



AUTUMN & WINTER CATERING MENU

Stationary Appetizer Display Platters

from the garden

Roasted Fingerling Potato Skewer

Roasted Beet & Horseradish Yogurt Dip, Toasted Walnut

Roasted Root Vegetable Skewer

Maple Brown Butter, Fried Sage, Orange Infused Olive Oil, Toasted Pine Nuts

Rainbow Vegetable Spring Rolls

Honey Ginger Scented Fresh Julienne Vegetables, Fresh Mint and Cilantro, Rice Paper Wrap, Sweet Chili Dipping Sauce

Charred Leek and Mushroom Empanadas

Baby Spinach, Creamy Gouda, Touch of Truffle, Hazelnut Romesco

Buffalo Style Cauliflower Street Taco

Shaved Celery Salad, Pickled Red Onion, Fresh Cilantro, Creamy Avocado, Buttermilk Ranch Drizzle

Seriously Deelicious Vegetarian Sliders

Vegetable Quinoa Patty, Avocado, Garlic Lemon Aioli, Crispy Onion Strings, Baby Arugula, Brioche Bun

Roasted Portobello Sliders

Garlic Roasted Portobello, Caramelized Onion, Herbed Goat Cheese, Lemon Aioli, Baby Arugula, Brioche Bun

Caramelized Pear Flatbread

Shallot Confit, Baby Arugula, Whipped Gorgonzola Crème, Cinnamon Pear Balsamic

Spanish Potato Puffs

Valencia Orange Olive Oil, Yukon Potato, Romesco, Espelette Pepper

Artisanal Cheese Grazing Platter

Local and Imported Cheeses, Fresh Fruits, Nuts, Preserves, Artisanal Crackers, Dried Fruits

Spiced Apple Cranberry Brie En Croute Platter

Apple Cranberry Rum Compote, Creamy Brie Wheel, All Butter Puff Pastry, Crostini

Mediterranean Mezze Grazing Platter

Creamy Hummus, Tzatziki, Pastry Wrapped Feta with Thyme Honey Glaze, Dried Apricots, Peppadew Peppers, Pepper Spears, Sliced Cucumber, Medjool Dates, Dolmades, Marinated Artichoke Hearts, Warm Falafel, Za'atar Toasted Pita

Market Vegetable Crudités Grazing Platter

Seasonal Vegetables, Roasted Beet Hummus, Herbed Crème Fraîche Dip

Chip & Fresh Made Salsa Platter

Salsa Verde, Fire Roasted Salsa, Pico De Gallo, Guacamole, Pineapple Mango Habanero Salsa, House Fried Tortilla Chips

Rainbow Fresh Fruit Platter

Beautifully Arranged Seasonal Fruit, Lime Zest, Fresh Mint

*Many of our selections can be made gluten-free or vegan upon request. We are happy to work with food allergies or taste preferences.



AUTUMN & WINTER CATERING MENU

from the sea

Deviled Eggs & Caviar

Farm Eggs, Sustainable Sturgeon Caviar, Fresh Chive, Crème Fraiche, Lemon Zest

Ahi Tuna Poke Platter

Ponzu Sesame Chili Sauce, Wasabi Aioli, Wonton Crisps

Lobster BLT Slider

Butter Poached Maine Lobster, Thick Cut Applewood Bacon, Slow Cooked Cherry Tomato Confit, Lemon Caper Aioli, Crisp Butter Lettuce, Brioche Slider Bun, Teardrop Pepper

Surf and Turf Skewer

Wild Caught Shrimp, Certified Angus Prime Beef Tenderloin Filet, Shaved Asparagus Spear, Roasted Garlic Herb Butter, Crunchy Sea Salt

Charred Lemon Grilled Prawns

Saffron Aioli, Mango Habanero Salsa

Classic Jumbo Wild Caught Shrimp Cocktail

Court Bouillon Poached Jumbo Shrimp, House Smoked Cocktail Sauce, Fresh Chive

Poached Shrimp Spring Rolls

Honey Ginger Scented Fresh Julienne Vegetables, Fresh Mint and Cilantro, Rice Paper Wrap, Sweet Chili Dipping Sauce

Smoked Trout Salad

Chives & Dill, Micro Diced Celery, Crème Fraîche, Lemon, Bagel Crisp

Grilled Mahi Mahi Street Taco

Mango Habanero Slaw, Cumin Crema, Micro Cilantro, Thin Sliced Serrano

Warm Spinach & Crab Dip

Wild Caught Blue Crab, Artichoke Hearts, Crème Fraîche, Red Peppers, Chives, Red Bicycle Stick Bread

Lox & Bagel Grazing Platter

Fresh Selection of Bagels, Whipped Cream Cheese, Smoked Local Trout Salad, Sliced Persian Cucumber, Crumbled Hard Cooked Egg, Fresh Dill, Lemon, Sliced Jarlsberg, Watermelon Radish, Capers, Finely Chopped Red Onion

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AUTUMN & WINTER CATERING MENU

from the farm / poultry

Viennese Fried Chicken Bites

Trio of Dips: Buttermilk Ranch, Honey Mustard, Spicy Romesco

Moroccan Chicken Triangles

Saffron Scented Farm Chicken Breast, Cumin-Orange Compote, Toasted Almonds, Ras El Hanout Spiced Phyllo, Whipped Feta, Hot Honey & Preserved Lemon Dip

Grilled Jerk Chicken Street Taco

Caribbean Spice Marinated Farm Chicken Breast, Avocado Lime Crema, Mango Pineapple Scotch Bonnet Salsa, Plantain Chip Crumble

Roasted Peruvian Chicken Empanada

Garlic Aji Amarillo Marinated Farm Chicken Breast, Melted Chevre, Spicy Cilantro Crema Dipping Sauce

Ginger Chicken Lettuce Wraps

Butter Lettuce, Peanut Ginger Sauce, Toasted Sesame Seeds, Crispy Rice Noodle, Chili Garlic Dipping Sauce

Crispy Buffalo Chicken Sliders

Buttermilk Brined Hand Breaded Chicken Breast, Carrot & Celery Slaw, Creamy Blue Cheese, Pickle, Brioche Slider Bun

Chicken Bahn Mi Slider

Maple Soy Marinated Farm Chicken Breast, Duck Pâté, House Pickled Vegetables, Sriracha Aioli, Fresh Cilantro, Sweet Hawaiian Roll,

Smoked Chicken Flatbread

Smoky Grilled Farm Chicken Breast, Caramelized Onion, Smoky Cherry Tomato Confit, House Barbeque Sauce Drizzle

Duck Confit Street Taco

Shredded Slow Cooked Moulard Duck Confit, Blackberry Ginger Pinot Noir Reduction, Pickled Red Cabbage, Crumbled Chevre, Fresh Cilantro

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AUTUMN & WINTER CATERING MENU

from the farm / pork

Artisan Cheese & Charcuterie Grazing Platter

Imported & Local Cheeses, Gourmet Crackers, Seasonal Fruit, Imported and Locally Produced Charcuterie, Local Artisan Jam, Marinated Olives, Spiced Nuts, Dried Fruits

