

2026 SPRING MENU

CORPORATE CATERING MENU
AVAILABLE MARCH 2ND - MAY 29TH

Breakfast

SPRING FRITTATA 11.95 | 2 PIECES PER PERSON | MIN OF 6

Roasted sweet potatoes, baby spinach, cherry tomatoes, tarragon, cheddar

Salads

SPRING SALAD 19.95 ENTREE | 12.95 SIDE

Spring green salad with watercress, arugula, asparagus, zucchini and lima beans with green goddess dressing

SPRING PASTA SALAD 15.95 ENTREE | 10.95 SIDE

Garden rotini with asparagus, roasted red peppers, rainbow tomatoes, and roasted red onions in a Dijon vinaigrette

SPRING QUINOA SALAD 15.95 ENTREE | 10.95 SIDE

Tricolored quinoa with green peas, red peppers, scallions and radishes with a honey lemon dressing



Appetizers

BLUEBERRY CAMEMBERT TARTLETS

MEDIUM 129.95 | LARGE 159.95

Mini tartlets baked with fresh blueberries, Camembert, toasted almonds and mint leaves

KAARAGE CHICKEN BITES 39.95 PER DOZEN

Japanese style fried chicken bites with sweet chili aioli

STRAWBERRY GOAT CHEESE CROSTINI

MEDIUM 129.95 | LARGE 159.95

Fresh baked crostini topped with macerated strawberries, whipped goat cheese and balsamic drizzle

Flatbread

SPRING FLATBREAD 75.95 | SERVES 17-22

Portobello mushrooms, edamame, roasted onions, artichokes and goat cheese with a lemon oil drizzle

Spring Entrées

GREEN CHILI CHICKEN ENCHILADAS 26.95 | MIN OF 6

Corn tortillas stuffed with shredded chicken and pico di gallo, topped with green chili verde and vegan cheddar cheese. Served with coriander lime rice and black beans

BALSAMIC TOMATO STEAK 30.95 | MIN OF 6

Grilled steak with balsamic stewed tomatoes, lemon pesto farro and roasted spring vegetables

COCONUT LIME SALMON 29.95 | MIN OF 6

Roasted salmon with a coconut lime sauce, miso fried rice and sesame snap peas

Sushi

SPRING SUSHI PLATTER 149.95 | 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 TARTLET TRIO

10.95 | 3 PIECES PER PERSON

- Lemon Meringue
- Chocolate Olive Oil Sea Salt
- Peach Crumble

SPRING CUPCAKES

34.95 | INCREMENTS OF 6

- Carrot cake with cream cheese frosting
- Black Forest - Chocolate cupcake filled with cherry jam and topped with whipped cream
- Blueberry Almond - Almond cake filled with blueberry jam and topped with almond buttercream

STRAWBERRY LEMON TRIFLE

MEDIUM 69.95 | LARGE 99.95

Layers of yellow cake, lemon curd, fresh strawberry and whipped cream

MOCHA DONUTS

39.95 PER DOZEN

Baked chocolate donuts with mocha icing