



2024 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

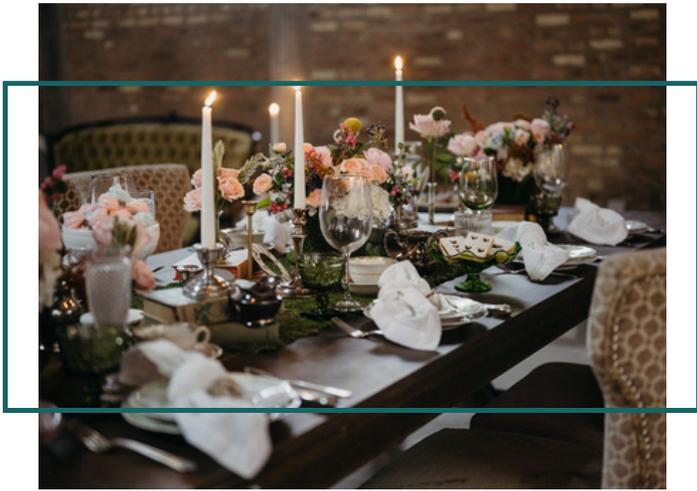
We have a dedicated company-wide recycling program

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 7 days to 72 hours notice.

Payment Structure and Minimum Requirements

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

The minimum order must reach \$500 before disposables, tax and delivery
Delivery fee varies based on miles from our kitchen located in Evanston. Delivery includes
set up of your food and beverage items.

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.

ADDITIONAL SERVICES



Staffing

We would be happy to provide service and/or bartending staff to accompany your event. We require a minimum of 4 hours for all staff and an onsite event manager. Our dedicated team will assist with setup, maintaining the cleanliness of your event, and the breakdown of your event. For drop-off food services we will gladly re-plate selected items to your serveware but are unable to pass food items, such as appetizers or desserts.

Rentals

We have great relationships with several rental companies and can bring in any additional elements you may need. If you're looking for specialty linens, glassware, tables, etc just let your Event Producer know what you had in mind. All rental orders would need to be finalized 7 days prior to your event.

Disposables

We offer the following eco-friendly disposables. Let your Event Producer know if you'd like to include these with your order.

6 inch palm leaf plates | \$1.00 per person

10 inch palm leaf plates | \$1.50 per person

Compostable cutlery set. Individually wrapped with fork, knife, spoon and napkin | \$.75 per person

Compostable 9 oz. drink cups | \$.75 per person

TABLE OF CONTENTS



Breakfast & Brunch

PAGE 6

Sandwiches, Salads & Snacks

PAGE 10



Buffets

PAGE 13

Boards & Platters

PAGE 17

Appetizers

PAGE 19

Desserts & Beverages

PAGE 24

Cocktails

PAGE 28





BREAKFAST



MORNING BUFFETS

minimum order of 12



Hot Buffets

Breakfast Buffet

\$16 per person
scrambled eggs with cheddar cheese, spiced breakfast potatoes and a choice of bacon or sausage

Sweet Breakfast Buffet

\$18 per person
brioche french toast bread pudding, bacon, fruit cup

Cold Buffets

Continental Buffet

\$14 per person
assorted breakfast treats, bagels, cream cheese

Breakfast A la Carte

Croissants

\$48 per dozen
classic french croissant, house jam

Chocolate Croissant

\$52 per dozen
classic french croissant with chocolate

Muffins

\$36 per dozen
chef selected muffins

Just Eggs

\$6 per person
scrambled eggs with cheddar cheese

Spiced Breakfast Potatoes

\$5 per person
roasted red potatoes tossed with spices

Garlic and Rosemary Breakfast Potatoes

\$5 per person
roasted red potatoes tossed with garlic and rosemary

Sweet Potato Hash

\$5 per person
roasted sweet potatoes with caramelized onions, bell peppers and a hint of spice

Applewood Bacon

\$6 per person
applewood bacon

Sausage

\$6 per person
pork breakfast sausage

Bagels and Lox

\$200 per dozen
New York-style bagels, house-cured and smoked lox, capers, tomatoes, red onion and parsley, plain cream cheese

