



SUMMER SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 8 guests.

SWEET & SAVORY STRUDELS 12.

Assorted sliced strudels including caprese egg white, western omelet with ham, and blueberry ricotta. Served with fresh, whole strawberries and honey yogurt dipping sauce.

Breakfast Graze

Priced per person, minimum 8 guests.

CROISSANT BREAKFAST BOARD 12.

Baked in-house croissants, dill egg salad, shaved ham, creamy honey Dijon sauce, sliced cucumbers, strawberries, assorted cheeses and jams.

B.Y.O. TROPICAL CHIA SEED PUDDING BOWL 12.5.

Guests can build their own chia seed pudding bowl with in-season tropical fruit, toasted coconut almond granola and honey. Served with baked in-house banana bread.

BEVERAGE ADD-ONS

FRESH BREWED COFFEE SERVICE FOR EIGHT 20.
regular, decaf, sugars and creamer

INDIVIDUALLY PACKAGED BEVERAGES

WATER	2.
WATER (PREMIUM OPTION)	3.
BUBLY SPARKLING WATER	2.
JUICE	3.
SODA	2.5
ENERGY DRINK	3.5

Hot Breakfast

Priced per person, minimum 8 guests.

PROTEIN-PACKED EGG BAKE 14.

Baked eggs with cottage cheese, crispy bacon, tomatoes and green onions. Served with roasted red bliss potatoes and arugula parmesan salad.

ADD ON

PLANT-BASED OR PORK SAUSAGE PATTIES

(2 per person) 3.

ELEVATE YOUR BREAKFAST:

TROPICAL FRUIT SALAD PLATTER	3.5
PETITE BLACKBERRY CHIA PUDDING PARFAIT	3.5
MANGO COCONUT VANILLA YOGURT PARFAIT	6./EA
WHOLE STRAWBERRIES WITH YOGURT DIPPING SAUCE (SERVES 12)	36.

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

BLOOD ORANGE PEACH MOJITO 5.	5.
San Pellegrino blood orange, peach syrup, fresh lime and mint	
HONEY VANILLA CITRUS FIZZ 5.	5.
San Pellegrino limonata, fresh lime, vanilla and honey syrup	



Lunch Creations

Graze

Priced per person, minimum 8 guests.

SUMMER PINWHEEL SANDWICH PLATTER 12.

Assorted petite pinwheel sandwiches including Mediterranean vegetable with feta and hummus and turkey with scallion bacon cream cheese. Served with caprese pasta salad and bakers chips.

ADD ON

GRILLED SUMMER VEGETABLE PLATTER 3. TROPICAL FRUIT SALAD 3.5

Boxed Lunches

Priced per person

SUMMER SANDWICH BOX 14.

Your choice of a seasonal sandwich and side served with chips and brownie.

Sandwich selections:

- Mediterranean Vegetable Hummus Wrap
- Tuscan Turkey

Side selections:

- Caprese Pasta Salad
- Fingerling Potato Salad

SUMMER SALAD BOX

Your choice of a seasonal salad, dressing, crackers, whole fruit and cookie.

Salad selections:

- Grilled Peach and Praline Bacon Salad
- Heirloom Tomato Caprese Salad

ADD ON

HERBED GRILLED CHICKEN 4.

Lunch Buffets

Priced per person, minimum 8 guests.

SUMMER GRILLING 16.

Celebrate summer with grilled pineapple barbecue chicken breast, in-season grilled vegetables, fingerling potato salad and watermelon feta salad. Served with individual blackberry chia pudding parfaits.

Fire-braised flank steak with summer corn relish +6.
Grilled Shrimp +4.5

TROPICAL SUMMER 16.

Enjoy authentic island favorites including spicy jerk pork and chicken, coconut rice and peas and mango slaw . Served with plantains and coconut cream cake.

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

BLOOD ORANGE PEACH MOJITO 5.

San Pellegrino blood orange, peach syrup, fresh lime and mint

15. HONEY VANILLA CITRUS FIZZ 5.

San Pellegrino limonata, fresh lime, vanilla and honey syrup



Treat Yourself

Graze Snacks

Priced per person, minimum of 8.

BRUSCHETTA BOARD

8.

Balsamic roasted tomatoes, olive tapenade, pesto, marinated mozzarella, goat cheese, prosciutto and crostini.

B.Y.O. SNACKLE BOX

10.

Guests can build their own snackle box with assorted sweet and sour candy, savory snack and trail mixes, dried fruit and chocolate-covered nuts.

BEVERAGES

FRESH BREWED COFFEE SERVICE FOR EIGHT

20.

Regular, decaf, sugars and creamer

INDIVIDUALLY PACKAGED BEVERAGES

WATER

2.5

WATER (PREMIUM OPTION)

3.

BUBLY SPARKLING WATER

2.

JUICE

3.

SODA

2.5

ICED TEA or ICED SWEET TEA

3.

LEMONADE

2.5

ENERGY DRINK

4.5

Snacks & Desserts

Priced per person, minimum of 8 guests unless specified.

CAPRESE SKEWERS WITH PESTO

3.5/EA

PETITE BLACKBERRY CHIA PUDDING PARFAIT

3.5/EA

MANGO COCONUT VANILLA YOGURT PARFAIT

6. / EA

COCONUT CREAM CAKE WITH MANGO

5. / EA

TROPICAL FRUIT PLATTER

3.5

GRILLED SUMMER VEGETABLE PLATTER

3.

ASSORTED MINI COOKIE PLATTER (SERVES 12)

13.

WHOLE STRAWBERRIES WITH YOGURT DIPPING SAUCE (SERVES 12)

36.

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

BLOOD ORANGE PEACH MOJITO

5.

San Pellegrino blood orange, peach syrup, fresh lime and mint

HONEY VANILLA CITRUS FIZZ

5.

San Pellegrino limonata, fresh lime, vanilla and honey syrup



Seasonal Feature

Summer Meal

Priced per person, minimum of 8 guests.

STRAWBERRY ALMOND POPPYSEED SALAD WITH GRILLED CHICKEN

14.

Fresh romaine lettuce with strawberries, toasted almonds, mandarin oranges, grilled chicken breast and farfalle pasta with a creamy poppyseed dressing. Served with French baguette, seasonal Bubly and chocolate chunk cookie.

MOCKTAIL ENHANCEMENT

Priced per person, minimum 8 guests.

BLOOD ORANGE PEACH MOJITO

5.

San Pellegrino blood orange, peach syrup, fresh lime and mint

HONEY VANILLA CITRUS FIZZ

5.

San Pellegrino limonata, fresh lime, vanilla and honey syrup

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.

