

JEWELL

EVENTS · CATERING

JEWELL TO GO - CATERING MENU





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

GET SOCIAL

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.”

PAGE 9 / 10

“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.”

PAGE 13

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

PAGE 15

The perfect parfait.

15 PERSON MINIMUM ORDER OF 5 PER ITEM



Yogurt Parfait

Greek Yogurt, Granola, Berries, Honey

Breakfast

cold

Yogurt Parfait V

Vanilla Yogurt, Granola, Berries, Honey

NEW Overnight Oats V VG

Oats, Coconut Milk, Chia Seeds, Berries

Fresh Seasonal Fruit GF V VG

Sliced Seasonal Fruit Cup

Sliced Seasonal Fruit Platter

Assorted Bagels V

Assorted Sliced Bagels with Plain, Vegetable and Chive Cream Cheese, Butter and Jam

Fresh Pastries V

Assorted Filled Croissants, Scones, Danish, Muffins - GF Available

Baked Breakfast Breads V

Choice of Banana, Blueberry Almond, Cinnamon Apple, Vanilla or Chocolate Chip

NEW Savory Filled Croissants

- Baby Spinach, Crumbled Feta
- Country Ham, Swiss Cheese

Continental Buffet V

Assorted Bagel or Pastry, Whipped Cream Cheese, Jam, Yogurt Parfait, Fruit Skewers

hot

Old Fashioned Oatmeal V VG

Oatmeal, Brown Sugar, Dried Cranberries

Individual Baked Quiche

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

breakfast buffet

Classic Farmers Buffet

Scrambled Eggs, Bacon, Sausage Links, Roasted Potatoes, Seasonal Fruit

Quiche Buffet

Your Choice of Individual Baked Quiche and Seasonal Fruit

NEW Signature Pancake Buffet

Buttermilk Pancakes, Butter, Syrup, Scrambled Eggs, Honey Smoked Bacon, Sausage, Seasonal Fruit

French Toast Buffet

Brioche Vanilla French Toast, Butter, Syrup Scrambled Eggs, Bacon, Sausage, Seasonal Fruit

bento box

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

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 V

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 V

Scrambled Eggs, Plant-Based Sausage, Cheddar Cheese

a la carte

Breakfast Sides

Egg Scrambled (2)

Hard Boiled Eggs (2)

Crispy Potatoes

Honey Smoked Bacon (2)

Pork Sausage Links (2)

Chicken Sausage Links (2)

Buttermilk Biscuit (Butter / Jam)

English Muffin with Butter / Jam

Multi-Grain Toast with Butter / Jam

Whole Seasonal Hand Fruit

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 add Pasta Salad
Make it Gluten Free

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 V

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 V

Tomatoes, Cucumbers, Spinach, Bell Peppers, Red Onions, Basil Pesto, Dill Havarti Cheese, Mayonnaise, Ciabatta 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 V VG

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

Chef's Choice Platter

Consuming raw or undercooked meats, 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

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 | Steak
Tofu | Salmon

specialty salads

Carottes Râpées

Old World French Shredded Carrot Salad, Parsley, Cumin, Honey Dressing

Millet Mélange

Millet Grain, Coriander Roasted Cauliflower, Mint, Watermelon Radish, Dried Tart Cherries, Lemon Crushed Red Pepper Vinaigrette

Farro Fare

Farro Grain, Sesame Seed Roasted Zucchini, Thai Basil, Orange Zest, Shredded Napa Cabbage, Pistachios, Five Spice Apple Cider Vinegar Dressing

