

JEWELL

EVENTS · CATERING

JEWELL TO GO - CATERING MENU





DROP OFF CATERING

For over fifty years we have been serving the corporate, philanthropic, social, and arts communities of Chicago. Jewell Events Catering is the premier caterer for creative, cutting edge cuisine and seamless execution.

Jewell To Go delivers fresh and delicious meals, snacks, and platters to your office. We offer a wide variety of creative and tasty breakfasts, salads, sandwiches, convenient box lunches, and delicious hot buffets.

CONNECT WITH US

To learn more about Jewell Events Catering please visit us online at www.georgejewell.com, email us at jewelltogo@georgejewell.com, or call at 312.829.8646

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Follow Jewell Events Catering on Facebook, Instagram, Twitter and Pinterest to stay updated on exclusive updates, invites, and discounts!

CHEF NOTES

"If you are into sweet, spicy and savory, you have to try the new Spicy Sausage Croissant breakfast sandwich!"

PAGE 5

"Want to be the chef and design your own lunch? check out our Pick Your Protein Salads and Bowls and craft the perfect healthy option."

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"We have buffets for days! If a themed lunch is what you need, we have you covered. Check out our Oak Street Buffet with delicious and healthy meal time choices."

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"If you are looking for the most raved about executive lunch option, our Bento Boxes are the best solution for a delicious personalized experience."

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The perfect parfait.

15 PERSON MINIMUM ORDER OF 5 PER ITEM



Yogurt Parfait

Greek Yogurt, Granola, Berries, Honey

Breakfast

cold

Yogurt Parfait

Vanilla Yogurt, Granola, Berries, Honey \$5.50

NEW Overnight Oats

Oats, Coconut Milk, Chia Seeds, Berries \$6.50

Fresh Seasonal Fruit

Sliced Seasonal Fruit Cup \$5.00

Sliced Seasonal Fruit Platter \$55

Platter serves 10 people

Assorted Bagels

Assorted Sliced Bagels with Plain, Vegetable and Chive Cream Cheese, Butter and Jam
\$4.00 pp - \$48 / Dozen

Fresh Pastries

Assorted Filled Croissants, Scones, Danish, Muffins \$4.50 pp - \$54 / Dozen
GF Available - Additional \$2.50

Baked Breakfast Breads

Choice of Banana, Blueberry Almond, Cinnamon Apple, Vanilla or Chocolate Chip
\$30.00 / Loaf

NEW Savory Filled Croissants

- Baby Spinach, Crumbled Feta \$5.75
- Country Ham, Swiss Cheese \$5.75

Continental Buffet



Assorted Bagel or Pastry, Whipped Cream Cheese, Jam, Yogurt Parfait, Fruit Skewers
\$16.75 pp

hot

Old Fashioned Oatmeal

Oatmeal, Brown Sugar, Dried Cranberries
\$6.50

Individual Baked Quiche

- Spinach, Onion, Feta \$5.75 
- Tomato, Basil, Parmesan \$5.75 
- Bacon, Caramelized Onions, Swiss \$5.75
- Chicken, Sun-Dried Tomato, Asiago \$5.75

breakfast buffet

Classic Farmers Buffet

Scrambled Eggs, Bacon, Sausage Links, Roasted Potatoes, Seasonal Fruit \$15.75 pp

NYC Jewish Deli Buffet

Assorted Bagels, Rye Bread, Assorted Cream Cheeses, Gravlox, Capers, Tomatoes, Fresh Dill, Olives, Assorted Dried Fruits, Babka, Black & White Deli Cookie \$25.25 pp

Quiche Buffet

Your Choice of Individual Baked Quiche and Seasonal Fruit \$10.75 pp

NEW Signature Pancake Buffet

Buttermilk Pancakes, Butter, Maple Syrup, Scrambled Eggs, Honey Smoked Bacon, Sausage, Seasonal Fruit \$20.75 pp

French Toast Buffet

Brioche Vanilla French Toast, Butter, Syrup Scrambled Eggs, Bacon, Sausage, Seasonal Fruit \$20.75 pp

bento box

Classic Breakfast Box - Choice of Sandwich or Burrito, Breakfast Potatoes, Seasonal Sliced Fruit and Mini Pastry - \$17.75

