

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

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CHEF NOTES

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

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"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

Sunrise Yogurt Parfait

Vanilla yogurt, house granola, seasonal berries, wildflower honey



Breakfast

cold selections

Sunrise Yogurt Parfait V GF

Vanilla yogurt, house granola, seasonal berries, wildflower honey - \$6.25

Overnight Oats VG DF

Rolled oats, coconut milk, fresh berries - \$7.50

Lakefront Greek Yogurt Bowl V GF

Greek yogurt, toasted almonds, blueberry compote, chia granola crunch - \$7.75

Berry Bowl VG GF DF

Strawberries, blackberries, blueberries, mint agave syrup - \$6.25

Protein Power Breakfast Jar VG GF DF

Oats, peanut butter, banana, vegan pea protein - \$7.75

Fresh Seasonal Fruit VG GF DF

- Individual Cup - \$5.25
- Platter - \$6.25 pp

bakery & bagels

Assorted Bagels V

Served sliced with plain, vegetable & chive cream cheese, butter, and jam - \$4.75 pp | \$56.25 per dozen

Smoked Salmon & Bagel Platter

Cured salmon, cream cheese, capers, tomatoes, red onion, sliced cucumbers, parsley, New York-style bagels - \$19.00 pp

Fresh Pastry Selection V

Croissants, scones, Danish, muffins - \$5.25 pp | \$63 per dozen
GF available + \$1.50 each GF

Baked Breakfast Breads V

Banana, Blueberry Almond, Cinnamon Apple, Vanilla, or Chocolate Chip - \$18.50 per loaf

Savory Croissants

- Spinach & Feta (V) - \$7.50
- Country Ham & Swiss - \$7.50

Continental Breakfast

Assorted bagels or pastries, whipped cream cheese, butter & jam, yogurt parfaits, and fresh seasonal fruit - \$17.50 pp

hot selections

Old-Fashioned Oatmeal VG GF DF

Brown sugar and dried cranberries - \$7.50

Individual Baked Quiche

- Spinach, Onion & Feta V
 - Tomato, Basil & Parmesan V
 - Bacon, Caramelized Onion & Swiss
 - Chicken, Sun-Dried Tomato & Asiago
- \$8.75 each

Maple Bacon Breakfast Biscuit

Scrambled eggs, maple-glazed bacon, whipped butter, flaky biscuit, - \$4.25

Garden Egg White Sandwich V

Egg whites, spinach, roasted tomato, feta, herb aioli, ciabatta roll - \$8.25

Roasted Vegetable Breakfast Flatbread V

Scrambled eggs, ricotta, roasted peppers, arugula, flatbread - \$7.75

Chorizo Breakfast Burrito

Eggs, chorizo, queso fresco, tomato, poblano crema - \$8.75

breakfast bento boxes

Includes choice of sandwich or burrito, breakfast potatoes, seasonal fruit, and a mini pastry. - \$20.75

Options:

Bacon, Egg & Cheddar

Sausage, Egg & Cheddar

Turkey Sausage, Egg & Cheddar

Roasted Vegetables, Avocado Crema

& Cheddar V

Plant-Based Sausage, Egg & Cheddar V

breakfast buffets

Farmhouse Breakfast Buffet GF

Scrambled eggs, bacon, sausage links, roasted potatoes, seasonal fruit - \$18.50 pp

Quiche & Fruit Buffet

Choice of baked quiche with seasonal fruit - \$15.00 pp

Classic French Toast Buffet

Brioche vanilla French toast, butter, syrup, scrambled eggs, bacon, sausage, seasonal fruit - \$24.00 pp

a la carte sides

Scrambled Eggs (2) - \$3.50 pp V GF

Hard-Boiled Eggs (2) - \$2.50 pp V GF DF

Breakfast Potatoes - \$4.25 pp VG GF DF

Honey-Smoked Bacon (2) - \$5.25 pp GF DF

Pork Sausage Links (2) - \$5.25 pp GF DF

Chicken Sausage Links (2) - \$5.25 pp GF DF

Buttermilk Biscuit - \$3.00 pp V

English Muffin with Butter & Jam - \$3.00 pp V

Multigrain Toast with Butter & Jam - \$3.00 pp V

Whole Seasonal Hand Fruit - \$3.50 pp VG GF DF

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.*



Chicken Caesar Wrap

Grilled chicken, romaine, tomato, Parmesan, house croutons, Caesar dressing, flour tortilla