MORNING BUFFETS

minimum order of 12



Breakfast A la Carte (continued)

Breakfast Sandwiches

\$14 each
breakfast sausage and cheddar cheese with
spicy garlic aioli on an english muffin

Parfait

\$8 each
seasonal fruit topped with vanilla greek
yogurt and granola

Fruit Cup

\$7 each
seasonal fruit

French Toast Bread Pudding

medium serves 8-10 people \$50
large serves 18-20 people \$85
brioche bread pudding, cinnamon, nutmeg, allspice,
clove, vanilla, maple syrup

Bagels

\$30 per dozen
assorted New York-style bagels with plain, cream
cheese

Spinach Quiche

\$40 (serves 8)
spinach, onion, garlic, swiss cheese, flaky
pastry crust

Roasted Red Pepper and Goat Cheese Quiche

\$40 (serves 8)
goat cheese, roasted red pepper, caramelized
onion, garlic, thyme, flaky pastry crust

French Toast Bread Pudding Cupcakes

\$4 per piece (min 24 pc.)
cinnamon sugar brioche, vanilla custard, warm
vanilla glaze

Individually Packaged Breakfast

Bagel Box

\$13 per box
plain bagel with cream cheese and a parfait

Bagel and Lox Box

\$22 per box
plain bagel, cream cheese, lox, caper-tomato-red onion
relish

Danish Box

\$12 per box
danish and a parfait

Chocolate Croissant Box

\$12 per box
chocolate croissant and a parfait

BRUNCH BITES

minimum order of 24



Mini Peach Scone

only available in summer

\$2.75 per piece

buttery peach scone, vanilla glaze

Bloody Mary Deviled Egg

\$3 per piece

old bay, tomato, horseradish, celery seasoning, cornichon

Lemon Tea Cookie

\$2.75 each

buttery lemon cookie, lemon glaze

Strawberry and Cream

only available in summer

\$3 per piece

strawberry, shortbread crumble, creme alangaie, whipped cream

Smoked Chicken Salad

\$3.50 per piece

smoked chicken, grapes, golden raisin, red onion, chive, endive

Mini Spinach Quiche

\$3.75 per piece

mini quiche, onion, garlic, spinach, swiss cheese

Mini Spinach and Mushroom Quiche

\$3.75 per piece

caramelized onion, spinach, sauteed mushroom, thyme, flakey pastry crust

Mini Blueberry Scone

\$2.75 per piece

blueberry-lemon scone, vanilla glaze

Caramelized Peach Parfait

only available in summer

\$8 per piece

caramelized peach, vanilla greek yogurt, housemade spiced granola

Old Fashioned Doughnuts

\$42/ dozen

assorted seasonal and old fashioned doughnuts





SANDWICHES, SALADS AND SNACKS



SANDWICHES, SALADS AND SNACKS



Sandwich Boxes

Includes assorted chips
Large Box serves 24....\$200
Medium Box serves 12....\$100

Chicken Salad

chicken breast, chive, red onion, grapes, golden raisins
aioli, arugula, brioche bun

Chicken and Green Goddess Sandwich

shaved chicken breast, green goddess aioli, tomatoes,
red onion, arugula, baguette

Ham and Pear Sandwich

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

Turkey and Swiss

sliced turkey breast, sun-dried tomato-bacon aioli, red
onion, arugula, swiss, baguette

Tuna Salad

albacore tuna, aioli, shallot, dill, lemon, sliced tomato,
arugula, red onion, whole grain baguette

Prosciutto Sandwich

sliced prosciutto, garlic and white pepper goat cheese, fig
and caramelized onion jam, arugula, baguette

Pesto and Mozzarella

pesto, fresh mozzarella, roasted red pepper, tomato, red
onion, arugula, baguette

Hummus

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

Salads

Medium Salad serves 8-12....\$70
Large Salad serves 15-24....\$120

Kale Caesar

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

Classic Caesar

romaine lettuce, shaved parmesan, sourdough
croutons, caesar dressing

Sweet Potato and Baby Kale

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

Southwest Cobb Salad

roasted corn, black beans, bell pepper, cilantro, tortilla
strips, colby jack cheese, mixed greens, cilantro lime
ranch

