

CORPORATE  
MENU





## BREAKFAST WITH A TWIST

Motivated by giving you the best of the best, Purple Onion Catering Co. is a team of event professionals who will do everything it takes to help you experience a successful Washington D.C., and Virginia event. Whether it be formal business meetings, corporate breakfasts, relaxed employee luncheons, cocktail receptions and corporate dinner parties, you will always receive the highest form of service from our team. Let's make office events fun again!

*At this time, we are only catering corporate Full Service Events. No Drop-off catering is available at this time. Please contact your Event Designer for a custom quote!*

# COFFEE & TEA

## **COFFEE AND TEA**

Includes: Coffee urns  
Milk, Half & Half, Creamer  
Stirrers  
Coffee /Tea Cups

*Be sure to ask your Event Designer about elevating your coffee bar!*

## **JUICE BAR**

Includes: Assorted juices  
Cups



COFFEE  
IS  
always  
A GOOD  
IDEA

# BREAKFAST STATIONS

## **AVOCADO TOAST STATION**

Rustic Baguettes | Avocado Pulp  
Seeds and Grains Medley | Grape Tomato |  
Diced Egg | Sauteed Spinach | Queso Fresco  
| Jalapeno | Shaved Purple Onion | Arugula |  
Fresh Cilantro | Chopped Bacon | Smoked  
Salmon | Cannelini Beans

## **EGGS & TOAST STATION**

Toasted Baguette | Burnt Tomato Chutney |  
Guacamole | Paprika Pimento Cheese |  
Crispy Bacon | Chive | Pickled Purple Onion  
| Pickled Mustard Seed | Everything Seed  
Medley | Crispy Garlic | Chickpea | Heirloom  
Grape Tomato

## **WHOLE GRAIN HOT OATMEAL BAR**

Whole Grain Oats | Brown Sugar |  
Cinnamon | Sundried Cranberries | Raisins |  
Almonds

## **BREAKFAST BREADS AND SPREADS**

French Baguette | Cranberry Walnut Bread |  
Corn Bread | Orange Honey Crema | Meyer  
Lemon Ricotta | Sweet Berry Compote

## **THE GF WAKE UP PURPLE ONION PACK**

Gluten Free Breakfast Muffin | Dark Chocolate  
Quinoa Bar | Greek Yogurt | Fresh Fruit Salad  
with Assorted | Berries | House-Made Gluten-  
Free Granola

## **THE PROTEIN POWER PURPLE ONION PACK**

Hard-Boiled Eggs | Cereal and Milk Bar |  
Cheese Wedges | Fresh Fruit Salad with  
Assorted Berries

## **THE VEGAN PURPLE ONION PACK**

Dark Chocolate Quinoa Bar | Vegan Muffin |  
Fresh Fruit Salad with Assorted Berries |  
Mixed Nuts

# BREAKFAST BOWLS

(AVAILABLE IN SETS OF 10)

## **BANANA CHIA TROPICAL BREAKFAST BOWL**

Coconut Banana Chia Pudding | Passionfruit  
Glazed Mango | Strawberry | Kiwi | Flax Seeds  
| House-Made | Gluten Free Granola

## **BREAKFAST BUDDHA BREAKFAST BOWL**

Quinoa | Hard Boiled Egg | Spinach |  
Applewood Smoked Bacon | Edamame | Ginger  
Soy Vinaigrette

## **BREAKFAST MEZZE BREAKFAST BOWL**

Green Lentils | Garbanzo Beans | Roasted  
Cauliflower | Roasted Red Peppers | Hard-  
Boiled Egg | Grilled Yellow Squash | Red Wine  
Oregano Vinaigrette

## **CACAO QUINOA BREAKFAST BOWL**

Quinoa | Almond Milk | Vanilla Yogurt | Coconut  
Cream | Sliced Banana | Strawberries | Chocolate  
Chips | House-Made Gluten Free Granola

## **POWER GREEN BREAKFAST BOWL**

Spinach | Avocado | Banana | Gluten Free Oats |  
Coconut Milk | Blueberries | Strawberries |  
Mandarin | Oranges | House-Made Gluten Free  
Granola

## **SANTA FE BREAKFAST BOWL**

Farro | Black Beans | Hard-Boiled Egg | Sweet  
Potato | Pico de Gallo | Spinach | Avocado  
Dressing

# CLASSIC BREAKFAST ITEMS

## *Hot Items*

### **DEEP DISH QUICHE FLORENTINE**

Sautéed Spinach | Mushrooms |  
Swiss Custard

### **APPLEWOOD SMOKED BACON**

### **SCRAMBLED EGG WHITES**

Farm Fresh Egg Whites | Green  
Onion Garnish

### **MAPLE INFUSED SAUSAGE LINKS**

Maple Syrup Infused

### **YUKON GOLD HOME FRIES**

Purple Onion | Red Pepper |  
Chives

### **FRESH SCRAMBLED EGGS WITH CHEDDAR CHEESE**

### **DEEP DISH QUICHE LORRAINE**

Ham | Swiss | Green Onion

### **BACON AND AVOCADO STRATA**

Bacon | Avocado | Egg Custard |  
French Bread | Farm Fresh Eggs

### **DEEP DISH MEDITERRANEAN QUICHE**

### **BLACK FOREST HAM AND ASPARAGUS STRATA**

Egg Custard | Black Forest Ham |  
Fresh Asparagus | Sourdough |  
Swiss

### **BLUEBERRY CRISP STRATA WITH BLUEBERRY SYRUP**

French bread Layered with Fresh  
Blueberries, Sweetened Cream  
Cheese, and Baked with a  
Cinnamon Egg Custard Topped  
with Oatmeal Streusel Topping

### **CALIFORNIA FRITTATA**

Butternut Squash | Kale |  
Caramelized Onion | Parmesan |  
Baguette

### **SPANISH FRITTATA**

Farm Fresh Eggs | Sautéed  
Peppers | Onions | Cheddar |  
Cilantro

# CLASSIC BREAKFAST ITEMS

## *Continental*

### **HOUSE-MADE BREAKFAST BARS**

Cereal and Milk | Dark Chocolate  
Quinoa | Blueberry Crumb

### **MIXED BERRY AND CHIA CREAM PARFAIT**

Strawberries | Blueberries |  
Raspberries | Chia Cream |  
House-Made Gluten-Free Granola