'Oeuf's Mayonnaise' Salad

Hard Boiled Eggs, Chives, Dill, Dijon Mustard, Mayonnaise

Jewell's Gemstone Potato Salad

Red Potato, Sweet Potato, Sweet Pickles and Pink Peppercorn, Mayonnaise

*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 Quiona

Pick your Protein

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

Grilled Protein
Chicken | Steak
Tofu | Salmon

protein bowls

Habanero & Honey Bowl **GF** **V**

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

Mediterranean Skewer **GF** **V**

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

Chimichurri Bowl **GF** **V**

Chimichurri Protein, Brown Rice, Avocado Crema, Chopped Spinach, Pepper Medley

NEW Pilsen Protein Bowl **GF** **V**

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

Buffalo Bowl **GF** **V**

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

Sweet Pea Tahini **GF** **V** **VG**

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

NEW Teriyaki Bowl **V**

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

Southwest Sunrise Bowl **GF** **V**

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

soups

Chicken Noodle Soup

Served with Crackers

Potato Leek **V** **VG**

Served with Crackers

*Can be served cold

NEW Carrot Ginger **V** **VG** **DF**

Served with Crackers

*Can be served cold

NEW Zucchini & Fennel **V** **VG** **DF**

Served with Crackers

Chili

Choice of Beef, Turkey, Vegetable Chili

Served with Shredded Cheese, Tortilla Strips,

Diced Onion, Sour Cream and Crackers

Beef / Turkey or Vegetable

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

*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

Greektown

Served with Cucumber Yogurt, Saffron Barberry Rice and Pita Bread
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

Grilled Vegetable Kababs, Saffron, Mint, Parsley, Sumac

Taylor Street

Served with Caesar Salad, Penne Pasta and Garlic Bread Stick

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

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

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

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

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

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

*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

vegetarian bentos

Arugula, Ricotta Parmesan Tart V
Roasted Tomato, Egg Custard, Golden Crust

Stuffed Roasted Red Pepper V
Bell Peppers, Onion, Mushroom, Feta Cheese, Greek Vinaigrette

NEW Spicy Chickpea Moroccan Couscous V VG
Chickpeas, Couscous, Shredded Carrots, Fresh Herbs, Tahini Dressing

Southwest Quinoa Salad V VG
Avocado, Corn, Black Beans, Bell Pepper, Red Onion, Cilantro, Chile-Lime Dressing

chicken bentos

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

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

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

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

Fuel the day.

15 PERSON MINIMUM ORDER OF 5 PER ITEM

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

Snacks

snacks

Lincoln Park Cheese Board V

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

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

Little Italy Antipasto

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

Garden Fresh Crudité GF V

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

Chips and Salsa GF V VG

Fresh Corn Tortilla Chips served with Homemade Pico de Gallo with Guacamole

Housemade Pub Chips V

- Parmesan Chips
- Smokey BBQ
- Salt & Vinegar

Hummus and Pita V VG

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

Spinach and Artichoke Dip V

Spinach and Artichoke Dip, Cheese Cubes, Toasted Crostini

NEW Bruschetta Board

Toasted Crosini, Tomatoes, Parmesan Cheese, Garlic, Fresh Basil, Balsamic Vinegar

Fresh Fruit Salad GF V VG

Seasonal Sliced Fruit

Fresh Fruit Skewers GF V VG

Seasonal Fruit Skewers

Whole Seasonal Fruit GF V VG

Variety of Hand Fruit

Granola Bars V

Assorted Granola Bars

Chicago Mix Popcorn GF V

Fresh Chicago Mix Popcorn

Petite Sandwiches

Chef's Choice Variety of Mini Sandwiches and Wraps

mixes

Deluxe Mixed Nuts GF V VG

Variety of Mixed Nuts

Classic Trail Mix GF V

Peanuts, Raisins, Chocolate, Almonds

NEW Executive Trail Mix GF V VG

Dried Cranberries, Almonds, Cashews

Heart Healthy Trail Mix GF V

Dried Cranberries, Dried Blueberries, Yogurt Covered Raisins, Almonds

snack boxes

Midwest Morning Snack Box GF V

Hard Boiled Eggs, Deluxe Mixed Nuts, Cheese Cubes, Grape Cluster

Protein Snack Box GF

Deluxe Mixed Nuts, Salami Slices, Cheese Cubes, Grape Cluster

NEW Mediterranean Snack Box V

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

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Sweeten the deal.

