

WINTER 2019

Corporate Catering Specials

Breakfast Frittata 57.95 | SERVES 10-12

SAUTEED MUSHROOMS, LEEKS, TOMATOES AND SWISS CHEESE

Salads

WINTER SALAD 13.95 ENTREE | 6.95 SIDE

Roasted shaved cauliflower, golden raisin, radicchio, pistachios, and feta cheese over mixed greens, arugula and baby spinach. Served with a poppy seed vinaigrette

MESCULIN AND CHICORY FRISEE SALAD 13.95 ENTREE | 6.95 SIDE

Pomegranate, Gala apples and cashews over spring mix. Served with a fine herb vinaigrette

WINTER PASTA 8.75 ENTREE | 4.95 SIDE

Roasted asparagus, green onions, roasted heirloom tomatoes, black olives, and arugula over penne, tossed in a basil vinaigrette

QUINOA & WILD RICE SALAD 8.75 ENTREE | 4.95 SIDE

Roasted butternut squash, dried cranberries, water chestnuts, toasted almonds and chicory with quinoa and wild rice, tossed in a dill vinaigrette

Winter Sushi Platter 69.95 | 40 PIECES

SEAPORT

Salmon, tuna, lettuce and Milk Street Special sauce

RED DRAGON

Crabstick* and cucumber topped with tuna nigiri and avocado

CAJUN SALMON

Spring mix and sweet potato topped with cajun salmon and avocado

WINTER CORNUCOPIA

Baby corn, beets, and asparagus wrapped in rice paper

SWEET WINTER

Cucumber, red bell pepper, sweet potato, and purple cabbage with brown rice

* All crabstick is imitation crab



Appetizers

SWEET CHILI BASIL CHICKEN BITES 43.95 PER DOZEN | 2 DOZEN MIN | SERVED WARM

Panko crusted chicken tossed in teriyaki and fresh basil spiked sweet chili sauce. Served over scallion rice

THAI NOODLE SPRING ROLLS 49.95 PER DOZEN | 2 DOZEN MIN | SERVED CHILLED

Sesame and black pepper crusted tuna, cucumber, basil and Thai noodles wrapped in rice paper. Served with sweet chili and teriyaki dipping sauce

MEDITERRANEAN FLATBREAD 36.95 | SERVES 17-22 | SERVED CHILLED

Roasted tomato sauce, Kalamata olives, pepperoncini, red onion, feta and basil

CAPRI FLATBREAD 39.95 | SERVES 17-22 | SERVED CHILLED

Roasted heirloom tomatoes, beets, goat cheese, arugula, and balsamic reduction with pesto

RIVIERA FLATBREAD 39.95 | SERVES 17-22 | SERVED CHILLED

Caramelized onions, baby spinach, and camembert, topped with a red grape and dill compote

WINTER SPECIAL - SOUP AND FLATBREAD | SERVES 10

Pair your choice of daily vegetarian soup with our Mediterranean Flatbread | 80.25
With Capri or Riviera Flatbread | 83.25

Entrees

CRANBERRY CHIPOTLE CHICKEN 16.75 per person

Fire roasted cranberry and chipotle lime marinated chicken breast with ginger, turmeric and cumin roasted cauliflower. Served over almond, olive, and chickpea farro

ROSEMARY AND THYME ROASTED SKIRT STEAK 21.85 per person

Sliced skirt steak with sauteed garlic and preserved lemon broccolini. Served with pesto roasted fingerling potatoes and Italian salsa verde

PISTACHIO ROASTED CAULIFLOWER STEAKS 15.95 per person

Pistachio crusted cauliflower steaks drizzled with virgin olive oil, ground pistachios, thyme and salt. Served over butternut squash, arugula, and cranberry farro

Desserts and Hot Drinks

WINTER TARTLET TRIO

6.25 | 3 PIECES PER PERSON

- CHOCOLATE DIPPED STRAWBERRY
- LEMON MERINGUE
- BUTTERSCOTCH PUDDING

WINTER CUPCAKES

AVAILABLE IN INCREMENTS OF 6 | 21.95

- BLACK FOREST CHERRY
- GOLDEN VANILLA
- CARAMEL PECAN BANANA

HOT CHOCOLATE BAR

149.95 | SERVES 30-35

- 3 Boxes of Homemade Hot Chocolate
- 2 Ghirardelli sauces of your choice (white chocolate, dark chocolate, and caramel)
- 35 Individually wrapped Mini Peppermint Candy Canes
- Dandies Mini Marshmallows | 32 oz
- Homemade Whipped Cream | 64 oz

*Hot Chocolate Bar items are available a la carte