Bacon, Egg & Cheese

Scrambled Eggs, Bacon, Cheddar Cheese

Sausage, Egg & Cheese

Scrambled Eggs, Sausage, Cheddar Cheese

Turkey Sausage, Egg and Cheese

Scrambled Eggs, Turkey Sausage, Cheddar Cheese

Roasted Vegetables

Scrambled Eggs, Roasted Vegetables, Avocado Crema, White Cheddar Cheese

NEW Spicy Sausage Croissant

Scrambled Eggs, Turkey Sausage, Red Pepper Jelly, Pepper-Jack Cheese

Plant-Based Sausage, Egg and Cheese

Scrambled Eggs, Plant-Based Sausage, Cheddar Cheese

a la carte

Breakfast Sides

Egg Scrambled (2) \$3.25 pp

Hard Boiled Eggs (2) \$2.00 pp

Crispy Potatoes \$4.00 pp

Honey Smoked Bacon (2) \$4.50 pp

Pork Sausage Links (2) \$4.50 pp

Chicken Sausage Links (2) \$4.50 pp

Buttermilk Biscuit (Butter / Jam) \$2.50 pp

English Muffin with Butter / Jam \$2.50 pp

Multi-Grain Toast with Butter / Jam \$2.50 pp

Whole Seasonal Hand Fruit \$3.00 pp

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Some items may require reheating.

*Wrapped up
with love.*



15 PERSON MINIMUM ORDER OF 5 PER ITEM

Chicken Caesar Wrap

Grilled Chicken Breast, Parmesan Cheese, Romaine,
Tomato, House-Made Croutons, Caesar Dressing, Tortilla

Sandwiches & Wraps

Classic Sandwich & Wrap Box - Choice of Sandwich or Wrap, Chips and Fresh Baked Cookie - \$16.75 add Pasta Salad \$18.75 -
Make it Gluten Free +3.00

sandwiches

Oven Roasted Turkey

Roasted Turkey, Smoked Bacon, Fresh Mozzarella, Tomato, Baby Spinach, Avocado Aioli, Multi-Grain Bread

Taylor Street Italian

Genoa Salami, Tavern Ham, Italian Meats, Provolone Cheese, Lettuce, Banana Peppers, Sun Dried Tomato Aioli, Focaccia Roll

Tavern Ham & Cheese

Smoked Ham, Provolone Cheese, Lettuce, Baby Spinach, Cucumbers, Red Onions, Sun Dried Tomato Aioli, Multi-Grain Bread

NEW Chicken Salad Sandwich

Housemade Chicken Salad, Sliced Grapes, Celery, Dried Cranberries, Pecans, Multi-Grain Bread

Crosstown Roast Beef

Angus Roast Beef, Provolone Cheese, Lettuce, Red Onions, Whipped Horseradish, Pretzel Roll

NEW Grilled Chicken Pesto

Grilled Chicken, Mozzarella, Tomatoes, Baby Spinach, Housemade Pesto, Ciabatta Roll

NEW Chi-Town Reuben

Pastrami, Thousand Island Dressing, Coleslaw, Neon Relish, Rye Bread

Michigan Avenue Caprese

Tomatoes, Fresh Mozzarella, Arugula, Avocado Aioli, Balsamic Vinegar, Focaccia Roll

NEW Chicago Chopped Steak

Chopped Bistro Steak, Provolone Cheese, Arugula, Lettuce, Garlic Aioli, Focaccia Roll

Loaded Veggie

Tomatoes, Cucumbers, Spinach, Bell Peppers, Red Onions, Basil Pesto, Dill Havarti Cheese, Mayonnaise, Multi-Grain Bread

NEW Halsted Street Mediterranean

Grilled Chicken, Feta Cheese, Hummus, Roasted Red Peppers, Cucumbers, Focaccia Roll

wraps

Chicken Caesar Wrap

Grilled Chicken Breast, Parmesan Cheese, Romaine, Tomato, House-Made Croutons, Caesar Dressing, Tortilla

NEW Stockyards Steak Wrap

Chopped Bistro Steak, Lettuce, Grilled Corn, Black Beans, Bell Pepper, Cilantro, Chipotle Mayonnaise, Tortilla

Gold Coast Turkey Wrap

Roasted Turkey, Arugula, Thin Sliced Bosc Pear, Citrus Gherkin Aioli, Truffle Scented Asiago, Tortilla

