

## “Build Your Own” Family Style Graze

Our “build your own” package gives you the opportunity to build your own menu for your corporate or social function. Select your entree and side dishes, let us know your guest count and we will provide you with the appropriate amount of food. All packages have a twelve guest minimum order and pricing is per guest.

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### ENTREES - select one

- Herb Roasted Chicken Breast + carrots + chimichurri sauce GF \$39 pp
  - Pomegranate Glazed Chicken Thighs + spinach + sofrito cannellini beans GF \$39 pp
  - Braised Beef Short Ribs + crispy fried onions + red wine sauce GF \$47 pp
  - Cast Iron Seared Beef Tenderloin + cherry tomato confit + roasted squash + horseradish cream GF \$51 pp
  - Pan Roast Salmon + spinach + roasted ratatouille vinaigrette GF \$43 pp
  - Corn + Quinoa Stuffed Sweet Potato + smoky black beans + pico de gallo VG GF \$37 pp
  - Lentil Falafel Cake + roasted seasonal vegetables VG GF \$37 pp
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### SIDES - select two

- Rosemary + Lemon Thyme Roasted Fingerling Potatoes - VG GF
- Creamy Mashed Yukon Gold Potatoes - V GF
- Baked Macaroni + Cheese - V
- Sofrito Cannellini Beans + Spinach Ragu - VG GF
- Grilled Market Vegetables - VG GF
- Roasted Brussels Sprouts + Caramelized Onion & Bacon Jam VG GF (add \$2 pp)
- Garlicky Green Beans + Toasted Garlic VG GF
- Herb Roasted Carrots + Parsnips VG GF
- Roasted Carrots + Yellow Turnip + Sweet Potato + Butternut Squash VG GF

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## **SALADS - select one**

- Field Green + Grape Tomato, Cucumber, Carrots + Radishes + Roasted Shallot Vinaigrette VG GF
- Harvest Greens + Apples + Pickled Butternut Squash + Dried Cranberries + Pepitas + Toasted Walnuts + Goat Cheese + Balsamic Vinaigrette V GF (add \$2 pp)
- Classic Romaine Caesar Shaved Parmesan + Garlic Pita Croutons + Creamy Caesar Dressing

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**Add On Second Entree \$10** (customer is charged price of more expensive entree and \$10 add on for second entree is always lesser value of two entrees)

**Add On additional Side of salad \$8**

**Bread Basket 24 pcs \$45**

Don't Forget to view our artisan boards, finger foods, dessert and beverage options for your event!

Our Grazing Table set-up charge will be applied to proposals based on menu choices. We will require heating in your oven upon arrival of set-up.