



2022 *Drop-Off Menu*

WWW.GREENSPOONKITCHEN.COM

(312) 241-2416 | ORDERS@GREENSPOONKITCHEN.COM

WHO IS GSK?



Maggie Bostick

Executive Chef, Owner

As GSK Executive Chef and Owner, Maggie creates delicious seasonal menus using locally sourced ingredients. Maggie works with farms in the area ensuring that our kitchen is working with nothing but the best. Before co-founding GSK Maggie spent over 15 years working in some of Chicago's most celebrated farm-to-table restaurants; HB Homebistro, Vincent, Found, Old Town Social. Maggie also led the culinary team for weddings and events at Indian Hill Country Club, for over two years.

Monica Picchietti

Director of Weddings & Events, Owner

As Director of Weddings and Events, Monica works directly with clients through each stage of event production ensuring a stress-free experience. Monica helps clients choose tablescapes, menus, and beverages that match their uniqueness. After starting her hospitality career at Alinea she learned what exceptional service should look and feel like, she now brings that dedication to GSK.

Green Spoon Kitchen's Green Practices

Eco-friendly disposable goods

We have a dedicated company-wide recycling program

We use local farmers to source our ingredients for all of our menus

We use local distilleries and breweries

Our kitchen utilizes LED dimmable lighting, natural light using skylights and windows to reduce energy use, state of the art HVAC with UV filtration system

HOW TO ORDER



One

Your party design is up to you! Select your chef created menu and let us know if you would like rentals, staffing, or liquor service to complement your event.

Two

Contact us directly at 312-241-2416 or email us at orders@greenspoonkitchen.com

Most menu items require 72 hours notice.

Payment Structure and Minimum Requirements

25% is due upon booking, full payment is due one week before the event date.

Minimum order must reach \$500 before tax and delivery

Delivery rate varies based on miles from our kitchen located in Evanston

For hot buffet items that require a disposable chafing set (one wire rack, one aluminum pan, two 2 hour sternos) an additional \$9.50 will be charged per set.

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BREAKFAST



MORNING BUFFETS

minimum order of 12



Hot Buffets

Breakfast Buffet

\$12 per person
scrambled cheddar eggs with a selection of bacon or
sausage and spiced breakfast potatoes

Sweet Breakfast Buffet

\$15 per person
french toast brioche bread pudding with bacon and
fruit cups

Cold Buffets

Continental Buffet

\$9 per person
assorted breakfast treats and bagels with fruit cups

Breakfast Pastries

\$6.95 per person
chef selected breakfast pastries, plain croissants,
chocolate croissants and muffins served with
house-made jam

Deluxe Cold Buffet

\$20 per person
salmon platter (cured salmon, capers, tomatoes, red
onion, parsley) with New York-style bagels and
cream cheese, fruit cups, and breakfast pastries

Breakfast A la Carte

Just Eggs

\$4 per person
scrambled eggs with cheddar cheese

Spiced Breakfast Potatoes

\$4 per person
roasted red potatoes tossed with spices

Garlic and Rosemary Breakfast Potatoes

\$4 per person
roasted red potatoes tossed with garlic and
rosemary

Sweet Potato Hash

\$4.50 per person
roasted sweet potatoes with caramelized
onions, bell peppers and a hint of spice

Applewood Bacon

\$5 per person
applewood bacon

Sausage

\$5 per person
pork breakfast sausage

MORNING BUFFETS

minimum order of 12



Breakfast A la Carte (continued)

Breakfast Sandwiches

\$9 each
english muffin with breakfast sausage and
cheddar cheese with spicy garlic aioli

Parfait

\$6 each
seasonal fruit topped with vanilla greek
yogurt and granola

Fruit Cup

\$5 each
seasonal fruit

French Toast Bread Pudding

medium serves 8-10 people \$35
large serves 18-20 people \$65
brioche bread pudding with cinnamon, nutmeg, allspice,
clove and vanilla with maple syrup