Petite Sweets
Fresh Fruit Tartlet



Sweets

little bites

Fresh Baked Cookies

- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Mini Cookie
- Large Cookie

Dessert Bars

- Raspberry
- Lemon
- Chocolate Caramel Brownies
(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

Macaroons GF

Assorted Macaroons

NEW Mini Trifles

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

Rice Krispie Treats

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 GF

Call for custom pricing

Mousse Cups GF

Call for custom pricing

Mini Pies

Call for custom pricing

The image features two clear glasses filled with water, each garnished with a slice of lemon and a slice of lime. The glass in the foreground is a tall, textured tumbler, while the one in the background is a simpler tumbler. A fresh lime slice is placed on the surface in the bottom left corner. The background is a bright, out-of-focus outdoor setting with a white railing.

Hydrate with flavor

Beverages

cold drinks

Canned Soda

- Coke
- Diet Coke
- Sprite

Bottled Juice

- Orange Juice
- Apple Juice
- Cranberry Juice
- Ruby Red Grapefruit

Bottled Tea

- Snapple
- Lipton Iced Tea
- Diet Lipton Iced Tea

Bottled Water

- House Water (Still)
- Acqua Panna (Still)
- Pellegrino (Sparkling)
- Perrier (Sparkling)

Canned Sparkling Water

- Regular
- Lime
- Lemon

Craft Sodas

- Regular Vintage Soda Can
- Root Beer Soda Can
- Orange Squeeze Soda Can

hot drinks

Coffee Box

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

Hot Tea Box

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

Hot Chocolate Box

Hot Chocolate. Mini Marshmallows
(Serves up to 12)

Cinnamon Cider Box

Hot Apple Cider
(Serves up to 12)

Small bites. Big flavor.



NEW Watermelon Cups
Lime Goat Cheese, Sea Salt, Mint

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Hors d'Oeuvres

vegetarian

Brie and Apricot Tartlets **V**

Brown Sugar, Toasted Almonds

Caprese Salad Skewer **GF V**

Mozzarella, Basil, Cherry Tomato, Balsamic Reduction

Petite Bosc Pear and Stilton Cheese Bites **GF V**

Arugula, Scallions

NEW Zucchini Roulade **GF V VG**

Tomato Scallion Compote

NEW Watermelon Cups **GF V**

Lime Goat Cheese, Sea Salt, Mint

poultry

Asparagus Spears Wrapped in Turkey **GF**

Dijon Mustard

Shaved Chicken on Petite Orange Biscuit

Yam Butter

New Turkey Canape

Turkey, Brie, Cranberry Cream Cheese, Corn Muffin

Jicama Cup **GF**

Tarragon Chicken Salad

Cilantro Lime Chicken **GF**

Glazed Lime Chicken, Cilantro

beef / pork

Carpaccio Crostini

White Truffle Crème, Parmigiano Reggiano

NEW Crème Fraîche Pancetta Potatoes **GF**

Potatoes, Crème Fraîche, Seared Pancetta

Petite Parmesan Puffs

Medium Rare Roast Beef, Red Pepper, Horseradish Creme

Fresh Date Bite **GF**

Gorgonzola, Prosciutto

Prosciutto Melon Parisienne **GF**

Basil, Honey

seafood

Smoked Salmon

Pumpernickel Triangle, Herb Crème Fraîche, Dill

Picante Shrimp Lollipops **GF**

Papaya, Sweet Red Pepper

Thai Shrimp Wrap **GF**

Lettuce, Carrots, Cucumber, Scallions, Spicy Peanut Sauce

New Chili Lime

Shrimp Wonton

Wonton Cup, Arugula, Lime, Sour Cream, Chili Lime Shrimp

Ahi Cucumber Cup **GF**

Sesame Crusted Rare Tuna, Cucumber, Fresh Wasabi

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