

# PLATTER (priced per person)

**SWEET MORNING PASTRY PLATTER** • \$3.75/pp *(minimum 10)*  
Baker's choice of assorted croissants, scones, Danish, muffins & brioche

**SAVORY MORNING PASTRY PLATTER** • \$4.25/pp *(minimum 10)*  
Ham & cheese croissant, feta & Swiss croissant, jalapeño cream cheese croissant

**LOAF BREAD** • \$27/loaf *(cut 12 or double cut 24)*  
Banana-walnut or lemon-poppy seed

**QUICHE** • \$50.00 *(serves 8 to 12)*  
Broccoli & cheddar • spinach & mushroom • goat cheese, tomato & basil • lorraine • chicken & artichoke • chicken sausage & zucchini

**FRESH FRUIT PLATTER** • \$6.25/pp *(minimum 5)*

**FRESH FRUIT & CHEESE PLATTER** • \$8.50/pp *(minimum 5)*  
An assortment of cheese, fresh fruit, nuts & dried fruit, served with crackers & bread

**ANTIPASTO PLATTER** • \$8.50/pp *(minimum 5)*  
An assortment of meat & cheese, served with crackers & bread

**DELI-STYLE SALAD PLATTER** • \$6.00/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** *(priced per person, minimum 5, add chicken for \$2.50/pp)*

Mixed organic greens with tomatoes & Balsamic vinaigrette • \$5.50  
Chicken, portabella mushrooms, feta cheese with mixed organic greens & Balsamic vinaigrette • \$6.00

Cobb salad with chicken, bacon, avocado, blue cheese, tomatoes, eggs & Ranch dressing • \$6.25

Chopped salad with candied walnuts, apples, blue cheese & mustard-dill vinaigrette • \$6.00

Butter lettuce, avocado, radish, tomatoes & chickpeas with extra-virgin olive oil & vinegar • \$6.00 or \$7.25 with goat cheese

Burrata cheese salad with mixed organic greens, beets, tomatoes & pine nuts with extra-virgin olive oil, vinegar & truffle sea salt • \$8.50

Red quinoa & brown rice, dried cranberries, strawberries & pepitas seeds with mixed organic greens & arugula with citrus dressing • \$6.00 or \$7.25 with goat cheese

Beets, citrus, feta cheese and hazelnuts with extra-virgin olive oil and vinegar • \$6.25

**GOURMET SANDWICH PLATTER** • \$9.25/pp *(minimum 5, all sandwiches served on artisan bread)*

Albacore tuna with capers, Balsamic-marinated onions & jack cheese

Turkey, white cheddar cheese, tomatoes & mayonnaise

Fresh mozzarella & tomatoes with fresh basil & pesto spread

Avocado, bacon & jack cheese with tomatoes & mayonnaise

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

Chipotle chicken tossed with cilantro & tomatoes, romaine, lime-cilantro dressing & queso fresca

Roast beef, wild arugula & truffle-ricotta cheese spread

Hummus, cucumber, avocado & tomatoes with an olive tapenade

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

**CLASSIC COOKIE PLATTER: ASSORTED** • \$2.95/pp *(minimum 10)*  
Chocolate chip • double chocolate with white chocolate chips • oatmeal raisin • peanut butter • white chocolate coconut

**BAR COOKIE PLATTER: ASSORTED** • \$3.75/pp *(minimum 10)*  
Raspberry linzer • brownie • lemon bar • chocolate-pecan bar • rocky road bar

**BISCOTTI PLATTER: ASSORTED** • \$2.50/pp *(minimum 10)*  
Almond biscotti • pecan biscotti • chocolate biscotti

**PETIT FOUR PLATTER** • \$27.00/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.*

## COFFEE+TEA

**COFFEE SERVICE FOR 8 PEOPLE** \$21.50 *(96 oz. Decaf or Regular)*  
**HOT TEA SERVICE FOR 8 PEOPLE** \$19.50

## COLD BEVERAGES

**CRYSTAL GEYSER** \$1.50      **CRYSTAL GEYSER SPARKLING** \$1.75  
**PURITY JUICES** \$3.00      **COKE & DIET COKE** \$1.50  
**SAN PELLEGRINO SODAS** \$2.25      **GUS SODAS** \$2.75  
**TEAS TEA** \$2.95