

SPRING 2019

CORPORATE CATERING SPECIALS

Breakfast

SESAME SWIRL BREAKFAST BREAD | 4.25 | 2 SLICES PER PERSON

SPRING FRITTATA BITES | 57.95 | SERVES 12-15
Asparagus, leeks, heirloom tomatoes, dill and cheddar cheese

SMOKED SALMON FLATBREAD | 44.95 | SERVES 17-22
SERVED CHILLED
Cream cheese, Ducktrap River Smoked Salmon, and capers

Salads

ENTREE SALADS SERVED WITH FOCACCIA BREAD
SIDE SALAD MINIMUM OF 6

SPRING SALAD 13.65 ENTRÉE | 6.55 SIDE
Spring mix and baby kale with snap peas, asparagus, radishes, fava beans, and feta. Served with a citrus vinaigrette

SPRING PASTA SALAD 9.25 ENTRÉE | 5.25 SIDE
Tri-colored rotini, roasted zucchini, grape tomatoes, spring radishes, baby spinach, and pickled fennel, tossed in a lemon basil vinaigrette

QUINOA & WILD RICE SALAD 9.25 ENTRÉE | SIDE 5.25
Roasted chickpeas, baby kale, dried cherries, celery, and carrots, tossed in a lemon ginger vinaigrette

Entree | MINIMUM OF 6

ROSEMARY & GARLIC ROASTED CHICKEN | 17.95 PER PERSON
COMBO 20.95 | SERVED WITH SIDE SALAD AND BREAD PLATTER
Rosemary and garlic roasted chicken breast with snap peas, shiitake mushrooms, and roasted peppers. Served over lemon asparagus farro and topped with a grainy mustard sauce



SPRING SUSHI PLATTER

Spring Sushi Platter | 66.95 | 40 PIECES

GREEN MONSTAH
Asparagus, Japanese cucumbers, and avocado with teriyaki sauce and topped with avocado

RIVERWAY
Baby corn and avocado with brown rice, topped with sliced beets

RAINBOW TRIO
Avocado, crabstick*, and asparagus with teriyaki sauce and topped with salmon, tuna, and yellowtail

SPRING CORNUCOPIA
Oshinko, red pepper, and tuna wrapped in seaweed

SWEET POTATO VEGGIE
Sweet potato, cucumber, red pepper, and purple cabbage with brown rice

Desserts

SPRING CUPCAKES
AVAILABLE IN INCREMENTS OF 6 | 22.95

- VANILLA COFFEE
- CHOCOLATE PEANUT BUTTER
- SIGNATURE BIRTHDAY CAKE

SPRING TARTLET TRIO
6.25 | 3 PIECES PER PERSON

- EARL GREY WITH CANDIED LEMON
- CHOCOLATE BANANA
- KEY LIME



SPRING CUPCAKES