



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 | Cheese | 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 FRITTATA BARS

10 Servings | 1 P/P | \$40

CHOOSE 3

Bacon | Cheese

Seasonal vegetables and herbs | Cheese

Ham | Cheese

Turkey Sausage | Seasonal vegetables | Cheese

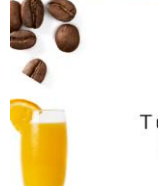
Pan Sausage | Seasonal vegetables | Cheese



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 | jalapenos | \$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

BOCAGE
CATERING

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 |garabanzo 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 ailo |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 bechemel

The Chimmì

Grilled marinated chicken tossed in Argentinian chimmichurri 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





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 packaged 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

CHIMMICHURRI 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

\$200 minimum for orders. Price does not include sales tax or delivery charge. Prices are subject to change without notice

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

HOT LUNCH | DINNER

M E N U



CHICKEN | AIR : \$20

Ala cart + \$4.5

Chicken Katsu w/vegetable fried
rice|grilled bokchuy

Jerk Chicken | Coconut red beans
and rice|Caribbean cabbage|
plantain

Herb Roasted Chicken w/pan
sauce| caramelized onion mashed
potato |spring garden vegetables

Chicken Marsala|roasted garlic
and butter pasta | charred
asparagus

Grilled Pesto Chicken | sweet
potato basil mashed | smoked
green beans and caramelized
onions

Red Wine Chicken |wild rice
pilaf| garlic swiss chard



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



SEAFOOD | SEA : \$22

Ala cart + \$6



Grilled Smoked Chipolte Shrimp
Mexican rice | charro beans|
tortilla

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

Mediterranean Fish | Israeli cous
cous| 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

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

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



10 person minimum for orders. Price does not include sales tax or delivery charge. Prices are subject to change without notice Each
Selection is served / eating utensils. Buffet of Individually packaged



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

Tipsy 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