



The insatiable
BUSINESS
of
FOOD
CRAFT CATER MENU

CRAFT CATER

MINI (Serves 1) | SHARE BOXES (Serves 6)

Chef Barrila has curated a collection of craft cater boxes to satisfy the most discerning palates. The mini boxes are perfect for one. The share boxes are individually boxed minis or come in group cater trays.

| BREAKFAST |

SUNRISE BREAKFAST

MINI \$22 | SHARE \$132

Your choice of one breakfast entrées, assorted pastries, seasonal fresh fruit and accompaniments

Egg scramble, cheese, chives
Egg souffle with spinach and cheese
Frittata with meat and cheese
Frittata with seasonal vegetables, cheese
Farm omelet with roasted tomatoes, cheese

ACCOMPANIMENTS:

Choose Two: (A la carte \$3/p)

Bacon or turkey bacon +2/p
Breakfast sausage
Potato hash
Moon dusted potatoes
Mini New York bagels
Seasonal fresh fruit
Yogurt with granola
Fresh baked croissants, muffins or rolls

ON THE SWEET SIDE

Served with fresh berries, whipped cream

MINI \$16 | SHARE \$96

Belgium waffles
French toast
Iron pancakes

CHICKEN & EGGS

FRIED CHICKEN, BISCUITS & GRAVY / \$14 | \$84

Buttermilk fried chicken, southern biscuits, sausage gravy
Add scrambled eggs \$5/p

FRIED CHICKEN & WAFFLES / \$13 | \$78

Buttermilk fried chicken, Belgium waffles, maple syrup
southern gravy. Add scrambled eggs \$5/p

SANDWICHES & WRAPS

MINI \$12 | SHARE \$72

Assorted selection of gourmet breakfast sandwiches and wraps served with moon dusted potatoes

Egg scramble with bacon or sausage and cheese
Bacon, lettuce, tomato
Mushrooms, spinach and cheese
Tomato basil, mozzarella

Eggless:

Ham, lettuce, tomato, cheese
Roasted seasonal vegetables, cheese
Turkey sausage, cheese

Vegetarian Alternative: Roasted seasonal vegetables

BREAKFAST CANAPES

MINI \$24 | SHARE \$144

Assorted fresh selection. Choose four:
(Additional + \$3/ea)

Fig, goat cheese and mascarpone tart
Caprese skewer with basil pesto
Mini crab cakes with remoulade
Croque monsieur
Filet mignon crostini with red onion jam
Mini stacked pancakes with blueberries
Spiced deviled eggs

FRESH BAKED BASKET

MINI \$13 | SHARE \$78

Served with preserves and spreads

Assorted fresh baked breakfast basket including: bagels, croissants, berry and bran muffins, danishes and scones.

Berry and bran muffin, crispy filled croissants, New York bagels butter, cream cheese, marmalade

EUROPEAN BREAKFAST

MINI \$18 | SHARE \$108

Berry, chocolate and custard filled croissants, salami palm sandwiches, miniature vegetable quiche, melon kabobs with prosciutto

BERRY & MELON SEASONAL FRUIT SALAD

MINI \$12 | SHARE \$72

Assorted seasonal melons and fresh berries
Add honey yogurt / +\$20

SMOKED SALMON GRAVLOX

MINI \$18 | SHARE \$108

Assorted fresh baked bagels with butter, cream cheese and spreads. Smoked salmon and roe with capers, red onions, sliced tomatoes, dill and lemon

Substitute smoked whitefish or add-on / +\$12/P



NEW YORK BAGELS

MINI \$8 | SHARE \$48

Assorted bagels with butter, cream cheese and spreads

MINIATURE QUICHE

MINI \$10 | SHARE \$60

Classic egg pies with variety of cheese, meat and vegetables

Bacon and cheddar

Caramelized onion, spinach and feta

Ratatouille, provolone

STEELCUT OATMEAL

MINI \$11 | SHARE \$65

Brown sugar, banana, berries, granola, nuts

PETITE TEA SANDWICHES

MINI \$12 | SHARE \$72

Choose three: (Additional \$2.5/p)