Bagels

\$30 per dozen, one cream cheese selection per
dozen
assorted New York Style bagels with your choice of
plain, chive, or veggie cream cheese

Spinach Quiche

\$36 (serves 8)
onion, garlic, spinach and swiss cheese baked
into a quiche

Roasted Red Pepper and Goat Cheese Quiche

\$36 (serves 8)
caramelized onion, garlic, goat cheese, and
thyme baked into a flaky pie crust

French Toast Bread Pudding Cupcakes

\$3.50 per piece (min 24 pc.)
cinnamon sugar tossed with brioche and baked
in a custard topped with a warm vanilla glaze

Individually Packaged Breakfast

Bagel Box

\$11.95 per box
plain bagel with cream cheese, vanilla greek yogurt, and
a fresh cut fruit cup

Bagel and Lox Box

\$15 per box
plain bagel, cream cheese and lox with a relish of caper,
tomato and red onion

Danish Box

\$11.95 per box
danish with a fruit cup and vanilla greek yogurt

Chocolate Croissant Box

\$11.95 per box
chocolate croissant with a fruit cup and vanilla greek
yogurt



SANDWICHES, SALADS AND SNACKS



SANDWICHES, SALADS AND SNACKS



Sandwich Boxes

Includes assorted chips
Large Box serves 25....\$170
Medium Box serves 12....\$95

Chicken Salad

chicken breast, green onion, red onion, grapes and golden raisins tossed in aioli on a brioche bun topped with arugula

Chicken and Pesto Sandwich

pesto aioli, heirloom tomatoes, red onion, arugula and shaved chicken breast on a baguette

Ham and Pear Sandwich

black forest ham, aged white cheddar cheese and arugula on country bread with pear chutney and whole grain mustard

Turkey and Swiss

fresh sliced turkey breast with sun-dried tomato and bacon aioli, red onion, mixed greens and swiss on a baguette

Tuna Salad

tuna salad with aioli, shallot, dill and lemon topped with sliced tomato, mix greens and red onion on a whole grain baguette

Prosciutto Sandwich

sliced prosciutto with garlic and white pepper goat cheese, fig and caramelized onion jam topped with arugula on a baguette

Pesto and Mozzarella

pesto, roasted red pepper, tomatoes, red onion and arugula with fresh mozzarella on a baguette

Hummus

whole-grain baguette topped with hummus, cucumber, roasted red pepper, pickled onion and arugula

Salads

Medium Salad serves 8-10....\$70
Large Salad serves 15-20....\$105

Kale Caesar

baby kale, shaved parmesan, cherry tomatoes and tarragon with sourdough croutons and a caesar dressing

Classic Caesar

romaine lettuce, sourdough croutons, shaved parmesan and caesar dressing

Sweet Potato and Baby Kale

roasted sweet potatoes, baby kale, pickled red onion, candied pecans, and dried cranberries with crumbled goat cheese and maple balsamic vinaigrette

Chopped Salad

grilled chicken, bacon lardons, red onion, diced tomatoes, hard-boiled egg and blue cheese with mixed greens and a creamy garlic dressing

Southwest Cobb Salad

mixed greens topped with grilled chicken, roasted corn, black beans, bell pepper, cilantro, tortilla strips and colby jack cheese with a cilantro lime ranch

Citrus Fennel Salad

only available in fall and winter

orange and grapefruit segments with spinach, fennel, shaved parmesan, toasted pine nuts and poppy seed dressing

SANDWICHES, SALADS AND SNACKS



Salads

Medium Salad serves 8-10....\$70
Large Salad serves 15-20....\$105

Greek Salad

romaine, red onion, bell pepper, cherry tomatoes, feta, kalamata olives, cucumber, parsley and anchovies with a red wine vinegar greek dressing

