



C O R P O R A T E M E N U

Small - \$330
Serves 20-24

Large - \$600
Serves 40-50

All Platters Come with House
Made Vegetable Giardiniera and
Olives

Grilled Chicken

Pomodoro, Sauteed Peppers and Onions,
Arugula, Mozzarella

Roast Beef

Roast Beef, Brie, Spinach, Horseradish Aioli

Ham

Ham, Gruyere, Grainy Mustard, Pickled Red
Onions, Pea Shoots

Turkey

Turkey Breast, Roasted Red Pepper Aioli,
Havarti, Arugula





Grilled Vegetable Panini

Grilled Vegetables, Arugula, Herb Pesto

M A I N C O U R S E

Marinated Grilled Chicken Breast

Chicken Milanese

With Herb Compound Butter

Grilled Salmon Filet

With Herb Compound Butter

Grilled Flat Iron Steak

With Cowboy Butter

Braised Short Ribs

With Herb and Garlic

Seasonal Vegetarian Pasta

S A L A D S

Heritage Mix Greens

Balsamic Vinaigrette

Baby Gem Caesar

Romaine, House-Made Caesar Dressing, FIM

House Bacon, Croutons, Lemon





ADD-ON SALADS (\$5 / PERSON)

Pasta Salad

Ditalini, Arugula, Black Olives, Artichokes, Edamame, Cherry Tomatoes, Zucchini, Bocconcini, Sundried Tomato and Chili Pesto

Spring Salad

Arugula/Frisee/Pea Shoots, Radishes, Cucumber, Asparagus, Pickled Red Onions, Peas, Sunflower Seeds, Rye Croutons and a Green Goddess Vinaigrette

Cobb Salad

Heritage Mix, Smoked Corn, Green Beans, Confit Cherry Tomatoes, Mini Purple Potatoes, Red Onion, Bacon and Egg Vinaigrette

SIDES

Roasted Mini Red and Purple Potatoes

With a Chive, Lemon, Parmesan Béchamel

Grilled Broccolini

With Spicy Puttanesca Vinaigrette

Roasted Parsley Root

Heirloom Carrots, Brussels Sprouts, Hot Honey, Herbed Goat Cheese





Grilled Vegetables

With Parmigiano/Herb/Garlic Infused Olive Oil

Roasted Golden Beets

Radishes, Cauliflower, Asparagus, With an Apple Cider and Pommery Glaze

B U F F E T P A C K A G E (\$ 4 0 / P E R S O N)

Choice of 2 Main
Courses

Choice of 2 Salads
Add-on Salads - \$5/Person

Choice of 2 Sides

Chafing dish rentals available at an additional cost.

Set up of rentals additional charge.

Delivery charges may apply.

*We are capable of accommodating all dietary restrictions. Please inquire, if you want to learn more





BOXED LUNCHES
(\$25 / PERSON)
MIN 24 PEOPLE

Grilled Salmon Filet

With Seasonal Vegetable Cannellini Bean Succotash
and Lemon Herb Butter

OR

Grilled Flat Iron Steak

With Roasted Potatoes, Seasonal Vegetables and
Cowboy Butter

BOXED LUNCHES
(\$22 / PERSON)
MIN 24 PEOPLE

Chicken Cutlet

With Roasted Potatoes, Seasonal Vegetables and
Lemon Herb Butter

OR

Grilled Chicken Breast

With Cheddar Jalapeño Cornbread, Cabbage Slaw
and Garlic Green Beans





BOXED LUNCHES
(\$16 / PERSON)
MIN 24 PEOPLE

Steak Bowl

Grilled Steak, Chili Spiced Brown Rice Pilaf, Black Beans and Corn, Cherry Tomatoes, Iceberg Lettuce, Crispy Tortillas

OR

Grilled Vegetable Bowl

Herbed Orzo, Grilled Vegetables, Feta, Tzatziki, Naan Bread

BOXED LUNCHES
(\$14 / PERSON)
MIN 24 PEOPLE

Seasonal Vegetable Frittata

With Heritage Mixed Green Salad

OR

Seasonal Vegetarian Pasta