Antipasto & Burrata Grazing Platter

Locally Produced Italian Salumi, Heirloom Tomato Variety, Slow Roasted Cherry Tomato Confit, Aged Parmesan, Fresh Mozzarella, Creamy Burrata, Sweet Basil, Aged Balsamic Drizzle, Garlic Infused Olive Oil, Colima Salt, Marinated Olives and Peppers, Roasted Marinated Vegetables, Toasted Baguette and Focaccia

Prosciutto and Parmesan Flatbread

House Shaved Prosciutto di Parma, Aged Parmesan, Lemon Scented Ricotta, Baby Arugula, Neapolitan Herb Balsamic and Hot Honey Drizzle

Caramelized Kurobuta Pork Bahn Mi Slider

Maple Soy Marinated Pork Tenderloin, Duck Pâté, House Pickled Vegetables, Sriracha Aioli, Fresh Cilantro, Sweet Hawaiian Roll, Fresh Jalapeño

Cubano Sliders

Mojo Marinated Roasted Pork Shoulder, Black Forest Ham, Dijon Mustard, Crunchy Sweet Pickle, Gruyere, Brioche Bun

BBQ Pulled Pork Sliders

Slow Roasted House BBQ Spice Rubbed Pork Shoulder, Sweet Carolina Vinegar Sauce, Tangy Apple Jalapeno Balsamic Slaw, Seasoned Crispy Onions, Brioche Bun

Cinnamon & Citrus Carnitas Street Tacos

Pickled Onion, Serrano Chili, Cotija Crumble, Fresh Cilantro

from the farm / beef & lamb

Chimichurri Tri-tip Pinwheel

Grilled Angus Tri-Tip Roast, Argentinian Herb Marinade, Crispy Sweet Potato, Queso Fresco Crumbles

Barbacoa USDA Prime Beef Short Rib Street Taco

Chili Spiced Braised Beef Short Rib, Pickled Red Onion, Queso Fresco, Fresh Cilantro

Desert Mountain Grass Fed Beef Sliders

Gold Creek Farms Smoked Cheddar, Baby Arugula, Crispy Buttermilk Onion Strings, Lemon Garlic Aioli, Brioche Bun

Philly Cheesesteak Sliders

Seasoned Shaved Certified Angus Roast Beef, Caramelized Peppers and Onions, Melted Provolone, Brioche Bun

Sliced Prime Beef Tenderloin Sliders

Horseradish Cream Sauce, Soft Parker House Rolls

Calabrian Pesto Meatball Flatbread

Overnight Tomato Sauce, Bechamel, Aged Parmesan, Fresh Mozzarella, Asiago, Baby Arugula, Calabrian Pesto Oil Drizzle

Greek Lamb Slider

Sumac Yogurt Sauce, Baby Arugula, Toasted Pistachio, Crumbled Feta, Persian Cucumber, Pickled Red Onion, Za'atar Toasted Pita

Harissa Lamb Kefta

Whipped Carrot Tahini Feta Dip, Chermoula Drizzle

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AUTUMN & WINTER CATERING MENU

Tray Passed Hors d' Oeuvres

from the garden

Butternut Squash Bruschetta

Orange Infused Olive Oil Roasted Squash, Maple Onion Jam, Lemon Ricotta, Fresh Mint, Brown Butter Crostini

Persimmon Bruschetta

Cinnamon Honey Fromage Blanc, Candied Ginger, Toasted Hazelnut, Brown Butter Crostini

Poached Pear & Stilton Crostini

Sauternes Poached Pears, Creamy Stilton, Toasted Walnuts, Brown Butter Crostini

Roasted Beet Hummus Pita Crostini

House Pickled Beet Hummus, Crumbled Feta, Blood Orange Oil, Roasted Chioggia and Golden Baby Beets, Pantala Dukkah, Fresh Mint, Za'atar Toasted Pita

Tomato Soup & Grilled Cheese

Confit Slow Roasted Heirloom Cherry Tomato and Braised Fennel Soup, Fresh Thyme, Crème Fraîche, Fontina, Gold Creek Farms Smoked Cheddar, Asiago, Toasted Italian Sourdough

Winter White Soup Sip

Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Toasted Pine Nuts

Wild Mushroom Puff Pastry Tartlet

Wild Mushroom Duxelles, Chevre, Chives, All Butter Puff Pastry

Cranberry Brie Tartlet

Apple Cranberry Rum Compote, Creamy Brie, Crispy Phyllo Tart

Autumn Arancini Di Riso

Grana Padano, Gruyere, Pumpkin, Shiitake, Spinach, Walnut Feta Crème

Crispy Mac-n-Cheese Pop

Bechamel, Gruyere, Sharp Cheddar, Herbed Panko, Truffle Dipping Sauce

French Onion Mini Panini

Thyme and Balsamic Caramelized Onion, Gruyere, Toasted Brioche

Heirloom Mini Tomato Caprese Skewer

Bocconcini, House Pesto, Calabrian Pesto Infused Olive Oil, Aged Balsamic Drizzle

Hearts of Palm, Mango & Avocado Ceviche

Micro Diced Mango, Cucumber, Pepper, and Red Onion, Mike's Hot Honey Citrus Marinade, Micro Cilantro

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AUTUMN & WINTER CATERING MENU

from the sea

Pan Seared Day Boat Scallop

Lemon Infused Olive Oil, Truffle Cauliflower Crème,
Lemon Zest, Marcona Almond

Lobster Bisque Soup Sip

Butter Poached Maine Lobster, Cognac, Roasted Fennel,
Saffron Crème Fraîche, Brioche Crouton

Brown Butter Wild Caught Blue Crab Cake

Hazelnut Remoulade, Autumn Apple Slaw

Wild Caught Blue Crab Salad

Granny Smith Apple, Chive Crème Fraîche, Pink
Grapefruit, Fresno Chili and Cilantro Chive Relish,
Cucumber Cup

Jumbo Wild Caught Shrimp & Grits

Andouille Sausage, Gold Creek Farms Smoked Cheddar,
Cajun Spices, Grits Cup

Wild Caught Shrimp & Mango Ceviche

Micro Diced Mago, Cucumber, Pepper, and Red Onion,
Mike's Hot Honey Citrus Marinade, Micro Cilantro

Grilled Jumbo Wild Caught Shrimp Skewer

Sweet Chili Blood Orange Glaze, Thin Sliced Serrano,
Micro Cilantro

Cold Smoked Wild Caught Salmon

Horseradish Caper Crème Fraîche, Sliced Cucumber,
Sustainable Sturgeon Caviar, Fresh Chive, Everything
Bagel Spice Crostini

from the farm / poultry

Citrus Rosemary Chicken Bites

Wood Smoke Grilled Farm Chicken Breast, Charred
Blood Orange Aioli, Muscovado Sugar & Tangerine
Balsamic Reduction, Baby Rosemary Roasted Potato

Coq Au Vin Tartlet

Red Wine Braised Farm Chicken Breast, Crème Fraiche
Whipped Root Vegetables, Crumbled Bacon, Crispy
Phyllo Tartlet

