



Catering Menu

BREAKFAST & BRUNCH

Each order serves 4-6 people.

SCRAMBLED EGGS \$18

HASH BROWNS \$20

CHEESY HASH BROWNS \$25

SMOKED BACON \$25

BREAKFAST SAUSAGE \$25

BREAKFAST POTATOES \$22

roasted potatoes, red bell peppers, sweet chili sauce + chives

SCRAMBLED EGG CASSEROLE \$40

choice of ham + cheese, sausage + cheddar, or veggie

BISCUITS & GRAVY \$25

cheddar-chive biscuits + choice of sausage or chorizo gravy

MAC N CHEESE \$20

five cheese sauce + parmesan

add chicken, bacon, or buffalo (\$5)

add short rib, shrimp, or lobster (\$10)

712 MAC N CHEESE \$35

five cheese sauce, parmesan, spinach, mushroom, red pepper + asparagus

PANCAKE OR FRENCH TOAST PLATTER \$40

whipped butter, jam, fresh berries, chocolate chips + maple syrup

BREAKFAST BURRITO \$8

egg, hash browns, smoked bacon + cheddar wrapped in a flour tortilla

BREAKFAST SANDWICH \$9

bacon, egg, havarti cheese, chive aioli & arugula on a croissant



HORS D'OEUVRES

Items sold individually.

BRUSCHETTA ON CROSTINI \$1.50

traditional bruschetta with basil, fresh mozzarella & a balsamic glaze

SALMON LOX CROSTINI \$4

lox, roasted tomato with a lemon garlic aioli + micro greens

SHRIMP CAPRESE SKEWER \$3

grilled shrimp, cherry tomatoes, basil, fresh mozzarella + a balsamic glaze

CRAB CAKE SLIDER \$4

crab cakes with arugula + sriracha aioli

BUFFALO CHICKEN SLIDER \$3

house buffalo sauce with grilled or fried chicken, arugula & bleu cheese dressing

CRAB RANGOON TATER TOT \$3

house made tater tot with thai chili sauce, green onion + crispy wontons

CHICKEN SATAY SKEWER \$3

thai marinated grilled chicken + house peanut sauce topped with cashews & sesame

FLATBREADS \$14

Steak and Potato: *flat iron steak, roasted marble potatoes, garlic cheese spread, fontina cheese + arugula*

Bianco: *roasted garlic spread with fontina cheese, caramelized onion, arugula, crispy prosciutto & parmesan*

Chicken Artichoke: *roasted garlic spread, chicken, artichoke hearts & arugula pesto*

Butternut Squash: *goat cheese spread, honey butternut squash, bacon, crispy kale + a maple glaze*

Margherita: *marinara, cherry tomato, fresh mozzarella, basil + balsamic reduction*

Fruit: *sugar cookie crust, whipped cream cheese, strawberry, blueberry, kiwi, grapes + banana*

Classic Cheese or Pepperoni Flatbreads Available As Well \$10





CHARCUTERIE BOARDS - MIN \$40

custom charcuterie boards built to your preference

SALADS

Each order serves 4-6 people.

HOUSE SALAD \$20

mixed greens, strawberries, onion, tomatoes, grana padano cheese + house dressing

VEGGIE SALAD \$25

roasted cauliflower, broccoli, mixed greens, asparagus, cherry tomatoes, mushrooms, roasted pistachios + house dressing

CAESAR SALAD \$25

romaine lettuce, brioche croutons, grana padano cheese, prosciutto + caesar dressing

BEET SALAD \$35

arugula, beets, pears, fig, pistachio and parmesan crumbs + a beet vinaigrette

ALMOND CHICKEN SALAD \$40

almond crusted chicken, mixed greens, cantaloupe, strawberries, cherry tomatoes, red onion + a balsamic vinaigrette

SANDWICHES

Items sold individually.

CUBANO SANDWICH \$11

roasted pork, smoked ham, whole grain mustard, roasted garlic aioli, sweet and sour pickles + swiss cheese on a hoagie bun

SHORTY MELT \$11

red wine braised short rib, caramelized onion, roasted mushrooms, havarti cheese, and arugula on sourdough

BUFFALO CHICKEN MELT \$10

grilled or crispy chicken, house buffalo sauce, bleu cheese, bacon + arugula on sourdough





APPETIZERS

Each order serves 4-6 people.

MEATBALLS \$35

house meatballs in marinara sauce served with fresh house focaccia bread

WINGS \$32

bone in wings coated in buffalo, parmesan garlic or bbq

BRUSSEL SPROUTS \$25

roasted sprouts served with red onion + parmesan aioli

PROSCIUTTO WRAPPED ASPARAGUS \$30

served with sprinkled grana padano cheese over the top

MEXICAN STREET CORN \$25

off the cob corn served with jalapenos, tajin aioli + cotija cheese

PASTA

*Each order serves 4-6 people + all
served with house made focaccia bread.*

SPAGHETTI & MEATBALLS \$50

beef meatballs, tomato sauce, basil + grana padano cheese

BOLOGNESE LASAGNA \$60

beef bolognese, bechamel sauce, fontina & parmesan cheese

SHRIMP ALFREDO \$50

grilled shrimp, spinach, fettuccini + scratch alfredo sauce

CHICKEN ALFREDO LASAGNA \$50

grilled chicken, scratch alfredo sauce, parmesan cheese + parsley

Our talented culinary staff is very flexible and willing to make anything to your preference to make sure your event is a great time.

Please reach out with any questions you may have.

