



SPRING SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 8 guests.

INDIVIDUAL QUICHE AND SALAD

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

Select up to two:

- Florentine
- Asparagus and bacon
- Sausage and cheddar

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT
ROASTED FINGERLING POTATOES WITH SUNDRIED TOMATO AIOLI

Continental Breakfast

Priced per person, minimum 8 guests.

BREAKFAST TEA PARTY

Assorted petite scones and oatmeal breakfast cookies, maple sausage pigs in a blanket and minted fruit salad served with flavored hot tea and coffee service.

ADD-ONS

ICED TEA BAR

LEMON BLUEBERRY HONEY PARFAIT

FARMERS MARKET BRUNCH BOARD

Mini scones, honey yogurt dip, strawberries, maple sausage pigs in a blanket, dill egg salad, carrots, sliced cucumbers, everything seasoned crostini, cheddar cheese and jam.

ADD-ONS

SMOKED SALMON PLATTER

LEMON BLUEBERRY HONEY PARFAIT

Breakfast Buffet

Priced per person, minimum 6 guests.

FARMHOUSE BREAKFAST

Asparagus cheddar frittata, maple glazed sausage links, rosemary roasted mushrooms and sundried tomato fingerling potatoes.

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT
MINTED FRUIT SALAD

ELEVATE YOUR BREAKFAST:

BREAKFAST COOKIES

SMOKED SALMON PLATTER

ROASTED FINGERLING POTATOES WITH SUNDRIED TOMATO AIOLI

LEMON BLUEBERRY HONEY PARFAIT

MAPLE SAUSAGE PIGS IN A BLANKET

MINTED FRUIT SALAD

12.

4.
4.

13.

4.
3.

10.

8.
4.

12.

8.
4.

4.

8.

4.

4.

3.

3.

Lunch Creations

Graze

Priced per person, minimum 8 guests.

CARVED FOCACCIA SANDWICHES

Pesto chicken club, chipotle ham and pepper jack cheese, and balsamic roasted vegetables with mushrooms on focaccia. Served with pesto orzo salad, marinated olives and lemon bars.

ADD-ONS MINTED FRUIT SALAD CHIPS

Boxed Lunches

Priced per person, minimum 8 guests.

ARTISAN SANDWICH BOX

Your choice of a seasonal sandwich. Served with chips, cookie.

Sandwich selections:

- Pesto chicken club on focaccia
- Balsamic roasted vegetable and mushroom on focaccia

SPRING SALAD BOX

Your choice of a seasonal salad. Served with chips, cookie.

Salad selections:

- Tuscan kale Caesar
- Spinach strawberry salad with grilled chicken
- strawberry maple vinaigrette, goat cheese and pecans

ADD-ONS PESTO ORZO PASTA SALAD MINTED FRUIT SALAD

Lunch Buffets

Priced per person, minimum 8 guests.

DIY SWEET CHILI LETTUCE WRAP OR RICE BOWL 14.

Bibb lettuce and steamed brown rice served with marinated chicken, tofu, red onions, carrots, peppers, grilled zucchini, lime wedges, cashews, cucumbers, sweet chili sauce, and peanut sauce. Served with sweet and sour slaw and rice noodle salad with peanuts.

ADD-ONS MINTED FRUIT SALAD VEGETABLE EGG ROLL

BBQ SLIDERS

BBQ sliders with coleslaw, pickled red onions and jalapenos, dill pickles, and cheddar cheese. Served with BBQ chips and cucumber salad.

Choice of two:

- Pulled chicken
- Pulled pork
- BBQ portobello mushrooms

ADD-ONS MINTED FRUIT SALAD LEMON BLUEBERRY POUND CAKE PARFAIT

ELEVATE YOUR LUNCH:

ICED TEA BAR

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





Treat Yourself

Graze Snacks

Priced per person, minimum of 8.

AFTERNOON TEA BOARD 9.
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 3.

FOOD WITH PURPOSE SNACKS 8.
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 9.
Pesto orzo salad, marinated olives, red pepper hummus, cucumbers.

SPRING PROTEIN SNACK BOX 9.
Cubed pesto chicken, lemon dill hard-boiled eggs, red pepper hummus, and crudité.

Snacks & Desserts

CHOCOLATE CHUNK COOKIES 2.

CRAN-APPLE SUNFLOWER BREAKFAST COOKIES 4.

DOUBLE CHOCOLATE BROWNIES 4.

LEMON BARS 3.

PETITE SCONES WITH JAM 2.

LEMON BLUEBERRY POUND CAKE PARFAIT 4.

MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP 3.

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 8 guests.

SPRING HARVEST 14.
Herb and olive oil chicken breast, pesto orzo and seasonal roasted vegetables served with strawberry spinach salad, lemon bars and individual water.

ADD-ON
MINI SPRING VEGETABLES & RED PEPPER HUMMUS 3.

Beverages

FRESH BREWED COFFEE SERVICE 4.
regular and decaf coffee, sugars and creamer.

INDIVIDUAL WATER 2.

INDIVIDUAL WATER 3.
life / smart water

CANNED SPARKLING 2.
WATER 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.