Spicy Crispy Chicken & Waffle

Buttermilk Brined, Hand Breaded Farm Chicken Breast,
Gold Creek Farms Smoked Cheddar & Chive Cornmeal
Waffle, Pink Peppercorn Orange Butter, Smoked Maple
& Mike's Hot Honey Drizzle

Curry Chicken Salad Cup

Roasted Farm Chicken Breast, Curry Spice Blend, Honey
Crisp Apple, Cilantro-Lime Aioli, Scallion, Phyllo Cup

Turkey Cranberry Crostini

Sage Infused Sous Vide Turkey Breast, Orange Fromage
Blanc, Cranberry Ginger Compote

Duck Rillettes Crostini

Cornichon, Baby Arugula, Toasted Walnut, Orange Zest

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AUTUMN & WINTER CATERING MENU

from the farm / pork

Spanish Croquettes

Jamón Serrano, Manchego, Smoked Paprika, Saffron
Béchamel, Piquillo Pepper

Bacon Wrapped Dates

Thick Wasatch Bacon, Medjool Dates, Creamy Stilton

Brat in a Blanket

Olympia Provisions Bratwurst, Caramelized Apple
Sauerkraut, Grain Mustard, Poppseed Puff Pastry

Sweet and Sticky Asian Meatballs

Ginger Scallion House Made Grass Fed Beef and Pork
Meatballs, Garlic Soy Peanut Simmer Sauce, Toasted
Sesame Seeds

from the farm / beef & lamb

Prime Beef Tenderloin Bites

Certified Prime Spiced Beef Filet Mignon, White Truffle
Parmesan Polenta, Horseradish-Dill Crème, Teardrop
Pepper, Fresh Chive

Red Wine Braised USDA Prime Beef Short Rib

Root Vegetable Truffle Puree, Crispy Buttermilk Onion
Strings, Bordelaise Sauce, Garlic Herb Phyllo

Pistachio and Mustard Crusted Lamb Bite

Savory Rosemary Mini Madeline, Tomato Mint Chutney

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AUTUMN & WINTER CATERING MENU

Fall and Winter Dinner Selections for Family Style & Buffet Meals

seasonal salad platters

Fig and Apple Salad

Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette

Autumn Harvest Quinoa Salad

Roasted Acorn Squash, Dried Cranberries, Baby Wild Arugula, Toasted Red Quinoa, Crumbled Goat Cheese, Cinnamon Pear Vinaigrette

Poached Pear & Parmesan Salad

Baby Wild Arugula, Candied Pecans, Pomegranate Arils, Creamy Maple Cinnamon Pear Vinaigrette

Citrus Avocado Salad

Ruby Grapefruit, Cara Cara and Blood Orange, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Marcona Almonds, Crumbled Goat Cheese, Citrus Vinaigrette

Artisan Field Greens

Crumbled Goat Cheese, Shaved Watermelon Radish, Herbed Crostini, Pantala Dukkah, Creamy Citrus Dressing

Classic Caesar Salad

Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing

B.L.T. Salad

Crunchy Iceberg, Tuscan Confit Heirloom Cherry Tomatoes, Crisp Applewood Smoked Bacon, Creamy Blue Cheese Crumble, Pickled Red Onion, Neapolitan Balsamic Drizzle

Traditional Greek Salad

Persian Cucumber, Heirloom Cherry Tomato, Kalamata Olives, Cubed Feta, Red Onion, Fresh Mint and Dill, Seasoned Red Wine Vinegar, Garlic Infused Olive Oil

soups by the quart

Winter White Soup

Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Roasted Garlic, Peppery Watercress

Brown Butter Sage Roasted Butternut Squash Soup

Toasted Pepitas, Aged Maple Balsamic

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AUTUMN & WINTER CATERING MENU

buffet & family style entrée options

Vegetarian

Winter Vegetable Strudel

Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Roasted Garlic

Butternut Squash Lasagna

Blood Orange Olive Oil Roasted Butternut Squash, Brown Butter Sage Ricotta, Aged Maple Balsamic Caramelized Onions, Creamy Bechamel, Fried Sage

Winter Risotto

Arborio Rice, Red Quinoa, Wild Mushrooms, Wilted Spinach, Kabocha Squash, Grana Padano, Gruyere, Melted Leeks, Touch of Truffle

Baked Portabella & Eggplant Parmesan

All Day Rich Marinara, Herb Grilled Eggplant and Portabella Mushroom, Creamy Pesto Ricotta, Shredded Mozzarella, Shaved Parmesan

Seafood

Slow Roasted Scottish Salmon

Lemon Caper Butter, Garlic Dill Crème Fraiche

Seared Alaskan Halibut

Cardamom Blood Orange Burre Blanc, Citrus Pomegranate Relish, Cinnamon Saffron Honey

Grilled Mahi Mahi

Lime Infused Olive Oil, Toasted Cumin-Coriander Citrus Glaze, Mango-Pineapple Tropical Salsa

Flash-Seared Jumbo Shrimp

Charred Lemon & Garlic Burre Blanc

Poultry

Saffron Chicken Roulade

Pearl Couscous, Harissa Chevre, Preserved Lemon, Date Relish, Blood Orange Glaze

Chicken Piccata

Lemon Caper Wine Sauce

Chili Chicken Paillard

Grana Padano, Panko, Fried Caper, Chile de Arbol, Rosemary

Roasted Turkey Porchetta

Rosemary & Sage Herb Paste, Cranberry Compote, Aromatic Lemon Shallot Gravy

Quince Honey Lacquered Moulard Duck

Cinnamon & Star Anise Roasted Apple Compote

Beef, Pork & Lamb

Juniper Rubbed USDA Prime Beef Tenderloin

Filet

Espresso High West Whiskey Cream Sauce, Caramelized Cippolini Onion

Chimichurri Tri-Tip Roast

Argentinian Herb Marinade, Crispy Sweet Potato Garnish

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AUTUMN & WINTER CATERING MENU

Red Wine Braised Niman Ranch Beef Short Ribs
Balsamic Onion Jam, Horseradish Gremolata

Crispy Pork Roulade
Manchego, Roasted Fig, Caramelized Fennel, Black Rice,
Toasted Walnuts, Brandy Orange Pan Sauce

Wild Boar Ragu with Pappardelle
Black Currant Balsamic, Rich Beef Bone Broth,
Aromatics, Tuscan Herb Ribbon Pasta

Garlic Infused Slow-Roasted Leg of Lamb
Pistachio Lemon Crust, Pinot Rosemary Mustard
Reduction

buffet and family style seasonal sides

Hasselback Squash
Crispy Fried Sage, Maple Thyme Brown Butter, Toasted
Walnuts

Sticky Crispy Brussels Sprouts
Pomegranate Balsamic, Mike's Hot Honey Drizzle

Blistered Haricot Vert (French Green Beans)
Cinnamon Pear Balsamic Infused Cranberries, Toasted
Almonds, Fresh Mint

Sauteed Broccolini
Toasted Pine Nuts, Herbed Panko, Lemon Ricotta,
Warm Anchovy Vinaigrette

Roasted Wild Mushrooms
Garlic Confit, Shallots, Fresh Thyme, Prosciutto &
Parmesan