### **MINI BREAKFAST PASTRIES**

Gourmet Muffins | Filled  
Croissants | Danish | Scones |  
Sweet Cream Butter | Strawberry  
Jam

### **PASSION FRUIT AND MANDARIN ORANGE PARFAIT**

Chia Cream | House-Made  
Gluten-Free Granola

### **AÇAÍ BERRY PARFAIT**

Greek Yogurt | Wildflower Honey  
| House-Made Gluten-Free  
Granola

### **SLICED FRESH FRUIT DISPLAY**

Golden Pineapple | Cantaloupe |  
Kiwi | Honeydew | Grapes |  
Strawberries | Raspberries

### **OVERNIGHT OATS PARFAIT**

Whole Grain Gluten-Free Oats |  
Berry Compote | Chia Cream |  
House-Made Gluten-Free Granola

# MID MORNING / AFTERNOON BITES

## **MID MORNING CHARCUTTERIE**

Rustic Baguettes | Tomato Tapenade | Quince Paste | Manzanilla Olives | Chorizo | Jamon | Salchichon | Cabrales | Manchego | EVOO

## **VEGETABLE CHARCUTERIE DISPLAY**

Grilled and Roasted Vegetables  
Sweet Onion Hummus | Spring Pea Hummus | Red Beet Pesto  
Crisp Flatbread

## **MEDITERRANEAN DISPLAY**

Tomato-Basil Bruschetta | Kalamata Olive Tapenade | Roasted Red Pepper Hummus | Crisp Flatbread | Toasted Pita Triangles | Crostini

## **GOURMET POPCORN STATION**

Butter | Caramel | Cheddar | Popcorn Bags

## **FRESH FRUIT, VEGETABLES AND SLICED CHEESE DISPLAY**

Cantaloupe | Honeydew | Pineapple | Red and White Grapes | Strawberries | Blueberries | Raspberries | Asparagus | Broccoli | Cauliflower | Carrot | Red Pepper | Cucumber | Grape Tomato | Celery | Sliced Cheeses | Fresh Herb Dip | Assorted Crackers

## **SIGNATURE CHEESE TRAY**

French Brie | Vermont Sharp Cheddar | Danish Gouda | Provolone | Havarti with Dill | Sun-Dried Fruits | Salted Nuts  
Crackers | Flatbread

## **INTERNATIONAL CHEESE AND FRUIT TRAY**

Red Dragon Cheddar | French Brie | Mango Stilton | Sage Derby | Bellavitano Merlot | Fresh Fruit and Assorted Crackers

## **VEGETABLE CRUDITÉ SHOT WITH ZESTY RANCH**

Asparagus Tip | Malibu Carrot | Celery | Cucumber Stick | Grape Tomato | House-Made Ranch | Shot Glass

## **MARKET STAND ROASTED VEGETABLE DISPLAY**

Red Potato | Fingerling Potato | Summer Squash | Zucchini | Artichokes | Grape Tomato | Haricot Verts | Portobella Mushroom | Baby Carrots Chipotle Ranch | Garlic Aioli | Balsamic Dip

## **MEDITERRANEAN MEZZE BAR**

Prosciutto de Parma | Grilled Halloumi | Tabbouleh | Olives | Falafel | Pita Bread | Grilled Eggplant | English Cucumber Slices | Marinated Artichoke | Baba Ganoush | Roasted Pepper Hummus | Red Beet Pesto



# COLD LUNCH OPTIONS

GRAB AND GO LUNCH BOWLS- ORDER IN SETS OF 10)

## **MEDITERRANEAN SALMON GREENS AND GRAINS BOWLS**

Baby Kale | Quinoa Tabbouleh | Grilled Lemon Zest Salmon | Chopped Tomato | Cucumber | Kalamata Olive | Lemon Capers Vinaigrette

## **CHIPOTLE CHICKEN SALAD GREENS AND GRAINS BOWLS**

Baby Greens | Cilantro Basmati Rice | Chipotle Chicken Salad | Roasted Corn and Tomato Salsa | Cilantro | Chipotle Honey Vinaigrette

## **GLOW BOWL GREENS AND GRAINS BOWLS**

Rice | Mango | Poached Shredded Chicken | Baby Mixed Greens | Shredded Coconut | Coconut Curry Dressing

## **ASIAN FUSION GREENS AND GRAINS BOWLS**

Baby Spinach | Couscous | Shredded Poached Chicken Breast | Edamame | Mandarin Orange | Sun-Dried Cranberry | Orange-Honey Vinaigrette

## **MOROCCAN SHRIMP GREENS AND GRAINS BOWLS**

Arugula | Israeli Couscous | Grilled Harissa Shrimp | Dried Apricot | Red Grape Tomatoes | Zucchini | Toasted Almonds | Cilantro Vinaigrette

## **JAPANESE HIBACHI GREENS AND GRAINS BOWLS**

Baby Kale | Baby Arugula | Rice Noodles | Hibachi Grilled Chicken | Shaved Carrot | Green Onion | Radish | Thai Peanut Dressing | Jalapeño

# BUILD YOUR OWN OPTIONS

## **BBQ SALMON SET AND GO**

Brown Sugar and Paprika  
Rubbed Salmon | Spring Greens  
| Roasted Chickpeas | Green  
Onions | Crushed Tortilla Chips |  
Corn | Cilantro | BBQ Ranch  
Dressing | Southern Biscuits |  
Honey

## **GREEK SALAD SET AND GO**

Herb-Garlic Chicken Kabobs |  
Lemon Pepper Shrimp Kabobs  
Romaine Hearts | Grape Tomato  
| Cucumber | Purple Onion |  
Kalamata Olives | Crumbled Feta  
Creamy Feta Dressing | Red  
Wine Oregano Vinaigrette | Pita  
Triangles

## **NICOISE SALAD SET AND GO**

Citrus-Herb Chicken Breast |  
Lemon Pepper Salmon  
Medallions | Baby Spinach |  
Steamed Baby Red New Potatoes  
| Haricot Verts | Hard Boiled Eggs  
| Yellow and Red Grape  
Tomatoes | Kalamata Olives |  
Orange Vinaigrette | Sliced  
Baguette | Butter

## **VIETNAMESE BEEF SALAD SET AND GO SALAD**

Soy Marinated Bistro Tender |  
Spinach | Cucumber | Julienned  
Carrot | Radish | Coriander  
Vinaigrette | Assorted Rolls |  
Butter