Sandwiches & Wraps

Classic Sandwich or Wrap Box - \$19.25

Choice of sandwich or wrap, kettle chips, and a fresh-baked cookie

Add pasta salad + \$1.50 | Gluten-Free option + \$3.50

sandwiches

Oven-Roasted Turkey Club

Roasted turkey, smoked bacon, fresh mozzarella, tomato, baby spinach, avocado aioli, multigrain bread

Taylor Street Italian

Genoa salami, tavern ham, assorted Italian meats, provolone, lettuce, banana peppers, sun-dried tomato aioli, focaccia

Lemon Pepper Chicken Sandwich

Grilled chicken, lemon pepper aioli, lettuce, roasted tomato, ciabatta

Tavern Ham & Provolone

Smoked ham, provolone, lettuce, spinach, cucumber, red onion, sun-dried tomato aioli, multigrain bread

Chicken Salad Sandwich

Housemade chicken salad with grapes, celery, dried cranberries, pecans, multigrain bread

Cubano-Style Sandwich

Ham, roasted pork, Swiss, pickles, mustard, pressed ciabatta

Crosstown Roast Beef

Angus roast beef, provolone, lettuce, red onion, whipped horseradish, pretzel roll

Grilled Chicken Pesto

Grilled chicken, mozzarella, tomato, baby spinach, basil pesto, ciabatta

Deli Reuben

Pastrami, Thousand Island, coleslaw, neon relish, rye bread

Caprese on Focaccia

Tomato, fresh mozzarella, arugula, avocado aioli, balsamic

Loaded Garden Veggie

Tomato, cucumber, spinach, bell peppers, red onion, basil pesto, dill Havarti, mayo, ciabatta

wraps

Chicken Caesar Wrap

Grilled chicken, romaine, tomato, Parmesan, house croutons, Caesar dressing, flour tortilla

Stockyards Steak Wrap

Chopped bistro steak, lettuce, grilled corn, black beans, bell peppers, cilantro, chipotle mayo, tortilla

Gold Coast Turkey Wrap

Roasted turkey, arugula, sliced Bosc pear, citrus gherkin aioli, truffle Asiago, tortilla

Turkey Club Wrap

Turkey, bacon, avocado, tomato, ranch, tortilla

Southwest Quinoa Wrap

Quinoa, black beans, corn, bell peppers, red onion, lettuce, cilantro, chile-lime vinaigrette, avocado spread, tortilla

Pilsen Grilled Chicken Wrap

Grilled chicken, cabbage slaw, honey-jalapeño aioli, tortilla

Mediterranean Veggie Wrap

Chickpeas, cucumber, tomato, parsley, mint yogurt, tortilla

Tuna Salad Wrap

Housemade tuna salad, sliced cucumber, red wine vinegar, tortilla

South Loop Hummus Veggie Wrap

Roasted zucchini, red peppers, hummus, feta, spinach, tortilla

Make it a Buffet

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

\$21.75pp

Chef's Choice Platter \$20.75

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



Signature Salads

Classic Salad Box Lunch - \$22.75

Choice of salad, fresh baked roll, seasonal fruit cup, and a fresh-baked cookie

salads

Green City Power Salad VG GF

Spinach, kale, chickpeas, roasted sweet potatoes, carrots, broccoli, shredded cabbage, almonds, Green Goddess dressing

Classic Caesar Salad V GF

Romaine, grated Parmesan, house croutons, creamy Caesar dressing

Bucktown Beet & Quinoa Salad V GF

Roasted beets, quinoa, spinach, pumpkin seeds, feta, citrus vinaigrette

Greek Village Salad V GF

Romaine, feta, cucumbers, red onion, Greek olives, lemon-herb vinaigrette

Healthy Harvest Salad V GF

Arugula, goat cheese, roasted sweet potatoes, sliced apples, almonds, wild rice, balsamic vinaigrette

