



SPRING SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 10 guests.

PRESSED CROISSANT

Selection of two pressed croissant sandwiches. Served with fingerling potatoes and minted fruit salad.

Select up to two:

- Bacon, Egg and Cheese
- Spinach, Egg White and Feta
- Sausage, Dijon and Orange Marmalade

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT

Breakfast Buffet

Priced per person, minimum 10 guests.

FARMHOUSE BREAKFAST

Asparagus cheddar frittata, maple glazed sausage links, rosemary roasted mushrooms and tomato fingerling potatoes with sun-dried aioli.

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT

MINTED FRUIT SALAD

DEVILED EGGS

Breakfast Graze

Priced per person, minimum 6 guests..

FARMERS MARKET BRUNCH BOARD

Mini scones, honey yogurt dip, strawberries, maple sausage pigs in a blanket, dill egg salad, carrots, sliced cucumbers, everything seasoned crostini, cheddar cheese and jam.

ADD-ONS

SMOKED SALMON PLATTER

LEMON BLUEBERRY HONEY PARFAIT

DEVILED EGGS

14.

12.

5.

8.
5.
2.5

ELEVATE YOUR BREAKFAST:

BREAKFAST COOKIES

SMOKED SALMON PLATTER

**ROASTED FINGERLING POTATOES WITH
SUNDRIED TOMATO AIOLI**

LEMON BLUEBERRY HONEY PARFAIT

MAPLE SAUSAGE PIGS IN A BLANKET

MINTED FRUIT SALAD

DEVILED EGGS

4.

8.

4.

5.

3.

3.

2.5

13.

5.

3.

2.5



Lunch Creations

Graze

Priced per person, minimum 6 guests.

CARVED FOCACCIA SANDWICHES

Pesto chicken club, chipotle ham and pepper jack cheese, and balsamic roasted vegetables with mushrooms on focaccia. Served with pesto orzo salad, marinated olives and lemon bars.

ADD-ONS

MINTED FRUIT SALAD

BAKERS CHIPS

16.

3.

3.

Boxed Lunches

Priced per person, minimum 6 guests.

ARTISAN SANDWICH BOX

Your choice of a seasonal sandwich. Served with chips, cookie and individual water.

Sandwich selections:

- Pesto chicken club on focaccia
- Balsamic roasted vegetable and mushroom on focaccia

14.

14.

SPRING SALAD BOX

Your choice of a seasonal salad. Served with chips, cookie and individual water.

Salad selections:

- Tuscan kale Caesar
- Spinach strawberry salad with grilled chicken
- strawberry maple vinaigrette, goat cheese and pecans

ADD-ONS

PESTO ORZO PASTA SALAD

MINTED FRUIT SALAD

3.

3.

Lunch Buffets

Priced per person, minimum 10 guests.

DIY SWEET CHILI LETTUCE WRAP OR RICE BOWL 14.

Bibb lettuce and steamed brown rice served with marinated chicken, tofu, red onions, carrots, peppers, lime wedges, cashews, sweet chili sauce, and peanut sauce. Served with sweet and sour slaw and smashed cucumber salad.

ADD-ONS

MINTED FRUIT SALAD

VEGETABLE EGG ROLL

3.

2.

BBQ SLIDERS

BBQ sliders with coleslaw, pickled red onions and jalapenos, dill pickles, and cheddar cheese. Served with BBQ chips and cucumber salad.

18.

Choice of two:

- Pulled chicken
- Pulled pork
- BBQ portobello mushrooms

ADD-ONS

MINTED FRUIT SALAD

LEMON BLUEBERRY POUND CAKE PARFAIT

3.

4.

ELEVATE YOUR LUNCH:

ICED TEA BAR

Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.

8.



Treat Yourself

Graze Snacks

Priced per person, minimum of 6.

AFTERNOON TEA BOARD 9.

Petite scones, lemon bars, deviled eggs, herb cheese bites, cucumbers, and strawberries, served with strawberry jam, honey, crostini and hot tea service.

ADD-ON MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP 3.

Snack Boxes

MEZZE SNACK BOX 9.

Pesto orzo salad, marinated olives, red pepper hummus, cucumbers.

SPRING PROTEIN SNACK BOX 9.

Cubed pesto chicken, lemon dill hard-boiled eggs, red pepper hummus, and crudité.

Beverages

FRESH BREWED COFFEE SERVICE FOR EIGHT 20.

regular, decaf, sugars and creamer

INDIVIDUAL WATER 2.

INDIVIDUAL WATER (PREMIUM OPTION) 3.

BUBLY SPARKLING WATER 2.

JUICE 3.

SODA 2.5

ENERGY DRINK 3.5

Snacks & Desserts

CHOCOLATE CHUNK COOKIES 2.

CRAN-APPLE SUNFLOWER BREAKFAST COOKIES 4.

DOUBLE CHOCOLATE BROWNIES 4.

LEMON BARS 3.

PETITE SCONES WITH JAM 2.

LEMON BLUEBERRY POUND CAKE PARFAIT 4.

MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP 3.

HERB CHEESE BITES WITH CROSTINI 2.

DEVILED EGGS 2.

ELEVATE YOUR SNACK:

ICED TEA BAR 8.

Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.



Seasonal Feature

Make it a Brunch

Priced per person, minimum of 10 guests.

INDIVIDUAL QUICHE AND SALAD 12.

Selection of two quiche in a biscuit crust served with minted fruit salad, strawberry spinach salad with bacon and individual water.

Select up to two:

- Florentine
- Asparagus and bacon
- Sausage and cheddar

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT 4.

ROASTED FINGERLING POTATOES WITH 4.

SUNDRIED TOMATO AIOLI

ICED TEA BAR 8.

Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.

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 large-scale 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.

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!

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.