## **STRAWBERRY FIELDS SALAD SET AND GO**

Balsamic Glazed Chicken Breast |  
Sliced Beef Medallions | Baby  
Spinach | Kale | Arugula |  
Strawberry | Blue Cheese | Sugar  
Toasted Pecan | Sweetened  
Balsamic Vinaigrette | Assorted  
Rolls | Butter

## **SOUTHERN CHARM SET AND GO**

Brown Sugar Sliced Pork  
Tenderloin | Smoked Paprika  
Chicken Breast | Baby Greens |  
Grilled Peaches | Goat Cheese |  
Sugar Toasted Pecans | Peach  
Champagne Vinaigrette | Southern  
Biscuits | Honey

# SANDWICHES

## *Flatbreads*

### **THE CAPRESE FLATBREAD SANDWICH**

Fresh Mozzarella | Tomato | Basil Pesto

### **BOULANGERIE FLATBREAD**

Turkey | Brie | Fig Jam | Mixed Greens | Granny Smith Apple | Dijon

### **MEXITALI FLATBREAD**

Adobo Chipotle Chicken Salad | Tomato | Basil | Purple Onion

### **CALIFORNIA CLUB FLATBREAD**

Chipotle Aioli | Turkey | Tomato | Lettuce | Bacon | Avocado Spread

### **UMAMI MAMI FLATBREAD**

Balsamic Soy Portobello | Mushroom Duxelle | Pickled Red Pepper | Mixed Greens

### **BIG GREEK FLATBREAD**

Chicken Breast | Tzatziki | Purple Onion | Tomato | Kalamata Olive | Lettuce

# SANDWICHES

## *Traditional House Sandwiches*

### **BELGIAN SANDWICH**

Arugula | Muenster | Roasted Red Pepper | Sun-Dried Tomato Aioli | Chicken Breast | Ciabatta

### **SLICED PETITE FILET SANDWICH**

Roast Beef | Baby Spinach | Pickled Purple Onion | Herb Aioli | Provolone | Sourdough

### **KBBQ SANDWICH**

Gochujang | Chicken | Cabbage Kimchi | Nori Aioli | Kaiser

### **LEESBURG SANDWICH**

Black Forest Ham | Muenster | Honey Mustard | Croissant

### **TOFU BAHN MI SANDWICH**

Marinated Tofu | Pickled Vegetables | Cilantro | Scallion | Sriracha Aioli | Hoagie

### **TURKEY ROAST**

Roasted Turkey | Provolone | Rosemary Aioli | Lettuce | Tomato | Multigrain

### **VEGAN ARTICHOKE HUMMUS**

White Bean Hummus | Lettuce | Tomato | Red Pepper | Artichoke Hearts | White Balsamic | Baguette



# SANDWICHES

## *Wraps*

### **COOL RANCH CAULI WRAP**

Buffalo Cauliflower | Spinach |  
Guacamole | Vegan Ranch |  
Shredded Carrot

### **CRISPY THAI CHICKEN WRAP**

Spicy Peanut Sauce | Cilantro  
Aioli | Mixed Greens | Cucumber  
| Carrots

### **MUFFULETTA WRAP**

Salami | Ham | Mozzarella |  
Provolone | Olive Caper Spread |  
Chopped Romaine | Tomato |  
Red Win | Oregano Vinaigrette

### **BUFFALO CHICKEN WRAP**

Crispy Chicken Strips | Spicy  
Buffalo Sauce | Ranch Dressing |  
Mixed Greens | Tomato

### **FALL ROASTED VEGETABLE WRAP**

Goat Cheese | Thyme

### **NEW PHILLY WRAP**

Roast Beef | Banana Peppers |  
Provolone | Roasted Red Pepper  
Aioli | Spinach

### **OAXACA WRAP**

Chipotle Lime Chicken Salad |  
Avocado Spread | Roasted Black  
Bean-Corn Salsa | Mixed Greens |  
Cilantro | Aioli | Tortilla

# SIDE PASTA SALAD OPTIONS

## **ORZO PASTA SALAD**

Crumbled Feta | Grape Tomato  
| Herbed Olive Oil Vinaigrette

## **BASMATI RICE SALAD**

Tarragon | Toasted Pistachios

## **BLACK BEAN AND AVOCADO SALAD**

## **JICAMA PASTA SALAD**

Jicama | Peppers | Fresh  
Cilantro | Grape Tomato |  
Crumbled Feta | Herbed Olive  
Oil Vinaigrette

## **MEDITERRANEAN GARBANZO BEAN AND BLUE CHEESE SALAD**

Fresh Parsley | Lemon Juice |  
Extra Virgin Olive Oil

## **QUINOA TABBOULEH SALAD**

Parsley | Mint | Purple Onion |  
Lemon

## **RAW BEET, CARROT & APPLE SALAD**

Matchstick Beets | Julienned  
Carrots | Granny Smith Apple |  
Lemon Thyme Dressing

## **ROASTED SUMMER VEGETABLE SALAD**

Zucchini | Yellow Squash |  
Carrot | Purple Onion | Sweet  
Peppers | Button Mushrooms |  
Extra Virgin Olive Oil | Herbs

## **BOW TIE AND SPINACH SALAD**

Lemon Dressing | Toasted Pine  
Nuts

# MINI BITES

## *Beef*

### **MINI ARGENTINE BEEF KEBAB**

Chimichurri

### **ROASTED STEAK AND TOMATO BRUSCHETTA**

Balsamic Glaze | Caramelized Onion | Oven Roasted Tomato

### **MINI BARBACOA TACO**

Mini Taco Shell | Braised Short Rib | Cojita Cheese | Diced Spanish Onion & Cilantro

### **MINI STEAK FRITES**

Potato Plank | Parmesan Mousse | Seared Bistro Tender

### **PETITE SIRLOIN SLIDER**

Bacon Jam | Vermont Cheddar

### **TORCHED BULGOGI BEEF ABURI SUSHI**

Korean BBQ Marinated Beef

### **SHORT RIB & GNOCCHI SKILLET**

### **SOUTHERN SHORT RIBS AND CORN BREAD**

Corn Bread Puree | Shredded Short Ribs | Micro Slaw

### **BEEF TENDERLOIN RUMAKI**

Beef Tenderloin | Water Chestnut | Scallion | Applewood Smoked Bacon

### **CLOTHESPIN SHORT RIB TACO**

Pickled Purple Onion | Cilantro Queso Fresco

### **SHORT RIB POUTINE BITE**

Cheddar Cheese Curd | Crispy Potato Strings | Pickled Purple Onion

### **SEARED BEEF CARPACCIO BITE**

Seared Beef Carpaccio | Parmesan Shortbread Round | Arugula Pesto | Shaved Parmesan