Brie, watercress, walnut

Egg curry and watercress

Chicken almond tarragon

Caramelized onion with fennel, mascarpone

Cucumber minted

French cheddar and chutney

Grape and chervil

Lobster salad +\$3

Mediterranean tuna

Olives, crème fraiche

Pear, gorgonzola and walnut

Salmon, herb crème fraiche

Smoked salmon mousse

Tomato, basil, goat cheese

HEALTHY TOAST

MINI \$11 | SHARE \$65

Multigrain or sourdough toast with toppings

Almond butter, banana, chia seeds

Avocado, cherry tomatoes, feta

Pear, ricotta, hummus



| LUNCH |

THE GATHERING FARE

Our gathering platters are perfect for entertaining with casual, yet gourmet fare!

\$24/ p

Farmers crudite with vegetable dip

Jacket potatoes, chives, sour cream

Roasted poblano chili hummus, pita chips

Roasted vegetable & goat cheese

SIGNATURE PALM SANDWICHES (1.5 per person)

Roast beef or turkey, provolone

cheese and vegetarian on request

Classic cheese platter + \$8 /p

FARMER'S CRUDITE

MINI \$12 | SHARE \$72

Variety of organic micro-vegetables with Mediterranean hummus and vegetable dips

HOT & COLD ASSORTMENT

Variety of organic micro-vegetables with Mediterranean hummus and vegetable dips

\$24 / p

Farmer's crudite with vegetable dip

Layered basil cream cheese torte

Meatballs traditional or turkey

Chicken drumettes teriyaki or spicy

SIGNATURE PALM SANDWICHES (1.5 per person)

roast beef or turkey and provolone



| CANAPES |

Hot canapes may require heating equipment or on-site chef for service. Two dozen pieces each.

CHEESE \$88

Arancini Rice Balls, mozzarella
Caprese bites, basil pesto
Caramelized Onion & Gruyere Tartlets
Cheese Blintzes served, fresh berry topping
Chevre, bashed nectarines, caramelized walnuts
chevre pesto & sundried tomato vol au vent
Herbed Goat Cheese in a cherry tomato shell
Glazed pear and goat cheese on baguette
Mille Foglie blended imported cheese, puff pastry
Mac & Cheese Bites blended imported cheese

MEAT \$114

Arancini rice balls with meat bolognese
Asian Bbq Lotus Cups, apples and crispy shallots
Beef or chicken empanadas, cilantro sour cream
Pulled bbq chicken crostini
Braised short rib meat pie
Chicken & steak satays, dipping sauce
Duck confit spring rolls, cherry marmalade
Filet mignon crostini, red onion marmalade
Steak skewers, hoisen dipping sauce
Teriyaki or spicy meatballs
Mini lamb meatballs, creamy porcini dip
Pigs in puff pastry, mustard dip
Sesame chicken skewers, hot and sour dip
Tiny tacos with beef or chicken
Turkish lamb and vegetable borek
Veal bite with plum tomatoes and basil
Chipotle grilled flatiron steak avocado, roasted corn and lime relish / +\$2.00/p

VEGETABLE \$96

Asparagus cigars in puffed pastry
Caponata vegetables on crispy polenta
Roasted mission figs (seasonal)
Petite grilled cheese / +\$3.5p tomato soup
Potato & Gorgonzola Fritters, horseradish dip
Red & yellow gazpacho shooters
Roasted vegetable and goat cheese tartlets
Spinach Napolean Triangles with feta
Vegetable croquettes, aioli dip
Vegetable quesadillas with jack cheese
Wild Mushroom on polenta crostini

SEAFOOD \$118

Coconut shrimp or shrimp tempura, asian dip
Fish, scallop or shrimp ceviche on yucca chip
Grilled Shrimp skewers, mango salsa
Herb shrimp vol au vent
Petite phyllo asparagus with shrimp and gouda
Scallop and shrimp ceviche served on cucumber
Crab salad served on risotto herb crisp
Mini crab cakes, creole remoulade
Salmon tartare, cucumber & dill on crispy wonton
Wild leek pancakes with salmon sumac and dill
Seared tuna, olive tapenade on rice cracker
Tuna tartare on farm pepper