Spice Roasted Heirloom Carrots
Turmeric Tahini Drizzle, Pantala Dukkah

Cauliflower, Brussels Sprout & Leek Gratin
Gruyere, Grana Padano, Nutmeg Infused Cream,
Seasoned Panko

Roasted Root Vegetables
Blood Orange Olive Oil, Sage Brown Butter, Aged Maple
Glaze

Pomegranate Glazed Sweet Potatoes
Blood Orange Olive Oil, Cardamom, Fresh Mint

Au Gratin Potatoes
Garlic-Thyme Infused Cream, Gruyere, Aged Parmesan

Twice Baked Potatoes
Garlic-Thyme Infused Cream, Gold Creek Farms
Smoked Cheddar, Cracked Black Pepper, Fresh Chive

Crispy Smashed Duck Fat Confit Potatoes
Chive and Parsley

Whipped Yukon Potatoes
Butter, Garlic Infused Cream, Cracked Black Pepper,
White Truffle Oil

Creamy Polenta
Garlic-Thyme Infused Cream, Grana Padano, Touch of
Truffle

Big Kid Macaroni and Cheese
Gold Creek Farms Smoked Cheddar, Nutty Gruyere,
Cayenne, Nutmeg, Herb Butter Panko

Warm Israeli Couscous
Roasted Apples, Dried Cranberries, Toasted Walnuts,
Cinnamon, Apple Vinaigrette

Parker House Rolls
Whipped French Creamery Butter, Flaked Sea Salt,
Touch of Truffle

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AUTUMN & WINTER CATERING MENU

desserts for a crowd

Salted Caramel Apple Bars

Shortbread Crust, Spiced Apple Filling, Streusel Topping, Salted Caramel Drizzle

Tiramisu

Espresso-Soaked Ladyfingers, House Made Mascarpone Filling, Cocoa Powder Dusting

Baklava

Crispy Phyllo, Utah Honey, Orange Blossom Water, Toasted Walnuts, Spicy Cinnamon

Pumpkin Pie Bars

Shortbread Crust, Spiced Pumpkin Filling, Streusel Topping, Salted Caramel Drizzle

Bourbon Bread Pudding

Cubed Cinnamon Challah, Bourbon Soaked Raisins, Buttery Cream Custard, Caramel Drizzle

Berry Cobbler

Sweet Mixed Berry Compote, Streusel Topping, Fresh Vanilla Bean Whipped Cream

Apple Cobbler

Spiced Cinnamon Apple Compote, Streusel Topping, Fresh Vanilla Bean Whipped Cream

sweet bite mini platters

Two-bite sweets served on platters so guests can enjoy one or two at their leisure. Choose 3 options per platter.

Chocolate Raspberry Cake Bites

Brownie Cake Ball, Chocolate Ganache, Fresh Raspberry

Meyer Lemon Bars

Sable Breton, Meyer Lemon Curd, Powdered Sugar Crumble, Candied Lemon

Spiced Carrot Cake Bite

Carrot, Ginger, Almond Cream Cheese Frosting, Toasted Pecan Crumble

Blueberry Tartlets

Fresh Blueberry & Lavender Compote, Flaky Phyllo Tart Crust, Toasted Oat Crumble

Cinnamon Apple Tartlets

Cinnamon Apple Compote, Flaky Phyllo Tart Crust, Toasted Oat Crumble, Caramel Drizzle

Salted Caramel Brownie Turtles

Fudgy Brownie Bite, Salted Caramel Dip, Candied Pecan

Cheesecake Cookie Cups

Silky Cheesecake, Shortbread Cookie Crust, Fresh Berries, Powdered Sugar

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AUTUMN & WINTER CATERING MENU

Fall and Winter Dinner Selections for Sit Down Plated Dining

seasonal salads

Fig and Apple Salad

Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette

Roasted Wild Mushroom Salad

Crispy Prosciutto, Grana Padano, Soft Herb Mélange, Toasted Hazelnuts, Baby Wild Arugula, Honey Ginger Vinaigrette

Poached Pear & Parmesan Salad

Baby Wild Arugula, Candied Pecans, Pomegranate Arils, Creamy Maple Cinnamon Pear Vinaigrette

Citrus Avocado Salad

Ruby Grapefruit, Cara Cara and Blood Orange, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Marcona Almonds, Crumbled Goat Cheese, Citrus Vinaigrette

Baby Beets, Burrata and Blood Orange Salad

Apricot Glazed Baby Beets, Baby Wild Arugula, Toasted Pine Nuts, Blood Orange Vinaigrette

Artisan Field Greens

Crumbled Goat Cheese, Shaved Watermelon Radish, Herbed Crostini, Pantala Dukkah, Creamy Citrus Dressing

Classic Caesar Salad

Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing

Bacon & Blue Cheese Wedge Salad

Crunchy Iceberg Wedge, Tuscan Confit Heirloom Cherry Tomatoes, Crisp Applewood Smoked Bacon, Creamy Blue Cheese Crumble, Pickled Red Onion, Neapolitan Balsamic Drizzle

Traditional Greek Salad

Persian Cucumber, Heirloom Cherry Tomato, Kalamata Olives, Cubed Feta, Red Onion, Fresh Mint and Dill, Seasoned Red Wine Vinegar, Garlic Infused Olive Oil

soups

Winter White Soup

Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Roasted Garlic, Peppery Watercress

Creamy Wild Mushroom Soup

Fresh Thyme, Sicilian Lemon Drizzle

Shrimp Bisque

Fresh Thyme, Melted Leeks, Cognac

Brown Butter Sage Roasted Butternut Squash Soup

Toasted Pepitas, Aged Maple Balsamic

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AUTUMN & WINTER CATERING MENU

plated entrée options

Vegetarian

Funaro's Four Cheese Ravioli

Roasted Wild Mushroom, Wilted Baby Spinach, Lemon Zest, Grana Padano

Honey Roasted Hasselback Beets

Melted Gorgonzola, Gravenstein Apple Balsamic, Toasted Hazelnuts, Caramelized Cauliflower Parsnip Whip, Cranberry Almond Blistered Haricot Vert

Wild Mushroom & Apple en Croûte

Sauteed Apple & Mushroom, Swiss Chard, Goat Cheese, Sherry Reduction, Tuscan Puff Pastry, Cracked Black Pepper Whipped Potatoes

Delicata Squash & White Bean Cassoulet

Wilted Collards, Parmesan, Lemon Olive Oil Drizzle, Crusty Rosemary Garlic Crouton

Harissa Roasted Cauliflower Steaks

Sesame Pistachio Crumble, Pickled Onion, Cured Olive & Pomegranate Relish, Jeweled Pearl Couscous, Whipped Feta Lemon Garlic Yogurt

Seafood

Autumn Seared Alaskan Halibut

Soy-Lime Brown Butter, Chopped Hazelnuts, Caramelized Cauliflower Parsnip Whip, Lemon Ricotta Broccolini

Seared Scallop

Caramelized Mandrin Burre Blanc, Steamed Jasmine Rice, Charred Tomatillo Scallion Relish, Sauteed Bok Choy