Garden Salad

mixed greens, bell peppers, cherry tomatoes, cucumbers, green onion and a balsamic vinaigrette

Potato Salad

(medium size only, servers 25)
potatoes tossed with shallot, celery, parsley and garlic aioli

Pasta Salad

(medium size only, servers 25)
pasta tossed with pesto, feta, red onion, kalamata olives and cherry tomatoes

Lunch Boxes

minimum order of 12
(selection of two sandwich types per order)
\$14.95 per guest

Sandwich and Fruit

sandwich, pickle, fruit cup, and a cookie

Sandwich and Chips

sandwich, pickle, chips, and a cookie

Sandwich and Pasta Salad

sandwich, pickle, pasta salad, and a cookie

Entree Salads

Includes cookie and dinner roll with butter
minimum order of 12, (served in a 40 oz. container)
Add 6 oz. chicken +\$4.95 Add 6 oz. salmon +\$6.95

Chopped Thai Salad

\$14.95 per salad
edamame, romaine, spinach, carrots, bell peppers, cilantro, green onion and peanuts with a sesame dressing

Spinach and Cranberry

\$13.00 per salad
spinach, cranberry, red onion, blue cheese, pecans with a balsamic dressing

Kale Caesar

\$13.00 per salad
baby kale and romaine tossed with shaved parmesan and croutons with a creamy caesar dressing

Bistro Boxes

minimum order of 12

Protein Box

\$7.95 per box
carrots, hummus, hard-boiled eggs, almonds, sliced turkey, cheddar cheese

Veggie Box

\$6.95 per box
cheddar cheese, broccoli, carrots, tomatoes, ranch dressing

Cheese and Dried Fruit Box

\$9.95 per box
mixed nuts, chef selected cheese, dried fruit, toast points

Charcuterie and Cheese Box

\$12.95 per box
mixed nuts, chef-selected charcuterie and cheese, dried fruit, toast points



BUFFETS



HOT BUFFETS

minimum order of 12



Taco Bar

(\$21.95 per person)

Choice of:

Chicken Tinga

Carne Asada (+\$2.00 per person)

Pork Verde

Chile Spiced Roasted Sweet Potatoes

Accompanied by:

Mexican rice and refried black beans, onion and cilantro, queso fresco, salsa, guacamole, crema and limes with a choice of corn or flour tortilla

Southwest Cobb Salad

mixed greens topped with roasted corn, black beans, bell pepper, cilantro, tortilla strips, and colby jack cheese with a cilantro lime ranch dressing

Taste of Italy

(\$20.95 per person)

Dinner Rolls

assorted dinner rolls served with butter

Mostaccioli

choice of three cheese mostaccioli or beef mostaccioli (+\$1.50 per person)

Grilled Bruschetta Chicken

grilled garlic chicken topped with balsamic glaze and bruschetta

Classic Caesar

romaine lettuce, sourdough croutons, shaved parmesan and caesar dressing

Mediterranean

(\$20.95 per person)

Greek Salad

romaine, red onion, bell pepper, cherry tomatoes, feta, kalamata olives, cucumber, parsley and anchovies with a red wine vinegar greek dressing

Shawarma Chicken

grilled and chopped shawarma spiced boneless skinless chicken thigh with basmati rice, tahini and spicy herb sauce

Or Shawarma Cauliflower Steak + (\$1.00 per person)

grilled shawarma spiced cauliflower steak with basmati rice, tahini and spicy herb sauce

Pita Bread

grilled pita with classic hummus

Southern Comfort

(\$21.95 per person)

Fried Chicken

country fried chicken with whipped honey butter

Jalapeno Cornbread

jalapeno cheddar cornbread muffins with whipped honey butter

Mac and Cheese

macaroni with cheddar cheese sauce

Green Goddess Kale Salad

baby kale, cherry tomato, pickled red onion, cucumber, fennel and shaved parmesan with a green goddess dressing