Green Goddess Kale Salad

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

Citrus Fennel Salad

only available in fall and winter

winter citrus supremes, fennel, shaved parmesan,
toasted pine nuts, spinach, poppy seed dressing

SANDWICHES, SALADS AND SNACKS



Salads

Medium Salad serves 8-12....\$70
Large Salad serves 15-24....\$120

Greek Salad

bell pepper, red onion, cherry tomato, feta, kalamata olive, cucumber, parsley, romaine, red wine vinegar greek dressing

Garden Salad

bell pepper, cherry tomato, cucumber, green onion, mixed greens, balsamic vinaigrette

Prosciutto and Nectarine Salad

prosciutto, nectarine, green beans, hazelnut, watercress, chive, frisee, creamy white balsamic dressing

Spinach and Cranberry Salad

baby spinach, cranberry, red onion, goat cheese, pecan, balsamic dressing

Sweet Potato and Baby Kale Salad

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

Creamy Cucumber Salad

baby greens, cucumber, pickled, radish, creamy cucumber dressing

Potato Salad

*(medium size only, servers 25)
new potatoes, shallot, celery, parsley, garlic aioli*

Pasta Salad

*(medium size only, servers 25)
fusilli, pesto, feta, red onion, kalamata olive, cherry tomato*

Lunch Boxes

**minimum order of 24*
(selection of two sandwich types per order/ additional sandwich types can be added to guest counts over 100)
\$18 per guest*

Sandwich and Fruit

sandwich, pickle, fruit cup, cookie

Sandwich and Chips

sandwich, pickle, chips, cookie

Sandwich and Pasta Salad

sandwich, pickle, pasta salad, cookie

Entree Salads

*Includes cookie and dinner roll with butter
minimum order of 24, (served in a 40 oz. container)
Add 4 oz. chicken +\$6
Add 4 oz. salmon +\$8*

Green Goddess Salad

*\$16 per salad
mixed green, cherry tomato, pickled red onion, cucumber, fennel, shaved parmesan, green goddess dressing*

Spinach and Cranberry

*\$16.00 per salad
baby spinach, cranberry, red onion, goat cheese, pecan, balsamic dressing*

Kale Caesar

*\$16.00 per salad
baby kale, shaved parmesan, croutons, creamy caesar dressing*



BUFFETS



HOT BUFFETS

minimum order of 12



Taco Bar

(\$22 per person)

Add an additional protein for \$6 per person (minimum of 12)

Choice of:

Chicken Tinga

Pork Verde

Carne Asada (+\$6.00 per person)

Chile Spiced Roasted Sweet Potatoes

Accompanied by:

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

Southwest Cobb Salad

roasted corn, black beans, bell pepper, cilantro, tortilla strips, colby jack cheese, mixed greens, cilantro lime ranch

Taste of Italy

(\$22 per person)

Dinner Rolls

dinner roll, butter

Mostaccioli

choice of three cheese mostaccioli or beef mostaccioli (+\$3 per person)

Grilled Bruschetta Chicken

grilled garlic chicken, balsamic glaze, bruschetta

Classic Caesar

romaine lettuce, shaved parmesan, sourdough croutons, caesar dressing

Mediterranean

(\$22 per person)

Add an additional protein or vegetarian option for \$6 per person (minimum of 12)

Pita Bread

grilled pita, classic hummus

Shawarma Chicken

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

- Or -

Shawarma Cauliflower Steak + (\$1.00 per person)

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

Greek Salad

bell pepper, red onion, cherry tomato, feta, kalamata olive, cucumber, parsley, romaine, red wine vinegar greek dressing

Southern Comfort

(\$41 per person)

Fried Chicken

country fried chicken, whipped honey butter

Jalapeno Cornbread

cheddar jalapeño cornbread muffins, whipped honey butter

Mac and Cheese

macaroni, cheddar cheese sauce

Green Goddess Kale Salad

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

SEASONAL HOT BUFFETS

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



Winter Buffet

(\$41 per person)

