



# 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 veganaise.

### 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