SEASONAL HOT BUFFETS

minimum order of 12
all buffets come with assorted dinner rolls served with butter



Winter Buffet

(\$25.95 per person)

Bourbon Glazed Salmon

bourbon glazed salmon on top of a medley of roasted winter vegetables and roasted kale in a smoke mustard dressing

Sweet Potato and Baby Kale

roasted sweet potatoes, baby kale, pickled red onion, candied pecans, and dried cranberries with crumbled goat cheese and maple balsamic vinaigrette

Winter Wild Rice Pilaf

wild rice tossed with dried cherries, chives, parsley, lemon, and toasted walnuts

Summer Buffet

(\$25.95 per person)

Grilled Peach and Pork

pan-seared pork chops topped with grilled peaches and sorghum with parsnip puree

BBQ Carrots

roasted bbq spiced baby carrots drizzled with cilantro ranch and toasted pepitas

Prosciutto and Nectarine Salad

green beans, hazelnuts, nectarines, watercress, chives, and frisee with a creamy white balsamic dressing

Fall Buffet

(\$25.95 per person)

Steak

grilled flank steak with chimichurri and pepitas

Sweet Potatoes

sweet potatoes grilled sweet potato, feta, toasted pepitas and cilantro

Spinach and Cranberry

baby spinach, red onion, cranberries, toasted pecans, goat cheese and balsamic vinaigrette

Spring Buffet

(\$25.95 per person)

Grilled Shrimp

chili garlic grilled shrimp with chimichurri

Asparagus and Roasted Red Pepper Relish

grilled asparagus topped with a roasted red pepper, parsley and pistachio relish

Kale Caesar

baby kale, shaved parmesan, cherry tomatoes and tarragon with sourdough croutons and a caesar dressing

Vegetarian Buffet

(\$23.95 per person)

Polenta Cakes

pan-fried white cheddar and green chili polenta cakes topped with a summer succotash of corn and roasted tomatoes

Southern Glazed Sweet Potatoes

brown sugar glazed sweet potatoes and toasted pecans

Baby Greens

baby lettuce greens tossed with pickled fennel, shaved parmesan, and green goddess dressing



BOARDS & PLATTERS



BOARDS & PLATTERS

Large platter serves 20 people/ Small platter serves 10 people



Charcuterie Board

Large Platter \$160/ Small Platter \$90
assorted cured meats with pickled veggies, mustard and toast points

Cheese Board

Large Platter \$130/ Small Platter \$70
assorted cheese with dried fruit, mixed nuts and toast points

Chef's Board

Large Platter \$175/ Small Platter \$100
three chef-selected cheeses, charcuterie, pickled veggies, house-made jam, whole grain mustard, mixed nuts and toast points

Brie and Prosciutto Board

Large Platter \$110/ Small Platter \$60
brie with grapes, honeycomb, dried apricots, prosciutto and toast points

Cured Salmon Platter

Large Platter \$125/ Small Platter \$75
cured salmon with capers, shaved radishes, chives, dill and tarragon drizzled with lemon oil with a side of baguette

Smoked Fish Platter

Large Platter \$200/ Small Platter \$90
smoked salmon and smoked trout with caper berries, onion, tomatoes, cucumber, parsley, mustard and cream cheese served with baguette

Lox and Bagel Platter

Large Platter \$180/ Small Platter \$100
cured salmon with cream cheese, capers, tomatoes, red onion, parsley and New York style bagels

Fruit

Large Platter \$90/ Small Platter \$50
chef selected seasonal fruit with vanilla dipping sauce

Grilled Veggie Platter

Large Platter \$100/ Small Platter \$60
grilled and chilled asparagus, yellow squash, zucchini, bell peppers, eggplant, and chimichurri

Hummus Platter

Large Platter \$100/ Small Platter \$60
classic hummus topped with a Jerusalem salad and a sprinkle of paprika served with pita