Bourbon Glazed Salmon

bourbon-glazed salmon, roasted winter vegetables, roasted kale, smoked mustard dressing

Winter Wild Rice Pilaf

wild rice, dried cherries, chives, parsley, lemon, toasted walnuts

Sweet Potato and Baby Kale Salad

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

Summer Buffet

(\$41 per person)

Grilled Peach and Pork

pan-seared pork chops, grilled peaches, sorghum, parsnip puree

BBQ Carrots

roasted bbq spiced baby carrots, cilantro ranch, toasted pepitas

Prosciutto and Nectarine Salad

prosciutto, nectarine, green beans, hazelnut, watercress, chive, frisee, creamy white balsamic dressing

Fall Buffet

(\$45 per person)

Steak

grilled medium rare beef tenderloin, chimichurri, pepitas

Sweet Potatoes

grilled sweet potato, feta, toasted pepitas, cilantro

Spinach and Cranberry Salad

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

Spring Buffet

(\$41 per person)

Grilled Shrimp

chili garlic grilled shrimp, chimichurri

Asparagus and Roasted Red Pepper Relish

grilled asparagus, roasted red pepper, parsley, pistachio

Kale Caesar

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

Vegetarian Buffet

(\$41 per person)

Polenta Cakes

pan-fried white cheddar-green chili polenta cakes, summer corn succotash, roasted tomatoes

Southern Glazed Sweet Potatoes

brown sugar glazed sweet potatoes, toasted pecans

Baby Greens

baby lettuce greens, pickled fennel, shaved parmesan, green goddess dressing

A LA CARTE BUFFETS

Large serves 24 people/ Small serves 12 people



Sides

Large \$240/ Small \$120

BBQ Carrots

roasted bbq spiced baby carrot, cilantro ranch, toasted pepitas

Roasted Carrots

roasted carrot, honey butter, chervil

Cumin Roasted Carrots

cumin, garlic, roasted heirloom baby carrot

Southern Glazed Sweet Potatoes

brown sugar glazed sweet potato, toasted pecans

Sweet Potatoes

grilled sweet potato, feta, toasted pepitas, cilantro

Roasted Truffle Potatoes

marble roasted potatoes, parsley, thyme, rosemary, parmesan, truffle oil, lemon aioli

Asparagus and Roasted Red Pepper Relish

grilled asparagus, roasted red pepper, parsley, pistachio relish

Asparagus

asparagus, lemon, herb butter

Roasted Brussels Sprouts

roasted brussels sprout, mustard maple dressing, roasted shallot

Roasted Cauliflower

roasted tri-colored cauliflower, roasted shallot, herbs

Entrees

Large \$500/ Small \$250
6 oz. of protein per person

Grilled Shrimp

chili garlic grilled shrimp, chimichurri

Steak (+\$8.00 per person)

medium-rare beef tenderloin with chimichurri and pepitas

Mostaccioli

beef mostaccioli

Lemon and Herb Roasted Chicken

roasted chicken breast, lemon, parsley, thyme, tarragon

Shawarma Chicken

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

Fried Chicken

country fried chicken, whipped honey butter

Vegetarian Entrees

Large \$360/ Small \$180

Mac and Cheese

mac and cheese with a white cheddar cheese sauce

Mostaccioli

choice of three cheese mostaccioli

Polenta Cakes and Summer Succotash

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



BOARDS & PLATTERS



BOARDS & PLATTERS

Large platter serves 20-30 people/ Small platter serves 10-15 people



Charcuterie Board

Large Platter \$300/ Small Platter \$150
three chef selected cured meats with pickled veggies,
mustard and toast points

Cheese Board

Large Platter \$250/ Small Platter \$125
three chef selected assorted cheeses with dried fruit,
mixed nuts and toast points

Chef's Board

Large Platter \$350/ Small Platter \$175
three chef-selected cheeses and charcuterie, pickled
veggies, housemade jam, whole grain mustard,
mixed nuts and toast points

Brie and Prosciutto Board

Large Platter \$200/ Small Platter \$100
brie and prosciutto with grapes, honeycomb, dried
apricots and toast points