# MINI BITES

## *Poultry*

### **LEMON AND THYME CHICKEN SALAD CONE**

House-Made Chicken Salad |  
Lemon Zest | Parmesan Cheese |  
Cracked Black Pepper | Mini Cone

### **CHERRY GLAZED DUCK BREAST**

Cherry Compote | Brioche French  
Toast

### **NASHVILLE HOT CHICKEN BITE**

Nashville Hot Chicken | Toasted  
White Bread | Pickle Chip

### **BUFFALO CHICKEN PHYLLO CUP**

Buffalo Chicken Salad |  
Gorgonzola | Bacon | Chive

### **SOUTHERN FRIED CHICKEN AND WAFFLE BITE**

Miniature Waffle | Fried Chicken  
| Maple Sweet Cream Butter |  
Fresh Chives

### **MINI CHICKEN TACO**

Spicy Mango Salsa | Guacamole

### **MINI CHICKEN EMPANADAS**

Shredded Chicken | Sautéed  
Vegetable | Olives | Fresh Herbs  
| Crisp Baked Shell | Cilantro  
Dipping Sauce

### **CHICKEN TIKKA MASALA SHOOTER**

Tandoori Chicken Bite | Tikka  
Masala Curry Shot

### **CHICKEN CRANBERRY AND BRIE TARTLET**

Toasted Pecans | Fresh Sage

### **CHIPOTLE CHICKEN SPRING ROLL**

Creamy Avocado Dipping Sauce

### **ORANGE ZESTED CHICKEN SALAD CONE**

House-Made Chicken Salad | Mini  
Cone | Pistachio Dust

### **BLUE CORN CHICKEN TOSTADA**

Ancho Braised Chicken | Black  
Bean Spread | Spanish Slaw |  
Carrot | Cumin Puree

### **TURKEY LOLLIPOP**

Homemade Stuffing | Sage Aioli



# MINI BITES

*Pork*

## **CINNAMON SUGAR DONUT SLIDER**

Braised Maple Pork Belly |  
Sour Apple Slaw

## **PORK BELLY BAO BITE**

Asian Steamed Bun | Pickled  
Vegetables | Chili Garlic Sauce  
| Toasted Peanuts

## **LOADED HASSELBACK POTATO BITE**

White Cheddar Parmesan  
Mousse | Chives | Bacon

## **CARAMELIZED FIG CROUSTADE**

Prosciutto | Goat Cheese |  
Orange Blossom Honey

## **BANH MI CANAPÉ**

French Bread Canapé |  
Vietnamese Pork | Cucumber |  
Cilantro | Jalapeño | Pickled  
Radishes | Carrots

## **ANTIPASTO KABOB**

Ciliegine Mozzarella | Genoa  
Salami | Oven Roasted Tomato  
| Cheese Tortellini | Artichoke  
Heart | Kalamata Olive

## **MEMPHIS PULLED PORK & SWEET CORN WAFFLE**

Micro Slaw | Jalapeño

## **SWEET POTATO AND BLACK PEPPER BACON BITE**

Applewood Smoked Bacon |  
Maple Syrup Glaze

## **MINI PAELLA SKEWER**

Spanish Chorizo | Saffron  
Risotto | Seared Shrimp

## **CAMPARI "BLT"**

Sriracha Aioli | Brown Sugar  
Bacon | Toasted Crouton

# MINI BITES

## *Seafood*

### **WATERMELON RADISH TUNA POKE**

Pickled Purple Carrots | Citrus  
Gelee

### **BLACKENED AHI TUNA WONTON CHIP**

Pickled Green Papaya

### **CARIBBEAN SHRIMP SKEWER**

Coconut Milk | Caribbean Spices  
| Cilantro Lime Dipping Sauce

### **SESAME SEARED SALMON LOLLIPOP**

Rolled Salmon Belly | Black &  
White Sesame | Teriyaki Glaze

### **MINI JUMBO LUMP CRAB CAKES WITH A KEY LIME AIOLI**

### **MINI LOBSTER ROLL**

New England Style | Butter  
Toasted Bun

### **MINI SALMON MACARON**

Sesame White Macaron | Dill  
Cream Cheese | Smoked Salmon

### **ROSEMARY SHRIMP SKEWER**

Lemon Aioli

### **SHRIMP & GRIT HUSHPUPPY BITE**

Gouda Grits | Crispy Prosciutto

### **BACON JAM SEARED SCALLOP SPOON**

House-Made Bacon Jam | Lemon  
Butter Braised Leeks

### **TEMPURA NORI CANAPE**

Seared Salmon Belly | Togarashi  
Aioli



# MINI BITES

## *Vegetarian*

### **HEIRLOOM TOMATO AND BURATA CANAPE**

Basil | Ciabatta Crostini

### **MINI RUSTIC TOMATO GALETTE**

Flaky Open Faced Pastry  
Roasted Tomato | Chèvre  
Parmesan

### **MINI APPLE FLATBREAD PIZZA**

Caramelized Apples | Onions |  
Goat Cheese

### **MINI RED BEET MACARON**

Ruby Beet | Chèvre Goat Cheese  
Gold Leaf Fleck

### **CAPRESE SALAD PIPETTE**

Grape Tomato | Fresh Basil |  
Bocconcini | Balsamic  
Vinaigrette Pipette

### **PLUM & MANCHEGO CRISPS**

House-Made Plum Preserves |  
Diced Plum | Shaved  
Manchego

### **RASPBERRY LIMONCELLO CRISPS**

Fresh Raspberries | Raspberry  
Jam | Whipped Lemon Ricotta

### **CAPRESE SALAD PIPETTE**

Grape Tomato | Fresh Basil |  
Bocconcini | Balsamic  
Vinaigrette Pipette

### **HEIRLOOM CARROT AND GINGER SHOOTER**

Cilantro | Cream | Paprika

### **BUNLESS BEYOND BURGER BITE**

Plant-Based Meat | Pickles |  
Vegan Aioli | Grape Tomato

## *Vegan*

### **CRISPY CHICKPEA HUMMUS BITE (V)**

Crispy Pita | Paprika | Hummus  
| Evoo

### **FRESH VEGETABLE SUSHI (V)**

Red Pepper | Cucumber | Carrot  
| Wasabi Soy Pipette

### **MUSHROOM SCALLOP CRISP (V)**

Crispy Blue Corn Tortilla | Corn  
Puree | King Oyster Mushroom  
Scallop | Fresh Almond Pesto |  
Toasted Almond | Crispy Carrots

