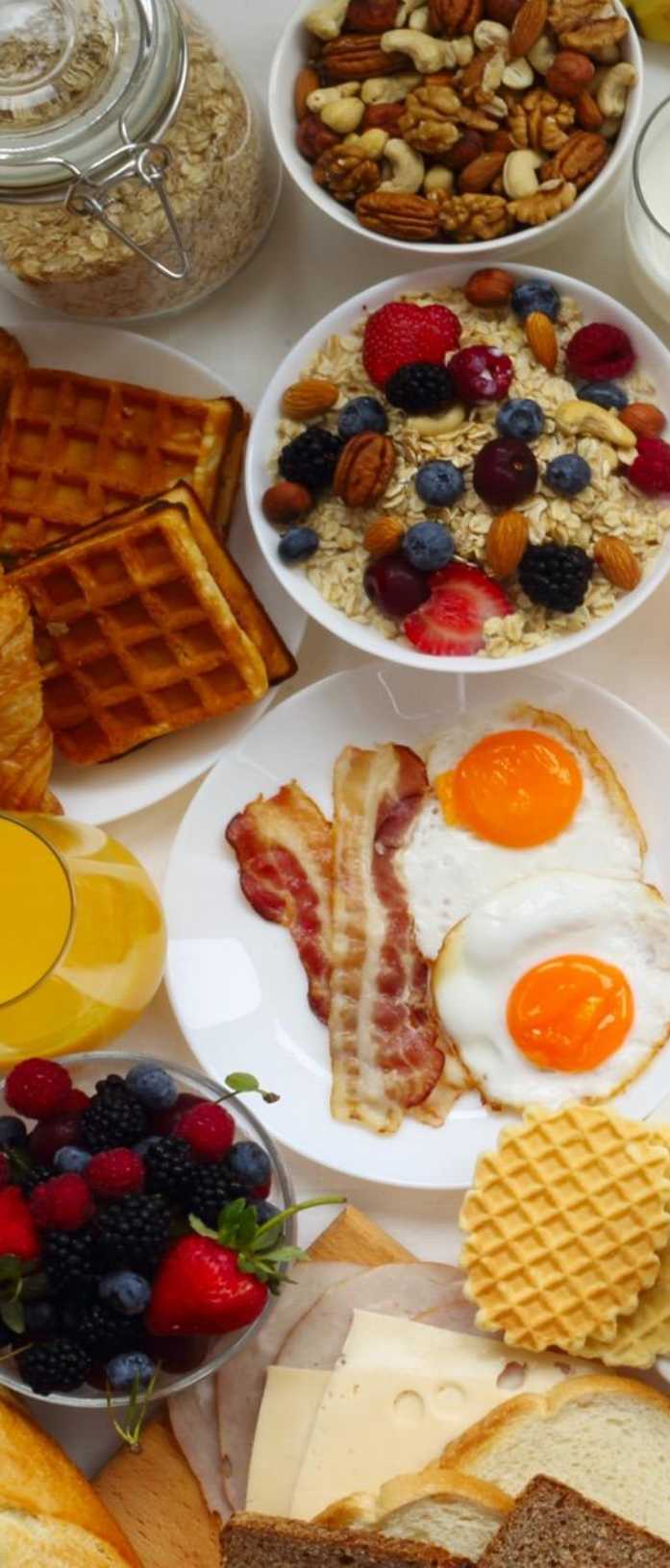




SPECIAL EVENTS

AN ELEVATED EXPERIENCE
DAY TO NIGHT





Breakfast & Brunch

Minimum of 10

Continental

14. per guest

A beautiful display of assorted pastries, bagels and croissants, boiled eggs, assorted nuts, granola, seasonal fresh and dried fruit, cottage cheese, yogurt and seasonal jam.

THE CHAIRMAN'S BREAKFAST

20. per guest

Scrambled eggs, rosemary and thyme fondant breakfast potatoes, chicken apple sausage and brown sugar bacon served with fresh sliced seasonal fruit, baked in-house croissants and seasonal jam.

