garden table

LUNCH CATERING MENU

Boards - per person (minimum 15)

charcuterie :: 10

mixed housemade and locally sourced cured meats from local ranches. variety of chef's choice dips, pickles and crostini

cheese :: 9

a rotating selection of local cheeses from the surrounding tri-state area. served with crostini, chef's choice dips, pickled fruits and veggies

crudite::7

variety of veggies, chef's choice dips, hummus, crostini

Salads - per person

house greens :: 7

farm fresh greens served with house basil vinaigrette.

mediterranean salad :: 14

mixed greens, tabbouleh, couscous, feta, roasted tomatoes, kalamata olives, house greek dressing

chopped :: 14

spring mix, seasonal fruits and veggies, avocado, house blue cheese dressing

seasonal salad :: 14 house salad :: 13

mixed greens, seasonal veggies, basil vinaigrette

Salad Add Ons - per person

add chicken +6
shaved turkey +6
smoked salmon +6
chicken salad +6

Sandwich Platters - per person (minimum 10)

blt smash :: 14

black pepper bacon, avocado, lettuce, tomato, sriracha aioli, on multigrain

vegan banh-mi :: 13 (add bacon +3)

avocado hummus, spicy miso veggies, pickled veggies, skhug sauce, on baquette

turn-key :: 14 (add bacon +3)

sliced turkey, roasted tomato, herbed goat cheese, skhug sauce, on baguette

chicken salad sandwich :: 14 (add bacon +3)

house chicken salad, with pickled onion, tomato on multigrain cauliflower grilled cheese :: 12 (4 days lead time please)

cauliflower, fontina, cheddar, semolina

Toasts - per person

garden toast :: 12

smashed avocado, ricotta, heirloom tomato, pickled onion, herbs, on semolina

smoked salmon toast :: 14

whipped cream cheese, capers, pickled onion, heirloom tomatoes, arugula, on semolina

Ala Carte - per person

chef's choice giant meat quiche (10 pc) :: **\$60 per quiche** chef's choice giant veggie quiche (10 pc) :: **\$60 per quiche**

seasonal fruit bowl :: 6 house granola :: 5 roasted potatoes :: 6

fries :: 6

black pepper bacon :: 5

sausage :: 5 yam bacon :: 4

Sweets

mini cheesecakes :: 26 per dozen

mini vegan chocolate cake :: 24 per dozen

cupcakes :: **36 per dozen**cookies :: **20 per dozen**brownies :: **24 per dozen**GF brownies :: **26 per dozen**

*See following page for boxed lunch options

Minimum purchase of 8 and a maximum of 20

Option 1: half a sandwich & half a salad :: \$15 each

SANDWICH CHOICES

chicken salad sandwich - chicken salad (bacon, shallot, celery, lemon, mayo), greens, and avocado on semolina

vegan banh-mi - avocado hummus, seasonal veggies, pickled cabbage, skhug sauce, on a baguette

turn-key - shaved turkey, roasted tomato, herbed goat cheese, skhug sauce, on a baguette

SALAD CHOICES

house salad - mixed greens, seasonal veggies, basil vinaigrette

chop chop - mixed greens, bacon, sunflower seeds, egg, avocado, tomatoes, pickled red onion, buttermilk blue cheese dressing

Option 2: full sandwich with a side of house greens, OR full salad, and cold pressed juice :: \$25 each

SANDWICH CHOICES

Served with House Greens

chicken salad sandwich - chicken salad (bacon, shallot, celery, lemon, mayo), greens, and avocado on semolina

vegan banh-mi - avocado hummus, seasonal veggies, pickled cabbage, skhug sauce, on a baquette

turn-key - shaved turkey, roasted tomato, herbed goat cheese, skhug sauce, on a baguette

SALAD CHOICES

house salad - mixed greens, seasonal veggies, basil vinaigrette

chop chop - mixed greens, bacon, sunflower seeds, egg, avocado, tomatoes, pickled red onion, buttermilk blue cheese dressing

Mediterranean - mixed greens, tabbouleh, couscous, feta, roasted tomatoes, kalamata olives, greek dressing

JUICE CHOICES

Lush Love - watermelon, ruby red grapefruit, coconut water, lime, basil

Neon Nectar - orange, carrot, apple, lemon, turmeric, ginger

Emerald Elixir - romaine, cucumber, celery, kale, spinach, lemon, ginger, turmeric, sea salt, Himalayan pink sea salt, black pepper

Garden Gate - beet, carrot, apple, celery, lemon, turmeric, ginger, black pepper