

CATERING



continental \$15 per person (minimum of 10 people)

INCLUDES: COFFEE, TEA, OJ, PASTRIES, SEASONAL FRUIT, YOGURT PARFAITS

NEW YORK BAGEL PLATTER

(serves 10 guests)

- smoked salmon, goat cheese, dill, cucumber \$115
- butter, cream cheese, jam \$60
- egg salad, butter, cream cheese, tomato, onion, capers, cucumber \$75

CROSTINIS / TARTINES

(serves 10 guests) \$80

a selection of three:

- avocado toast
- smoked salmon
- goat cheese & roasted tomato

SANDWICHES / WRAPS / AND MORE

(serves 10 guests) \$125

choose three:

- BLT
- ham sandwich
- hummus and veggies
- caprese
- egg salad
- burger sliders
- quiche

SALADS & BOWLS

(serves 10 guests) \$65

- chia bowl
- tuscan kale caesar
- arugula
- chopped
- pasta salad

DIPS & BOARDS

(serves 10 guests)

- fruit platter \$45
- hummus \$50
- guac & chips \$50
- crudité \$45
- cheese platter \$100
- charcuterie platter \$100

PASTAS

(half tray serves 10 guests)

half tray/full tray

- rigatoni with lamb ragú \$100/\$185
- mac & cheese \$85/\$160

beverages \$8 per person

(minimum of 10 people)

UNLIMITED COFFEE, TEA, SODA, BOTTLED WATER

add ons

DOZEN TMK COOKIES \$35

CAPE COD CHIPS (ten bags) \$25

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF: ALEX MIXCOATL