Chips, Salsa and Guacamole

Large Platter \$100/ Small Platter \$60
tortilla chips with homemade salsa and house made fresh guacamole





APPETIZERS



CLASSIC GREEN SPOON APPETIZERS

*24 piece minimum, per selection



Shrimp Cocktail Shooters

\$3.50 per piece
shrimp with spicy cocktail sauce topped with microgreens

Smoked Trout

\$3.00 per piece
garlic and dill crackers with whipped creme fraiche and smoked trout and a salad of herbs and pickled fennel

Smoked Salmon and Cucumber

\$3.00 per piece
smoked salmon with herbed cream cheese and cucumber

Blue Cheese Apricots

\$2.75 per piece
apricots with whipped blue cheese and candied walnuts

Curry Deviled Eggs

\$2.75 per piece
deviled eggs with curry and sesame seeds

Beet Stained Deviled Eggs

\$2.75 per piece
classic deviled eggs stained with beets

Bloody Mary Deviled Egg

\$2.75 per piece
bloody mary spiced egg and cornichons

Sriracha Deviled Eggs

\$2.75 per piece
spicy sriracha egg with pickled peppers

Mozzarella and Tapenade

\$2.75 per piece
crostini with pesto, fresh mozzarella, sun-dried tomatoes and roasted red pepper tapenade

Mushroom and Swiss Tartlets

\$3.00 per piece
mixed mushrooms, caramelized onion, thyme, and gruyere in a tart shell

Red Onion and Goat Cheese Tartlets

\$3.00 per piece
goat cheese and thyme tart with red onion jam

Bacon and Gruyere Tartlets

\$3.00 per piece
caramelized onion, gruyere cheese, cream cheese and bacon in a tart shell

Prosciutto and Fig Sliders

\$3.50 per piece
ciabatta roll with herbed garlic goat cheese, caramelized onion and fig jam, prosciutto and arugula

Pimento and Prosciutto Biscuits

\$3.50 per piece
bite sized biscuits topped with pimento cheese, prosciutto and peppery microgreens

Roast Beef Sliders

\$3.50 per piece
brioche bun with shaved roast beef, whipped blue cheese, and cherry jam

HOT STAPLES

(includes disposable chafing dishes)



Cheese Puffs

48 pieces per tray \$60

cheddar and parmesan cheese puffs

French Onion Slider

24 pieces per tray \$85

pretzel bun with a beef slider, french onion cream cheese sauce and dill pickles

BBQ Pulled Pork Sliders

24 pieces per tray \$85

pulled BBQ pork with slaw

Beef Tenderloin Sliders

24 pieces per tray \$100

medium-rare beef tenderloin with horseradish aioli

Bacon Wrapped Dates

50 pieces per tray \$85

dates wrapped in bacon and tossed in brown sugar glaze

Beef and Potato Empanadas

24 pieces per tray \$85

spiced beef and potato empanadas with salsa

Farmers Hand Pie

24 pieces per tray \$85

roasted chicken, carrots, onion, celery, corn, parsnips, and peas in a cream gravy baked into a fluffy hand pie

Crab Cakes

60 pieces per tray \$150

classic crab cakes with lemon aioli

Pretzel and Mustard

24 pieces per tray \$60

a bag of soft pretzel bites with a side of whole-grain mustard



SEASONAL APPETIZERS

*24 piece minimum, per selection



Winter Appetizers

Winter Goat Cheese Panna Cotta

\$2.75 per piece
kumquat marmalade and pistachios with lemon
goat cheese panna cotta

Figs and Honey Goat Cheese

\$2.50 per piece
crostini topped with honey goat cheese, figs and
spiced walnuts

Winter Kale Salad Cups

\$2.75 per piece
Kale tossed with candied pecans, goat cheese,
roasted parsnips, dried cherries and a maple
mustard vinaigrette

