

COLD HORS D'OEUVRES

PRICED PER DOZEN • 3 DOZEN MINIMUM

smaller quantities may be available with a surcharge

- fresh winter rolls** with cabbage, beet, cilantro, mint, fennel, apple, and sweet chili dipping sauce 29
- beet hummus** with pistachio crumble, cucumbers, and carrots 23
- marinated mushroom** with olive, roasted pepper, and mozzarella, on a skewer with pesto dipping sauce 29
add salami 4
- fig and brie tartlet** with spiced honey 31
- classic shrimp cocktail** with lemon wedges 38
- smoked salmon deviled eggs** with crispy capers and chives 35
- prosciutto wrapped brie** with grilled pear 33
- smoked ham petite brioche** with apple honey chutney, and cheddar 37
- bbq pulled chicken brioche slider** with crisp pickle and slaw 37
- mini lobster rolls** with brown butter aioli 65

HOT HORS D'OEUVRES

PRICED PER DOZEN • 3 DOZEN MINIMUM

hot items come chilled, with complete reheating instructions
smaller quantities may be available with a surcharges

- moroccan grilled shrimp skewer** with orange pomegranate sauce 37
- bacon wrapped scallops** with maple glaze 35
- sausage spinach and feta stuffed mushrooms** 31
- almond stuffed dates** wrapped in bacon 29
- rosemary sage chicken skewer** with cranberry molasses glaze 31
- ginger beef satay** with cilantro scallion dipping sauce 26
- dumplings** pork, shrimp, or vegetable with sesame scallion dipping sauce 34

DESSERTS TO SHARE • SERVES 8

- chocolate flourless cake** with brandied cherries and toasted meringue 35.95
- seasonal pie** 21.95
- seasonal fruit galette** 23.95
- savory spinach tomato galette** 23.95
- gingerbread bundt** with sabayon glaze 25.95
- opera torte** 28.95
- cheesecake** plain 26.95 add fruit swirl 3

DISPLAYS

SERVES 10 OR 25

- cheese display** local and international cheeses • dried fruit • baguettes • crackers • marinated olives • salted nuts 70/165
add fresh fruit 50/125 add charcuterie 60/150
add crudité 40/100
- charcuterie** cured meats • smoked meats • cheeses • stuffed sweet peppers • mushrooms • olives • nuts • focaccia • crusty italian bread • olive oil 75 / 180
- fresh and seasonal fruit** with almond or lemon crème fraiche 55 / 130
- petite farmers table** local and seasonal vegetables, dips, assorted cheeses, crackers, baguette 7.5pp
- farmers crudité** farm fresh vegetables • choice of two dips: creamy bleu cheese with scallion • warm pesto cream • bacon and chive • sundried tomato and white bean • warm caramelized onion and roasted garlic • roasted red pepper • caramelized onion • lemon garlic hummus • beet hummus • spicy carrot hummus • hot bacon and horseradish chive dip
55/ 120
- crostini station** variety of spreads and dips, olives, pickled vegetables, cheeses, fresh and dried fruit, chutneys, jams and jellies, honey, house crostini 80/200
- petite sandwiches & wraps** focaccia • mini croissant • wraps • breads • petite rolls • deli meats and cheeses • pecan chicken salad • tuna salad • egg salad • curry chicken salad • vegetarian options 70/165
- smoked salmon tray** smoked salmon and pumpernickel bread presented with sliced tomato, onion, chive, capers and cream cheese 85/205
substitute bagels 25/62.5
- assorted cookie and brownies** variety of our union kitchen classics 25 / 60
- seasonal petite pastry assortment** may include flourless cakes • chocolate pot de creme • lemon meringue tarts • cheesecakes • eclairs • cream puffs • cannolis • smores cakes 45 / 112

entrees · serves 2-4 or 8-10

orange fennel seared salmon with mustard caper
creme 34/85

maine crab cakes 3oz crab cake served with cajun
remoulade 8.50 / each

almond crusted chicken with fig balsamic and
apricot relish 30/75

slow roasted beef short ribs pan sauce and charred
cranberries 48/115

seared beef tenderloin cooked medium rare and
served with our rich shallot shiitake sauce
72/180

**deconstructed whole roasted lemon thyme
chicken** citrus brined and herb rubbed 36/85

cider maple braised pork with apple onion
chutney 20/50

meat lasagna ground beef and sweet italian sausage
layered with our house marinara sauce and cheese
16.95 / 28.95

vegetable lasagna variety of roasted seasonal
vegetables, fresh herbs, marinara sauce, and cheese
14.95 / 26.95

creamy mac n' cheese creamy housemade cheese
sauce with aged cheddar and parmesan cheese
16.95 / 24.95

applewood smoked bacon mac n' cheese a twist on
the classic, with crispy smoked bacon throughout
18.95 / 26.95

shepherds pie the classic, always made with the best
ingredients 18.95 / 28.95

chicken pot pie comfort food classic with potatoes,
carrots, peas and oven roasted chicken and rich gravy
topped with our flaky pastry 18.95 / 28.95

enchiladas chicken or vegetable 18.95/28.95

SALADS

SERVES 10 OR 25

marinated kale salad quinoa, roasted sweet
potatoes, cashews and lemon honey vinaigrette
60/130

spinach salad with dried cranberries, spiced
pecans, feta, red onion and champagne
vinaigrette 60/130

