

## BREAKFAST

### PASTRIES

**\$3.00 | per person**

A selection of local and freshly baked muffins, pastry and doughnuts

### BAGELS

**\$4.00 | per person**

Plain or everything bagels with regular, scallion or smoked salmon cream cheese, sea salted local butter or local jam.

**\$8.00 | per person** Make it “loaded” with a smoked salmon platter – sliced smoked salmon roma tomato, red onion and capers

### SEASONAL FRUIT PLATTER

**\$6.00 | per person**

Freshly cut seasonal fruits arranged on a tray for easy sampling

### HANDCRAFTED BREAKFAST SANDWICHES

**\$6.00 | per person**

A selection of our own in-house maple sausage, hot honey ham, pork roll, and bacon, egg + cheese breakfast sandwiches  
Request to make it a wrap, plant-based or gluten free

### PARFAITS

**\$5.00 | per person**

Individual cups of greek yogurt topped with fresh seasonal fruit and granola

### TARTINES

**\$4.00 | per person**

- Sliced avocado, arugula, radish & pepitas tossed in lemon mint vinegar on toasted multigrain
- Labaneh, green tahini drizzle, pickled eggplant & tomato on toasted sourdough bread

\*Inquire within about Chef’s seasonal tartine creation

### BEVERAGES

**\$3.00 | per person**

Locally sourced, custom roast coffee or cold brew.  
Includes your choice of specialty cream, milk and sweeteners



#### ABOUT OUR CATERING SERVICE

\$75/8 person minimum order for delivery. Vegan and vegetarian substitutions available. All items can be individually packaged, wrapped and custom labeled. Before placing your order, please inform us if a person in your party has a food allergy.

# LUNCH

## SIGNATURE SANDWICH PLATTER

**\$10.00 | per person\***

\*8 person minimum

Chef selection of sandwiches on fresh bread. Gluten-free and individually wrapped options available

## SALADS

**Small \$35 | Large \$45\***

\*Small salad is for 8-10 people and large is for 14-16

Fresh selection of artisan salads including:

- Green with lemon mint dressing
- Caesar with creamy garlic
- Farmer's Market with balsamic
- Hot Honey Quinoa
- Southwest Black Bean

## SOUPS

**8oz \$4.99 | 16oz \$6.99 | 32oz \$12.99**

Choose from a seasonal selection of chef-crafted soups

## SIDES

**\$4.00 | per person**

- faro salad with seasonal roasted vegetables
- pasta salad
- classic potato salad
- north carolina style coleslaw
- black bean and roasted corn salad
- cucumber and tomato salad
- chickpea salad
- and other seasonal additions



## BOXES + PLATTERS

### CHARCUTERIE + CHEESE

**\$10.00 | per person**

Selection of artisan handcrafted salami & local cheese, served with selection of accoutrements

### CRUDITÉ

**\$6.00 | per person**

Assorted fresh-cut vegetables with our house-made green goddess dip

### LUNCH BOXES

**\$16.00 | per person**

Individually packaged and labeled lunch boxes. Choose any sandwich and two sides — utensils included

### CHIPS + SALSA

**\$5.00 | per person**

Tortilla chips served with house-made salsa roja and pico de gallo

### MEZZE PLATTER

**\$8.00 | per person**

Hummus, babaganoush, carrot carissa and toasted pita bread

### BEVERAGES

**\$3.00 | per person**

Assortment of individually packed beverages: soda, still + sparkling Poland Spring water, Jocko Fuel, GTS kombucha + more

## MEETING BREAKS

### ASSORTMENT OF BARS

**\$3.00 | per person**

Options include Byte Bars, Tony's Bars, RXBAR, LARABAR and more

### PACKAGED SNACKS

**Inquire about pricing**

Options include Pirate Booty Popcorn, Kettle Chips, Quest Protein Chips, Fastachi Nut Mixes Mixes

### DESSERTS

**\$3.00 | per person**

Assorted cookies: fresh baked chocolate chip, oatmeal raisin or gluten-free chocolate cookies