

## SALADS & PASTA

*\*Staffed or for Deliveries, delivery at room temperature, price per person for group hot buffet deliveries*

**GREENS SALAD** Buffet \$7 / Plated \$11  
Mixed Greens, Tomato, cucumber, radish and house vinaigrette  
**Caesar Salad** Buffet \$9 / Plated \$15  
Romaine hearts, crispy bacon, croutons, parmesan cheese shavings, and roasted garlic dressing  
**Arugula Salad** Buffet \$9 / Plated \$15  
Mixed grilled vegetables, toasted pumpkin seeds, roasted sweet potatoes, sharp cheddar cheese, coleslaw, and apple cider vinaigrette  
**Caprese Salad** Buffet \$11 / Plated \$17  
Arugula, fresh mozzarella, heirloom cherry tomato, grilled sweet potato, toasted almonds, pesto, olive oil, and maldon salt

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### STARCHY SALAD

**Creamy Macaroni Salad** Buffet \$7 Plated \$11  
Macaroni, dill, roasted cauliflower, pumpkin seeds, sweet potato with lemon mayo  
**Potato Salad** Buffet \$7 Plated \$11  
creamy Yukon gold potatoes, celery, chives, egg, green peas, smoked paprika, mustard and house aioli  
**Penne Pasta Salad** Buffet \$7 Plated \$11  
Peppers, cucumber, celery, pickled red onions, grilled broccoli, cherry tomato, radish, parsley, creamy basil pesto  
**Lentil Salad** Buffet \$9 / Plated \$15  
French lentils mixed with kale, walnuts, cranberries, radishes, pomegranates, roasted cauliflower, sunflower seeds, and roasted pumpkin with a lemon dressing  
**Quinoa Salad** Buffet \$9 / Plated \$15  
Moroccan seasoned quinoa served with roasted cauliflower, diced peppers, red onions, mint, parsley, and pickled carrots  
**Chickpea Salad** Buffet \$9 / Plated \$15  
roasted corn, cucumber, pickled carrots, red onions, parsley, peppers, and smoked paprika dressing

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### PASTA

**Baked Mac & Cheese** Buffet \$8 / Plated \$13

Aged cheddar cheese, baked macaroni and cheese, topped with parmesan panko bread crumbs

**Truffle Mac & Cheese** Buffet \$10 / Plated \$16  
Black truffle mixed with aged cheddar cheese sauce, topped with panko bread crumbs  
**Penne Pomodoro** Buffet \$9 / Plated \$15  
Tomato sauce, parmesan cheese, and basil  
**Grilled Chicken** Buffet \$11 / Plated \$17  
Grilled chicken chunks with penne in a creamy lemon and onion sauce, topped with Parmesan cheese  
**Ricotta Spinach Agnolotti** Buffet \$12 / Plated \$18  
With a rosé sauce and sautéed leeks  
**Cheese Lasagna** Buffet \$9 / Plated \$15  
Mozzarella, parmesan, bechamel, and tomato sauce \$9 (individual \$16)  
**Vegetarian Lasagna** Buffet \$9 / Plated \$15  
Grilled vegetables, tomato sauce, mozzarella, parmesan  
**Beef Lasagna** Buffet \$10 / Plated \$16  
Mozzarella, parmesan cheese, beef ragu, tomato sauce  
**Rigatoni Bolognese** Buffet \$10 / Plated \$16  
Rigatoni tossed in our beef ragu

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### Sides

**Buffet \$6 / Individual \$9**

**Roasted Tri-Colour Carrots** seasoned with garlic in a red pepper sauce  
**Steamed Green Beans**, olive oil, sea salt, sun-dried tomatoes  
**Sauteed Mixed Vegetables** olive oil, fresh herbs, and maldon salt  
**Grilled Broccoli**, caramelized red onions, lemon zest, sunflower seeds  
**Roasted Cauliflower**, spiced cauliflower, and toasted pumpkin seeds tossed in chimichurri sauce  
**Rapini** blanched rapini sautéed with garlic and chilli flakes  
**Potato Gratin** layers of thinly sliced potatoes in a milk and cream mixture, baked until golden brown, and topped with cheddar cheese  
**Roasted baby potatoes**, smoked paprika, olive oil, chilli flakes  
**Mashed Potatoes** rustic garlic mashed potato (contains dairy)  
**Rice Pilaf** brown and white rice mixed with fresh thyme, parsley, and lemon