caesar salad with aged parmesan and
croutons 50/115

green salad with cheddar cheese curds, sliced
apples, pepitas and maple chipotle
vinaigrette 65/150

spinach salad with crumbled bleu cheese, dried
figs, sliced pear, toasted walnuts, and
champagne vinaigrette 65/150

garden salad with seasonal vegetables and
maple balsamic vinaigrette 50/115

golden and red beet salad with sliced apples,
red onion, and champagne vinaigrette 14.95 / lb

chicken salad with pecans and grapes 14.95 / lb

lobster salad mkt price

VEGETABLES & SIDES

SERVES 2-4 OR 8-10

vanilla roasted sweet potatoes with sage and pecans
14/32

creamy garlic mashed potatoes 14/30

maple bacon roasted brussels sprouts 16/36

roasted red potatoes with rosemary and garlic 14/32

thyme infused smashed yukon gold potatoes 16/34

grilled vegetables with balsamic reduction 18/44

long grain and wild rice with shallots and foraged
mushrooms 18/42

dried fruit and nut couscous 16/38

brown butter apple leek stuffing 16/40

maple glazed carrots 16/32

sautéed green beans with dill butter and roasted
pistachios 16/34

roasted root vegetables with thyme and shallots 20/45

cranberry chutney 12.95 / qt

house rosemary beef or thyme sage turkey gravy
12.50 / qt

BREAKFAST

priced per person · 10 person minimum

continental breakfast a selection of freshly baked morning pastries, muffins, and breakfast breads with fruit jelly. served with orange and cranberry juice 7.50 · add coffee service 2

croissant sandwich breakfast fried egg, tomato, thyme, and cheddar cheese on a buttery croissant. served with orange and cranberry juice. 5.25
choice of bacon or sausage 6.25

coffee and tea station freshly ground gourmet regular and decaffeinated coffee with an assortment of herbal teas. served with sugar, sweetener, and cream 2.5
joe-to-go box of coffee serves 10 / 20

serving 8 - 10 or 20 - 25

smoked salmon tray smoked salmon and pumpernickel bread presented with sliced tomato, onion, chive, capers and cream cheese 85/205
substitute bagels 25/62.5

fresh seasonal fruit tray served with cinnamon yogurt dressing 34.5 / 59.5

french breakfast select two from the following varieties of quiche: classic quiche lorraine, rustic country tomato with herb and brie, spinach with onion and feta, fresh asparagus and dill havarti. served with a selection of freshly baked morning pastries and muffins, fruit jelly, fresh seasonal fruit, and two boxes of joe-to-go coffee. serves 20 / 205

LUNCH

priced per person · 10 person minimum · gluten free and vegan options always available

black tie boxed lunch freshly made sandwich served with chilled soda, salad du jour, a dill pickle, and a dessert. individually boxed. 12.95

not-so-gourmet sandwich and salad buffet
choice of 3 sandwiches served with cheeses, lettuce, tomato, pickles, and olives. accompanied by two salad selections, chips, dessert, and selected canned beverages. condiments served separately. 16.95

salad only buffet choice of four salad selections, petite rolls, chips dessert, and a selected bottled beverage. 16.95

sandwich options smoked turkey, roast beef, honey baked ham, tuna salad, egg salad, chicken-pecan salad, or vegetarian option served on your choice of freshly baked honey-wheat, marble rye, bulky roll, or a wrap. with lettuce, tomato, mayonnaise, honey or dijon mustard

salad selections country style potato salad, pasta primavera, couscous, black bean and corn salad, caesar, grilled vegetable platter, mixed baby greens with red onion, goat cheese, pecans, and balsamic vinaigrette

gourmet sandwich and salad buffet choice of 3 gourmet sandwiches and wraps with cheeses. accompanied by two salad selections, chips, dessert, and a selected bottled beverage. 18.95

gourmet sandwich options

roasted turkey tomato, onion, and lettuce with house-made herb mayonnaise, sandwiched on seven grain bread.

grilled chicken with pesto, arugula, and charred red bell peppers on sliced, crusty french baguette

grilled eggplant zucchini and peppers with goat cheese, balsamic glaze, and red onions on a soft french roll

flavored flour tortilla wraps spread with herb cream cheese and your choice of filling: roasted vegetable, turkey, ham, smoked salmon, or roast beef, with lettuce and tomato

asian beef wrap marinated flank steak, pickled ginger, shredded carrots, cabbage, and assorted bell peppers. with a side of sweet chili sauce

santa fe chicken wrap black olives, black beans, tomatoes, chipotle mayonnaise, grilled chicken, cheddar cheese, and romaine

PLACING YOUR ORDER

Please place orders at least 24 hours in advance

Our orders come beautifully displayed on black disposable trays. *Option to rent platters, bowls, serving utensils, chafing dishes, and pump pots available upon request. Whether you choose pick up, delivery, or drop and set, we want to make your next event simply remarkable.

Paper Products

We are happy to provide plates, napkins, utensils, and cups for \$1.25 per person.

Scheduling

Please schedule your delivery for 15-30 minutes prior to the time you would like to eat for the best experience. Any orders scheduled outside of our normal business hours may be subject to additional labor charges.

Delivery Options

We offer a basic drop off delivery or a drop and set delivery where our staff setup your order so it's ready to eat. *

Cancellation Policy

All orders cancelled within 24 hours of delivery must remit payment in full.

*Additional fees may apply.