\$144

Lobster medallion with avocado on crostini
Miniature lobster roll bites
Lobster salad on potatoes nest

| ORIGINAL GRAZE BOXES |

ANTI-PASTI SELECTION

MINI \$32 | SHARE \$256

A Selection of charcuterie meats, hard and soft cheeses garnished with grapes and strawberries. Served with honey, artisan bread sticks and crackers

ARTISINAL CHEESE

MINI \$16 | SHARE \$128

A selection of hard and soft cheeses with artisan crackers and grapes.

*Other imported specialty selections of cured meats and cheeses on request

DIPS, CHIPS & SPREADS

MINI \$9 | SHARE \$119

Our insatiable dips are made with the highest quality of ingredients and sure to impress your most discerning guests! Trio for

BAKED ARTICHOKE DIP

Served with crispy pita triangles

FRESH TORTILLA CHIPS & HOUSE SALSA

Our signature tomatillo salsa with fresh tortilla chips

LAYERED BEAN DIP

Served with fresh tortilla chips

IMPORTED CHEESE

MINI \$9 | SHARE \$72

FRENCH BRIE

Apricot & jalepeño, mango papaya or sundried tomato with basil and pine nuts. Served with crackers

MELTED BRIE

Caramel pecan served with fresh baguettes

GORGONZOLA & ROASTED ONION FONDUE

Served with fresh baguette

QUESO FUNDIDO

Creamy jack cheese with chorizo and sliced mushrooms and served with fresh tortilla chips

ROASTED POBLANO CHILE HUMMUS

Served with pita chips

BRUSCHETTA BOARDS

MINI \$14 | SHARE \$84

PARMESAN CRUSTED CRAB DIP

Served with crackers and crostinis

SMOKED SALMON DIP

Served with fresh baguettes

MIXED DIPS

Served with Artisan Crostini (Choose Three)

MINI \$19, SHARE \$190

Cannellini bean compote

Caramelized onion and roasted garlic

Ricotta with truffles / +\$2

Roasted cauliflower

Spring pea hummus

Classic or sundried tomato

Tomato and peach confit

Wild mushrooms

| COLD |

GOURMET SANDWICHES & WRAPS

MINI \$18 | SHARE \$108

Each comes with accompaniments

PALM SANDWICHES

Served with choice of fresh baked roll sandwiches:

Egg salad, Chicken salad, Smoked ham, Tuna salad, Turkey, Roast beef. Upgrade: Salmon or Vegetarian / +\$2

ACCOMPANIMENTS

Choose Two:

Agave fruit salad

Seasonal fruit salad

Classic cheese & crackers

Farm crudite with vegetable dip

Garden vegetables

Red new potato salad

Broccoli bacon salad

Asian noodle salad

Caprese pasta salad

Penne pesto salad

Caesar or kale Caesar

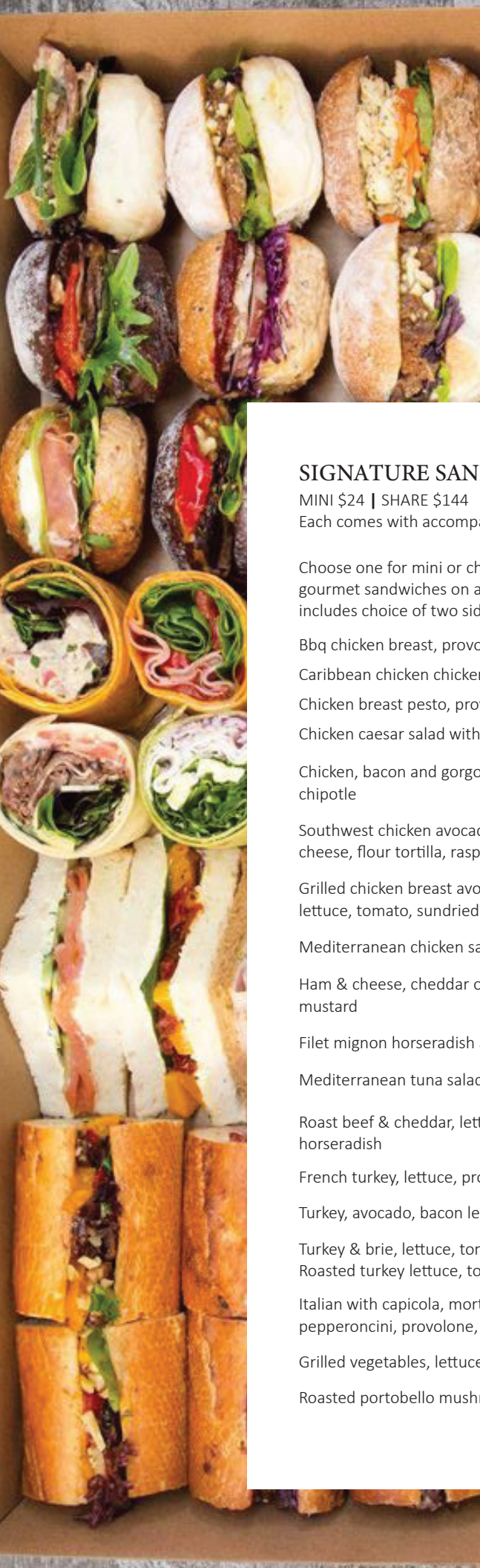
Farm green salad

Green quinoa salad

Macaroni salad

Potato salad

Wild rice pilaf



SIGNATURE SANDWICHES OR WRAPS

MINI \$24 | SHARE \$144

Each comes with accompaniments

Choose one for mini or choose four for share deluxe gourmet sandwiches on artisan bread or wraps. Each box includes choice of two sides and insatiable cookies.

Bbq chicken breast, provolone, sundried tomato mayo

Caribbean chicken mango, cilantro cream cheese

Chicken breast pesto, provolone, sundried tomato

Chicken caesar salad with lettuce

Chicken, bacon and gorgonzola, apple, lettuce, raspberry chipotle

Southwest chicken avocado, lettuce, red onion, jack cheese, flour tortilla, raspberry chipotle

Grilled chicken breast avocado, bacon, provolone cheese, lettuce, tomato, sundried mayo

Mediterranean chicken salad, carrots, cucumber

Ham & cheese, cheddar or swiss, lettuce, tomato, Dijon mustard

Filet mignon horseradish aioli, tomato / +\$3.50

Mediterranean tuna salad, lettuce, tomato

Roast beef & cheddar, lettuce, tomato, red onion, creamy horseradish

French turkey, lettuce, provolone, cranberry cream cheese

Turkey, avocado, bacon lettuce, tomato, herb mayo

Turkey & brie, lettuce, tomato, honey mustard
Roasted turkey lettuce, tomato, sundried mayo

Italian with capicola, mortadella, genoa lettuce, pepperoncini, provolone, mayo, side, side Italian dressing

Grilled vegetables, lettuce, mozzarella, basil pesto

Roasted portobello mushroom, hummus spread

ACCOMPANIMENTS

Choose Two: (or from page 4 list)

Antipasto with tapenade, crackers

Corn and black bean salad

Cucumber and tomato salad

Cold pasta salad with pesto or sundried tomatoes

Kale caesar salad, house croutons

Mediterranean chickpea and tomato

Mediterranean orzo with olives, feta

Moroccan couscous with carrots, cucumber, raisens

Spinach salad with tomatoes, goat cheese

Roasted or steamed vegetables

Southern cole slaw

Watermelon and feta

| HOT |

MAIN DISHES

MINI \$28 | SHARE \$168

Choose one: (Additional \$12/p)

