

COLD HORS D'OEUVRES PRICED PER DOZEN

- fresh winter rolls** with cabbage, beet, cilantro, mint, fennel, apple, and sweet chili dipping sauce 24
- beet hummus** with pistachio crumble, cucumbers, and carrots 18
- marinated mushroom** with olive, roasted pepper, and mozzarella, on a skewer with pesto dipping sauce 24
- fig and brie tarlet** with spiced honey 26
- vegan grilled portobella crostini** with balsamic onion jam 24
- ginger and garlic poached shrimp** with sesame scallion dipping sauce 32
- smoked salmon deviled eggs** with crispy capers and chives 30
- prosciutto wrapped brie** with grilled pear 28
- smoked ham petite brioche** with apple honey chutney, and cheddar 32
- bbq pulled chicken brioche slider** with crisp pickle and slaw 32
- coconut curry chicken sesame wonton cup** 28
- ancho rubbed chicken tortilla round** with lime crème 24
- braised beef garlic toast** with sweet potato onion relish 35

HOT HORS D'OEUVRES PRICED PER DOZEN

hot items come chilled, with complete reheating instructions

- orange and cranberry gorgonzola tarlet** 26
- blueberry balsamic grilled cheese** on rustic bread 26
- brie and raspberry phyllo** 26
- butter brioche** with roasted grapes, lemon crème, maple balsamic reduction 26
- spanikopita** 24
- moroccan grilled shrimp skewer** with orange pomegranate sauce 32
- mini reubens** on griddled marble rye 24
- bacon wrapped scallops** with maple glaze 30
- sausage spinach and feta stuffed mushrooms** 26
- almond stuffed dates** wrapped in bacon 24
- hoisin braised chicken bun** with hot pepper aioli and slaw 32
- rosemary sage chicken skewer** with cranberry molasses glaze 26
- ginger beef satay** with cilantro scallion dipping sauce 26
- slowed braised lamb** with cranberry, puff pastry, creamy beer mustard sauce 24

DISPLAYS SERVES 10 OR 25

- cheese display** local and international cheeses • fresh and dried fruit baguettes • crackers • marinated olives • salted nuts 45 / 95
- charcuterie** cured meats • smoked meats • cheeses • stuffed sweet peppers • mushrooms • olives • nuts • focaccia • crusty italian bread • olive oil 65 / 110
- fresh and seasonal fruit** with almond or lemon crème fraiche 45 / 80
- 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 35 / 60
- 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 55 / 85
- smoked salmon tray** smoked salmon and pumpernickel bread presented with sliced tomato, onion, chive, capers and cream cheese 50 / 85
- assorted cookie and brownies** variety of our union kitchen classics 25 / 60
- seasonal petite pastry assortment** flourless cakes • raspberry mousse • 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 poached salmon with mustard caper
creme 18.95 / 46.95

maine crab cakes 3oz crab cake served with cajun
remoulade 4.75 / each

almond crusted chicken with fig balsamic and
apricot relish 14.95 / 36.95

herb crusted pork tenderloin seared and served
with maine maple glaze 20.95 / 52.95

slow roasted beef short ribs pan sauce and charred
cranberries 28.95 / 72.95

seared beef tenderloin cooked medium rare and
served with our rich shallot shiitake sauce
28.95 / 78.95

whole roasted lemon thyme chicken citrus brined
and herb rubbed 22.95 / 42.95

cider maple braised pork with apple onion chutney
16.95 / 42.95

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

SALADS

marinated kale salad quinoa, roasted sweet potatoes,
cashews and lemon honey vinaigrette
(serves 10) 55 (serves 25) 125

spinach salad with dried cranberries, spiced pecans,
feta, red onion and champagne vinaigrette
(serves 10) 55 (serves 25) 125

golden and red beet salad with sliced apples, red
onion, and champagne vinaigrette 9.95 / lb

caesar salad with aged parmesan and croutons
(serves 10) 45 (serves 25) 110

green salad with cheddar cheese curds, sliced apples,
pepitas and maple chipotle vinaigrette (serves 10) 60
(serves 25) 145

spinach salad with crumbled bleu cheese, dried figs,
sliced pear, toasted walnuts, and champagne
vinaigrette (serves 10) 60 (serves 25) 145

garden salad with seasonal vegetables and maple
balsamic vinaigrette (serves 10) 45 (serves 25) 110

red bliss potato salad with creamy dill dressing
8.95 / lb

chicken salad with pecans and grapes 9.95 / lb

smoked chicken salad 12.95 / lb

lobster salad mkt price

VEGETABLES & SIDES

SERVES 2-4 OR 8-10

vanilla roasted sweet potatoes with sage and pecans
12.95 / 28.95

creamy garlic mashed potatoes 12.95 / 26.95

maple bacon roasted brussels sprouts 14.95 / 32.95

roasted red potatoes with rosemary and garlic
12.95 / 28.95

thyme infused smashed yukon gold potatoes
14.95 / 30.95

grilled vegetables with balsamic reduction
15.95 / 38.95

long grain and wild rice with shallots and foraged
mushrooms 15.95 / 38.95

dried fruit and nut couscous 15.95 / 38.95

brown butter apple leek stuffing 14.95 / 38.95

maple glazed carrots 12.95 / 28.95

sautéed green beans with dill butter and roasted
pistachios 14.95 / 32.95

seasonal vegetables sautéed with lemon zest, olive
oil, and sea salt 15.95 / 38.95

roasted root vegetables with thyme and shallots
15.95 / 38.95

cranberry chutney 12.95 / qt

house rosemary beef or thyme sage turkey gravy
10.95 / qt

CORPORATE CATERING · 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 per person
joe-to-go box of coffee serves 10 / 20

serving 8 - 10 or 20 - 25

smoked salmon tray smoked salmon and bagels presented with tomato, onion, capers, and cream cheese. 98.95 / 168.95

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

CORPORATE CATERING · 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

black tie boxed lunch and not-so-gourmet 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

select two side 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

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

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

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.

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.