



CATERING MENU

Gourmet Food Hand-Crafted For Your Gathering

Please place orders 48 hours in advance. Prices do not include delivery fee.

HORS D'OEUVRES

MINI MEATBALLS- \$2 each

Italian - Delicious blend of beef, veal, and pork with fresh garlic and herbs. Served with our house-made marinara.

Lentil Chive - Green lentils, brown rice, fresh chives, bell peppers. Served with our fresh herb garlic sauce.

Fiesta Black Bean - Black beans, roasted tomato, roasted corn, bell peppers. Served with our roasted poblano veganise.

CROSTINI - \$2 each

Caprese - Local tomato, buffalo mozzarella, and fresh basil. Finished with a balsamic reduction.

Porto - Roasted Portobello mushrooms and fresh garlic.

Fig and Cheese - Fresh fig spread and local gorgonzola cheese.

PULLED CHICKEN

and **CORNBREAD BITES - \$3 each**

Mini cornbread muffins filled with our famous pulled chicken.

SERRANO DEVILED EGGS - \$2 each

Farm fresh eggs filled with a blend of fresh chives, parsley, and lemon zest. Topped with dry-cured Serrano ham.

MEDITERRANEAN TAPENADE - \$3 each

Gourmet olive spread and feta cheese.

GROUP PLATTERS

Available in two sizes:

Small Platter - serves 10-15 people

Large Platter - serves 25-35 people

CRUDITÉS - \$49/87

Assorted seasonal vegetables sliced and served with our herb garlic dipping sauce.

SEASONALLY FRESH FRUIT - \$54/96

Variety of fresh seasonal fruit paired with our french vanilla yogurt dressing.

LOCAL GOURMET CHEESE BOARD - \$72/133

An assortment of fresh local farm cheeses and nuts.



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CLASSIC DELI SIDES

HAND-WHIPPED CHICKEN SALAD - \$12.99 per lb.

Virginia pasture raised chicken, mayonnaise, celery, garlic, salt, and pepper.

TONGOL TUNA SALAD - \$11.99 per lb.

Low-mercury tuna fish, mayonnaise, celery, red onion, garlic, salt and pepper.

FREE RANGE EGG SALAD - \$10.99 per lb.

Virginia free range eggs, mayonnaise, celery, salt and pepper.

SEASONAL SIDES

BERRY KALEY - \$4.99 per lb.

Fresh kale, dried cranberries, tomatoes, red onion, carrots, and our apple cider vinaigrette dressing.

HONEY BASIL QUINOA - \$5.99 per lb.

Golden quinoa, red quinoa, cucumber, green bell pepper, fresh basil, honey, lemon, olive oil, garlic, salt and pepper.

CORN TOMATO - \$5.99 per lb.

Roasted corn, roasted tomato, black bean, fresh cilantro, green bell pepper, red onion, lime, sherry vinegar, garlic, salt and pepper.

SESAME SLAW - \$4.99 per lb.

Red Cabbage, white cabbage, carrot, toasted sesame seeds, rice vinegar, sesame oil, honey.



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ARTISAN SANDWICHES

Available in three sizes: LUNCHBOX - contains one sandwich, one sidekick, and one sweet treat. \$11

SMALL PLATTER - An arrangement of half sandwiches on a catering platter. Serves 7. \$64

LARGE PLATTER - An arrangement of half sandwiches on a catering platter. Serves 15. \$119

HAND-WHIPPED CHICKEN SALAD
A familiar classic topped with lettuce, tomato and cucumbers, served on fresh multigrain bread.

SOPRANO'S CAPRESE
Buffalo mozzarella, vine-ripe tomatoes, and fresh basil. Celebrated with pesto on a fresh ciabatta roll.

FARMHOUSE TURKEY
Roasted turkey, skillet bacon, avocado, lettuce and tomato. Topped with our house made garlic aioli on fresh sourdough.

MEDITERRANEAN DELIGHT
Hummus made daily, cucumbers, lettuce, tomatoes, and fresh feta cheese, stuffed full in a spinach wrap.

SWEET N' SPICY SAMMIE
Salsalito Turkey, sharp cheddar, lettuce, tomato, and cucumbers. Dressed in our honey Sriracha sauce on a french baguette.

HAND-TOSSED SALADS

Available in three sizes: LUNCHBOX - contains one sandwich, one sidekick, and one sweet treat. \$11

SMALL PLATTER - An arrangement of half sandwiches on a catering platter. Serves 7. \$64

LARGE PLATTER - An arrangement of half sandwiches on a catering platter. Serves 15. \$119

BARNYARD COBB
Crisp romaine, egg, bacon, avocado, cherry tomatoes and drizzled in our blue cheese dressing.

THAI COCONUT CRUNCH
Romaine, red cabbage, carrots, chopped peanuts, and shredded coconut. Finished off with our special cilantro peanut dressing.

FRUIT N' NUTTY
Shredded kale, spinach, green apple, dried cherries, and toasted pecans served with a ginger blueberry yogurt dressing.

SEASONAL GARDEN
Spring mix, cherry tomatoes, cucumbers, carrots, and dressed with our house made balsamic vinaigrette.

Add Roasted Chicken to any salad \$2 each