Lox and Bagel Platter

Large Platter \$250/ Small Platter \$200
cured salmon with cream cheese, capers, tomatoes, red
onion, parsley and New York-style bagels

Cured Salmon Platter

Large Platter \$250/ Small Platter \$200
cured salmon with capers, shaved radishes, chives,
dill, tarragon, and lemon oil with baguette

Smoked Fish Platter

Large Platter \$250/ Small Platter \$200
smoked salmon, smoked trout, caper berries, red onion,
tomatoes, cucumber, parsley, mustard and cream cheese
with baguette

Fruit

Large Platter \$100/ Small Platter \$70
chef selected seasonal fruit with vanilla dipping sauce

Grilled Veggie Platter

Large Platter \$110/ Small Platter \$75
asparagus, yellow squash, zucchini, bell peppers and
eggplant served with chimichurri

Green Goddess and Veggie Platter

Large Platter \$110/ Small Platter \$75
radishes, baby heirloom carrots, cherry tomatoes,
snap peas and celery served with green goddess ranch

Hummus Platter

Large Platter \$110/ Small Platter \$75
classic hummus, Jerusalem salad and paprika, with
grilled pita

Chips, Salsa and Guacamole

Large Platter \$120/ Small Platter \$80
tortilla chips, homemade salsa, homemade fresh
guacamole





APPETIZERS



CLASSIC GREEN SPOON APPETIZERS

*24 piece minimum, per selection



Shrimp Cocktail Shooters

\$3.50 per piece
poached shrimp, spicy cocktail sauce,
microgreens

Smoked Trout

\$3.00 per piece
crostini, whipped creme fraiche, smoked trout,
herb salad, pickled fennel

Smoked Salmon and Cucumber

\$3.00 per piece
smoked salmon, herbed cream cheese, cucumber

Blue Cheese Apricots

\$2.75 per piece
apricot, whipped blue cheese, candied walnuts

Curry Deviled Eggs

\$3 per piece
curried deviled egg, sesame

Beet Stained Deviled Eggs

\$3 per piece
beet-marinated classic deviled egg

Bloody Mary Deviled Egg

\$3 per piece
bloody mary spiced deviled egg, cornichon

Sriracha Deviled Eggs

\$3 per piece
sriracha spiced deviled egg, pickled pepper

Mozzarella and Tapenade

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

Mushroom and Swiss Tartlets

\$3.00 per piece
mixed mushrooms, caramelized onion, thyme,
gruyere, buttery tartlet shell

Red Onion and Goat Cheese Tartlets

\$3.00 per piece
goat cheese, thyme, red onion jam, buttery
tartlet shell

Bacon and Gruyere Tartlets

\$3.00 per piece
bacon, gruyere, cream cheese, caramelized
onion, buttery tartlet shell

Pimento and Prosciutto Biscuits

\$3 per piece
bite sized biscuit, pimento cheese, prosciutto,
peppery micro-greens

Prosciutto and Fig Sliders

\$3.75 per piece
prosciutto, fig jam, herb-garlic goat cheese,
caramelized onion, arugula, ciabatta roll

Roast Beef Sliders

\$3.75 per piece
shaved roast beef, whipped blue cheese, cherry
jam, brioche bun

Smoked Chicken Salad Slider

\$3.75 per piece
smoked chicken, grapes, golden raisins, red
onion, chive, arugula, brioche bun

HOT STAPLES

(includes disposable chafing dishes)



Cheese Puffs

48 pieces per tray \$90
cheddar-parmesan cheese puff

French Onion Slider

24 pieces per tray \$100
beef slider, french onion cream cheese sauce, dill pickle, pretzel bun

Bacon Jam Sliders

24 pieces per tray \$100
beef slider, caramelized onion bacon jam, aged white cheddar, white pepper aioli, brioche bun

BBQ Pulled Pork Sliders

24 pieces per tray \$100
BBQ pulled pork, Carolina-style slaw, brioche bun

Beef Tenderloin Sliders

24 pieces per tray \$120
medium-rare beef tenderloin, horseradish aioli, brioche bun

