Snack Break

Minimum 25 guests. For events under 25 guests, please contact catering representative for pricing. All snack breaks are served with bottled water and assorted sodas.

Protein Booster

Traditional, red bell pepper, and garlic hummus served with pita chips, vegetables and roasted almonds

Let's Finish This

Energizer trail mix, Brookside dark chocolates, lemon lavender shortbread cookies

Be Good to Yourself

Roasted and salted edamame, Terra vegetable chips, apple slices with nut butter, Peruvian chocolate brownies

From the Bakery

Assorted baked cookies, dessert bars and brownies



Reception & Hor d'Oeuvres

Grazing Tables and Platters

Minimum 50 guests. For events under 25 guests, please contact catering representative for pricing. Presented on a table for 100 guests or more or on a platter for less than 100 guests.

Antipasti Misti

Salami, prosciutto, pepperoni, parmesan, fontina, mozzarella balls, gorgonzola, red and yellow bell peppers, pickled artichokes, zucchini, roasted onions, basil, grapes, strawberries, lemons, dried apricots, figs, olives, pistachios, walnuts, almonds, assorted jams, honey, breadsticks, sourdough boule, mini cannoli, Italian wedding cookies, biscotti

Mexican Market

Grilled skirt steak, chicken thighs, skewered shrimp, quesadilla, corn salad with manchego and cilantro, grilled pineapple, grilled red onions, limes, peppers, cotija cheese, manchego cheese, chimichurri, salsa verde, crema, pico de gallo, chips, corn and flour tortilla, churros, Mexican chili chocolate shooters

Mediterranean Mezza

Chicken shawarma skewers, falafel, spanakopita, tabbouleh, cucumber, red onion, mint. cucumbers, roasted red peppers, dates, olives, grapes, goat

cheese, pecorino, halloumi, fig & goat cheese, baklava, kourabiedes (greek butter cookies), sesame crackers, flatbreads, pita breads, traditional hummus, Greek goddess hummus, red bell pepper hummus, tzatziki, fig jam, honeycomb



Appetizer Bars

Minimum 50 guests. For events under 25 guests, please contact catering representative for pricing. Presented on a table for 100 guests or more or on a platter for less than 100 guests.

Sliders, French Fries, and Mini Milkshake Bar

Classic burger slider, chicken slider, ham, swiss and pineapple slider, curly fries, sweet potato fries, waffle fries, sriracha mayo, tartar sauce, BBQ ranch, sweet chili, chocolate, vanilla, strawberry milkshakes

Quesadilla, Mini Taco, and Chips Bar

Chicken, steak and cheese quesadillas, beef and pulled pork taco with assorted toppings, chips, salsa, queso blanco, cheddar sauce

Assorted Dim Sum, Satay Station, Fried Rice and Pad Thai Station

Assorted steamed and fried dumplings, spring rolls, egg rolls, chicken satay, beef satay, fried rice, pad Thai



Reception Platters

Minimum 25 guests. For events under 25 guests, please contact the catering representative for pricing.

Charcuterie Board

Display of assorted salami, cheeses, olives, nuts, grapes and crackers

Mezze Platter

Assortment of fresh and pickled vegetables, whipped feta, sweet peppers, tabbouleh, spanakopita, bacon wrapped dates and flatbreads

Mini Dessert Platter

Chocolate covered pretzels, butter cookies, mini cupcakes, cake balls, almonds and assorted berries

Seasonal Fruit Platter

Beautifully arranged platter of delicious and refreshing seasonal fruits



RECEPTION PLATTER ADD-ONS

A la carte reception options can be added to any reception platter. A minimum purchase of 2 dozen per selection is required.

Grilled Vegetable Platter with Aioli
Assorted Meatball Skewers
French Onion Tarts
Mini Manchego Tarts
Caprese Kabobs
Gorgonzola and Pear Polenta Rounds
Lemongrass Chicken Eggrolls
Chicken Wings with Assorted Dipping
Sauces

