
cups and stirrers

Serves 16 / 6oz cups