Pan Seared Scottish Salmon

Charmoula, Caper-Tarragon Brown Butter, Toasted Pine Nuts, Pomegranate Glazed Sweet Potatoes, Sticky Crispy Brussels Sprouts

Lobster & Filet

Chili Seaweed Butter Poached Lobster Tail, Petit Spice Rubbed Filet Mignon, Espresso High West Whiskey Sauce, Gold Creek Farms Smoked Cheddar Polenta

Meyer Lemon Pan Seared Utah Trout

Toasted Pecan Brown Butter, Scallions, Lemon Zest, Brown Butter Sage Hasselback Squash

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Poultry

Chicken Saltimbocca

Tender Farm Chicken Breast, Prosciutto di Parma, Lemon Sage Burre Blanc, Crispy Fried Sage, Gold Creek Farms Smoked Cheddar Polenta, Lemon Ricotta Broccolini

Warm Spiced Farm Chicken Breast

Flamed Bourbon Pan Sauce, Sweet Potato, Apple & Caramelized Onion Compote, Au Gratin Potatoes, Cranberry Almond Blistered Haricot Vert

Saffron Braised Chicken Breast

Roasted Farm Chicken Breast, Lemon Saffron Pan Sauce, Tximitxurri Herb Drizzle, Warm Israeli Couscous, Sticky Crispy Brussels Sprouts

Five Spice Pan-Seared Muscovy Duck Breast

Roasted Grapes, Garlic Confit, Fresh Thyme, Montana Huckleberry Pan Sauce, Winter Risotto

Beef, Pork & Lamb

Pan Roasted Bone-In Prime Beef Ribeye Steak

Shallot Pinot Noir Reduction, Garlic Parsley Compound Butter, Crispy Spiced Onion Strings, Whipped Yukon Potatoes, Roasted Wild Mushrooms

Juniper Rubbed USDA Prime Beef Tenderloin Filet

Espresso High West Whiskey Cream Sauce, Caramelized Cippolini Onion, Big Kid Mac n Cheese

Chimichurri Tri-Tip Roast

Argentinian Herb Marinade, Crispy Sweet Potato Garnish, Pomegranate Glazed Sweet Potatoes

Red Wine Braised Niman Ranch Beef Short Ribs

Balsamic Onion Jam, Horseradish Gremolata, Gold Creek Farms Smoked Cheddar Polenta, Sticky Crispy Brussels Sprouts

Center Cut Extra Thick Heritage Pork Rib Chop

Juniper Rosemary Brine, Quince Puree, Apple Pear Relish, Winter Risotto, Cranberry Almond Blistered Haricot Vert

Cherry Wood Grilled Colorado Lamb Chops

Harissa Charred Blood Oranges, Rosemary Gremolata, Crispy Smashed Duck Fat Confit Potatoes Lemon Ricotta Broccolini

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AUTUMN & WINTER CATERING MENU

plated desserts from the pastry chef

Warm Bourbon Apple Crisp

Almond Streusel, Bourbon Caramel Drizzle, Gravenstein
Apple Chantilly

Sticky Toffee Pudding

Date Spiced Cake, Pecan Caramel Sauce, Honey Ginger
Crème Anglaise

Holiday Pavlova

Chantilly Cream, Sugared Cranberries, Rosemary,
Vanilla Chantilly Cream

Bananas Foster Brown Butter Pound Cake

Brown Sugar Broiled Banana, Butterscotch Liqueur,
Salted Caramel, Vanilla Bean Mousse

Muscovado Hazelnut Financier

Spiced Pear, Brown Butter Glaze, Chocolate Dipped
Hazelnuts, Spun Sugar

Ras al Hanout Blood Orange Olive Oil Cake

Saffron Orange Crème Fraiche, Candied Tangerine,
Marcona Almond Crunch

Peppermint Chocolate Mousse

Espresso Chocolate Tuile, Peppermint Bark Crumble,
White Chocolate Chantilly

Apple Cider Crème Brûlée

Ginger Snap Crumble, Apple Chips

Winter Citrus Panna Cotta

Toasted Pine Nuts, Candied Citrus, Rosemary
Marmalade Coulis

Molten Chocolate Lava Cakes

Cinnamon Pear Compote, Gravenstein Apple Chantilly,
Vanilla Bean Ice Cream, Candied Pecan Brittle

**Variation: Peanut Butter Chantilly, Vanilla Bean Ice
Cream, Honey Peanut Brittle

*Many of our selections can be made gluten-free or vegan upon request. We are happy to work with food allergies or taste preferences.



AUTUMN & WINTER CATERING MENU

Themed Dinner Menus

autumn harvest menu

Appetizers

Butternut Squash Bruschetta

Orange Infused Olive Oil Roasted Squash, Maple Onion Jam, Lemon Ricotta, Fresh Mint, Brown Butter Crostini

Autumn Arancini Di Riso

Grana Padano, Gruyere, Pumpkin, Shiitake, Spinach, Walnut Feta Crème

Soup and Salad Course

Fig and Apple Salad

Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette

Brown Butter Sage Roasted Butternut Squash Soup

Toasted Pepitas, Aged Maple Balsamic

Main Course Offerings (choose 1 - duo or add on entrée options available for additional per guest charge)

Center Cut Extra Thick Heritage Pork Rib Chop

Juniper Rosemary Brine, Quince Puree, Apple Pear Relish, Winter Risotto, Cranberry Almond Blistered Haricot Vert

Warm Spiced Farm Chicken Breast

Flamed Bourbon Pan Sauce, Sweet Potato, Apple & Caramelized Onion Compote, Au Gratin Potatoes, Cranberry Almond Blistered Haricot Vert

Autumn Seared Alaskan Halibut

Soy-Lime Brown Butter, Chopped Hazelnuts, Caramelized Cauliflower Parsnip Whip, Lemon Ricotta Broccolini

Wild Mushroom and Apple en Croûte

Sauteed Apple & Mushroom, Swiss Chard, Goat Cheese, Sherry Reduction, Tuscan Puff Pastry, Cracked Black Pepper Whipped Potatoes

Dessert

Warm Bourbon Apple Crisp

Almond Streusel, Bourbon Caramel Drizzle, Gravenstein Apple Chantilly

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AUTUMN & WINTER CATERING MENU

après ski warm winter supper

Appetizer

Warm Spinach & Crab Dip

Wild Caught Blue Crab, Artichoke Hearts, Crème Fraîche, Red Peppers, Chives, Red Bicycle Stick Bread

Soup and Salad Selections

Poached Pear & Parmesan Salad

Baby Wild Arugula, Candied Pecans, Pomegranate Arils, Creamy Maple Cinnamon Pear Vinaigrette

Winter White Soup

Roasted Parsnip & Cauliflower, Melted Leeks, Meyer Lemon Olive Oil, Roasted Garlic, Peppery Watercress

Main Course Offerings (choose 1 - duo or add on entrée options available for additional per guest charge)

Red Wine Braised Beef Short Ribs

Balsamic Onion Jam, Horseradish Gremolata, Lemon Ricotta Broccolini, Big Kid Mac-n-Cheese