Southwest Quinoa Wrap

Quinoa, Black Beans, Corn, Bell Peppers, Red Onions, Lettuce, Cilantro, Chile-Lime Vinaigrette, Avocado Spread, Tortilla

Pilsen Grilled Chicken Wrap

Grilled Chicken Breast, Cabbage Slaw, Honey-Jalapeño Aioli, Tortilla

Tuna Salad Wrap

Housemade Tuna Salad, Sliced Cucumber, Red Vinegar, Tortilla

Make it a Buffet

*Choice of 5 Sandwiches or Wraps
Chips, Sliced Fruit and Fresh Cookie*

\$18.75pp

Chef's Choice Platter \$17.75

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poultry, seafood, shellfish or eggs may
increase your risk of foodborne illnesses.
Some items may require reheating.*

*Healthy choices.
Homemade soups.*

15 PERSON MINIMUM ORDER OF 5 PER ITEM



Salads & Specialty Salads

Classic Salad Box Lunch - Choice of Salad, Fresh Roll, Seasonal Sliced Fruit Cup, Fresh Baked Cookie - \$18.75

salads

NEW Green City Salad GF V VG

Spinach, Kale, Chickpeas, Roasted Sweet Potatoes, Carrots, Broccoli, Shredded Cabbage, Almonds, Green Goddess Dressing

Caesar Salad V

Romaine, Grated Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing

Greek Salad GF V

Romaine, Feta Cheese, Cucumbers, Red Onions, Greek Olives, Lemon-Herb Vinaigrette

NEW Healthy Harvest GF V

Goat Cheese, Arugula, Roasted Sweet Potatoes, Sliced Apples, Almonds, Wild Rice, Balsamic Vinaigrette

Vegetarian Cobb GF V

Bleu Cheese, Tuscan Greens, Hard Boiled Egg, Avocado, Peppercorn Dressing

George's Chopped V

Romaine, Gorgonzola Cheese, Red Cabbage, Green Onion, Ditalini Pasta, Sweet Balsamic Vinaigrette

Oak Street Berry GF V

Gourmet Greens, Chevre Goat Cheese, Strawberries, Blueberries, Blueberry Vinaigrette

Kale Super-food GF V VG

Kale, Carrots, Red Onions, Dried Cranberries, Edamame, Pumpkin Seeds, Lime Vinaigrette

NEW Windy City Waldorf GF V

Arugula, Spinach, Sliced Apples, Celery, Grapes, Candied Pecans, House Waldorf Dressing

Mandarin Crunch V VG

Romaine, Napa Cabbage, Mandarin Oranges, Almonds, Carrots, Scallions, Crispy Won Ton Noodles, Sesame Ginger Dressing

Pick your Protein

*All Jewell Salads are vegetarian
Add any protein to your salad!*

Grilled Protein

Chicken +\$3.50 | Steak +\$5.50
Tofu +\$3.50 | Salmon +\$4.50

specialty salads

Carottes Râpées

Old World French Shredded Carrot Salad, Parsley, Cumin, Honey Dressing
Serves 10 people\$40.00

Millet Mélange

Millet Grain, Coriander Roasted Cauliflower, Mint, Watermelon Radish, Dried Tart Cherries, Lemon Crushed Red Pepper Vinaigrette
Serves 10 people\$55.00

Farro Fare

Farro Grain, Sesame Seed Roasted Zucchini, Thai Basil, Orange Zest, Shredded Napa Cabbage, Pistachios, Five Spice Apple Cider Vinegar Dressing
Serves 10 people\$55.00

'Oeuf's Mayonnaise' Salad

Hard Boiled Eggs, Chives, Dill, Dijon Mustard, Mayonnaise
Serves 10 people\$45.00

Jewell's Gemstone Potato Salad

Red Potato, Sweet Potato, Sweet Pickles and Pink Peppercorn, Mayonnaise
Serves 10 people\$45.00



*Design a lunch
worth savoring.*

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Protein Bowls & Soups

Protein Bowl Lunch - Choice of Bowl, Roll and Fresh Baked Cookie
Create a bowl with Cauliflower Rice or Quinoa - Add \$1.50

protein bowls

Habanero & Honey Bowl GF V

Honey and Habanero Grilled Protein, Brown Rice, Zucchini, Avocado Crema, Carrot Threads \$14.25