Bacon Wrapped Dates

50 pieces per tray \$100
brown sugar glazed bacon wrapped date

Beef and Potato Empanada

24 pieces per tray \$100
spiced beef and potato, handmade pastry, salsa

Corn and Black Bean Empanada

24 pieces per tray \$100
corn, black beans, cheese, handmade pastry, chipotle crema

Farmers Hand Pie

24 pieces per tray \$100
roasted chicken, carrot, onion, celery, corn, parsnip, peas, cream gravy, handmade flakey pie dough

Crab Cakes

60 pieces per tray \$180
classic crab cake, lemon aioli

Pretzel and Mustard

24 pieces per tray \$100
soft warm pretzel bites, whole-grain mustard



SEASONAL APPETIZERS

*24 piece minimum, per selection



Winter Appetizers

Winter Goat Cheese Panna Cotta

\$3 per piece

lemon goat cheese panna cotta, kumquat
marmalade, pistachios

Figs and Honey Goat Cheese

\$2.75 per piece

honey goat cheese, fig, spiced walnut, crostini

Winter Kale Salad Cups

\$3.75 per piece

winter kale, candied pecan, goat cheese, roasted
parsnip, dried cherry, maple mustard vinaigrette

Beet Tartare

\$2.75 per piece

roasted beet, shallot, parsley, tarragon, mustard
seed, honey, whipped white pepper goat cheese,
crostini

Sweet Potato Bruschetta

\$2.75 per piece

roasted sweet potato, chive, candied pecan, dried
cherry, whipped goat cheese, crostini

Spicy Kumquat Crostini

\$2.75 per piece

candied kumquat, jalapeño, whipped goat cheese,
micro-cilantro, crostini

Spring Appetizers

Spring Goat Cheese Panna Cotta

\$3 per piece

garlic goat cheese panna cotta, pepper jam

Grilled Asparagus Tapenade

\$2.75 per piece

whipped garlic goat cheese, grilled asparagus, preserved
lemon, roasted red pepper, crostini

Spring Kale Salad Cups

\$3.75 per piece

kale, pistachio, goat cheese, pickled red onion, roasted red
pepper, cilantro dressing

Beet Tartare

\$2.75 per piece

roasted beet, shallot, parsley, tarragon, mustard seed,
honey, whipped white pepper goat cheese, crostini

Smashed Pea Crostini

\$2.75 per piece

lemon-garlic ricotta, smashed pea, pickled radish, micro-
greens, crostini

SEASONAL APPETIZERS

*24 piece minimum, per selection



Summer Appetizers

Grilled Peach and Goat Cheese

\$2.75 per piece
thyme goat cheese, grilled peach, honey, crostini

Elote Shooter

\$3.75 per piece
grilled summer corn, aioli, chili, lime, cotija

Derby Toast

\$2.75 per piece
cherry tomato, herbed remoulade, fresh cracked black pepper, crostini

Strawberry Salad Cups

\$3.75 per piece
kale, strawberry, manchego, candied walnut, fig-balsamic dressing

Summer Kale Salad Cups

\$3.75 per piece
kale, candied pecan, blueberry, blue cheese, pickled fennel, blueberry vinaigrette

Fall Appetizers

Fall Goat Cheese Panna Cotta

\$3 per piece
lemon goat cheese panna cotta, kumquat marmalade, pistachios

Apples and Honey Goat Cheese

\$2.75 per piece
honey goat cheese, spiced apple, toasted pecan, crostini

Fall Kale Salad Cups

\$3.75 per piece
kale, candied pecan, roasted sweet potato, goat cheese, pickled red onion, cranberry, maple mustard vinaigrette

Beet Tartare

\$2.75 per piece
roasted beet, shallot, parsley, tarragon, mustard seed, honey, whipped white pepper goat cheese, crostini

Sweet Potato Bruschetta

\$2.75 per piece
whipped goat cheese, roasted sweet potato, chive, candied pecan, dried cherry, 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 \$70
chef selected assorted cookies