Magnificent Mile Greens Salad V GF

Mixed greens, roasted beets, goat cheese, walnuts, maple-balsamic vinaigrette

Southwest Chop Salad GF

Mixed greens, roasted corn, black beans, bell peppers, cilantro, cheddar, tortilla strips, cilantro-lime ranch

Vegetarian Cobb Salad V GF

Tuscan greens, blue cheese, hard-boiled egg, avocado, peppercorn dressing

Riverwalk Rainbow Salad V VG DF

Red cabbage, shredded carrots, bell peppers, cucumbers, edamame, ginger-sesame dressing

Chopped Gorgonzola Salad V

Romaine, Gorgonzola, red cabbage, green onion, ditalini pasta, sweet balsamic vinaigrette

Oak Street Berry Salad V GF

Mixed greens, chèvre, strawberries, blueberries, blueberry vinaigrette

Pick your Protein

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

Grilled Protein

Chicken +\$4.25 | Steak +\$6.25
Tofu +\$4.25 | Salmon +\$5.25

South Loop Southwest Salad VG GF DF

Mixed greens, black beans, roasted corn, avocado, tomato, lime-cilantro vinaigrette

Kale Superfood Salad VG GF DF

Kale, carrots, red onion, dried cranberries, edamame, pumpkin seeds, lime vinaigrette

Windy City Waldorf Salad V GF

Arugula and spinach, apples, celery, grapes, candied pecans, house Waldorf dressing

Lakefront Lentil Salad VG GF DF

Lentils, cherry tomatoes, arugula, cucumbers, lemon-tahini dressing

Mandarin Crunch Salad V DF

Romaine, Napa cabbage, mandarin oranges, almonds, carrots, scallions, crispy wontons, sesame-ginger dressing



*Design a lunch
worth savoring.*

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Protein Bowls

Protein Bowl Lunch – \$19.50 Choice of bowl, fresh baked roll, and cookie. Base includes brown rice. Substitute cauliflower rice or quinoa + \$1.50

signature bowls

Habanero Honey Bowl

Honey-habanero grilled protein, brown rice, zucchini, carrot threads, avocado crema

Mediterranean Skewer Bowl

Marinated skewers, brown rice, cucumbers, tomatoes, lemon crema, crumbled feta, hummus

Lincoln Park Lentil Bowl

Lentils, roasted peppers, kale, cherry tomatoes, lemon-tahini dressing

Chimichurri Bowl

Chimichurri grilled protein, brown rice, chopped spinach, pepper medley, avocado crema

Pilsen Protein Bowl

Seasoned protein, brown rice, black beans, tomatoes, peppers, cilantro, lime yogurt sauce

Magnificent Mediterranean Bowl

Hummus, falafel, cucumbers, cherry tomatoes, olives, roasted chickpeas, tzatziki

Buffalo Bowl

Spicy buffalo protein, brown rice, roasted broccoli, carrot threads, avocado crema

Sweet Pea Tahini Bowl

Sweet potato, sugar snap peas, chickpeas, brown rice, arugula, broccoli, tahini drizzle

South Loop Sweet Potato Bowl

Roasted sweet potatoes, black beans, brown rice, avocado crema, pumpkin seeds

Teriyaki Bowl

Teriyaki grilled protein, brown rice, roasted broccoli, carrot threads, red cabbage

Pick your Protein

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

Grilled Protein

Chicken +\$4.25 | Steak +\$6.25
Tofu +\$4.25 | Salmon +\$6.00

Southwest Sunrise Bowl

Grilled protein, brown rice, cherry tomatoes, scallions, black beans, red onion, roasted corn, avocado crema, cilantro

Walnut & Farro Harvest Bowl

Farro, roasted carrots, spinach, walnuts, dried cranberries, citrus vinaigrette

Navy Pier Thai Bowl

Peanut-sesame grilled protein, brown rice, shredded cabbage, carrots, edamame, cilantro-lime sauce

Chicago Heat Bowl

Spicy grilled protein, roasted cauliflower, black beans, corn, chipotle crema

River North Rainbow Bowl

Brown rice, roasted beets, zucchini, bell peppers, kale, ginger-tahini dressing

Old Town Orange Quinoa Bowl

Quinoa, roasted butternut squash, kale, dried cranberries, pumpkin seeds, maple vinaigrette

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Food is always better
with friends!

