



Spring 2026

Spring Frittatas

Potato & Leek • Zucchini & Parmesan • Asparagus, Mushroom & Gruyere •
Bacon, Caramelized Onion & Cheddar • Chicken Sausage, Roasted Peppers & Gouda •
Served with Country Potatoes
12.95/pp 5 piece minimum per variety

Brunch Strata

Bacon, Shallots & Cheddar Cheese or Asparagus, Spinach & Mushrooms
Served with Shaved Potato Hash
159.50 serves 10

Tea Sandwiches & Fresh Sliced Melon

An assortment of:

Dilled Egg Salad & Avocado
Smoked Salmon, Cucumbers & Chive Crème Fraiche
Smoked Turkey & Brie
Basil Chicken Salad
Prosciutto, Fontina & Fig Mostarda
Served with Fresh Sliced Melon

11.95

Build Your Own Crepe Board

Fresh Baked Crepes served with Nutella, Strawberry Compote, Salted Carmel,
Fresh Strawberries, Whipped Cream & Powdered Sugar
175.00 serves 10

Spring Sandwiches

Tarragon Chicken Salad

Oven Roasted Chicken Breast pulled off the bone with Sliced
Almonds, Grapes & Fresh Herbs
14.00

Herb Grilled Salmon BLT

with Applewood Smoked Bacon Lemon Aioli
18.00

Grilled Steak

Roasted Peppers, Arugula, Herb Aioli, Fresh Baked Focaccia
18.00

ENTREES

Served with 2 sides, Strawberry Fields Salad & Fresh Baked Dinner Rolls

Fontina & Asparagus Stuffed Chicken 32.00

French Cut Roasted Chicken with Fresh Grilled Artichokes 48.00

Al Fresco Beef Kebabs with Marinated Garden Veggies 36.00

Sumac Salmon with Shaved Roasted Fennel 36.00

Sweet & Tangy Grilled Pork Tenderloin 34.00

Rainbow Veggie Kebabs 30.00



SIDES

Scalloped Potatoes

Roasted Rainbow Carrots

Sauteed Green Beans & Toasted Hazelnuts

Steamed Asparagus with Lemon Zest

Apricot & Almond Pilaf

Strawberry Fields Salad

Kale, Romaine, Avocado, Feta Cheese, Red Onions, Spiced Cashews,
Fresh Strawberries, Balsamic Vinaigrette

7.95

Spring Hors D'oeuvre Display

Fried Roman Chicken & Artichoke Skewer

Fava Bean Crostini with Herb Pistou

Avocado Blini with Smoked Salmon & Crème Fraîche

Lamb Slider with Arugula & Spicy Harissa Feta

Prosciutto Wrapped Melon

Lemon Garlic Aioli & Harissa Remoulade dipping sauces

395.00



Hors D'oeuvres

Priced Per Dozen 2 Dozen Minimum per Item

Fried Roman Chicken & Artichoke Skewer 51.00

Fava Bean Crostini with Herb Pistou 48.00

Avocado Blini with Smoked Salmon & Crème Fraîche 72.00

Lamb Slider with Arugula & Spicy Harissa Feta 84.00

Prosciutto Wrapped Melon 49.00



DESSERT

Individual Dark Chocolate & Strawberry Tarts

served with Fresh Whipped Cream

90.00 serves 10

Petit Fours & Truffles

11.95

French Macaroons

12.95



Strawberries & Crème Mini Cupcakes

85.00 24 pieces



all items have a 10 guest minimum unless otherwise noted