

# CAFETERIA CATERING

## MAKE YOUR OWN

### SALAD/SANDWICH

1 salad, 2 handhelds, bagged chips

28/pp

### LIGHT LUNCH

2 salads, 2 mains, bagged chips

36/pp

### LUNCH SPREAD

1 salad, 2 mains, 1 pasta, 2 sides

40/pp

### SUPPER

1 salad, 2 handhelds, 2 mains, 1 pasta, 2 sides

55/pp

**V** - vegetarian  
**VE** - vegan  
**GF** - gluten free

*Items are subject to change based on seasonality and market availability*

*Please note an 8.875% sales tax, 10% taxable administrative fee will be added to the final check*

*10% service fee will be added on food and beverage*

# YOU ARE. YOU EAT.

## SALADS

**kale** pine nut gremolata, sundried cherries, ricotta salata, mint, serrano lemon vinaigrette **V**

**chopped** wedge bacon lardons, grape tomatoes, avocado, crisp shallots, pickled onions, gorgonzola, buttermilk dill dressing

**butter lettuce** avocado, radish, herbs, shallot vinaigrette **VE, GF**

**little gem** caesar lemon garlic breadcrumbs, parmesan frico **V**

## HANDHELDS

**sliders** beef, turkey, or impossible

**grilled salmon blt** smoked bacon, avocado, arugula, beefsteak tomato, basil aioli, pizza bianca

**shaved prime rib** melted gruyère, garlic aioli, natural jus, sourdough baguette

**avocado toast** sourdough filone, flambo radish, cilantro, espelette chili **VE**

**grilled shrimp taco** lime marinade, papaya slaw, guacamole, pineapple

**sesame steak taco** ricotta salata, crispy onions, guacamole, sesame bbq

## PASTAS

**spaghetti+meatballs** roasted tomato sauce, fresh ricotta basil, parmesan, toasted filone

**spaghetti** roasted tomato, calabrian chili butter, garlic, basil, aged parmesan **V**

**cavatelli pesto** basil, pine nuts, walnuts, parmesan, olive oil, red pepper flake **V**

## MAINS

**grilled chicken paillard** arugula, shaved fennel, hearts of palm, heirloom tomatoes, aged parmesan **GF**

**ginger salmon** caramelized shallots, charred broccolini **GF**

**the meatloaf** garlic whipped potatoes, sauteed green beans, oven roasted tomato relish

**fried chicken & waffle** cheddar tabasco waffle, crispy sage, grilled lemon, chili

**ribeye steak** bordelaise sauce, polenta fries, horseradish aioli (+10/pp)

## SIDES

**sweet potato fries** **V, GF**

**broccolini** lemon, chili, garlic **VE, GF**

**garlic whipped potatoes** maldon sea salt **V, GF**

**polenta fries** basil aioli **V, GF**

## MAC+CHEESE

**cheddar+fontina** **V**

**smoked gouda+bacon**

**mac+cheese spring rolls** **V**

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### CONTINENTAL BREAKFAST 20/pp

1 biscuit, 2 light fare

### BREAKFAST 27/pp

1 biscuit, 1 light fare, 2 breakfast classics

### BIGGER BREAKFAST 30/pp

1 biscuit, 1 light fare, 1 breakfast classic, 1 brunch's best

### BRUNCHFAST 34/pp

1 biscuit, 1 light fare, 2 breakfast classics, 1 brunch's best

### BRUNCH SO HARD 44/pp

1 biscuit, 2 light fare, 2 breakfast classics, 2 brunch's best

### FRESH JUICE 40/per box (96oz)

select 1

### COFFEE 30/per box (96oz)

# YOU ARE. YOU EAT.

## LIGHT FARE

**seasonal fruit bowl** **VE, GF**

**housemade granola** organic yogurt, blueberries, raw honey, bee pollen **V**

**homefries** russet potatoes, garlic oil, old bay **V**

**house salad** mesculan greens, radish, champagne vinaigrette **VE, GF**

## BREAKFAST CLASSICS

**bacon or turkey bacon** **GF**

**cheesy eggs** scrambled eggs, cheddar cheese, grated parmesan **V, GF**

**sausage**

**roasted beets** herbed labneh, aged goat cheese, citrus, marcona almonds, beet vinaigrette **V, GF**

**grits bowl** aged cheddar, sunnyside up egg, crumbled sausage, scallions, tomatoes, shishito peppers, elephant garlic chips **GF**

## BRUNCH'S BESTS

**lemon ricotta pancakes** whipped ricotta, lemon zest, blueberries, vermont maple syrup, sea salt butter **V**

**waffles** fresh strawberries, whipped cream, maple syrup **V**

**bec sandwich** soft scrambled eggs, maple cured bacon, aged cheddar, avocado, habanero sauce, brioche bun

**grits bowl** aged cheddar, sunnyside up egg, crumbled sausage, scallions, tomatoes, shishito peppers, elephant garlic chips **GF**

**avocado toast** sourdough filone, flambo radish, cilantro, espelette chili **VE, V**

**watermelon salad** mint, feta, finger limes, citrus sea salt, micro greens **V, GF**

## FRESH JUICE

**orange juice**

**grapefruit juice**

**apple juice**

## PLATTERS AVAILABLE ON REQUEST

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