

Salads & Sides

*all prices are subject to change without notice and are based on the fluctuating price of seasonal ingredients
seasonal ingredients may be substituted with approval from client*

Green Salads

SM serves 10 / LG serves 20

Berry Splash Salad | SM -50 / LG -100
greens, feta, seasonal berries, cucumbers,
strawberry champagne vinaigrette

Blackberry Arugula Salad | SM -50 / LG -100
arugula, blackberries, goat cheese, pistachios, honey
citrus vinaigrette

Autumn Field Greens | SM -40 / LG -80
greens, roasted sweet potato, candied pecan, golden
raisin, feta, cider vinaigrette

Winter Field Greens | SM -40 / LG -80
greens, dried cherry, pistachio, goat cheese, honey
citrus vinaigrette

Steakhouse Salad | SM -40 / LG -80
greens, gorgonzola, heirloom tomatoes, cucumber,
red onion, balsamic vinaigrette

Mesclun Salad | SM -30 / LG -60
greens, goat cheese, dried cranberries, honey
balsamic vinaigrette

Caesar Salad | SM -30 / LG -60
romaine, parmesan, house-made focaccia croutons
creamy Caesar dressing

Simple Greens | SM -25 / LG -50
mixed fresh greens & white balsamic vinaigrette

Cold Sides

SM serves 20 / LG serves 40

Confetti Pasta Salad | SM -20 / LG -40
orzo, bell pepper, tomato, red onion, spinach, red
wine vinaigrette

Pasta By the Sea Salad | SM -20 / LG -40
cavatappi, feta, sun dried tomatoes, mixed greens,
olive oil, champagne vinegar

Spring Orzo Pasta Salad | SM -20 / LG -40
dried cranberries & apricots, feta, toasted walnuts,
arugula, olive oil, lemon

Roasted Sweet Potato Salad | SM -20 / LG -40
almonds, scallions & apple cider vinegar

Classic Potato Salad | SM -20 / LG -40
hard-boiled egg, cornichon, red onion & celery

Breads

House-made Sea Salt Focaccia -8
House-made Rosemary Focaccia -8
Demi Baguette -2.50 each
Corn Muffins -24/dozen

Hot Sides

priced per guest

Mac & Cheese -3
white cheddar

Bacon Mac & Cheese -4
white cheddar & bacon

Truffle Mac & Cheese -4
wild mushrooms & garlic

Herb Roasted Potatoes -3
garlic, salt, pepper

Creamy Mashed Potatoes -3
garlic, cream, butter

Roasted Sweet Potatoes -3
herbs, olive oil

Sweet Potato Puree -4
coconut milk, butter

Saffron Rice Pilaf -3
peas, carrots, herbs

Jasmine Rice Pilaf -3
shallot & herb

Creamy Polenta -3
parmesan, basil

Cheddar Polenta -3
cheddar, butter, cream

Creamy Corn Sauté -3
bell pepper, garlic, herbs, cream

Maryland Corn Sauté -3
Old Bay, heirloom tomatoes & butter

Zucchini & Yellow Squash -3
parmesan herb butter

Parmesan Broccoli -4
parmesan, garlic

Garlicky Roasted Green Beans -4
roasted garlic, fresh basil, lemon

Roasted Root Vegetables -4
herbs, EVOO

Roasted Brussels Sprouts -5
smoked bacon

Heirloom Roasted Carrots -5
herbs, local honey

Grilled Asparagus -5
EVOO

LOCAL · CUSTOM · SEASONAL

From Our Table to Yours