



Meeting Madness

Served on/with disposables

Delivery & Drop-off service

Not available weekends

Orders must be placed a minimum of three business days prior to delivery day

Fresh, organic & artistic cuisine





Meeting Madness

Breakfast

Cinco de Mayo

Breakfast Burrito with Egg, Chorizo, Queso, Forked Avocado & Tomatillo Salsa

Happy Hash Blue Potato & Black Bean Hash

Hippy Sunrise

House Granola Oatmeal, Coconut, Nuts & Dried Fruits with Honey Blossom Yogurt Creme

L'Citrus Basil marinated Grapefruit & Orange Salad

Continental Carnival

The Scramble Free Range Eggs Scrambled to Perfection with a Hint of Provolone

Hash-brown-Hash Crispy fried Hashbrowns with laced with Cheddar, Bacon & Onion

Coffeecake Freshly baked Morning Bread with Almond, Cinnamon & Walnuts

Vermont Winter

Belgian Waffle Vermont Wild Blueberries & Grade A Maple Syrup with Chantilly Crème

Just Bacon Crispy Applewood Smoked Bacon by the Bounty

Italian Mornin

Eggs Michelangelo Fried Eggs, Béarnaise, Heirloom Tomato, Basil, Grilled Ciabatta

Patty-Patty Ground Turkey-Fennel Sausage Patties

Innocent Risings

Angletoast Angel Food Cake French Toast, Frangelico Caramel, Cherries & Almonds

Sausage de Pollo Chicken-n-Apple Sausage

\$14 pp

Based on a minimum of 25 of same item

Enhancements

Organic Coffee & Tea Service with Accoutrement 4.25pp

Refreshing Cucumber or Lemongrass infused Spring Water & Iced Tea 3.50pp

Soda Fountain Hansen Soda, Coke, Diet Coke, Sprite 3.00pp

Fresh & Seasonal Fruit Bowl 2.75pp

Mediterranean Crudités Hummus, Taziki, Cucumber, Dolmas, Heirloom Carrot, Pita 6.00pp

Cheeseboard Hand Crafted Cheeses, Artisan Meats, Crostini, Fresh Grapes 7.00pp

ChileCo Trailmix loaded with Roasted Nuts, Chocolate Chunks, Raisins & Apricot 5.00pp

Go Nuts Smoked Almonds, Brazil Nuts & Cashews 6.00pp

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On the Lighter Side

Babylon Gardens

Spiced Lamb Kabobs with Minted Yogurt & Pickled Cucumber
Fresh Tabbouli, Baba Ghanoush & Our Signature Hummus with Pita
Greek Salad with Black Olive, Red Bell Pepper, Feta Cheese & Lemon Vinaigrette
Mediterranean Petite Pastry & Baklava

Casual Comfort

Ruebenesque Free Range Turkey Panini with Swiss, House Kraut, Lemon Ciabatta
Philly Melt Peppered Tri-tip, Aged Provolone, Caramelized Onion & Bell Pepper
Garden Salad with Basil, Cherry Tomato, Cucumber & Tarragon-Balsamic Dressing
Salt & Sugar Kettle Potato Chips & Artisan Cookies

Mami Santa

Arroz con Pollo You haven't tasted anything like this before – Costa Rican Original
Tamales Vegetarian Calabanza or Braised Pork with Mole Poblano
Cucumber Ensalata with Fresh Tomatoes & Mexican Lime Vinaigrette
Conzumel Vanilla Bean Flan with Caramelized Banana & Cajeta Sauce

Americana

½ Pound Build your Own Brandt Beef Burger with all the Fixins
Old School Steak Fries seasoned the Smoke Spice & served with Karma Ketchup
Iceberg Wedge of Lettuce, Walnut, Tomato, Onion, Maytag Blue Cheese Dressing
The Brownie Triple Chocolate Brownies, JD. Caramel, Toasted Pecan

California Chic

Curried Chicken Croissant with Dried Apricot, Almond, Grapes, Celery & Lemon Aioli
Smoked Bluefin Tuna Salad Sandwich on Lemon Pugliese with Wasabi Aioli
Bistro Salad of Fried Egg, Frisee, Rollingstone Chevre, Hazelnut, Sherry Vinaigrette
Lemon-Lavender Bars with Pistachio Praline Crust

Mahalo Menu

Island Fever Kahlua braised Pork with Caramelized Maui Onion on Hawaiian Bun
Coconut crusted Opah served with Mango Coulis & Gingerized Rice
Nouveau Blue Potato Salad with Curry, Cilantro, Red Onion & lots of Celery
Homestyle Pineapple Right-side-Up Cake with Pure Cane Sugar

\$22 pp

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Fortune 100 Entrees

Cubana Vida

- Curried Blue Potato** Empanadas with Roasted Red Bell Pepper Sofrito
- Cuban Paella** with Free Range Chicken, Langoustine, Green Lip Mussels, Scallops
- Wild Rocket Salad** with Oil cured Olive, Artichoke & Smoked Tomato-Shallot Dressing
- Crème Bouquet** Orange Blossom-Cardamom infused Crème Brulee

China Box

- Wok'd Up** Organic Stir-fry with Cashews, Bok Choy, Tangerine Chicken, Snow Pea
- 5-Spiced** Braised Pork & Vegetable Eggroll with Pasilla Chile-Plum Sauce
- Re-fried** Burmese Red Rice with Shrimp, Egg, Scallion, Soy & Sesame Oil
- Dim Sum Sweet** Fresh Litchi's, Chocolate dipped Candied Ginger & Almond Cookies

Cucina Verto +3pp

- Antipasti** Marinated then Grilled Garden Vegetables, Artisan Olives, Italian Cheeses
- Caesar** Hearts of Romaine, Seared Treviso, Herbed Crouton, Basil, Spiked Caesar Dressing
- Porcini Pillows** Browned Butter Sauce, Organic Arugula, Oil cured Olives, Artichoke Hearts
- The Meatball** Italian Roma-Fennel Sauce, Assenti Pasta, Big & Bold Meatballs, Parmigiano
- Tiramisu** Mascarpone Chantilly Cream, Frangelico, Espresso laced Genoise, Lady Fingers

Thai Time

- Panang** Red Coconut Curry with Shrimp, Lemongrass, Kefir Lime, Basil, Thai Eggplant
- Spring Roll** Smoked Turkey, Thai Basil, Scallion & Pasilla Chile Plum Sauce
- Bangkok Salad** Napa, Mango, Mint, Cilantro, Scallion & Tahini-Soy Dressing
- Sticky Fingers** Coconut-n-Mango Sticky Rice with Cardamom Infusion

Bayou Bold +3pp

- Gumbo** Roasted Chicken, Okra, Trinity, Andouille Sausage, File & big dash of Passion
- Blackened Catfish** encrusted with Pecan & Creole Dijon Bechamel
- Dirty Rice** Red Beans & Rice laced with Tasso & the Spirit of the Bayou
- Organic Greens** Crispy Fried Shallot, Currant, Pecan & Blackberry-Wild Sage Dressing
- Monkeybread** Banana Chocolate Chunk Bread Pudding with Bourbon Caramel

Southern Comfort

- Smokin' &** Grilled Texas Beef Short-ribs slathered in BBQ Sauce
- Triple Mac-n-Cheese** need we Say More?
- Cobb Salad** of Gulf Prawn, Charred Corn, Cilantro & Roasted Poblano-Buttermilk Dressing
- Just Peachy** Boysenberry-Peach-Saffron Cobbler with Kick-ass Oatmeal Cookie Topping

\$29 pp

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