

# Celebratory Luncheon Menu



## F O O D



### TEA SANDWICHES

- Croissant- egg salad
- Coronation chicken Finger sandwich
- Freshly baked butter scones (w butter & jam)
- Chickpea smash wrap
- Ham & cheddar (quarter)

**Buffet style. choose 3 sandwich types, Soup & Salad**

### SOUPS & SALADS

- Butternut Squash & Apple Soup
- Caldo-Verde Soup
- Creamy Asparagus Soup
- Chef's Caesar Salad
- Arugula Gorgonzola Apple Slaw
- Cold Pasta Salad (vegetarian)

### More yumminess

- Charcuterie:
  - Party Size \$225
  - 5ft board \$625
- Fruit platter \$130
- Hors d'oeuvres \$55/doz
- Gourmet flatbread pizza 8 slices /\$25

*\*Special dietary requests can be accommodated*

## D R I N K S

**Coffee & Tea** (Station or Service) \$4/per person

Includes: Fresh brewed coffee, almond milk, cream, sugar  
Tea box with premium teas: Earl grey, Green tea, & Orange pekoe.

**Lavender Lemonade** \$55/1 Gallon

**Signature Bloom Water** \$55/1 Gallon  
Chilled, floral essence & cucumber

### Full service edition includes:

- ★ White glove service
- ★ Collaborative planning process with Alison
- ★ Set up, & Clean up. Washing dishes
- ★ Our Silverware & Tiered stands
- ★ Greenery decor, Serving utensils
- ★ Food / Dessert table styling



**Buffet style: \$40 per person**

3 Sandwich types, Soup & Salad  
Chef in house to set out food only.  
We'll pick up platters etc. after event.

**ADD Full Service** (min 4 hours) \$40/hr.  
Recommended 1.5 hr prior needed for set up, and for clean up.

*For a group of 30 or more guests, 2 Servers/Event specialists needed for proper coverage.*

**all Invoices subject to 15% gratuity**



Turn Of Events  
+ CATERING