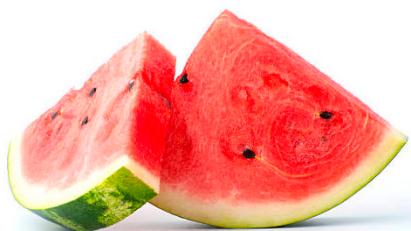




SUMMER SALAD BOWLS



Summer 2018

Corporate Catering Specials

BREAKFAST

SUMMER FRITTATA

SERVES 10-12 | 57.95

Roasted zucchini, cherry tomatoes, spinach and Swiss cheese

SUMMER SALAD BOWLS

INDIVIDUAL ENTREE | 12.95

STEP 1: SELECT A BOWL

• RED QUINOA

With carrots, tomatoes, avocado, watermelon, radishes and toasted sunflower seeds.

Served with a tahini vinaigrette

• YAKISOBA NOODLES

With teriyaki roasted cauliflower, snow peas, English peas, red bell peppers, scallions and sesame seeds. Served with a ginger ponzu vinaigrette

• CURLY KALE

With BBQ sweet potatoes, coriander roasted corn, black beans, tomatoes and toasted pumpkin seeds. Served with a honey lime vinaigrette

STEP 2: SELECT A PROTEIN

• BBQ RASPBERRY - HOISIN CHICKEN

• FIRE ROASTED STEAK

• TERIYAKI TOFU

ENTREE

BBQ RASPBERRY - HOISIN CHICKEN

16.75 PER PERSON | 19.75 COMBO SERVED WITH SIDE SALAD AND BREAD PLATTER

Grilled raspberry hoisin BBQ chicken served over summer basil spiked long grain rice with sauteed sweet and spicy cauliflower

SUSHI

SUMMER SUSHI PLATTER | 64.95

- **The District:** Crabstick* and avocado topped with torched Atlantic salmon with a spicy mayo and kabayaki sauce
- **Seaport:** Salmon, tuna, lettuce and Milk Street Special Sauce
- **Riverway:** Baby corn and avocado with brown rice and topped with sliced beets
- **The Kendall:** Red and green pepper, sweet potato and hearts of palm
- **Strawberry Mango:** Japanese cucumber, sweet potato and teriyaki sauce topped with strawberry and mango

FEATURED SOUPS | 39.95

WATERMELON GAZPACHO | SERVED CHILLED

TRADITIONAL GAZPACHO | SERVED CHILLED
SERVES 15 APPETIZER PORTIONS OR 10 CUPS, AND INCLUDES MULTIGRAIN CRISPS.

Selection of gazpacho changes daily

SALADS

SUMMER QUINOA SALAD

SIDE MINIMUM 6 | 4.95 PER PERSON

Roasted asparagus, sweet corn, chickpeas and heirloom tomatoes. Served with citrus basil vinaigrette

SUMMER PASTA SALAD

SIDE MINIMUM 6 | 4.95 PER PERSON

Cherry tomatoes, baby spinach, English cucumbers, Sweet Drop peppers and toasted almonds. Served with Nicoise vinaigrette

DESSERTS

STRAWBERRY MINT LEMONADE CAKE

10 INCH SERVES 8-10 | 69.95

Lemon buttermilk cake filled with house-made strawberry mint jam and fresh strawberry buttercream

SEASONAL MINI TARTLET TRIO

3 PIECES PER PERSON | 6.25

- **Iced Coffee:** Coffee pastry cream decorated with chocolate espresso bean and chocolate straw
- **Orange Creamsicle:** Swirled orange and vanilla ganache
- **Milk Chocolate Peanut:** Chocolate peanut butter ganache decorated with maple roasted peanuts

FRUIT SKEWERS

BY THE DOZEN | 36.95

Summery array of fruit skewers. Strawberries, honeydew, cantaloupe, watermelon and grapes

* All crabstick is imitation crabstick