### **VEGAN QUINOA & BEET SLIDER (V)**

Beets | Garbanzo Beans |  
Quinoa | Lentils | Vegan Garlic  
Aioli | Arugula

# INTERACTIVE STATIONS



## **HOT SIPHON RAMEN STATION**

Ramen Noodles | Dashi Broth  
Glazed Teriyaki Chicken | Hard  
Boiled Egg | Sautéed Spinach |  
Nori Flakes | Seared Scallop |  
Enoki Mushroom | Nori Flakes  
Japanese Eggplant | Chinese  
Long Bean | Bok Choy

## **POMMES FRITES STATION**

Traditional Potato Fries | Sweet  
Potato Fries | Zesty Ketchup |  
Honey and Sage Mustard |  
Roasted Garlic Aioli | Buttermilk  
Ranch | Molasses Barbeque  
| Sea Salt | Fresh Ground Pepper  
| Paprika | Old Bay | Cinnamon  
| Rosemary | Thyme | Parsley

## **MEDITERRANEAN MEZZE BAR**

Prosciutto de Parma | Grilled  
Halloumi | Tabbouleh | Olives |  
Falafel | Pita Bread | Grilled  
Eggplant | English Cucumber  
Slices | Marinated Artichoke |  
Baba Ganoush | Roasted Pepper  
Hummus | Red Beet Pesto

## **HANDMADE TORCHED ABURI SUSHI ACTION STATION**

Volcano Tuna Aburi Sushi |  
Shrimp Mango Aburi Sushi |  
Bulgogi Beef Aburi Sushi |  
Atlantic Salmon Aburi Sushi

## **RACLETTE STATION**

Roasted Raclette | Boiled New  
Potatoes | Toasted Baguettes |  
Prosciutto | Genoa Salami |  
Capicola | Grilled Asparagus |  
Roasted Cauliflower | Crispy  
Bacon | Cornichons | Pickled  
Purple Onion

## **FARM TO TABLE RISOTTO BAR**

Creamy Parmesan Risotto |  
Wild Mushroom Risotto |  
Spring Asparagus Risotto |  
Pulled Lemon Chicken |  
Hickory Smoked Bacon | Baby  
Arugula | Grape Tomato |  
Fresh Herbs | Caramelized  
Onion | Sautéed Mushrooms |  
Sweet Red Peppers | Petite  
Peas | Grated Parmesan

# PLATED FIRST COURSE



## **PRESERVED MUSTARD & CHEVRE SALAD**

Arugula | Candied Bacon | Fuji Apple | Granny Smith | Pistachio | Purple Onion | Pickled Mustard Seed | Honey Citrus Dressing

## **CITRUS & ANISE SALAD**

Arugula | Orange | Grapefruit | Fennel | Radish | Pine Nuts | Fennel Fronds | Orange Star Anise Dressing

## **SHAVED BRUSSELS & BACON SALAD**

Arugula | Orange | Bacon | Goat Cheese Cream | Chive | Citrus Dressing

## **GRAINS & GREENS SALAD**

Arugula | Hummus | Honey Labneh | Bulgar | Tomato | Cucumber | Crispy Garbanzo | Lemon Dressing

## **BURRATA PUTTANESCA**

Puttanesca | Black Olive Dust | Basil | EVOO | Grilled Bread

## **SEASONAL SQUASH SALAD**

Kale | Caramelized Apples | Roasted Butternut | Cranberries | Pepitas | Squash Crisp | Maple Cider Dressing

## **ROASTED BEETS & CREAM SALAD**

Kale | Goat Cheese Cream | Carrot | Radish | Almond | Yellow Beet Puree | Mint | Lemon Poppyseed Dressing

## **SPICED KALE & APPLE SALAD**

Baby Kale | Dried Cranberries | Gala Apple | Feta | Raisin Puree | Candied Pecan | Lemon Dressing

## **TUNA TARTAR & STEEPED GINGER OIL**

Ahi Tuna | Cilantro | Jalapeno | Cucumber | Avocado | Ginger Oil | Sesame Lavash

## **FRESH GARDEN HARVEST SALAD**

Bibb Lettuce | Romaine | Cucumber | Tomato | Watermelon Radish | Carrot | Asparagus | Peas | Fresh Herbs | Sunflower Seeds | Lemon Dressing

## **VEGAN COCONUT RANCH KALE SALAD**

Sweet Potato | Crisp Garbanzo | Sweet Potato Dust | Vegan Parmesan

# PLATED ENTREES

## *Vegetarian*

### **BLACK BEAN CAKE**

Red Beet Puree | Elotte | Crema | Tajin

### **PORCINI & ASPARAGUS RAVIOLI**

Rosemary Cream | Porcini Mushroom | Grilled Asparagus | Shaved Parmesan | Pine Nuts

### **ROASTED BEET TART**

Golden Beet Puree | Sautéed Beet Tops | Whipped Goat Cheese | Lemon Ash | Roasted Radish

### **RED BEET WELLINGTON**

Roasted Vegetable Jus | Swiss Chard | Parsnip Puree | Roasted Vegetables

### **CORN TAMALE**

Corn Creme | Salsa Verde | Black Bean Salsa | Queso Fresco



# PLATED ENTREES



## *Vegan*

### **STUFFED BABY EGGPLANT**

Tomato Basil | Bulgar Salad  
| Sauteed Kale | Roasted  
Tomato | Crispy Garbanzo

### **BEYOND SAUSAGE**

Roasted Almond Romesco  
| Basil Pesto | Black Lentils  
| Broccolini

### **ROASTED PORTOBELLO MUSHROOM**

Arugula Pesto | Tabouleh |  
Pepperonata | Celery Leaf

### **OYSTER MUSHROOM SCALLOPS**

Charred Scallion Coulis |  
Corn Puree | Black Lentil |  
Grilled Corn Succotash |  
Burnt Scallion