Each comes with accompaniments

Chicken caprese with mozzarella, pomodoro, basil

Chicken limone with lemon beurre blanc sauce

Chicken francaise with butter, white wine sauce

Chicken piccata with capers, lemon, white wine sauce

Chicken marsala with mushrooms, marsala cream sauce

Chicken roulade with mushrooms or spinach, fontina

Grilled chicken paillard with fresh herb marinade

Sliced roasted beef, horseradish sauce

Roasted Loin with apple chutney and calvados sauce

Sliced roasted turkey, cranberry relish

Gnocchi al pesto, parmesan with fresh casarecci pasta,

Penne a la checca with bocconcini, tomatoes, pesto

Rigatoni primavera with seasonal vegetables

SIGNATURE MAIN DISHES

Each comes with accompaniments
+Add-on Slicing Station Requires a live chef

Chicken roulade with spinach and fontina cheese / \$32
Bbq brisket or beef with risotto or beef / \$38
Braised short ribs with creamy polenta / \$38
Filet mignon with potato pie / \$48
Roast beef with mashed potatoes and au jus / \$32
Roast pork loin with mashed potatoes / \$28
Roast turkey with mashed potatoes / \$28
Black sea bass, pinzimonio sauce, fingerling potatoes / \$38
Roasted salmon with Mediterranean couscous / \$36

Starch Substitute:

Jasmin rice
Lemon olive orzo
Mediterranean couscous
Vegetable rice pilaf
Mashed potatoes
Roasted potatoes

Choose one:

Grilled marinated vegetables
Steamed seasonal vegetables
String bean gremolata

Choose one:

Arugula and mushroom salad
Classic caesar salad
Gardiniera salad

DESSERTS

Choose One:

Assorted brownies, cookies
Assorted miniature pastries / +\$6/p
Chocolate cake
Lemon mousse cake
Traditional tiramisu
Strawberry tiramisu

FRESH PASTA

MINI \$32 (serves 1) | SHARE \$192

(Add Chicken +6/p, Add Shrimp +8/p)
Served with side salad, artisan rolls

Bucatini Amatriciana with bacon, onions
Rigatoni Alla Norma with eggplant and ricotta salata
Fettucini alfredo with broccoli, mushrooms or peas
Fettucini with meat bolognese
Gnocchi al pesto
Casarecci a la checca
Linguine fra diavolo, spicy pomodoro
Paccherie with broccoli and salsiccia
Penne primavera with seasonal vegetables
Ravioli al pomodoro or mushroom sauce
Spaghetti al pomodoro
Seasonal risotto with mushrooms or peas
Asparagus and shrimp risotto / +\$5
Lasagna with meat Bolognese / +\$5
Lasagna with short rib meatballs / +\$5
Vegetarian lasagna with seasonal vegetables / +\$5

SALADS

MINI \$12 | SHARE \$72

Classic cobb with romaine, cucumber, egg, tomato, bacon, crumbled blue cheese, grilled chicken, green goddess dressing

Farmer's vegetable with local greens, julienne vegetables, aged balsamic

Kale Caesar with baby greens, shaved parmesan, croutons, house dressing

Mediterranean chickpea with chickpeas, cucumber, tomato, vinaigrette

Summer caprese with buffalo mozzarella, tomato, basil

Traditional Greek with cucumber, olives, tomato, red onions, extra virgin olive oil



CRAFT CATER

| DESSERTS |

MINI \$12 | SHARE \$72

Our insatiable dessert lovers boxes offer the sweetest endings imaginable and include a combination of the below selections. Made fresh by master pastry chefs, each will leave your guests with a lasting impression they will not soon forget!

- Assorted miniature pastries
- Banana or strawberry crepes, nutella
- Black and white cookies
- Chocolate chip cannolis
- Chocolate covered strawberries
- Chocolate mousse cake
- Coconut layered cake
- Lemon mousse cake
- Fruit custard tarts
- Caramel custard flan
- Frosted cupcakes
- Peach or strawberry shortcake
- Traditional or strawberry tiramisu
- Ultimate brownies or cookies

CHOCOLATE FONDUE

MINI \$15 | SHARE \$120

Brownies, fruit and melon skewers with chocolate dip

FRESH SEASONAL FRUIT & YOGURT

MINI \$13 | SHARE \$104

Variety of fruits and melons, honey yogurt dipping sauce

| LET'S CHAT |

REQUEST A PROPOSAL

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