

PLATTER

(priced per person)

SWEET MORNING PASTRY PLATTER • \$3.25/pp (minimum 10)

Baker's choice of assorted croissants, scones, Danish, muffins & brioche

SAVORY MORNING PASTRY PLATTER • \$3.75/pp (minimum 10)

Ham & cheese croissant, feta & Swiss croissant, jalapeño cream cheese croissant

FRESH FRUIT PLATTER • \$5.25/pp (minimum 5)

FRESH FRUIT & CHEESE PLATTER • \$7.25/pp (minimum 5)

An assortment of cheese, fresh fruit, nuts & dried fruit, served with crackers & bread

ANTIPASTO PLATTER • \$7.25/pp (minimum 5)

An assortment of meat & cheese, served with crackers & bread

DELI-STYLE SALAD PLATTER • \$5.50/pp (minimum 5)

- Roasted vegetable pasta with pesto
- Romaine, kale, avocado, cherry tomatoes & parmesan cheese
- Fresh mozzarella, tomatoes, artichoke hearts & olives
- Grain salad with dried cranberries, arugula & seasonal vegetables
- Ravioli with artichoke hearts & tomatoes

GREEN SALAD PLATTER (minimum 5, add chicken for \$2.00/pp)

Mixed organic greens with tomatoes & Balsamic vinaigrette • \$5.00

Chicken, portabella mushrooms, feta cheese with mixed organic greens & Balsamic vinaigrette • \$5.50

Cobb salad with chicken, bacon, avocado, blue cheese, tomatoes, eggs & Ranch dressing • \$5.50

Chopped salad with candied walnuts, apples, blue cheese & mustard-dill vinaigrette • \$5.25

Butter lettuce, avocado, radish, tomatoes & chickpeas with extra-virgin olive oil & vinegar • \$5.25 or \$5.75 with goat cheese

Burrata cheese salad with mixed organic greens, beets, tomatoes & pine nuts with extra-virgin olive oil, vinegar & truffle sea salt • \$7.25

Red quinoa & brown rice, dried cranberries, strawberries & pepitas seeds with mixed organic greens & arugula with citrus dressing • \$5.25 or \$5.75 with goat cheese

COLD BEVERAGES

CRYSTAL GEYSER \$1.50

PURITY JUICES \$3.00

SAN PELLEGRINO SODAS \$2.25

TEAS TEA \$2.95

CRYSTAL GEYSER SPARKLING \$1.75

COKE & DIET COKE \$1.50

GUS SODAS \$2.75

COCONUT WATER \$2.75

GOURMET SANDWICH PLATTER (priced individually, minimum 5, all sandwiches served on artisan bread)

Albacore tuna with capers, Balsamic-marinated onions & jack cheese • \$7.95

Turkey, white cheddar cheese, tomatoes & mayonnaise • \$8.75

Fresh mozzarella & tomatoes with fresh basil & pesto spread • \$8.50

Avocado, bacon & jack cheese with tomatoes & mayonnaise • \$8.50

Mary's Farm free range chicken tossed with parmesan cheese & artichoke hearts, with pepper jack cheese, tomatoes & Dijon mayonnaise spread • \$8.95

Chipotle chicken tossed with cilantro & tomatoes, romaine, lime-cilantro dressing & queso fresca • \$8.95

Roast beef, wild arugula & truffle-ricotta cheese spread • \$8.95

Hummus, cucumber, avocado & tomatoes with an olive tapenade • \$7.75

French ham, Manchego cheese & wild arugula tossed with extra-virgin olive oil & smoked salt • \$9.25

Seasonal fruit & cheese • \$8.95

CLASSIC COOKIE PLATTER: ASSORTED • \$2.50/pp (minimum 10)

Chocolate chip • double chocolate with white chocolate chips • oatmeal raisin • peanut butter • white chocolate coconut

BAR COOKIE PLATTER: ASSORTED • \$3.25/pp (minimum 10)

Raspberry linzer • brownie • lemon bar • chocolate-pecan bar • rocky road bar

FRENCH COOKIE PLATTER: ASSORTED • \$3.25/pp (minimum 10)

Palmier • lunette • soleil • florentine

BISCOTTI PLATTER: ASSORTED • \$2.00/pp (minimum 10)

Almond biscotti • pecan biscotti • chocolate biscotti • cranberry-pistachio biscotti

PETIT FOUR PLATTER • \$25.00/dozen (minimum 2 dozen)

Assorted miniature tartlets & mousse cakes

A full selection of individual French pastries & cakes are available in all sizes from our bakery with 48 hour notice.

QUICHE • \$42.00 (serves 8 to 12)

Broccoli & cheddar • spinach & mushroom • goat cheese, tomato & basil • lorraine • chicken & artichoke • chicken sausage & zucchini

Please inquire about our special quiches of the week.

COFFEE+TEA

COFFEE SERVICE FOR 8 PEOPLE \$18.50 (96 oz. Decaf or Regular)

HOT TEA SERVICE FOR 8 PEOPLE \$18.50