Seasonal Buffets

Ask about our seasonal buffets -
perfect for any occasion, featuring fresh,
seasonal flavors!



Oak Street Buffet

Chicken breast with fresh lemon and herbs

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Buffets & Stations

All buffets include salad and listed themed sides

greektown

Served with cucumber yogurt, saffron-barberry rice, and pita bread. All proteins marinated in Persian saffron yogurt - \$35.50 (GF option available)

Chicken Kababs

Grilled chicken with saffron, mint, parsley, sumac

Steak Kababs

Grilled steak with saffron, mint, parsley, sumac

Vegetable Kababs

Grilled seasonal vegetables with saffron, mint, parsley, sumac

classic chicago

Served with George's chopped salad, Parmesan pub chips, and pasta salad - \$32.50

Hot Dog Bar

Vienna Beef hot dogs on poppy seed buns with all Chicago dog toppings

Burger Bar

Beef or bean burgers, cheddar & Monterey Jack, pickles, lettuce, tomato

BBQ Chicken

Grilled chicken breast and thighs tossed in sweet BBQ sauce

river north italian

Served with arugula salad and focaccia bread - \$32.50

Creamy Pesto Penne

Penne pasta with grilled chicken, sun-dried tomatoes, spinach, basil pesto cream

Baked Ziti

Ziti baked with ricotta, mozzarella, and marinara

Stuffed Portobello Mushrooms

Mushrooms filled with spinach, goat cheese, roasted red peppers, served with garlic butter

taylor street

Served with Caesar salad and garlic bread stick - \$32.50

Tuscan Pasta

Italian sausage with peppers, onions, spinach in creamy marinara

Lasagna

Meat or vegetarian layers of pasta and cheese baked with marinara

Chicken or Eggplant Parmesan

Breaded chicken breast or eggplant topped with fresh mozzarella, served with penne in house-made marinara

southern comfort

Served with kale salad and cornbread - \$32.50

Honey-Glazed Chicken

Grilled chicken breast with honey glaze

Pot Roast

Slow-cooked beef with carrots, potatoes, onions

Mac & Cheese Casserole

Baked macaroni with cheddar, Gruyère, and crispy breadcrumb topping

mediterranean

Served with Greek salad and pita bread - \$32.50

Beef Kofta

Seasoned ground beef skewers with tzatziki

Vegetable Moussaka

Layers of eggplant, zucchini, potato with béchamel and tomato sauce

Chicken Shawarma

Marinated chicken with lemon-tahini sauce

pilsen

Served with chipotle jicama slaw, Spanish rice, sour cream, pico de gallo, guacamole, and flour tortillas - \$32.50

Authentic Fajitas

Grilled chicken with peppers and onions

Street Tacos

Shredded chicken, ground beef, or chile-spiced roasted sweet potatoes with cheddar, lettuce, tomato

Grilled Quesadillas

Poblano & Chihuahua cheese or chicken, onions, pepper jack

oak street

Served with Green City salad, steamed vegetables, and brown rice - \$32.50

Grilled Salmon

Lemon-citrus glazed salmon with dill

Vegetable Stack

Roasted tomato, zucchini, peppers, and eggplant tower

Grilled Chicken

Chicken breast with fresh lemon and herbs

asian fusion

Served with sesame slaw and steamed jasmine rice - \$32.50

Teriyaki-Glazed Salmon

Grilled salmon with teriyaki glaze and scallions

Kung Pao Chicken

Spicy chicken with peanuts, bell peppers, ginger-soy sauce

Vegetable Stir-Fry

Seasonal vegetables in garlic-sesame sauce

*Elevate your
lunch.*

15 PERSON MINIMUM ORDER OF 5 PER ITEM



Bento Boxes

Executive Bento Boxes – Ambient Lunch- Includes chef-selected starch, seasonal vegetable side, and a sweet bite | Make entire box gluten-free +\$3.50