Mediterranean Skewer GF V

Marinated Skewers, Brown Rice, Cucumbers, Tomatoes, Lemon Crema, Crumbled Feta, Hummus \$15.25

Chimichurri Bowl GF V

Chimichurri Protein, Brown Rice, Avocado Crema, Chopped Spinach, Pepper Medley \$14.25

NEW Pilsen Protein Bowl GF V

Seasoned Protein, Brown Rice, Black Beans, Tomatoes, Peppers, Fresh Cilantro and Creamy Lime Yogurt Sauce \$15.25

Buffalo Bowl GF V

Spicy Buffalo Protein, Brown Rice, Roasted Broccoli, Carrot Threads, Avocado Crema \$14.25

Sweet Pea Tahini GF V VG

Sweet Potato, Sugar Snap Peas, Chickpea, Brown Rice, Arugula, Broccoli, Tahini \$15.25

NEW Teriyaki Bowl GF V

Teriyaki Grilled Protein, Brown Rice, Roasted Broccoli, Carrot Threads, Red Cabbage, Avocado Crema \$14.25

Southwest Sunrise Bowl GF V

Grilled Protein, Brown Rice, Cherry Tomatoes, Scallions, Black Beans, Red Onions, Roasted Corn, Avocado Crema, Cilantro \$15.25

Pick your Protein

*All Jewell Bowls are vegetarian
Add any protein to your bowl!*

Grilled Protein

Chicken +\$3.50 | Steak +\$5.50
Tofu +\$3.50 | Salmon +\$4.50

soups

Chicken Noodle Soup

Served with Crackers

10-15 people\$30.00

Potato Leek V VG

Served with Crackers

10-15 people\$28.00

**Can be served cold*

NEW Carrot Ginger V VG DF

Served with Crackers

10-15 people\$30.00

**Can be served cold*

NEW Zucchini & Fennel V VG DF

Served with Crackers

10-15 people\$30.00

Chili

Choice of Beef, Turkey, Vegetable Chili

Served with Shredded Cheese, Tortilla Strips,

Diced Onion, Sour Cream and Crackers

Beef / Turkey 10-15 people\$35.00

Vegetable\$30.00

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*Food is always better
with friends!*

15 PERSON MINIMUM ORDER OF 5 PER ITEM



Oak Street Buffet

Grilled Chicken Breast, Steamed Vegetables

Buffets & Stations

Choice of **TWO** Entrees from each category - includes salad and listed themed sides

Caspian Sea

Served with Cucumber Yogurt, Saffron Barberry Rice and Pita Bread \$27.50
All marinated in a Persian saffron yogurt

Chicken Kababs **GF**

Grilled Chicken Kababs, Saffron, Mint, Parsley, Sumac

Steak Kababs **GF**

Grilled Steak Kababs, Saffron, Mint, Parsley, Sumac

Vegetable Kababs **GF V VG**

Grilled Vegetable Kababs, Saffron, Mint, Parsley, Sumac

Taylor Street

Served with Caesar Salad, Penne Pasta and Garlic Bread Stick \$25.50

Tuscan Pasta

Italian Sausage with Peppers, Onions and Spinach in a Creamy Marinara Sauce

Meat or Vegetarian Lasagna

Layers of Pasta and Cheese with Marinara Sauce

Chicken or Eggplant Parmesan

Breaded Chicken Breast or Eggplant topped with Fresh Mozzarella Cheese, Penne Pasta Tossed in a House Made Marinara

Pilsen

Served with Chipotle Jicama Slaw, Spanish Rice, Tortilla Chips, Salsa and Flour Tortillas \$25.50

Authentic Fajitas

Grilled Chicken, Peppers and Onions, Sour Cream, Pico De Gallo and Guacamole

Street Tacos

Shredded Chicken or Ground Beef with Cheddar Cheese, Lettuce, Tomatoes, Pico de Gallo, Sour Cream and Guacamole

Grilled Quesadillas

Grilled Poblano Pepper and Chihuahua Cheese and Chicken, Onions and Pepper Jack Cheese

Chicago Style

Served with George's Chopped Salad, Parmesan Pub Chips and Pasta Salad \$25.50

Hot Dog Bar

Vienna Beef Hot Dogs, Poppy Seed Buns, served with all Chicago Dog Toppings

Burger Bar

Beef Burgers or Bean Burger, Cheddar Cheese, Monterey Jack Cheese, Pickles, Lettuce, Tomatoes