### **CHICKPEA CAKE**

Israeli Cous Cous | Arugula  
Salad | Vegan Tzatziki | Roasted  
Tomato | Crispy Garbanzo

### **ROASTED BROCCOLI FALAFEL**

Harissa Yogurt | Hummus |  
Tabbouleh | Crisp Chickpea

### **ROASTED ACORN SQUASH**

Garbanzo Quinoa Salad | Crisp  
Tofu | Sauteed Spinach |  
Roasted Tomato

### **SESAME SOBA NOODLES**

Buckwheat Noodles | Crisp  
Tofu | Tsuyu | Aromatic  
Vegetable

### **GRILLED VEGETABLE GARDEN**

Vegan Basil Aioli | Grilled Baby  
Romaine | Farro Salad |  
Roasted Seasonal Vegetables |  
Pickled Mustard Seeds

# PLATED ENTREES



## *Beef*

### **PAPRIKA CRUSTED SLICED PETITE FILET**

Kale Sunchoke Hash | Sunchoke Puree | Paprika Butter

### **CATALONIA SLICED PETITE FILET**

Romesco | Grilled Asparagus | Pickled Purple Onion | Roasted Fingerling | Marcona

### **BLUE CHEESE & BEETS SLICED PETITE FILET**

Blue Cheese Labne | Beet & Cabbage Salad | Roasted Carrots

### **PORTUGUESE SLICED PETITE FILET**

Potatoes and Chorizo | Portuguese Salad | Red Wine Reduction

## *Pork*

### **APPLEWOOD BACON CRUSTED PORK CHOP**

Bacon Butter | Brandied Yukon Mash | Swiss Chard | Pomegranate Molasses

### **ROASTED PORK TENDERLOIN**

Spanish Rice | Avocado Salsa Verde | Charred Tomato & Onion | Pork Jus | Pepitas



# PLATED ENTREES



## *Chicken*

### **CARAMELIZED PEACH SEARED CHICKEN**

Peach Cous Cous Salad | Spinach |  
Peach Vin | Candied Peach | Slivered  
Almonds | Roasted Chicken Jus

### **ROASTED CHICKEN SOUBISE**

Soubise | Roasted Potatoes | Kale |  
Tarragon Oil | Charred Onion

### **CHARRED TAMARIND CHICKEN**

Arroz Verde | Spicy Salsa Verde |  
Tomato Chutney

### **MEDITERRANEAN BRINED CHICKEN**

Mediterranean Cous Cous Salad |  
Turkish Ezme | Pomegranate  
Molasses

### **CITRUS BUTTER SEARED CHICKEN**

Yukon Mash | Broccolini | Roasted  
Chicken Jus

# PLATED ENTREES

## *Seafood*

### **SUMAC DUSTED STRIPED BASS**

Spring Risotto | Tomato | Peas | Fava |  
Asparagus | Basil | Pea Powder

### **SHRIMP & CRISPY GRITS**

Crispy Grit Cake | Tasso Ham | Peppers &  
Onions | Cajun Cream

### **MISO CRUSTED SALMON**

Heirloom Black Rice | Grilled Asparagus |  
Panko Miso Butter | Spring Vegetables

### **SPRING CHESAPEAKE BASS**

Pea Puree | Spring Peas | Tomato | Malibu  
Carrot | Spinach | Mint | Basil

### **SPANISH STRIPED BASS**

Spanish Sofrito | Roasted Baby Yukon |  
Caper berries | Manzanilla Olives



# BUILD YOUR OWN: PROTEIN OPTIONS

## *Beef*

### **SWEET BALSAMIC SLICED PETITE FILET**

Balsamic Mushroom Demi-Glace

### **CHIMICHURRI SLICED PETITE FILET**

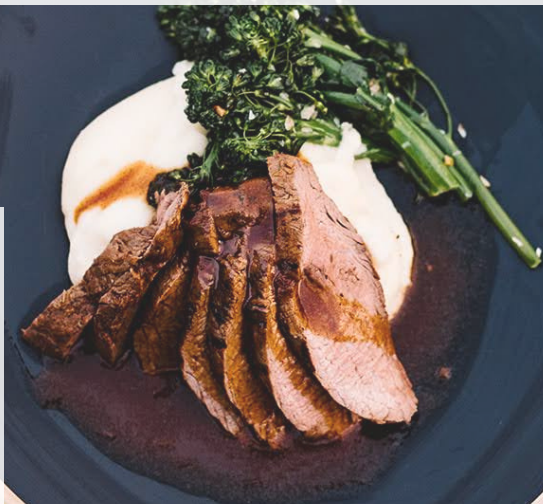
Herb Crust | House-Made Chimichurri Sauce


### **HICKORY BRAISED SHORT RIBS**

Bourbon Demi Glace

### **OSSO BUCCO STYLE SHORT RIBS**

Roasted Tomato Demi-Glace | Citrus  
Gremolata





# BUILD YOUR OWN: PROTEIN OPTIONS

## *Chicken*

### **ROSEMARY GRILLED CHICKEN BREAST**

Stone Ground Mustard Burre Blanc

### **TUSCAN SEARED CHICKEN BREAST**

Sautéed Spinach | Oven Roasted  
Tomato | Roasted Artichoke | Capers |  
Parmesan Cream