vegetarian bentos

\$24.25 per box

Arugula Ricotta Parmesan Tart VG

Roasted tomato, egg custard, golden crust

Stuffed Roasted Red Pepper V

Bell peppers, onion, mushroom, feta, Greek vinaigrette

Bucktown Harvest Tart VG GF DF

Roasted sweet potatoes, broccoli, chickpeas, baby spinach, pumpkin seeds, maple-balsamic vinaigrette

Spicy Chickpea Moroccan Couscous VG DF

Chickpeas, couscous, shredded carrots, fresh herbs, tahini dressing

Southwest Quinoa Salad VG GF DF

Avocado, corn, black beans, bell pepper, red onion, cilantro, chile-lime dressing

chicken bentos

\$27.00 per box

Herb-Crusted Chicken Breast GF

Green Goddess herb sauce, watercress, pink peppercorns

Grilled Chicken Lo Mein

Lo mein noodles, seasonal vegetables, creamy Szechuan dressing

South Loop Sweet Chili Chicken

Grilled chicken, jasmine rice, snap peas, carrots, sweet chili sauce

Grilled Tarragon Chicken GF

Grain mustard potato salad, charred scallions

Honey Dijon Chicken Breast GF

Brown rice salad, carrots, cucumbers, radish, celery, basil

beef bentos

\$30.00 per box

Cilantro Soy Grilled Steak GF

Charred cauliflower, scallions, ginger, soy vinaigrette

Chicago Classic Steak GF

Grilled steak, farro salad, roasted bell peppers, arugula, balsamic vinaigrette

River North Pepper Steak

Seared pepper steak, mango, avocado, cotija cheese, jalapeño-lime vinaigrette

Mediterranean Grilled Steak GF

Cucumber, tomato, peppers, oregano, mint, feta, tzatziki

Asian Seared Skirt Steak

Hoisin-marinated skirt steak, shiitake mushrooms, bok choy, ginger dressing

seafood bentos

\$30.00 per box

Miso-Glazed Filet of Pacific Salmon GF

On a bed of exotic baby greens

Grilled Salmon Salad GF

White beans, cherry tomatoes, fresh herbs, lemon-Dijon vinaigrette

Navy Pier Miso Salmon GF

Miso-glazed salmon, baby greens, pickled carrots, sesame vinaigrette

Charmoula Salmon GF

Moroccan-spiced carrots, chickpea salad, mint, apricots, dates, almonds, spinach raita, honey-cumin vinaigrette

Filet of Salmon GF DF

Avocado, diced tomato

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Some items may require reheating.

Fuel the day.

Classic Cheese & Fruit Board

Local cheeses, fresh berries, grapes, mixed nuts,
toasted baguette, water crackers

15 PERSON MINIMUM ORDER OF 5 PER ITEM

Snacks & Small Bites

charcuterie & cheese boards

Little Italy Antipasto

Salami, pepperoni, mortadella, Asiago and Parmesan-Reggiano shards, marinated Sicilian olives, roasted red peppers, pepperoncini, sliced focaccia - Per Person \$12.75

South Loop Charcuterie

Prosciutto, salami, brie, pickled vegetables, mixed nuts, sliced sourdough Per Person \$13.50

Classic Cheese & Fruit Board V

Local cheeses, fresh berries, grapes, mixed nuts, toasted baguette, water crackers - Per Person \$12.75

fresh & veggie bites

Garden Fresh Crudité VG GF DF

Fresh cut vegetables with creamy balsamic, country herb, or spinach sweet pepper dip Per Person: \$6.75

Windy City Veggie Cups VG GF DF

Individual cups with carrots, celery, snap peas, cherry tomatoes, hummus - Per Person \$6.75