Seared Alaskan Halibut

Cardamom Blood Orange Burre Blanc, Citrus Pomegranate Relish, Cinnamon Saffron Honey, Caramelized Cauliflower Parsnip Whip, Lemon Ricotta Broccolini

Honey Roasted Hasselback Beets

Melted Gorgonzola, Gravenstein Apple Balsamic, Toasted Hazelnuts, Caramelized Cauliflower Parsnip Whip, Cranberry Almond Blistered Haricot Vert

Dessert

Peppermint Chocolate Mousse

Espresso Chocolate Tuile, Peppermint Bark Crumble, White Chocolate Chantilly

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AUTUMN & WINTER CATERING MENU

steakhouse at home menu

Appetizers

Cranberry Brie Tartlet

Apple Cranberry Rum Compote, Creamy Brie, Crispy Phyllo Tart

Brown Butter Wild Caught Blue Crab Cake

Hazelnut Remoulade, Autumn Apple Slaw

Soup and Salad Course

Bacon & Blue Cheese Wedge Salad

Crunchy Iceberg Wedge, Tuscan Confit Heirloom Cherry Tomatoes, Crisp Wasatch Smoked Bacon, Creamy Blue Cheese Crumble, Pickled Red Onion, Neapolitan Balsamic Drizzle

Shrimp Bisque

Fresh Thyme, Melted Leeks, Cognac

Main Course Offerings (choose 1 - duo or add on entrée options available for additional per guest charge)

Pan Roasted Bone-In Prime Beef Ribeye Steak

Shallot Pinot Noir Reduction, Garlic Parsley Compound Butter, Crispy Spiced Onion Strings, Whipped Yukon Potatoes, Roasted Wild Mushrooms

Juniper Rubbed USDA Prime Beef Tenderloin Filet

Espresso High West Whiskey Cream Sauce, Caramelized Cippolini Onion, Big Kid Mac n Cheese

Red Wine Braised Niman Ranch Beef Short Ribs

Balsamic Onion Jam, Horseradish Gremolata, Gold Creek Farms Smoked Cheddar Polenta, Sticky Crispy Brussels Sprout

Dessert

Molten Chocolate Lava Cakes Cinnamon Pear Compote

Gravenstein Apple Chantilly, Vanilla Bean Ice Cream, Candied Pecan Brittle

**Variation: Peanut Butter Chantilly, Vanilla Bean Ice Cream, Honey Peanut Brittle

*Many of our selections can be made gluten-free or vegan upon request. We are happy to work with food allergies or taste preferences.



AUTUMN & WINTER CATERING MENU

mexican fiesta

Appetizers

Chip & Fresh Made Salsa Platter

Salsa Verde, Fire Roasted Salsa, Pico De Gallo, Guacamole, Pineapple Mango Habanero Salsa, House Fried Tortilla Chips

Wild Caught Shrimp & Mango Ceviche (vegetarian option available)

Micro Diced Mago, Cucumber, Pepper, and Red Onion, Mike's Hot Honey Citrus Marinade, Micro Cilantro

Main Course

Build Your Own Taco Bar

Fresh Corn and Flour Tortillas, Shredded Mexican Blend Cheeses, Cotija, Shredded Cabbage, Sliced Fresh Jalapeño, House Made Pico De Gallo

Choice of Fillings (Choose 2 – add on fillings may be included at an additional per guest charge)

- Grilled Carne Asada, Hickory Smoke, Chili Lime Garlic Spice
- Barbacoa Style Boneless Short Rib, Melted Onion
- Baja Style Grilled Fish, Avocado, Lime Crema
- Confit Citrus Carnitas, Lime Zest, Toasted Cumin, Cotija
- Charred Cauliflower, Red Pepper & Pine Nuts
- Garlic Shrimp, Charred Chili Powder, Lime Zest
- Shredded Organic Chipotle Chicken Breast, Roasted Poblanos

Side Dishes

Cilantro Lime Rice

White Rice Cooked in Homemade Chicken Stock and Tossed with Fresh Cilantro and Tangy Lime Juice

Ranchero Black Beans

Black Beans Simmered in Homemade Chicken Stock with Aromatic Vegetables, Chilies and Spices

Mexican Street Corn (Elotes) Casserole

Crunchy Fresh Corn Baked with Chili Aioli, Egg, Cotija Cheese and Lime

Dessert

Churritos,

Mini Churros, Melted Cinnamon Chili Chocolate Dipping Sauce, Dulce de Leche Dipping Sauce

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AUTUMN & WINTER CATERING MENU

italian tratorria

Appetizer

Antipasto & Burrata Grazing Platter

Locally Produced Italian Salumi, Heirloom Tomato Variety, Slow Roasted Cherry Tomato Confit, Aged Parmesan, Fresh Mozzarella, Creamy Burrata, Sweet Basil, Aged Balsamic Drizzle, Garlic Infused Olive Oil, Colima Salt, Marinated Olives and Peppers, Roasted Marinated Vegetables, Toasted Baguette and Focaccia

Salad Course

Classic Caesar Salad

Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing

Main Course Offerings (Choose 2)

Wild Boar Ragu with Pappardelle

Black Currant Balsamic, Rich Beef Bone Broth, Aromatics, Tuscan Herb Ribbon Pasta

Chicken Saltimbocca

Tender Farm Chicken Breast, Prosciutto di Parma, Lemon Sage Burre Blanc, Crispy Fried Sage, Gold Creek Farms Smoked Cheddar Polenta, Lemon Ricotta Broccolini

Baked Portabella & Eggplant Parmesan

All Day Rich Marinara, Herb Grilled Eggplant and Portabella Mushroom, Creamy Pesto Ricotta, Shredded Mozzarella, Shaved Parmesan

Funaro's Four Cheese Ravioli

Roasted Wild Mushroom, Wilted Baby Spinach, Lemon Zest, Grana Padano

Dessert

Winter Citrus Panna Cotta

Toasted Pine Nuts, Candied Citrus, Rosemary Marmalade Coulis

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AUTUMN & WINTER CATERING MENU

american comfort food

Appetizers

Brat in a Blanket

Olympia Provisions Bratwurst, Caramelized Apple Sauerkraut, Grain Mustard, Poppyseed Puff Pastry

Tomato Soup & Grilled Cheese Mini

Confit Slow Roasted Heirloom Cherry Tomato and Braised Fennel Soup, Fresh Thyme, Crème Fraîche, Fontina, Gold Creek Farms Smoked Cheddar, Asiago. Toasted Italian Sourdough

Salad Course

Roasted Wild Mushroom Salad

Crispy Prosciutto, Grana Padano, Soft Herb Mélange, Toasted Hazelnuts, Baby Wild Arugula, Honey Ginger Vinaigrette

Main Course Offerings (choose 1 - duo or add on entrée options available for additional per guest charge)

Pan Roasted Bone-In Prime Beef Ribeye Steak

Shallot Pinot Noir Reduction, Garlic Parsley Compound Butter, Crispy Spiced Onion Strings, Whipped Yukon Potatoes, Roasted Wild Mushrooms

Bone-In Center Cut Extra Thick Heritage Pork Rib Chop

Juniper Rosemary Brine, Quince Puree, Apple Pear Relish, Winter Risotto, Cranberry Almond Blistered Haricot Vert

Meyer Lemon Pan Seared Utah Trout

Toasted Pecan Brown Butter, Scallions, Lemon Zest, Brown Butter Sage Hasselback Squash

Delicata Squash & White Bean Cassoulet

Wilted Collards, Parmesan, Lemon Olive Oil Drizzle, Crusty Rosemary Garlic Crouton

Dessert

Bananas Foster Brown Butter Pound Cake

Brown Sugar Broiled Banana, Butterscotch Liqueur, Salted Caramel, Vanilla Bean Mousse

*Many of our selections can be made gluten-free or vegan upon request. We are happy to work with food allergies or taste preferences.