PowerUp Breakfast Burrito

10 per guest

potatoes, bacon, peppers, eggs, cheese and a whole wheat tortilla served with fresh fruit, salsa, guacamole, and pico de gallo

Breakfast Sandwiches

11.75 per guest

Your choice of 2 sandwiches on English muffin, croissant, biscuit or bagel. Served with fresh fruit and sweet potato hash

- Caprese Egg White
- Sausage Egg and Cheese with Garlic Aioli and Caramelized Onions on English Muffin
- Bacon Egg and Cheese Biscuit (swap for turkey bacon)
- Monte Cristo Breakfast Biscuit (145168.2)- need photo

ENHANCEMENTS

- | | |
|---|----------------|
| Smoked salmon with capers, red onions, sliced cucumbers and fresh dill | +10. per guest |
| Chicken apple sausage with maple mustard dipping sauce | +6. per guest |
| Greek yogurt parfait with fresh berries and toasted quinoa, fruit and nut granola | +7.5 per guest |
| Four berry fruit cup with walnuts and balsamic brown sugar drizzle | +7. per guest |

Soup, Salad & Sandwich

Minimum of 10

SOUPS (choice of one)

Three potato - creamy pureed red, purple and gold potato soup garnished with cheddar cheese and green onions

Chicken tortilla - authentic chicken tortilla soup topped with crispy tortillas, fresh cilantro and lime

Kale, pork and white bean - ground pork, kale and white beans in a savory chicken broth topped with pesto and parmesan

SALADS (choice of one)

Southwest Caesar with black beans, pepitas, cotija cheese, crispy corn tortilla strips and chipotle Caesar dressing

Butter lettuce wedge with grilled chicken, candied walnuts, blue cheese, crispy capers, cucumbers and herb buttermilk dressing

Little gem salad with avocado, almonds, red onions, parmesan, garlic herb shrimp and chipotle honey balsamic vinaigrette

SANDWICHES (choice of two)

Fresh mozzarella and grilled zucchini with balsamic roasted tomatoes, basil pesto and arugula on a baked-in-house sub roll

House-roasted turkey breast and pimento cheese and candied bacon on a spinach herb wrap

Tarragon chicken salad with grapes and butter lettuce on a croissant

Honey horseradish roast beef sandwich with charred onions and peppers on an artisan roll

ENHANCEMENTS

Signature seasoned baker's chips +2.5 per guest

Fresh sliced seasonal fruit platter +4. per guest

Double chocolate brownies +4. per guest

Perfect bite cookie platter +3. per guest

MAKE IT A BOXED LUNCH! _

Your choice of half sandwich, salad and cup of soup. Served with signature seasoned bakers chips, cookie and individual water.



Executive Lunch

Minimum of 10

GRAZE

20. per guest

Choice of two sandwiches:

Tuna niçoise salad, grape tomatoes, olives, red onions and dill on toasted French baguette

Hummus, marinated tomatoes and cucumbers, tahini yogurt and cilantro on toasted sourdough

Roasted turkey, gouda, shaved fennel slaw and avocado hummus on toasted sourdough

Muffaletta toast with capicola, mortadella, provolone, giardiniera, and roasted red peppers on toasted sourdough

PLATED LUNCH

26. per guest

Choice of entrée served with a seasonal garden salad and choice of dessert

Gnocchi with chicken, prosciutto, tomatoes, gorgonzola and pine nuts

Chickpea and date tagine with fennel orange couscous

Smoked salmon, dill and goat cheese quiche

Petit filet and shrimp with roasted rosemary fingerling potatoes
sauteed green beans and garlic parmesan butter

+8 per guest

Jumbo lump crab cakes with citrus remoulade, grilled asparagus
and roasted fingerling potatoes

+10 per guest

ENHANCEMENTS

Add a soup course (choice of one)
Three potato

+6. per guest

Chicken tortilla

Kale, pork and white bean

DESSERTS

Vanilla panna cotta with brown sugar caramel

Flourless chocolate torte

Seasonal fruit cobbler

EXECUTIVE MARKET

25.

Chef's fresh market basket with selection of 2 proteins, seasonal vegetables, composed salad, dessert and specialty mocktail. Reach out to your catering director to inquire.

****Market price may vary**





Buffet Dinner

Minimum of 10, **45. per guest**

PROTEINS (choose two)

Land

Roasted chicken roulade with goat cheese, roasted red pepper and arrabiata sauce
Espresso-rubbed skirt steak with cowboy caviar
Caraway and rosemary-crust pork tenderloin with green chile pesto

Sea

Citrus herb-crust fresh catch with tarragon beurre blanc
Honey miso glazed salmon
Brown butter honey and garlic shrimp

Plant Forward

Plant-based turkey, chorizo and mushroom meatballs with apricot mojo
Kung pao cauliflower steak
Edamame kofta with fennel and mint tzatziki

SIDES (choose four)

Street corn style quinoa
Saffron and sweet pea jasmine rice
Rosemary and thyme fondant potatoes
Root vegetable succotash with kale and shiitake mushrooms
Braised leeks and carrots
Parmesan turnip and parsnip fries
Blistered green beans and cherry tomatoes
Grilled eggplant with walnuts and pomegranate
Roasted red and green grapes with balsamic and thyme

TOPPINGS (included)

Pistachio gremolata
Garlic and brioche croutons
Honey sesame wonton chips
Crispy curry garbanzo beans

