

## **Breakfast**

Minimum order – 30 people

### **Grab n Go Continental breakfast - \$40++ Per person**

*Includes:*

Assorted Mini Pastries and Danishes  
Chobani Greek Yogurt (assorted flavor)  
Fruit Salad Cup (to include berries)  
Coffee, Decaf and hot tea selection (with selection of milk choices)

### **Breakfast Sandwiches - \$12++ per each**

- Bacon, Cage-Free Eggs and Cheese on a Biscuit
- Baby Spinach, Cage-Free Egg and Havarti on an English Muffin

(Vegan option available and will be provided on request. Expected vegan count must be provided ahead of time for kitchen prep)

### **Breakfast Burrito - \$15++ per each**

*Choose 2:*

- Chicken Chorizo
- Chorizo
- Vegetarian
- Gluten-Free
- Vegan

### **Coconut Milk Overnight Oats with Toasted Coconut and Banana Chips - \$8++ each**

### **Individual Greek Yogurt Parfaits with Seasonal Compote and Gluten-Free Granola - \$84++ per dozen**

*Minimum order: 1 dozen*

### **Assorted Sliced Breakfast Bread - \$66++ per dozen**

*Minimum order: 1 dozen*

### **Beignets with Powdered Sugar - \$66++ per dozen**

*Minimum order: 1 dozen*

## **Lunch**

Minimum order – 100 people

### **Grab n Go Lunch - \$45++ Per person**

*Includes a sandwich, chips, cookie and condiments (chips and cookie will be a chef's choice assortment for total number of guests)*

*Maximum of 2 sandwich selection per session*

- **Turkey** | Sliced Turkey Breast, Swiss Cheese, Pepper Jam, Dijon Aioli, Bibb Lettuce, Tomato served on Wheat Berry Bread
- **Chicken Club** | Bacon, Smashed Avocado, Lettuce, Tomato, Peppercorn Aioli served on Brioche Bun
- **Plant Forward** | Roasted Portobello, Gruyère, Crispy Onions, Basil Pesto, Watercress, served on Brioche Bun
- **Italian** | Genoa Salami, Pepperoni, Ham, Fresh Mozzarella, Roasted Red Pepper, Red Onion, Tomato, Shredded Lettuce Served on French Hoagie
- **Chicken Caesar Salad** | Romaine, Sweet Gem, Croutons, Reggiano with Caesar Dressing
- **Sesame Seared Tuna**
- **Local Mixed Greens** | Mixed Greens, Tomatoes, Dried Cherries, Candied Pecans, Mozzarella with Shallot Vinaigrette
- **Vegan Power Salad Bowl** | Kale, Sweet Potato, Quinoa, Blueberries, Sea Salt Chickpeas, Pepitas and Sherry Maple Vinaigrette