Spinach & Artichoke Dip V

Cheese cubes, toasted crostini - Per Person \$6.50

Bruschetta Board V

Toasted crostini, tomatoes, Parmesan, garlic, fresh basil, balsamic - Per Person \$6.50

Fresh Fruit Salad or Fresh Fruit Skewers VG GF DF

Seasonal sliced fruit - Per Person \$5.25

Whole Seasonal Fruit VG GF DF

Variety of hand fruit - Per Person \$3.25

chips & dips

Chips & Salsa VG GF DF

Corn tortilla chips with homemade pico de gallo - Per Person \$5.75 With guacamole: \$9.00

Magnificent Mile Guacamole Trio VG GF DF

Classic, roasted corn & black bean, and spicy mango guacamole with tortilla chips - Per Person \$9.50

Housemade Pub Chips V

- Parmesan Chips
- Smoky BBQ
- Salt & Vinegar

Per Person \$5.25

Hummus & Pita VG

Choice of plain or roasted red bell pepper hummus with toasted pita chips Per Person: \$6.50

grab & go snacks

RX-BARs V

Assorted flavors - Per Person \$4.00

Chicago Mix Popcorn GF

Fresh Chicago-style popcorn - Per Person \$6.25

Petite Sandwiches

Chef's choice variety of mini sandwiches and wraps - Per Person \$5.25

snack mixes & nuts

Deluxe Mixed Nuts VG GF DF

Per Person \$8.50

Classic Trail Mix VG GF DF

Peanuts, raisins, chocolate, almonds - Per Person \$9.00

River North Sweet & Salty Mix VG GF DF

Almonds, cashews, dried cranberries, dark chocolate chips, pretzel pieces - Per Person \$9.75

Executive Trail Mix VG GF DF

Dried cranberries, almonds, cashews - Per Person \$10.50

Heart-Healthy Trail Mix GF

Dried cranberries, dried blueberries, yogurt-covered raisins, almonds - Per Person \$11.00

Old Town Crunch Mix GF

Pecans, almonds, dried blueberries, yogurt-covered raisins - Per Person \$10.75

snack boxes

Midwest Morning Snack Box V GF

Hard boiled eggs, deluxe mixed nuts, cheese cubes, grape cluster - Per Person \$16.50

Protein Snack Box GF

Deluxe mixed nuts, salami slices, cheese cubes, grape cluster - Per Person \$15.50

Mediterranean Snack Box VG

Carrot sticks, sugar snap peas, grape tomatoes, pita chips, hummus - Per Person \$14.75

Navy Pier Protein Snack Box GF

Turkey slices, pepperoni, hard boiled eggs, cheese cubes, mixed nuts - Per Person \$16.75

Sweeten the deal.

Petite Sweets
Fresh Fruit Tartlet



Sweets

sweet bites

15 Person Minimum order of 5 per item

Fresh Baked Cookies

Mini Cookies - \$1.75 each

Large Cookies - \$3.50 each

Flavors:

- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter

Dessert Bars

Assorted bars - \$4.25 (2 pieces)

- Raspberry
- Lemon
- Chocolate Caramel Brownie

Petite Sweets Collection

\$4.25 per piece

- Lemon Tartlet
- Mini S'mores Tartlet
- Chocolate Pecan Tartlet
- Fresh Fruit Tartlet
- Crème Brûlée Tartlet
- Chocolate Salted Caramel Tartlet
- Petite Chocolate Cup
- Mocha Cup
- Shortbread Berry Tartlet
- Lemon Poppyseed Bite
- Blueberry Cheesecake Bite

French Macarons

Assorted seasonal flavors

\$4.25 per piece

Mini Trifles

\$4.25 per piece

- Strawberry Shortcake
- Cookies & Cream
- Blueberry Lemon Curd
- Chocolate Fudge
- Key Lime
- Chocolate Hazelnut Mousse

Classic Treats

- Rice Krispie Treats - \$3.00 each

sweet platters

15 Person Minimum order of 5 per item

Dessert Platters

(Custom pricing available based on selection and quantity)