Beet Tartare

\$2.50 per piece
diced roasted beets tossed with shallot, parsley,
tarragon, mustard seeds and honey on whipped
white pepper goat cheese and crostini

Sweet Potato Bruschetta

\$2.50 per piece
roasted sweet potato, chives, candied pecans and
dried cherries on whipped goat
cheese and crostini

Spring Appetizers

Spring Goat Cheese Panna Cotta

\$2.75 per piece
garlic goat cheese panna cotta topped with pepper jam

Grilled Asparagus Tapenade

\$2.00 per piece
crostini with whipped garlic goat cheese, grilled asparagus,
preserved lemon, roasted red pepper, and toasted almonds

Spring Kale Salad Cups

\$2.75 per piece
kale tossed with pistachios, goat cheese, pickled red onion,
roasted red pepper and cilantro dressing

Beet Tartare

\$2.50 per piece
diced roasted beets tossed with shallot, parsley, tarragon,
mustard seeds and honey on whipped white pepper goat
cheese and crostini

Smashed Pea Crostini

\$2.50 per piece
crostini with garlic and lemon ricotta, smashed peas,
pickled radish and micro greens

SEASONAL APPETIZERS

*24 piece minimum, per selection



Summer Appetizers

Grilled Peach and Goat Cheese

\$2.50 per piece
crostini with thyme goat cheese, grilled peach and honey

Elote Shooter

\$2.50 per piece
grilled corn tossed with aioli, chili, lime and cotija

Derby Toast

\$2.50 per piece
cherry tomatoes on top of herbed remoulade sauce with fresh cracked black pepper

Strawberry Salad Cups

\$3.00 per piece
strawberries with kale, shaved manchego cheese, candied walnuts and a fig balsamic dressing

Summer Kale Salad Cups

\$2.75 per piece
kale tossed with candied pecans, blueberries, blue cheese, pickled fennel and blueberry vinaigrette

Fall Appetizers

Fall Goat Cheese Panna Cotta

\$2.75 per piece
kumquat marmalade and pistachios on top of lemon goat cheese panna cotta

Apples and Honey Goat Cheese

\$2.50 per piece
crostini with honey goat cheese, spiced apples and toasted pecans

Fall Kale Salad Cups

\$2.75 per piece
kale tossed with candied pecans, roasted sweet potatoes, goat cheese, pickled red onion, cranberries and a maple mustard vinaigrette

Beet Tartare

\$2.50 per piece
diced roasted beets tossed with shallot, parsley, tarragon, mustard seeds and honey on whipped white pepper goat cheese and crostini

Sweet Potato Bruschetta

\$2.50 per piece
roasted sweet potato, chives, candied pecans and dried cherries on whipped goat cheese and crostini



DESSERTS & BEVERAGES



DESSERTS

*24 piece minimum, per selection. Excludes items ordered by the dozen and by the platter



Assorted Cookie Platter

Serves 25 people \$45
chef selected assorted cookies

Assorted Bar and Cookie Platter

Serves 25 people \$50
chef selected assorted cookies and bars

Old Fashioned Doughnuts

\$36/ dozen
assorted seasonal and old fashioned doughnuts

Mini Assorted Cupcakes

\$90/ three dozen
red velvet, double chocolate and vanilla

Strawberry Pop-Tarts

\$2.75 per piece
pop-tarts filled with strawberry filling and topped with vanilla icing and dehydrated strawberries

Nutella Pop-Tarts

\$2.75 per piece
pop-tarts filled with nutella and topped with vanilla icing and chocolate sprinkles

Cinnamon Sugar Pop-Tarts

\$2.75 per piece
pop-tarts with a cinnamon sugar filling topped with vanilla cinnamon icing

Coconut S'more Bar

\$2.50 per piece
graham cracker crust, chocolate, marshmallow and coconut

Peanut Butter Chocolate Ganache Brownie

\$2.50 per piece
rich peanut butter chocolate brownie

Lemon Tartlet

\$3.00 per piece
sweet vanilla tart shell filled with lemon curd and topped with whipped cream