### **VIN BLANC GRILLED CHICKEN BREAST**

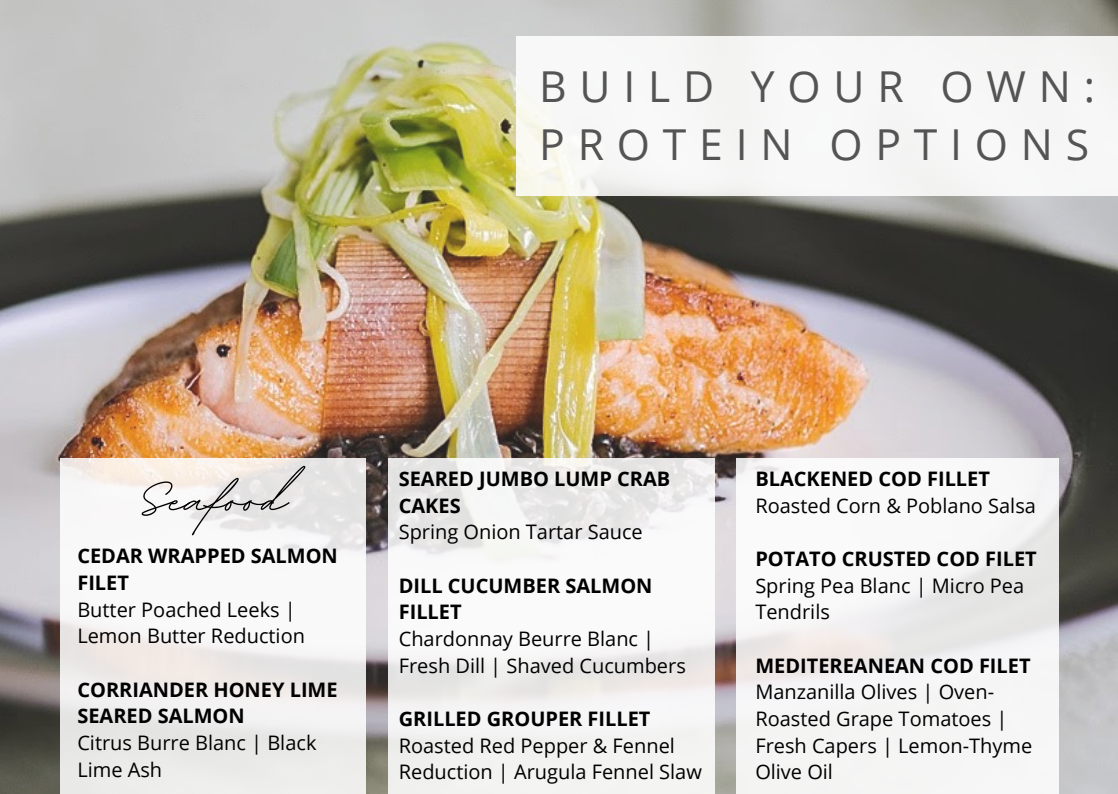
Chardonnay Beurre Blanc | Crispy  
Purple Onions

### **LACQUERED WILDFLOWER HONEY SEARED CHICKEN BREAST**

Rosemary | Clementine | Citrus Beurre  
Blanc

### **BALSAMIC GRILLED CHICKEN BREAST**

Rosemary | Thyme | Balsamic Jus



# BUILD YOUR OWN: PROTEIN OPTIONS

## *Seafood*

### **CEDAR WRAPPED SALMON FILET**

Butter Poached Leeks |  
Lemon Butter Reduction

### **CORRIANDER HONEY LIME SEARED SALMON**

Citrus Burre Blanc | Black  
Lime Ash

### **SEARED JUMBO LUMP CRAB CAKES**

Spring Onion Tartar Sauce

### **DILL CUCUMBER SALMON FILET**

Chardonnay Beurre Blanc |  
Fresh Dill | Shaved Cucumbers

### **GRILLED GROUPEL FILET**

Roasted Red Pepper & Fennel  
Reduction | Arugula Fennel Slaw

### **BLACKENED COD FILET**

Roasted Corn & Poblano Salsa

### **POTATO CRUSTED COD FILET**

Spring Pea Blanc | Micro Pea  
Tendrils

### **MEDITEREANEAN COD FILET**

Manzanilla Olives | Oven-  
Roasted Grape Tomatoes |  
Fresh Capers | Lemon-Thyme  
Olive Oil



# BUILD YOUR OWN: SIDES

**SAUTÉED ZUCCHINI, SUMMER SQUASH  
& BLISTERED TOMATO**

**FENNEL, TURMERIC AND FIRE ROASTED  
TOMATO RICE**

**LEMON HERB RICE PILAF**

**ASPARAGUS & MEYER LEMON RISOTTO**

**DAUPHINOIS POTATOES**

Yukon Gold Potatoes | Heavy Cream |  
Garlic

**GOAT CHEESE WHIPPED POTATOES**

**SLOW ROASTED TOMATO RISOTTO**

**HOT VEGETABLE ISRAELI COUSCOUS**

**MEDITERRANEAN NEW POTATOES**

**ROSEMARY ROASTED FINGERLING  
POTATOES**

**ROASTED VEGETABLE RATATOUILLE**

Zucchini | Summer Squash | Eggplant |  
Pepper | Purple Onion

**ASPARAGUS, CARROT, & PEPPER  
MEDLEY**

**BALSAMIC GLAZED ASPARAGUS**

**CIDER GLAZED MALIBU CARROTS**

**ROASTED GARLIC BROCCOLINI**

**ROASTED HEIRLOOM MALIBU CARROT**

# PLATED DESSERTS



## **VEGAN AQUAFABA PAVLOVA**

Crisp Aquafaba Shell | Toast Granola | Blueberry Compote | Raspberry Coulis | Vegan Whipped Cream | Fresh Berries

## **FRESH FRUIT TART**

Torched Meringue | Strawberry Dust | Fresh Berries

## **MATCHA FINANCIER**

Hibiscus Coulis | Matcha Powder | Matcha Mousse | Coconut Sponge Cake | Citrus Gelee | Lemon Ash

## **APPLE COBLER**

Caramel Sauce | Bourbon Whipped Cream | Apple Crisp | Cranberry Pepita Streusel

## **BERRY CRUMB BAR**

Raspberry Compote | Berry Granola | Coconut Sponge Cake | Lemon Ash | Lime Zest | Fresh Blueberry & Raspberry

## **CEREAL MILK PANNA COTTA**

Clover Honey | Cereal Crumble | Burn Marshmallow | Rice Crispy | Cereal Dust | Granola Chunks | Fresh Berries

## **LEMON MERINGUE BAR**

Blueberry Puree | Graham Cracker Granola | Candied Lemons | Torched Meringue | Fresh Berries | Lemon Ash

## **CHOCOLATE TART**

Raspberry Coulis | White Chocolate Dust | Whipped Cream | Fresh Raspberries | Chocolate Cigar

## **CARROT CAKE**

Cream Cheese Frosting | Cake Crumb | Shaved Pineapple | Carrot Crisps | Coconut Sponge Cake | Pecan Brittle

## **POACHED PEAR**

Poach Reduction | Streusel Crumble | White Chocolate Mousse | Toasted Granola | Fresh Raspberries & Goose Berries | Gold Leaf Garnish

## **WHITE CHOCOLATE CHEESECAKE**

Blueberry Puree | Raspberry Mousse | Lemon Ash | Coconut Sponge Cake | Graham Granola | Fresh Berries | Strawberry Dust