- Fresh Baked Cookie Platter
- Assorted Cupcakes
- Chocolate Brownie Platter
- Donut Hole Assortment
- Dark Chocolate Dipped Fruit 
- Mousse Cups
- Mini Pie Assortment

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 Soft Drinks

\$3.00 per can

- Coke
- Diet Coke
- Sprite

Bottled Juices

\$4.25 per bottle

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

Naked Juice Smoothies

\$5.75 per bottle

- Berry Blast
- Green Machine
- Mango

Lipton Iced Tea

\$4.25 per bottle

- Classic
- Diet

Pure Leaf Premium Iced Tea

\$4.75 per bottle

- Sweetened
- Unsweetened
- Lemon
- Peach
- Raspberry

Honest Tea Organic Iced Tea

\$4.75 per bottle

- Lemon
- Peach
- Honey Green

La Colombe Draft Latte

\$5.75 per can

- Vanilla
- Mocha
- Oatmilk Latte

Bottled Water

- House Bottled Water (Still) \$3.00
- Acqua Panna (Still) \$4.75
- Pellegrino (Sparkling) \$6.50
- Perrier (Sparkling) \$6.50

Canned Sparkling Water

\$3.00 per can

- Regular
- Lime
- Lemon

Spindrift Sparkling Water

\$3.75 per can

Craft Sodas

\$4.25 per bottle

- Vintage Soda
- Root Beer
- Orange Squeeze

hot beverages

Coffee Box

\$35.25 per box

Regular or Decaf Coffee

Cream, sugar, and sweeteners included

Serves up to 12 guests

Hot Tea Box

\$24.25 per box

Hot water with assorted tea bags

Honey, lemon, and sweeteners

Serves up to 12 guests

Hot Chocolate Box

\$35.25 per box

Hot chocolate with mini marshmallows

Serves up to 12 guests

Cinnamon Apple Cider Box

\$35.25 per box

Hot apple cider

Serves up to 12 guests

Small bites. Big flavor.



Watermelon Cup

Lime Goat Cheese, Sea Salt, Mint

Hors d'Oeuvres

vegetarian

\$3.25 per piece

Brie & Apricot Tartlet V

Brown Sugar, Toasted Almonds

Caprese Skewer V GF

Fresh Mozzarella, Basil, Cherry Tomato, Balsamic Reduction

Petite Bosc Pear & Stilton Bite V GF

Arugula, Scallions

Zucchini Roulade VG GF DF

Tomato Scallion Compote

Watermelon Cup V GF

Lime Goat Cheese, Sea Salt, Mint

poultry

\$3.75 per piece

Asparagus Spears Wrapped in Turkey GF DF

Dijon Mustard

Shaved Chicken on Petite Orange Biscuit

Yam Butter

Turkey Canapé

Brie, Cranberry Cream Cheese, Corn Muffin

Jicama Cup GF

Tarragon Chicken Salad

Cilantro Lime Chicken Bite GF DF

Glazed Lime Chicken, Fresh Cilantro

beef & pork

\$4.25 per piece

Carpaccio Crostini

White Truffle Crème, Parmigiano Reggiano

Crème Fraîche Pancetta Potato GF

Roasted Potato, Crème Fraîche, Seared Pancetta

Petite Parmesan Puff

Medium Rare Roast Beef, Red Pepper, Horseradish Crème

Fresh Date Bite GF DF

Gorgonzola, Prosciutto

Prosciutto Melon Parisienne GF DF

Basil, Honey

seafood

\$4.75 per piece

Smoked Salmon on Pumpernickel

Herb Crème Fraîche, Dill

Picante Shrimp Lollipop GF DF

Papaya, Sweet Red Pepper

Thai Shrimp Wrap GF DF

Lettuce, Carrot, Cucumber, Scallions, Spicy Peanut Sauce

Chili Lime Shrimp Wonton

Wonton Cup, Arugula, Lime, Sour Cream

Ahi Tuna Cucumber Cup GF DF

Sesame-Crusted Rare Tuna, Cucumber, Fresh Wasabi

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