AUTUMN & WINTER CATERING MENU

mediterranean feast

Appetizer

Mediterranean Mezze Grazing Platter

Creamy Hummus, Tzatziki, Pastry Wrapped Feta with Thyme Honey Glaze, Dried Apricots, Peppadew Peppers, Pepper Spears, Sliced Cucumber, Medjool Dates, Dolmades, Marinated Artichoke Hearts, Warm Falafel, Za'atar Toasted Pita

Salad Course

Traditional Greek Salad

Persian Cucumber, Heirloom Cherry Tomato, Kalamata Olives, Cubed Feta, Red Onion, Fresh Mint and Dill, Seasoned Red Wine Vinegar, Garlic Infused Olive Oil

Main Course Offerings (choose 1 - duo or add on entrée options available for additional per guest charge)

Pan Seared Scottish Salmon Charmoula

Caper-Tarragon Brown Butter, Toasted Pine Nuts, Pomegranate Glazed Sweet Potatoes, Sticky Crispy Brussels Sprouts

Saffron Braised Chicken Breast Roasted Farm Chicken Breast

Lemon Saffron Pan Sauce, Tximitxurri Herb Drizzle, Warm Israeli Couscous, Sticky Crispy Brussels Sprouts

Cherry Wood Grilled Colorado Lamb Chops

Harissa Charred Blood Oranges, Rosemary Gremolata, Crispy Smashed Duck Fat Confit Potatoes Lemon Ricotta Broccolin

Harissa Roasted Cauliflower Steaks

Sesame Pistachio Crumble, Pickled Onion, Cured Olive & Pomegranate Relish, Jeweled Pearl Couscous, Whipped Feta Lemon Garlic Yogurt

Dessert

Ras al Hanout Spiced Blood Orange Olive Oil Cake

Saffron Orange Crème Fraiche, Candied Tangerine, Marcona Almond Crunch

*Many of our selections can be made gluten-free or vegan upon request. We are happy to work with food allergies or taste preferences.



AUTUMN & WINTER CATERING MENU

Breakfast & Brunch

breakfast platters

XS (4-6); SM (8-12); MED; (15-20); LG (25-35); XL (35-50)

Fresh Baked Pastries

Assorted Scones, Muffins, Seasonal Quick Breads,
Cinnamon Swirl Coffee Cake \$25-250

Lox & Bagels

Fresh Selection of Bagels, Whipped Cream Cheese, Utah
Smoked Trout Salad, Crumbled Hard Cooked Farm Egg,
Sliced Persian Cucumber, Fresh Dill, Lemon, Gruyere
Cheese, Watermelon Radish, Capers, Finely Sliced Red
Onion, Everything Bagel Seasoned Salt \$95-300

Avocado Toast Platter

Smashed Avocado, Crumbled Hard Cooked Farm Egg,
Watermelon Radish, Lemon Wedges, Aglio Olio, Pantala
Dukkah, Everything Bagel Seasoned Salt, Sunflower Rye
\$95-300

Individual Quiche Assortment

Assortment of Our Specialty Tuscan Pastry Quiches in
Individual Portion Size \$30-300

Cinnamon Buttermilk Waffle Platter

Cinnamon Waffles, Whipped Butter, Pure Maple Syrup,
Vanilla Bean Whipped Cream, Triple Berry Jam, Nutella,
Fresh Berries, Sliced Bananas, Creamy Peanut Butter,
Toasted Pecans \$75-295

Granola Parfait Platter

Park City Granola Co. Granola, Greek Gods Vanilla
Honey and Strawberry Greek Yogurt, Fresh Berry
Variety, Candied Pecans, Dried Fruits, Utah Honey \$50-
400

Rainbow Fresh Fruit

Beautifully Arranged Seasonal Fruit, Lime Zest, Fresh
Mint \$85-225

hot breakfast buffet items

Priced Per Person – 10 Guest Minimum

Farm Egg Scramble 6

Fluffy Scrambled Eggs or Egg Whites with or without
Shredded Jack & Cheddar Cheese

Breakfast Potatoes 4

Crispy Skillet Yukon Potatoes, Diced Onion and
Peppers, Deelicious Spice Mix, Fresh Parsley

Breakfast Protein Options 6 (Choose One)

Smoked Wasatch Bacon
Turkey Sausage Patties
Pork Sausage Links or Patties
Seared Canadian Bacon
Chicken Apple Sausage

*Many of our selections can be made gluten-free or vegan upon request. We are happy to work with food allergies or taste preferences.



AUTUMN & WINTER CATERING MENU

breakfast casseroles 75

Serve 12 – Can Be Ordered as Take & Bake

Turkey Sausage Caprese

Turkey Sausage, Cherry Tomato Confit, Garden Basil, Fresh Mozzarella, Crispy Hash Brown Potatoes, Farm Egg Custard

Eggs Bennie Bake

Toasted Stone Ground Bakery English Muffin, Skillet Canadian Bacon, Baby Spinach, Farm Egg Custard, Hollandaise

Shashouka Shake Up

Harissa Roasted Sweet Potato, Beef Chorizo (Optional), Sautéed Sweet Pepper, Tomato, Smoked Mozzarella, Farm Egg Custard, Chopped Scallions, Pantala Dukkah

Greek Florentine

Oven Dried Tomato, Fresh Dill, Crumbled Feta, Artichoke Hearts, Baby Spinach, Gruyere Cheese, Farm Egg Custard

Stuffed Brioche French Toast

Orange Scented Ricotta, Raspberry Coulis, Buttery Brioche, Farm Egg Custard, Vanilla Maple Syrup

tuscan pastry deep dish quiche 45

Serves 8

Quiche Lorraine

Quiche Lorraine, Applewood Smoked Bacon, Nutty Gruyere, Ricotta Farm Egg Custard

Viva Mexicana

Applewood Smoked Bacon & Chipotle Sauteed Sweet Pepper, Toasted Cumin And Coriander, Chive, Mexican Cheese Blend, Cotija Farm Egg Custard

Mushroom & Spinach

Sauteed Wild Mushroom, Baby Spinach, Sauteed Shallots, Fresh Thyme, Touch Of Truffle, Nutty Gruyere, Ricotta Farm Egg Custard