ENHANCEMENTS

| | |
|--|----------------|
| Fresh sliced seasonal fruit platter | +4. per guest |
| Double chocolate brownies | +4. per guest |
| Perfect bite cookie platter | +3. per guest |
| Chef's selection of mini desserts | +4.5 per guest |
| Vanilla panna cotta with brown sugar caramel | +5. per guest |
| Flourless chocolate torte | +5. per guest |
| Seasonal fruit cobbler | +5. per guest |

Plated Dinner

Minimum of 10, **42. per guest**

SALAD (choose one)

Farmers Market Salad

Mesclun greens, sliced apples, candied walnuts, crumbled goat cheese, garlic with a red wine vinaigrette

Carrot Ribbon Salad

Rainbow carrot ribbons, frisee, lemon zest, pistachios, grapes with a za'atar vinaigrette

Kale and Brussels Salad

Shredded Brussels sprouts and kale, sliced apple, cranberry, red onion and hazelnuts with a Dijon and maple vinaigrette

ENHANCEMENTS

Add a jumbo lump crab cake to any salad +10.
per guest

MAIN (choose two)

Citrus Grilled Salmon

Roasted fennel orange couscous, charred carrot with cashew dukka, red harissa and parsley oil

Butternut Carbonara

Linguini with creamy roasted butternut squash and portobello mushroom carbonara sauce topped with pecorino Romano

Pork Chop Agrodolce

Baked sweet potato, chipotle lime Brussels sprouts, dates, balsamic agrodolce sauce and crispy shallots

Braised Beef Short Rib

Buttermilk mashed potatoes, white wine braised cauliflower, red wine demi glaze and toasted garlic chips

ENHANCEMENTS(2 skewers each)

Add rosemary shrimp skewers to any dish +6. per guest



DESSERT (choose one)

Vanilla panna cotta with brown sugar caramel

Flourless chocolate torte

Fresh berries with brown sugar balsamic drizzle and walnuts

Seasonal cobbler with vanilla ice cream

We welcome the opportunity to personalize your event. Allow our chefs to create a customized experience tailored for you.



Hors d'Oeuvres

Minimum of 10

PLATTERS & BOARDS

Crudité Board 15. per guest
Tri-color cauliflower, cucumbers, cherry tomatoes, grilled sweet peppers, snap peas, orange and grapefruit segments, red radishes, tahini and coconut dip, curried carrot hummus and minted feta spread.

Office Party Spread 16. per guest
Prosciutto-wrapped melon, pistachio and sesame cheese balls, gourmet crackers, crisp crudité, Greek yogurt ranch dip, pimento deviled eggs, bread and butter quick pickled vegetables, parmesan rosemary twists and cheese and salami skewers.

Euro Board 18. per guest
Cured salami, coppa, soppressata, prosciutto, cornichon pickles, fig-baked Brie, garlic confit, focaccia crostini, bacon gouda scone, herb-cruste goat cheese, smoked gouda, gorgonzola, heirloom carrots, tomatoes, red grapes, basil pesto, eggplant and walnut pate, toasted almonds, cashews and walnuts.

ENHANCEMENTS

| | |
|---------------------------------|-----------------|
| Mini caprese skewers | +2.5 per guest |
| Parmesan rosemary twists | +2.5 per guest |
| Citrus-herb marinated olives | +5. per guest |
| Chilled rosemary shrimp skewers | +3.50 per guest |
| Candied bacon | +3. per guest |

SMALL BITES

| | |
|-----------------|---------------|
| Choice of three | 16. per guest |
| Choice of four | 19. per guest |

Savory

Pimento cheese deviled egg with tomato jam

Reuben wonton with thousand island sauce

Crispy chickpea and popcorn cone

Soy-glazed chicken brochette with pineapple chutney

Mini crab cake with citrus remoulade

Sweet

Peach and bacon fritter with honey butter

Blueberry basil bruschetta with goat cheese

Prosciutto, mozzarella and melon brochette with balsamic glaze

Thyme roasted grape and ricotta crostini

Fried chicken and waffle skewer

Passed hors d'oeuvres available upon request

Interactive Stations

Minimum of 10

ACTION Parisian Crepes

18. per guest

Allow guests to be part of the show with made-to-order chicken, prosciutto and mozzarella crepes with self-serve toppings of fresh basil, balsamic glaze and cherry tomatoes or banana hazelnut- chocolate spread crepes with toasted coconut and pecans.

Tiny Tostadas

18. per guest

Guests can create their own tostadas with refried black beans, grilled achiote chicken carne asada, fresh salsas, lime crema and cotija cheese.

K-Town Ssam

22. per guest

Built to order lettuce wraps with bulgogi ribeye, pork belly, chogochujang sauce, pickled vegetables and kimchi.

