

E V E N T S

Pricing Seasonal items are subject to change

\$25 per person Pick (3) items in total from the small plates, salads & flatbreads section

\$30 per person Pick (2) items in total from the small plates, salads & flatbreads section, pick (2) items from the mains section

+ **\$5 per person** Each additional item selection (Ask us about split portion options)

Small Plates

Crudit  & Whipped Feta Board Rainbow cauliflower, bell pepper, watermelon radish, carrots, whipped feta (VG/VA/GF)

Vegan Buffalo Cauliflower Served with vegan ranch (V/GF)

Boneless Wings Your choice of sauce: Buffalo, BBQ or plain. Served with ranch (GF)

Maple Chipotle BBQ Meatballs Beef & chicken meatballs, green onions

Lemongrass Potstickers Your choice: Vegan vegetable or chicken. Served with sesame ginger & yum yum (VA)

Pierogies Caramelized onions, Parmesan, roasted garlic aioli (VG)

Flatbreads

Cheese Red sauce, provolone-mozzarella, Parmesan, oregano (VG/VA/GFA)

Classic Caprese Red sauce, buffalo mozzarella, sliced tomatoes, balsamic drizzle (VG/VA/GFA)

Truffle Mushroom White truffle butter, provolone-mozzarella, roasted mushrooms & shallots, Parmesan, parsley (VG/VA/GFA)

Pepperoni Red sauce, provolone-mozzarella, Parmesan, oregano (GFA)

Apple Crisp (Seasonal) White sauce, provolone-mozzarella, prosciutto, sage, apples, blue cheese, toasted pecans (VGA/VA/GFA)

Hot Italian (Seasonal) Red sauce, provolone-mozzarella, capicola, pepperoni, ricotta, Parmesan, hot honey, oregano (GFA)

Short Rib & Caramelized Onion (Seasonal) White sauce, provolone-mozzarella, caramelized onion, Parmesan,

goat cheese, balsamic (GFA/VGA/VA)

Salads Add ons: chicken + 5, salmon, shrimp, steak + 6, bacon + 1 per person

Garden Chopped romaine, tomatoes, carrots, onions, cucumber (VG/GF/VA)

Your choice of cheese: Goat, Cheddar, Parmesan, Blue Cheese

Your choice of dressing: Ranch, Balsamic, Caesar, Strawberry-Mint Vinaigrette (seasonal), Lemon-Basil Vinaigrette (seasonal)

Caesar Chopped romaine, Caesar dressing, herbed croutons, Parmesan (VG/GFA)

Chopped Wedge Chopped iceberg, ranch, blue cheese crumbles, bacon lardons, red onions, cherry tomatoes,

watermelon radish, Parmesan (VGA/VA/GF)

Harvest Salad Shaved Brussels sprouts, baby kale, apples, toasted pecans, squash, goat cheese, dried cranberries,

watermelon radish, maple-balsamic vinaigrette (VGA/VA/GF)

Mains Add ons: chicken + 5, salmon, shrimp, steak + 6, bacon + 1 per person

Gnocchi Your choice: Roasted red pepper sauce or white wine cream sauce (VG/VA)

Three Cheese Mac Penne pasta, cheddar, Gruyere, panko, green onions (VG/VA)

Mushroom Risotto Roasted mushrooms & shallots, cream, white wine, Parmesan (VG/GF)

Sticky Rice Bowl Sushi rice, vegetable medley, avocado, daikon slaw, sesame ginger glaze, yum yum sauce, sesame seed (V/GF)

Spicy Peanut Noodle Bowl (Seasonal) Miracle Noodles, broccoli, cabbage, carrots, peppers, onions, zucchini,

snap peas, spicy peanut sauce, spiced almonds, kimchi slaw, cilantro, sesame seeds, green onions (V/GF)

Harvest Vegetables (Seasonal) Brussels sprouts, roasted squash, parsnips, shallots, goat cheese,

toasted pecans, dried cranberries (GF/VG)

GF-GLUTEN FREE / GFA-GLUTEN FREE AVAILABLE / VG-VEGETARIAN / VGA-VEGETARIAN AVAILABLE
V-VEGAN / VA-VEGAN AVAILABLE

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS"

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\$30 per person Taco Bar

\$30 per person Pick (4) items from the Brunch section

+ **\$5 per person** Each additional item selection (Ask us about split portion options)

+ **\$5 per person** Desserts pick (2) comes with Coffee Bar

Taco Bar **Please note all tacos use flour tortillas unless otherwise requested. Gluten free options available**

Chips & salsa served with all Taco Bar options.

Included toppings: Shredded cheddar, sour cream, shredded lettuce, charred corn, avocado-mango guacamole

Choose (2) proteins : (1) Adobo Chili Lime Impossible Vegan Crumbles (2) Agave Lime Grilled Chicken Breast

(3) Adobo Lime Shredded Short Rib (4) Agave Lime Shrimp

Dessert

Mini Cheesecakes Served assorted: plain, raspberry, chocolate, coffee

Baby Brownies Served assorted: blondie, zebra, coffee, lemon, double chocolate, raspberry-cream cheese

Cake Pops Served assorted: carrot, coffee, lemon, double chocolate

Branch

Cheese & Fruit Trays Brie, aged white cheddar, strawberries, blueberries, raspberries, pineapple (VG/VGA)

Breakfast Flatbread White sauce, cheddar, turkey sausage, fried egg, roasted peppers & onions (VG/VA/GFA)

Fritta Spinach, roasted mushrooms & shallots, goat cheese (VG)

Shrimp & Grits Bell pepper & onions, cheddar grits (GF)

Build Your Own Avocado Toast Tomato, pickled red onions, bacon lardons, goat cheese (VGA/VA)

Belgian Waffle Bar Maple syrup, fresh berries, powdered sugar (VG)

Breakfast Meats Turkey sausage or bacon (GF)

Shredded Hashbrowns Bell pepper, onions (V/GF)

Scrambled Eggs Herbs (VG/GF)

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