Chocolate Caramel Tartlet

\$3.00 per piece
chocolate ganache topped with sea salt and caramel

Caramel Apple Bar

\$2.50 per piece
caramel apple crumble bar

Chocolate Pot De Creme

\$2.75 per piece
rich creamy chocolate pudding topped with sea salt and whipped mascarpone

Cream Puffs

\$2.50 per piece
classic cream puffs filled with pastry cream and topped with powdered sugar

Chocolate Raspberry Mousse Tartlet

\$3.00 per piece
chocolate tarts filled with chocolate mousse and raspberries

Brownie Shooters

\$2.50 per piece
layers of brownie pieces and chocolate mousse topped with whipped cream

SEASONAL DESSERTS



Winter Desserts

Peppermint Cheesecake Shooters

\$2.50 per piece
graham cracker crumble, white chocolate peppermint
cheesecake and peppermint dust

Gingerbread Cupcakes

\$3.00 per piece
gingerbread cupcakes with cream cheese frosting and
holiday sprinkles

Eggnog Pot De Creme

\$2.75 per piece
eggnog custard with whipped cream and nutmeg

Spring Desserts

Dirt Cups

\$3.00 per piece
chocolate pot de creme with crushed chocolate cookies
and an edible flower

Lemon Lavender Cupcakes

\$3.00 per piece
lemon and lavender cupcake with lemon buttercream

Carrot Cupcake

\$3.00 per piece
classic carrot cake with cream cheese frosting

Summer Desserts

Peach Upside Down Cake

\$3.00 per piece
peach upside-down cake with vanilla bourbon glaze

Strawberries and Cream Shooter

\$2.75 per piece
strawberries with creme anglaise, shortbread
crumble, and vanilla bean whipped cream

Key Lime Cheesecake Shooters

\$2.50 per piece
graham cracker crumble, key lime cheesecake and
whipped cream

Fall Desserts

Pumpkin Cheesecake Shooters

\$2.50 per piece
graham cracker crumble, pumpkin cheesecake, pecans
and caramel sauce

Apple Hand Pies

\$3.00 per piece
spiced apple baked into a hand pie

Mini Derby Pies

\$3.00 per piece
pecan pie with chocolate chips

BEVERAGES



Small Coffee

serves 10-12 people \$25/ large serves 40
people \$85
(served in an insulated box)

*coffee with sugar, sweeteners, cream,
non-dairy creamer*



Tea

serves 10-12 people \$20/ large serves 40
people \$80

*assorted teas with sugar, cream, sweeteners
and honey*

Bottled Water

\$2.25 each



Juice

\$2.25 each
orange juice, apple juice, and
cranberry juice

Soda

\$2.25 each
coke, diet coke, sprite, sparkling water



COCKTAILS



COCKTAILS



Batched Cocktails

serves 10-12 people/half a gallon
\$120

Bee's Knees Punch

gin, lemon, honey, chamomile tea, orange blossom water

Strawberry Margarita

tequila, orange curacao, lime juice, strawberry syrup, rose water

Bourbon Peach Iced Tea

bourbon, black peach tea, simple, lemon, mint

Lions Tail

bourbon, lime oleo, allspice, blacktea, angostura

Palma Punch

vodka, ginger, lime, rhubarb oleo, white tea, rose water

Gold Rush Punch

bourbon, blacktea, lemon oleo, honey, angostura

Jack Rose

applejack, house made grenadine, lime oleo and white tea

Blood Moon

bourbon, blood orange, lapsang souchong, lime oleo, cane sugar and angostura

Hot Cocktails

Spiked Cider

applejack, rye, apple cider, cinnamon, allspice, star anise, nutmeg, ginger and lemon

HOTT Toddy

bourbon, chamomile tea, honey, lemon oleo, allspice and cinnamon stick