BBQ Chicken **GF**

Grilled Chicken Breast and Thighs Tossed in Sweet BBQ Sauce

Flatbread

Served with Caesar Salad \$25.50

Margherita **V**

Roasted Tomatoes, Buffalo Mozzarella, Fresh Basil and Extra Virgin Olive Oil

Roasted Vegetable **V**

Sun-dried Tomatoes, Yellow Peppers, Zucchini, Red Onions, Portobello, Rosemary, Ricotta, Mozzarella, Parmesan

Spicy Italian

Farm Fresh Spicy Italian Sausage, Sautéed Fennel Flatbread with Arugula and Mozzarella

Oak Street

Served with Green City Salad, Steamed Vegetables and Brown Rice \$25.50

Grilled Salmon **GF**

Lemon Citrus Grilled Salmon with Dill Glaze

Vegetable Stack **V GF**

Stack of Vegetables with of Roasted Tomato, Zucchini, Peppers and Eggplant Tower

Grilled Chicken **GF**

Grilled Chicken Breast, Fresh Lemon and Herbs

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*Elevate your
lunch.*

15 PERSON MINIMUM ORDER OF 5 PER ITEM



Bento Boxes

Executive Bento Box Lunch - Includes Chef Selected Starch Side, Vegetable Side and Delicious Sweet Bite - Make Entire Box Gluten Free +3.00

vegetarian bentos

\$20.95 per box

Arugula, Ricotta Parmesan Tart

Roasted Tomato, Egg Custard, Golden Crust

Stuffed Roasted Red Pepper

Bell Peppers, Onion, Mushroom, Feta Cheese, Greek Vinaigrette

NEW Spicy Chickpea Moroccan Couscous

Chickpeas, Couscous, Shredded Carrots, Fresh Herbs, Tahini Dressing

Southwest Quinoa Salad

Avocado, Corn, Black Beans, Bell Pepper, Red Onion, Cilantro, Chile-Lime Dressing

chicken bentos

\$21.95 per box

Herb Crusted Chicken Breast

Green Goddess Herb Sauce, Watercress, Pink Peppercorns

Grilled Chicken

Lo Mein Noodles, Vegetables, Creamy Szechuan Dressing

NEW Grilled Tarragon Chicken

Grain Mustard Potato Salad, Charred Scallions

Honey Dijon Chicken Breast

Brown Rice Salad, Carrots, Cucumbers, Radish, Celery, Basil

beef bentos

\$25.95 per box

Cilantro Soy Grilled Steak

Charred Cauliflower, Scallions, Ginger, Soy Vinaigrette

NEW Pepper Steak Salad

Mango, Avocado, Cotija Cheese, Jalapeño-Lime Vinaigrette

Mediterranean Grilled Steak

Cucumber, Tomato, Peppers, Oregano, Mint, Feta Cheese, Tzatziki

Asian Seared Skirt Steak

Hoisin, Shiitake Mushroom, Bok Choy, Ginger Dressing

seafood bentos

\$25.95 per box

Miso-Glazed Filet of Pacific Salmon

On a Bed of Exotic Baby Greens

Grilled Salmon Salad

White Beans, Cherry Tomatoes, Fresh Herbs, Lemon Dijon Vinaigrette

NEW Charmoula Salmon

Moroccan Spiced Carrots, Chick Pea Salad, Mint, Apricots, Dates, Almonds, Spinach Raita, Honey-Cumin Vinaigrette

Filet of Salmon

Avocado, Diced Tomato

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Fuel the day.

Lincoln Park Cheese Board

Local Cheese Variety, Green & Red Grapes,
Dried Apricots, Candied Nuts, Crackers and
Sliced Baguettes

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Snacks

snacks

Lincoln Park Cheese Board V

Local Cheese Variety, Green & Red Grapes, Dried Apricots, Candied Nuts, Crackers and Sliced Baguettes

Platter serves 12 people.....\$125.00

NEW Back Of The Yards Charcuterie Board

Chef's Choice Assorted Cheeses, Prosciutto, Sopresatta, Brie, Herbed Goat Cheese, Marinated Vegetables, Mixed Nuts, Dried Fruit, Fresh Fruit and Sliced Sourdough

