

Spring & Summer Drop Off Trays

Chicken Selections - half tray \$90.00 full tray \$ 170.00

- Panzanella Grilled Chicken + Heirloom Tomatoes + Cucumbers + Red Onions + Capers + Basil + Parsley + Oregano + Grilled Bread + Red Wine Vinaigrette - df
- Mediterranean Salsa Verde Grilled Chicken + Jersey Peaches & Multi-Colored Toy Box Tomato Salsa - gf/df
- Balsamic Grilled Chicken - Grape Tomato + Sweet Red Onion + Fresh Basil Salsa + Balsamic Gastrique - gf/df
- Jerk Chicken + sweet potato puree + pickled pineapple pico de gallo - df
- Lemon Thyme Pan Roast Skin On Breast + Spring Vegetables - gf/df
- Sticky Lime & Coconut Chicken + Honey + Rhubarb & Cucumber Salsa - gf/df
- Chimichurri Grilled Chicken + Avocado & Grape Tomato Salsa - gf/df
- Summer Ratatouille Chicken + Zucchini + Yellow Squash + Eggplant + Red Onions + Blistered Grape Tomatoes + Garlic Confit - gf/df
- Cajun Grilled Chicken - Sweet Potato + Corn + Black Bean + Pineapple Salsa - gf/df

Fish Selections

- Grilled Miso-Soy Salmon + Thai Cucumber & Jalapeno Salsa + Brown Rice - Half Tray-\$120 Full Tray- \$230
 - Citrus Honey Ginger Cedar Plank Grilled Salmon + Avocado Salsa - gf/df- \$115/\$220
 - Grilled Spiced Red Snapper + Mango & Red Onion Salsa- \$155/\$310
 - Brazilian Adobo Spiced Tuna + Avocado & Jalapeno Salsa + Plantain Crisps - gf/df- \$245/\$480
 - Grilled Salmon + Summer Corn & Tomato Salad + Zucchini Ribbons + Za'atar Dressing - gf/df- \$115/\$220
 - Gulf Shrimp + Fregola + Grape Tomato + Baby Spinach + Kalamata + Lemon Dill - df- \$115/\$220
 - Seared Tuna + Citrus Gremolata + Tomato & Corn Salsa - gf/df \$245/ \$480
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Beef Selections

- Braised Boneless Beef Short-Ribs + carrots + parsnips + rutabaga + brussel sprouts + cipollini onions Half Tray- \$200 Full Tray- \$390
- Grilled Beef Tenderloin Medallions + wild mushroom ragout + chimichurri sauce - \$435
- Grilled Chipotle Flank Steak + chimichurri + grilled asparagus + tomato, corn & avocado salad - gf/df- \$285 Platter
- Braised Grass Fed Boneless Beef Short-Ribs + carrots + cipollini onions- \$200/\$390
- Wild Garlic & Herb Crust Beef Tenderloin + charred broccolini + grilled scallions + green sauce #5 - gf/df- \$440 Platter (5.5 LB. Average)

Pork Mains I half tray \$100 / full tray \$190

- Black Garlic-Thyme Roast Pork Tenderloin + swiss chard + bacon & onion jam
 - 7 Spice Rubbed Pork Tenderloin + tamarind bbq sauce
 - Rosemary Pork Tenderloin + balsamic pineapple compote
 - Burnt Orange & Maple Pork Tenderloin + brussel sprouts + dried cranberries + butternut squash + caramelized onions
 - Lemongrass, Garlic & Cilantro Marinated Pork Tenderloin + vietnamese peach relish - gf/df
 - Primavera Pork Tenderloin + zucchini + yellow pepper + asparagus + tomato + Pickled Red Onions + Balsamic + Oregano gf/df
 - Jerk Pork Tenderloin + pineapple & mango chutney
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Vegetarian & Vegan I Half tray \$70 Full Tray \$130

please inform us whether you would like vegetarian or vegan when placing your order

- Acorn Stuffed Squash + wild rice + butternut squash + brussel sprouts + thai red curry
 - Portobello Stuffed Mushroom + broccoli rabe + oven-dried tomatoes + garlic confit + parmigiano-reggiano
 - Lentil Falafel Cakes + root vegetables + chimichurri sauce
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Spring & Summer Pastas - half tray \$65 / full tray \$ 120

- Spring Orecchiette Pasta + Asparagus + Peas + Dill + Salt-Cured Egg Yolks
 - Trofie Pasta + Prosciutto + Peas + Garlic Confit + Truffle Butter + Parmigiano-Reggiano
 - Cavatelli Primavera - zucchini + yellow squash + asparagus + spinach + grape tomatoes + artichokes + lemon zest
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Spring & Summer Side Dishes

- Grilled Vegetable Platter - seasonal veggies + balsamic glaze - Half- \$70 Full- \$125
- Sauteed Vegetables - haricot verts + baby carrots + golden beets + caramelized onions - Half- \$70 Full- \$125
- Apricot Glazed Carrots & Parsnips - Half- \$70 Full- \$125
- Roasted Baby Carrots + chimichurri + almonds - Half- \$70 Full- \$125
- Fingerling Potatoes + vadouvan chickpeas + blistered greenhouse tomatoes Half- \$65 Full \$120
- Sea Salt & Rosemary Fingerling Potatoes Half \$60 Full- \$115
- Cheesy Polenta Cakes + wild mushroom ragout Half- \$70 Full- \$125