



SPRING SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 6 guests

INDIVIDUAL QUICHE AND SALAD 24.99

Selection of two quiche in a biscuit crust served with minted fruit salad and spinach salad with bacon.

Select up to two:

- Truffle and Leek
- Tomato and Spinach
- Bacon and Swiss

Served with

Seasonal sliced fruit

Bottled water

Starbucks coffee, decaffeinated and selection of teas

ADD-ONS

- LEMON BLUEBERRY HONEY PARFAIT 5.95
- ROASTED FINGERLING POTATOES WITH 6.
- SUNDRIED TOMATO AIOLI

Breakfast Hot Buffet

Priced per person, minimum 10 guests.

FARMHOUSE BREAKFAST 31.19

Gruyere and leek crustless quiche, chicken apple sausage, tarragon and roasted tomato fingerling potatoes with a garlic, lemon aioli.

Served with

Minted fruit salad

Bottled water

Starbucks coffee, decaffeinated and selection of teas

Continental Breakfast

Priced per person, minimum 6 guests

BREAKFAST TEA PARTY 25.

Assorted petite scones and oatmeal breakfast cookies, avocado, bacon and egg canape and minted fruit salad served with flavored hot tea and coffee service.

ADD-ONS

- ICED TEA BAR 8.
- LEMON BLUEBERRY HONEY PARFAIT 6.

FARMERS MARKET BRUNCH BOARD 27.

Mini scones, honey yogurt dip, strawberries, chicken apple sausage, tarragon egg salad, sliced cucumbers, fennel, herb crostini, cheddar cheese and jam.

ELEVATE YOUR BREAKFAST:

- BREAKFAST COOKIES 4.
- SMOKED SALMON PLATTER 10.
- TARRAGON AND ROASTED TOMATO FINGERLING POTATOES WITH LEMON, GARLIC AIOLI 6.
- LEMON BLUEBERRY HONEY PARFAIT 6.
- CHICKEN APPLE SAUSAGE 7.
- MINTED FRUIT SALAD 4.

Lunch Creations

Graze

Priced per person, minimum 6 guests.

CARVED FOCACCIA SANDWICHES 28.55
Pesto chicken club, chipotle ham and pepper jack cheese, and balsamic roasted vegetables on focaccia. Served with farfalle primavera salad, marinated olives and lemon bars.

ADD-ONS
MINTED FRUIT SALAD 4.
CHIPS 3.65

Boxed Lunches

Priced per person, minimum 6 guests.

ARTISAN SANDWICH BOX 28.55
Your choice of a seasonal sandwich. Served with chips, cookie and individual water.

Sandwich selections:
- Pesto chicken club on focaccia
- Balsamic roasted vegetable on focaccia

SPRING SALAD BOX 28.55
Your choice of a seasonal salad. Served with chips, cookie and individual water.

Salad selections:
- Iceberg wedge, crumbled blue, bacon, cherry tomatoes, and red onion
- Arugula strawberry salad with grilled chicken lemon vinaigrette, goat cheese and toasted almonds

ADD-ONS
FARFALLE PRIMAVERA PASTA SALAD 7.
MINTED FRUIT SALAD 4.

Lunch Buffets

Priced per person, minimum 10 guests.

DIY SWEET CHILI LETTUCE WRAP OR RICE BOWL 38.
Bibb lettuce and steamed brown rice served with marinated chicken, tofu, red onions, carrots, peppers, grilled zucchini, lime wedges, cucumbers, sweet chili sauce, and peanut sauce. Served with sweet and sour slaw and rice noodle salad with peanuts.

ADD-ONS
MINTED FRUIT SALAD 4.
VEGETABLE EGG ROLL 5.

SLIDERS 14.99
Caprese sliders with fresh mozzarella, tomato, basil, balsamic glazed and roasted pepper. Served with chips and giardiniera salad.

Choice of two:
- Grilled Chicken
- Grilled Filet
- Grilled Eggplant

ADD-ONS
MINTED FRUIT SALAD 4.
LEMON BLUEBERRY POUND CAKE PARFAIT 6.

ELEVATE YOUR LUNCH:

ICED TEA BAR 8.
Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.





Treat Yourself

Graze Snacks

Priced per person, minimum of 6.

AFTERNOON TEA BOARD 23.
Petite scones, lemon bars, deviled eggs, herb cheese bites, cucumbers, and strawberries, served with strawberry jam, honey and crostini.

ADD-ON
MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP 5.

FOOD WITH PURPOSE SNACKS 9.75
Individually packed sweet and savory snacks that are good for you and good for the planet. Served with canned sparkling water.

Select up to four:

- Baked Lay's (FIT)
- FSTG Multigrain (Functional)
- Terra Chips Potato Blues 1oz. (FIT)
- Uglier Sea Salt (Climate Friendly)
- CLIF Builders Bar (Replenish, Energy)
- RX Bar (Replenish, Energy)
- Kate's Real Food (Functional)
- Sahale Nuts (Functional)
- Solely Fruit Jerky (Climate Friendly, Functional, FIT)
- Over Easy Bars (Functional, Replenish, Energy, Climate Friendly)
- BOOMCHICKAPOP (Functional)
- Hippeas (Climate Friendly)
- Seapoint Edamame (Functional, Replenish)

Snack Boxes

MEZZE SNACK BOX 15.
Farfalle primavera pasta salad, marinated olives, red pepper hummus, cucumbers.

SPRING PROTEIN SNACK BOX 18.
Cubed pesto chicken, lemon dill hard-boiled eggs, red pepper hummus, and crudité.

Snacks & Desserts

CHOCOLATE CHUNK COOKIES 2.49

CRAN-APPLE SUNFLOWER BREAKFAST COOKIES 4.

DOUBLE CHOCOLATE BROWNIES 4.

LEMON BARS 4.

PETITE SCONES WITH JAM 3.

LEMON BLUEBERRY POUND CAKE PARFAIT 4.

MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP 5.

HERB CHEESE BITES WITH CROSTINI 2.

DEVILED EGGS 2.

ELEVATE YOUR SNACK:

ICED TEA BAR 8.
Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.



Seasonal Feature

Spring Meal

Priced per person, minimum of 10 guests.

SPRING HARVEST 38.

Herb and olive oil chicken breast, pesto orzo and seasonal roasted vegetables served with strawberry arugula salad, lemon bars and individual water.

ADD-ON 5.

**MINI SPRING VEGETABLES
& RED PEPPER HUMMUS**

Beverages

FRESH BREWED COFFEE SERVICE 4.65

Regular and decaf coffee, sugars and creamer.

INDIVIDUAL WATER 3.85

CANNED SPARKLING WATER 2.

INDIVIDUAL JUICE 3.

INDIVIDUAL SODA 2.5

ENERGY DRINK 3.5

ICED TEA BAR 8.

Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.

Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.





Catering Policies

HOW IT WORKS

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

LAST MINUTE ORDERS

We ask for a large-scale notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last-minute needs and we will make every effort to accommodate them.

DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

ADDITIONAL SERVICE

If you are hosting an important all-day event or a large-scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

CANCELLATIONS

Catering orders are made specifically for your meeting; therefore, cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.