CARVERY

Premium meats carved to order, served with freshly baked rolls

Whole Roasted Salmon Filet

26. per guest

Accompanied with dill mustard crème and farro risotto

Grilled Beef Tenderloin

35. per guest

Accompanied with red onion demi glaze, horseradish crème and roasted rosemary fingerling potatoes

INTERACTIVE STATION

Queso Fundido

12. per guest

Baked queso blanco with choice of chorizo, roasted corn, roasted poblano peppers, Oaxaca cheese with pico de gallo, guacamole and tortilla chips

Cheesecake Jars

10. per guest

Creamy cheesecake topped with your choice of chocolate ganache, strawberry sauce, mango sauce, fresh berries, whipped cream and graham crackers



Beverages

| | |
|---|---------------------------------|
| FRESH BREWED COFFEE SERVICE FOR EIGHT Regular, decaf, hot water, sugars and creamer Add flavored syrup, candied sugar sticks and upgraded teas | 20. per service 4. per guest |
| INDIVIDUAL WATER 20 oz. | 2. per guest |
| INDIVIDUAL PREMIUM SPARKLING WATER 20 oz. | 3. per guest |
| ASSORTED FLAVORED SPARKLING WATER Bubly, aha and additional sparkling water in an assortment of flavors | 2. per guest |
| ASSORTED JUICES 10 oz.- orange, cranberry and apple | 3. per guest |
| ASSORTED SODA 20 oz. | 2.5 per guest |
| ASSORTED ENERGY DRINKS Variety of flavors and sizes | 3.5 per guest |



Mocktails & Cocktails

CUCUMBER GIMLET

Club soda, cucumber, fresh lime juice and simple syrup

MAKE IT A COCKTAIL- *gin*

SHIRLEY GINGER

Ginger ale, club soda, lime juice, grenadine, and maraschino cherries

MAKE IT A COCKTAIL- *vodka or rum*

MANGO MULE

Cucumber, honey syrup, mango puree, fresh lime juice, and ginger beer

MAKE IT A COCKTAIL- *gin or vodka*

MARGARITA

Lime simple syrup, orange juice, fresh lime juice, club soda and salt

MAKE IT A COCKTAIL- *tequila or rum*

PALOMA

Fresh lime juice, grapefruit juice, agave syrup, club soda and salt

MAKE IT A COCKTAIL- *tequila*

COCONUT, CUCUMBER SPLASH

Coconut water, cucumber, fresh lime juice, sugar, and fresh mint

MAKE IT A COCKTAIL- *gin or vodka*

LAVENDER LEMONADE

Water, honey syrup, lavender syrup, and fresh lime juice

MAKE IT A COCKTAIL- *gin or vodka*

ROSEMARY AND BERRY SMASH

Fresh lemon juice, honey syrup, sparkling water, seasonal berries and rosemary sprig

MAKE IT A COCKTAIL- *gin, vodka or bourbon*

BEE'S KNEES

Fresh lemon juice, honey syrup, lemon twist, splash of tonic

MAKE IT A COCKTAIL- *gin, vodka or bourbon*

BERRY SPARKLER

Muddled seasonal berries, simple syrup, sparkling flavored soda and fresh thyme

MAKE IT A COCKTAIL- *gin, vodka or rum*

PINEAPPLE LEMONADE

Fresh squeezed lemon juice, pineapple juice, splash of club soda, salt and dried chili for garnish

MAKE IT A COCKTAIL- *vodka, rum or bourbon*

MOCKTAIL PRICING: +3.5 per guest
COCKTAIL PRICING: +2.5 per guest



Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.



Catering Policies

HOW IT WORKS

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. China and linen service can be rented for your event at an additional charge. Our catering attendants will deliver, set-up and pick up your order at your requested location.

LAST MINUTE ORDERS

We ask for a 24 hour notice for catering orders but understand that last minute needs do arise. Please contact the catering office for your last minute needs and we will make every effort to accommodate them.

DON'T SEE WHAT YOU ARE LOOKING FOR?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

SPECIAL EVENTS

Are you looking to host a seated dinner or cocktail reception? We can plan and execute your event. Set up a meeting with our Catering Manager to go over your ideas!

CANCELLATIONS

Catering orders are made specifically for your meeting, therefore cancellations must be made 24 hours in advance. When this is not possible, please let us know if we can deliver your order to another location. Cancellation fees may apply.



ADDITIONAL SERVICE

If you are hosting an important all-day event or a large scale meeting that requires more attention than just a set up, delivery and pick up, we can arrange for you to have a catering attendant to tend to any immediate needs that arise. Speak to our catering manager to schedule an attendant to make sure your event is a success!