Assorted Bar and Cookie Platter

Serves 25 people \$80
chef selected assorted cookies and bars

Fudge Chip Brownie

\$2.75 per piece
chocolate chip-fudge brownie

Blondie

\$2.75 per piece
chocolate chip-pecan blondie

Peanut Butter Chocolate Ganache Brownie

\$2.75 per piece
rich peanut butter chocolate brownie

Old Fashioned Doughnuts

\$42/ dozen
assorted seasonal and old fashioned doughnuts

Mini Assorted Cupcakes

\$30 per dozen/ four dozen minimum/ one
flavor per four dozen
red velvet, double chocolate and vanilla

Coconut S'more Bar

\$2.75 per piece
chocolate ganache, marshmallow, toasted
coconut, graham cracker shell

Brownie Shooters

\$3 per piece
brownie pieces, chocolate mousse, whipped
cream

Chocolate Raspberry Mousse Tartlet

\$3.00 per piece
chocolate mousse, fresh raspberry, chocolate
tart shell

Lemon Tartlet

\$3.00 per piece
lemon curd, whipped cream, sweet vanilla
tartlet shell

Chocolate Caramel Tartlet

\$3.00 per piece
chocolate ganache, caramel, sea salt, chocolate
tartlet shell

S'more Tartlet

\$3.00 per piece
chocolate ganache, toasted marshmallow,
graham cracker shell

Cookies and Cream

\$3.00 per piece
chocolate tart shell, vanilla cream, oreo pieces,
whipped cream

Crumble Apple Bar

\$2.75 per piece
apple crumble bar

Chocolate Pot De Creme

\$3 per piece
rich chocolate pudding, whipped mascarpone,
sea salt

Cream Puffs

\$2.75 per piece
pate a choux, pastry cream, powdered sugar

SEASONAL DESSERTS



Winter Desserts

Peppermint Cheesecake Shooters

\$3 per piece
white chocolate peppermint cheesecake, graham cracker crumble, peppermint dust

Gingerbread Cupcakes

\$4 per piece
gingerbread cupcake, cream cheese frosting, holiday sprinkles

Eggnog Pot De Creme

\$3 per piece
eggnog custard, whipped cream, nutmeg

Spring Desserts

Dirt Cups

\$3.50 per piece
chocolate pot de creme, crushed chocolate cookie, edible flowers

Lemon Lavender Cupcakes

\$4 per piece
lemon-lavender cupcake, lemon buttercream

Carrot Cupcake

\$4.00 per piece
classic carrot cake, cream cheese frosting

Summer Desserts

Peach Upside Down Cake

\$4.00 per piece
peach upside-down cake, vanilla bourbon glaze

Strawberries and Cream Shooter

\$3 per piece
strawberry, creme anglaise, shortbread crumble, vanilla bean whipped cream

Key Lime Cheesecake Shooters

\$3 per piece
key lime cheesecake, graham cracker crumble, whipped cream

Fall Desserts

Pumpkin Cheesecake Shooters

\$3 per piece
pumpkin cheesecake, graham cracker crumble, toasted pecan, caramel sauce

Apple Hand Pies

\$4 per piece
spiced apple, flaky handmade pastry

Mini Derby Pies

\$3.00 per piece
pecan, chocolate, classic pie crust

BEVERAGES



Small Coffee

serves 10-12 people \$40/ large serves 40
people \$95
(served in an insulated box)

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

Tea

serves 10-12 people \$40/ large serves 40
people \$95

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



Bottled Water

\$3 each

Juice

\$3 each
orange juice, apple juice, cranberry
juice



Soda

\$3 each
coke, diet coke, sprite, sparkling water



COCKTAILS



COCKTAILS



Batched Cocktails

serves 10-12 people/half a gallon
\$130

Bee's Knees Punch

gin, lemon, salted honey, chamomile, 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, black tea, angostura

Palma Punch

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

Gold Rush Punch

bourbon, black tea, lemon, oleo, honey, angostura

Jack Rose

applejack, grenadine, lime, oleo, white tea

Blood Moon

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

Hot Cocktails

serves 10-12 people/half a gallon
\$150

Spiked Cider

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

HOTT Toddy

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

