

Picnic Catering Menu 2024

THESE ARE PRE-FIXED MENUS,
WE CAN DO CUSTOM MENUS
FOR YOU STARTING AT \$1000
PER PICNIC



Let's Get the Party Started

The Charcuterie Feast - 10-12 People \$300

Featuring 5 Cured Meats And 4 Artisanal Cheeses

**With Dried And Fresh Fruits - Nuts - Mustard - Honey - Jams - Pickles - Served With Crackers,
Flatbread As Well As Gluten-free Crackers**

The Mezze Grazing Board -10-12 People \$200

**Featuring Two Hummus - Tzatziki - Tabouleh - Olive Tapenade - Olives - Roasted Red Peppers And
Artichoke Hearts Served With Sliced Baguettes And Flatbreads, grilled and fresh veggies**

Fresh Fruit Graze - 10 - 12 People \$125





Sandwiches

- The Paninis - 10-12 people \$200
- Ciabatta rolls with aioli, choice of cheeses, choice of meats and variety of greens wrapped in parchment: Roast Beef, Ham, Grilled Chicken, Turkey or Italian.
- Focaccia with roasted Veggies with pesto
- They can be individually wrapped or served cut in 4 as mini paninis
- 3 minimum per flavor panini
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Specialty Sandwiches

- LOBSTER ROLLS -chunks of Maine lobster meat braised in butter then tossed in mayonnaise on a toasted brioche roll with butter lettuce \$30 each 4-sandwich minimum
- PRIME RIB SLIDERS - mini brioche buns topped with fresh roasted prime rib with horsey sauce - \$10 each 10-slider minimum
- Beef Tenderloin Crostini with pickled only and crumbled gorgonzola cheese \$10 each 10 minimum
- Pastrami on mini pretzel rolls with Dijon mustard - \$8 each 10 slider minimum
- Chicken salad Croissants with butter lettuce - \$12 each minimum 4



The Salads

Fresh Chopped Salads Served in Mason Jars 10 - 12 people \$15 each minimum order 6 (max two choices per 6

The Cobb - Diced Grilled Chicken, Applewood Smoked Bacon, Maytag Blue Cheese Crumbles, lettuce, Diced Tomatoes and Avocado served with Balsamic Dressing

The Greek - Beets, cucumbers, onions, green peppers, tomatoes, olives and feta with Greek dressing

Veggie Chop - celery, carrots, peas, corn, green onions shredded cabbage and kale with Green Goddess Dressing

Thai Noodle Salad - Soba or Rice noodles with cabbage, kale, carrots, green onions and minced jalapenos in a sesame ginger dressing

The Chef - julienned ham, turkey, cheeses, hard cooked eggs with lettuce and tomatoes with choice of dressings

Sweets



Delicious Homemade Desserts - 10 -12 people \$175

Choose and 3

Homemade mini pies - lemon meringue, bourbon pecan, fresh berry, apple crumble

Mini Pavlovas with fresh fruit and pastry cream

Mini eclairs and cream puffs

Mini cheesecakes

Mini dessert shooters in various fun flavors served in individual cups with spoons

Macaroons

Fresh baked cookies and bars

Chocolate Covered Strawberries



Delicious Add On



Shrimp Cocktail – for 10 – 12 people
\$175

Smoked Fish Spread with Crackers
and accoutrements \$50

Chips and Dip Board - \$60 Chips,
Salsa, Guacamole

The Seafood Tower featuring Crab,
Shrimp, tuna Poke Salad and
Ceviche \$500