

## CATERING MENU

**LUNCH-BRUNCH \$50 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

#### 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

### SALADS CHOOSE 1

#### MIXED GREENS

Made with a fresh mix of greens, heirloom tomatoes, cucumbers, onion.

#### CAESAR

Bacon, asiago cheese, pine nuts\*, rosemary breadcrumbs, hard-boiled egg

### 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

#### 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.

Tax and gratuity not included