CATERING MENU

LUNCH-BRUNCH \$45 per person

APPETIZERS FAMILY STYLE, CHOOSE 2

CALAMARI

Lemon chili oil, sun-dried tomatoes, pepperoncini, kalamata olives, romesco* & marinara

SPANAKOPITA

Greek savory spinach pie

FALAFEL

Lightly curried chickpeas, strained yogurt, herbs

PIGS IN A BLANKET

Mini sausages wrapped in pastry, grainy mustard

ENTRÉES CHOOSE 3

THE CLASSIC

Traditional buttermilk waffle, NY maple, brown sugar butter, bee pollen.

* AVOCADO TOAST

Smashed avocado with lemon, herbs, pickled onion, arugula, toasted spices, 6-minute egg, on multi grain bread.

GRILLED VEGGIE

Seasonal vegetables, onions, homemade saffron ricotta, on toasted multigrain.

S'MORES WAFFLE

Chocolate waffle, marshmallow, chocolate textures, graham cracker crumbs.

OLD SCHOOL BENE

Toasted English muffin, poached eggs, bacon, home fries, hollandaise

CATTLEMAN'S EGGS

Crispy corn tortilla, shakshuka braised brisket, cheddar, fried eggs, avocado crema, herbs

ARANCINI

Veal, peas, mascarpone, saffron risotto, San Marzano tomato

MEATBALLS

Veal, pork, beef, fontina, whipped ricotta, San Marzano tomato sauce

CAPRESE CROSTINI

Heirloom tomatoes, burrata, balsamic, basil

MILK & HONEY CROSTINI

Homemade saffron ricotta, toasted walnuts, local honey caviar, sea salt

CRUNCHY FRENCH TOAST

Challah soaked in Grand Marnier. stuffed with raspberry mascarpone, white chocolate, NY maple.

CLUB SANDWICH

Slow-cooked chicken, umami mayo, fresh carrots, onions, celery, tomatoes, crispy bacon, sweet pickles served with fries or salad. – \$18

VEGGIE SCRAMBLE

Scrambled local eggs, daily selection of veggies, gruyere, herbs, served with potatoes & toast

FRIED CHICKEN SANDWICH

Cheddar, heirloom tomato, lettuce, pickles, chipotle aioli, toasted brioche

MUFFULETTA

Mortadella, soppressata, homemade mozzarella, finocchiona, olive salad, pickled onion, on casa bread.

BBQ BRISKET GRILLED CHEESE

Griddled with caramelized onions, crunchy shallots, aged cheddar, on casa bread, served with fries or salad.