Platter serves 12 people.....\$175.00

Little Italy Antipasto

Salami, Pepperoni and Mortadella, Shards of Asiago, Parmesan-Reggiano, Marinated Sicilian Olives, Roasted Red Peppers, Pepperoncini, Sliced Focaccia

Platter serves 12 people.....\$135.00

Garden Fresh Crudité GF V

Fresh Cut Vegetables with Creamy Balsamic Dip or Country Herb Whipped Dip or Spinach Sweet Pepper Dip

Platter serves 12 people.....\$70.00

Chips and Salsa GF V VG

Fresh Corn Tortilla Chips served with Homemade Pico de Gallo \$5.00 with Guacamole \$8.00

Platter serves 10 people.....\$50.00

Housemade Pub Chips V

- Parmesan Chips
- Smokey BBQ
- Salt & Vinegar

Platter serves 10 people.....\$45.00

Hummus and Pita V VG

Choice of Plain or Roasted Red Bell Pepper Hummus with Toasted Pita Chips \$5.50

Platter serves 10 people.....\$55.00

Spinach and Artichoke Dip V

Spinach and Artichoke Dip, Cheese Cubes, Toasted Crostini \$5.50

Platter serves 10 people.....\$55.00

NEW Bruschetta Board

Toasted Crosini, Tomatoes, Parmesan Cheese, Garlic, Fresh Basil, Balsamic Vinegar \$5.50

Platter serves 10 people.....\$55.00

Fresh Fruit Salad GF V VG

Seasonal Sliced Fruit \$4.00

Platter serves 10 people.....\$40.00

Fresh Fruit Skewers GF V VG

Seasonal Fruit Skewers \$4.00

Platter serves 10 people.....\$40.00

Whole Seasonal Fruit GF V VG

Variety of Hand Fruit \$3.00

Granola Bars V

Assorted Granola Bars \$3.50

Platter serves 10 people.....\$35.00

Chicago Mix Popcorn GF V

Fresh Chicago Mix Popcorn \$5.50

Platter serves 10 people.....\$55.00

Petite Sandwiches

Chef's Choice Variety of Mini Sandwiches and Wraps \$4.50

Platter serves 10 people.....\$45.00

mixes

Deluxe Mixed Nuts GF V VG

Variety of Mixed Nuts \$7.50

Platter serves 10 people.....\$75.00

Classic Trail Mix GF V

Peanuts, Raisins, Chocolate, Almonds \$8.00

Platter serves 10 people.....\$80.00

NEW Executive Trail Mix GF V VG

Dried Cranberries, Almonds, Cashews \$9.00

Platter serves 10 people.....\$90.00

Heart Healthy Trail Mix GF V

Dried Cranberries, Dried Blueberries, Yogurt Covered Raisins, Almonds \$9.50

Platter serves 10 people.....\$95.00

snack boxes

Midwest Morning Snack Box GF V

Hard Boiled Eggs, Deluxe Mixed Nuts, Cheese Cubes, Grape Cluster, \$16.00

Protein Snack Box GF

Deluxe Mixed Nuts, Salami Slices, Cheese Cubes, Grape Cluster, \$15.00

NEW Mediterranean Snack Box V

Carrot Sticks, Sugar Snap Peas, Grape Tomatoes, Pita Chips & Hummus \$14.00

Sweeten the deal.

Petite Sweets
Fresh Fruit Tartlet



Sweets

little bites

Fresh Baked Cookies

- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter

Mini Cookie \$1.50

Large Cookie \$3.00

Dessert Bars

- Raspberry
- Lemon
- Chocolate Caramel Brownies

\$4.00 (2 pieces)

Petite Sweets

- Lemon Tartlet
- Mini S'mores Tartlet
- Chocolate Pecan Tartlet
- Fresh Fruit Tartlet
- Crème Brûlée Tartlet
- Chocolate Salted Caramel
- Petite Chocolate Cups

\$4.00 per piece

Macaroons

Assorted Macaroons

\$4.00 per piece

NEW Mini Trifles

- Strawberry Shortcake
- Oreo Pie
- Blueberry Lemon Curd
- Chocolate

\$4.00 per piece

Rice Krispie Treats

\$2.50 per piece

dessert platters

Fresh Baked Cookies

Call for custom pricing

Cupcakes

Call for custom pricing

Chocolate Brownies

Call for custom pricing

Donut Holes

Call for custom pricing

Dark Chocolate Dipped Fruit

Call for custom pricing

Mousse Cups

Call for custom pricing

Mini Pies

Call for custom pricing

A photograph of two glasses of water with lemon and lime slices. The foreground glass is a tall, clear glass with a textured base, filled with water and a slice of lime. The background glass is a shorter, wider glass, also filled with water and a slice of lime. A half of a lime is in the bottom left corner. The text "Hydrate with flavor" is written in a white, cursive font across the middle of the image.