# MINI DESSERTS

## **CHEESECAKE SWEET SHOT WITH RASPBERRIES**

NY Style Vanilla Cheesecake |  
Raspberry Sauce | Fresh  
Raspberry | Whipped Cream |  
Shot Glass

## **MINI STRAWBERRY POP TART LOLLIPOP**

Flaky Pie Dough | Strawberry  
Filling | Frosting | Sprinkles

## **ASSORTED CAKE POPS**

Chocolate | Vanilla | Red  
Velvet | Dark Chocolate  
Coating | White Chocolate  
Coating

## **MINI CHOCOLATE ESPRESSO TART**

Mocha Curd | Whipped Cream  
| Chocolate Crumble

## **CHOCOLATE CARAMEL PRETZEL SWEET SHOT**

Crushed Pretzel | Rich Chocolate  
Mousse | Caramel Sauce |  
Whipped Cream | Shot Glass

## **CARROT CAKE SWEET SHOT**

Carrot Cake | Cream Cheese  
Icing | Whipped Cream |  
Crushed Pecan | Shot Glass

## **LEMON BLUEBERRY SWEET SHOT**

Fluffy Lemon Mousse | Fresh  
Blueberry | Whipped Cream |  
Lemon Zest | Shot Glass

## **BANANA AND SALTED CARAMEL SWEET SHOT**

Banana Cream | Salted Caramel  
| Whipped Cream | Toffee |  
Shot Glass

## **MINI FRUIT TART**

Flaky Butter Tart | Vanilla Pastry  
Cream | Seasonal Berries |  
Orange | Grapes

## **MINI KEY LIME TART**

Flaky Butter Tart | Key Lime  
Curd | Whipped Cream | Lime  
Zest

## **MINIATURE ASSORTED FRENCH STYLE MACARONS**

Almond | Strawberry | Pistachio  
| Chocolate

## **PINA COLADA MACARON**

Coconut Macaron | Pineapple  
Rum Filling | Dark Chocolate  
Dipped

## **MINI BANANA NUTELLA TURNOVER**



# BAR PACKAGES

## HOUSE BAR PACKAGE - FULL BAR

**Beer Options, Choose 2:** Bud Lite, Budweiser, Coors Lite, Michelob Ultra, Miller Lite, Yuengling Lager

**White Wine, Choose 1:** Chardonnay, Sauvignon Blanc, Riesling, or Pinot Grigio

**Red Wine, Choose 1:** Cabernet, Pinot Noir, Merlot, Rose

**Liquor:** Bacardi Gold, Bombay Sapphire, Jack Daniel's Dewar's, Skyy Vodka, Josue Cuervo

**Soft Drinks:** Coke, Diet Coke, Sprite, Ginger Ale, Still and Sparkling Water, Cranberry, Grapefruit, Orange Juices, Tonic Water, Club Soda

**Bar Fruit:** Lemons, Limes, Oranges, Cherries, Olives

**Ice Included**

## PREMIUM BAR PACKAGE - FULL BAR

**Beer Options, Choose 3:** Bud Lite, Budweiser, Coors Lite, Michelob Ultra, Miller Lite, Yuengling Lager, Corona Extra, Heinekin, Stella Artois, Dos Equis Lager, Pacifico, Blue Moon, Truly Hard Seltzer, Lagunitas IPA and more!

**White Wine, Choose 2:** Chardonnay, Sauvignon Blanc, Riesling, or Pinot Grigio

**Red Wine, Choose 2:** Cabernet, Pinot Noir, Merlot, Rose

**Liquor:** Captain Morgan Rum, Tanqueray Gin, Maker's Mark Bourbon, Johnny Walker Scotch, Sauza Hornitos Tequila, Tito's Vodka, Triple Sec

**Soft Drinks:** Coke, Diet Coke, Sprite, Ginger Ale, Still and Sparkling Water, Cranberry, Grapefruit, Orange Juices, Tonic Water, Club Soda

**Mixers:** Sweet & Dry Vermouth, Bitters, Simple Syrup

**Bar Fruit:** Lemons, Limes, Oranges, Cherries, Olives

**Ice Included**

# MOCKTAILS

## LAVENDER LEMONADE MOCKTAIL

Lavender Simple Syrup |  
Lemonade | Lemon Twist Garnish  
| Lavender Sprig (optional)

## PALOMA FIZZ MOCKTAIL

Grapefruit Juice | Rosemary  
Simple Syrup | Club Soda |  
Grapefruit Slice | Rosemary Sprig

## SUMMER CUP MOCKTAIL

Slice of cucumber | Sprig of Mint  
| Frozen Red Berries | Clear  
Sparkling Lemonade | Frozen  
Berries or Fruits to garnish

## SPARKLING PEAR MOCKTAIL

Fresh Basil Leaves | Fresh Mint |  
Pear Juice | Sparkling Water or  
Soda



## CUDDLES ON THE BEACH MOCKTAIL

Cranberry Juice, White Grapefruit  
Juice, Peach Nectar, Tonic or  
Mineral Water

## VIRGIN PINEAPPLE JALAPENO MARGARITA

Chopped Pineapple, Pineapple  
Juice, Sugar, Mint Leaves,  
Jalapeno (no seeds), Sparkling  
Water/ Plan Soda, Salt Red Chili  
Powder, Lemon Slices

## BLUE LAGOON MOCKTAIL

Blue Curacao Syrup, Sprite,  
Lemons

## VIRGIN CRANBERRY BASIL SANGRIA

Cranberry Juice | Orange Juice |  
Seltzer | Orange Slice, Apple Slice |  
Frozen Cranberries | Basil Leaf

# HANDCRAFTED COCKTAILS



## **PEACH WHISKEY SMASH**

Whiskey | Peach Jam | Iced Tea |  
Peach Slice

## **SOMETHING BLUE MOJITO**

Rum | Blueberry Syrup | Mint | Lime  
Juice | Club Soda | Blueberry Garnish

## **CIDERTINI**

Caramel Vodka | Apple Liqueur Apple  
Cider | Cinnamon

## **APPLE CRANBERRY MOSCOW MULE**

Vodka | Ginger Beer | Cranberry Juice  
| Sparkling Cider | Fresh Cranberry

## **BEE'S KNEES**

Gin | Lemon Juice | Honey Syrup |  
Lemon Twist Garnish