Chevre Caprese

Oven Dried Tomato, Fresh Basil Pesto, Nutty Gruyere, Creamy Goat Cheese, Ricotta Farm Egg Custard

Tuscan Summer

Oven Roasted Zucchini, Crispy Prosciutto, Slow Roasted Tuscan Heirloom Tomato Confit, Fresh Basil, Gold Creek Farms Smoked Cheddar, Ricotta Farm Egg Custard

Ham & Cheese

Prosciutto Cotto Gran Biscotto Ham & Balsamic Caramelized Onion, Oven Roasted Diced Yukon Potato, Fresh Thyme, Nutty Gruyere, Ricotta Farm Egg Custard

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AUTUMN & WINTER CATERING MENU

single serving breakfast selections

Breakfast Sandwich 9

Toasted Stone Ground Bakery English Muffin, Farm Egg Scramble, Roasted Red Pepper, Lemon Aioli, Fresh Spinach, Gold Creek Farms Smoked Cheddar

**Choice Of Smoked Wasatch Bacon, Pork Sausage Patty or No Meat

Breakfast Burrito 13

Farm Egg Scramble, House Made Pico De Gallo, Roasted Poblano Peppers, Black Beans, Shredded Mexican Cheese Blend

**Choice Of: Roasted Sweet Potato, Crumbled Smoked Wasatch Bacon & Crispy Potato or Skillet Chorizo & Crispy Potato

Apple Pie Chia Overnight Oats 8

Gluten Free Rolled Oats, Chia Seeds, Cinnamon Maple Simmered Apples, Creamy Oat Milk, Dried Cranberries, Candied Pecans

Blueberry Granola Yogurt Parfait 8

PC Granola Company Granola, Greek Gods Vanilla Honey Yogurt, Fresh Blueberries, Utah Honey

Fruit Cup 5

Seasonal Melons, Tropical Fruits & Berries

Individual Boxed Breakfast 21

Individual Quiche Lorraine, Fruit Cup Side, Fresh Baked Pastry

beverages

Deelicious Café Coffee Service 32

85 Oz (10-14 Servings) Fresh Brewed Light or Dark Roast Coffee, Half & Half And Oat Milk, Sugars And Sweeteners, Cups, Lids & Sleeves

Individual OJ Minis and Bottled Water 5

Fiji Water and Simply Orange Juice Minis

Mimosa Bar Mixers 10

Fresh Squeezed Orange Juice, Peach Nectar, Mango Nectar, Pomegranate Juice, Fresh Berries, Pellegrino Sparkling Water

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AUTUMN & WINTER CATERING MENU

Catered Lunch Items

COMPOSED SALADS

Fig and Apple Salad, Romaine Hearts, Honey-Crisp Apple, Toasted Walnuts, Blue Cheese, Chopped Dates, Fig Balsamic Vinaigrette

Autumn Harvest Quinoa Salad, Roasted Acorn Squash, Dried Cranberries, Baby Wild Arugula, Toasted Red Quinoa, Crumbled Goat Cheese, Cinnamon Pear Vinaigrette

Citrus Avocado Salad, Ruby Grapefruit, Cara Cara and Blood Orange, Creamy Avocado, Baby Wild Arugula, Pickled Red Onion, Marcona Almonds, Crumbled Goat Cheese, Citrus Vinaigrette

Artisan Field Greens, Crumbled Goat Cheese, Shaved Watermelon Radish, Herbed Crostini, Pantala Dukkah, Creamy Citrus Dressing

Classic Caesar Salad, Crisp Romaine, House Made Garlic Herb Focaccia Croutons, Shaved Grana Padano, House Caesar Dressing

Tri-Colored Potato Salad, Red Onion, Celery, Buttermilk, Fresh Dill, Grain Mustard

Traditional Greek Salad, Ripe Tomato, Persian Cucumber, Kalamata Olives, Red Onion, Feta, Mint, Dill, Red Wine Vinaigrette

Asian Sesame Salad, Napa Cabbage, Snap Pea, Red Pepper, Edamame, Sesame Ginger Peanut Dressing

Pesto Pasta Salad, Fresh Basil, Pine Nuts, Sundried Tomato, Kalamata Olives

Rainbow Quinoa Salad, Red Quinoa, Peppers, Red Onion, Cucumber, Goat Cheese, Arugula, Lemon Vinaigrette

GOURMET SANDWICHES

BLTA, Applewood Smoked Bacon, Crisp Romaine Lettuce, Thick Sliced Tomato, Sliced Avocado, Lemon Aioli, Stone Ground Bakery Italian Sourdough

Turkey Cranberry, House Herb Roasted Turkey Breast, House Made Blackberry Ginger Cranberry Compote, Sweet Orange Aioli, Jarlsberg Cheese, Crisp Romaine Lettuce, Stone Ground Bakery Italian Sourdough

Turkey Bacon Avocado, Sous-Vide Herb Infused Turkey Breast, Lemon Aioli, Thick Cut Bacon, Baby Arugula, Red Onion, Dijon Mustard, Avocado, Provolone, Stone Ground Bakery Herb Focaccia

Curry Chicken Salad, Roasted Mary's Farm Chicken Breast, Curry Spice Blend, Honeycrisp Apple, Cilantro-Lime Aioli, Scallion, Crisp Romaine Lettuce, Stone Ground Bakery Tuscan Baguette Hoagie Roll

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AUTUMN & WINTER CATERING MENU

Line Caught Albacore, Tapenade, Artichoke Hearts, Lemon Aioli, Baby Arugula, Stone Ground Bakery Herb Focaccia

Italian Sub, Imported Ham, Mortadella, Local Salami & Prosciutto, Provolone, Green Leaf, Tomato, Thin Sliced Red Onion, Tuscan Oil & Herb Vinegar, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Niman Ranch Roast Beef, House Herb Roasted Niman Ranch Beef, Horseradish Aioli, Buttermilk Brined Crispy Onions, Aged Cheddar, Green Leaf, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Prosciutto Cotto Gran Biscotto Ham and Caputos Fresh Mozzarella, Slow Roasted Cherry Tomato Confit, Basil Pesto Aioli, Baby Arugula, Stone Ground Bakery Tuscan Baguette Hoagie Roll

White Truffle Egg Salad, Farm Eggs, Slow Roasted Cherry Tomato Confit, Lemon Aioli, Capers, Red Onion, Green Leaf, Tomato, Stone Ground Bakery Tuscan Baguette Hoagie Roll

Grilled Vegetable, Grilled Portobello & Zucchini, Roasted Red Pepper, Goat Cheese, Baby Arugula, Lemon Aioli, Stone Ground Bakery Herb Focaccia

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AUTUMN & WINTER CATERING MENU

Catered Lunch Items (cont.)

SANDWICH BOXED LUNCH

Choose One Signature Sandwich Served with a Composed Salad Side and a Brown Butter Toffee Chocolate Chip Cookie

SANDWICH PLATTERS OR SLIDER PLATTERS

Your Selection of Sandwich's Cut in Half and Served Platter Style, OR Prepared As 2oz Sliders with Stone Ground Bakery Brioche Slider Rolls

(Gluten Free Bread or Tortilla Wrap Available Upon Request)

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