Hydrate with flavor

Beverages

cold drinks

Canned Soda

- Coke \$2.50
- Diet Coke \$2.50
- Sprite \$2.50

Bottled Juice

- Orange Juice \$3.50
- Apple Juice \$3.50
- Cranberry Juice \$3.50
- Ruby Red Grapefruit \$3.50

Bottled Tea

- Snapple \$3.50
- Lipton Iced Tea \$3.50
- Diet Lipton Iced Tea \$3.50

Bottled Water

- House Water (Still) \$2.50
- Acqua Panna (Still) \$4.00
- Pellegrino (Sparkling) \$4.00
- Perrier (Sparkling) \$4.00

Canned Sparkling Water

- Regular \$2.50
- Lime \$2.50
- Lemon \$2.50

Craft Sodas

- Regular Vintage Soda Can \$3.50
- Root Beer Soda Can \$3.50
- Orange Squeeze Soda Can \$3.50

hot drinks

Coffee Box

Hot Coffee (Regular or Decaf)
Cream, Sugar, Sweeteners
(Serves up to 12)
\$30.00

Hot Tea Box

Hot Water, Assortment of Tea Bags,
Honey, Lemon, Sweeteners
(Serves up to 12)
\$20.00

Hot Chocolate Box

Hot Chocolate. Mini Marshmallows
(Serves up to 12)
\$30.00

Cinnamon Cider Box

Hot Apple Cider
(Serves up to 12)
\$30.00

Small bites. Big flavor.



NEW Watermelon Cups
Lime Goat Cheese, Sea Salt, Mint

Hors d'Oeuvres

vegetarian

Brie and Apricot Tartlets

Brown Sugar, Toasted Almonds \$3.00

Caprese Salad Skewer

Mozzarella, Basil, Cherry Tomato, Balsamic
Reduction \$3.00

Petite Bosc Pear and Stilton Cheese Bites

Arugula, Scallions \$3.00

NEW Zucchini Roulade

Tomato Scallion Compote \$3.00

NEW Watermelon Cups

Lime Goat Cheese, Sea Salt, Mint \$3.00

poultry

Asparagus Spears Wrapped in Turkey

Dijon Mustard \$3.00

Shaved Chicken on Petite Orange Biscuit

Yam Butter \$3.00

New Turkey Canape

Turkey, Brie, Cranberry Cream Cheese, Corn Muffin
\$3.00

Jicama Cup

Tarragon Chicken Salad \$3.00

Cilantro Lime Chicken

Glazed Lime Chicken, Cilantro \$3.50

beef / pork

Carpaccio Crostini

White Truffle Crème, Parmigiano Reggiano \$3.50

NEW Crème Fraîche Pancetta Potatoes

Potatoes, Crème Fraîche, Seared Pancetta \$3.50

Petite Parmesan Puffs

Medium Rare Roast Beef, Red Pepper, Horseradish
Creme \$3.50

Fresh Date Bite

Gorgonzola, Prosciutto \$3.50

Prosciutto Melon Parisienne

Basil, Honey \$4.00

seafood

Smoked Salmon

Pumpnickel Triangle, Herb Crème Fraîche, Dill
\$4.00

Picante Shrimp Lollipops

Papaya, Sweet Red Pepper \$4.00

Thai Shrimp Wrap

Lettuce, Carrots, Cucumber, Scallions, Spicy Peanut
Sauce \$4.00

New Chili Lime

Shrimp Wonton
Wonton Cup, Arugula, Lime, Sour Cream, Chili Lime
Shrimp \$4.00

Ahi Cucumber Cup

Sesame Crusted Rare Tuna, Cucumber, Fresh Wasabi
\$4.50

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poultry, seafood, shellfish or eggs may
increase your risk of foodborne illnesses.
Some items may require reheating.