

BREAKFAST

BREAKFAST BASICS

An assortment of our freshly baked muffins, scones, croissants and sweet tea breads served with whipped butter and raspberry preserves

Small: serves up to 12 35.95

Large: serves up to 24 49.95

SMOKED SALMON PLATTER

Premium smoked salmon with thinly sliced red onion, tomato slices, leaf lettuce, whipped cream cheese and an assortment of bagels

Small serves up to 12 98.95

Large: serves up to 24 196.95

LUNCH

ASSORTED SANDWICH PLATTER

Includes roast beef, turkey and Black Forest ham, with Swiss and Cheddar cheeses, lettuce, tomato, mayonnaise, Dijon mustard, and tomato aioli on assorted breads per person, min 10 ppl 8.45

SANDWICH BUILDER PLATTER

Roast beef, turkey and Black Forest ham with Swiss and Cheddar cheeses, lettuce, tomato, mayonnaise, Dijon mustard, tomato aioli and assorted breads, arranged so your guests can build their favorites

per person, min 10 ppl 9.25

ARTISAN SANDWICH PLATTER

(also available as a Sandwich Builder) Includes hand sliced, house roasted turkey breast, slow roasted roast beef and artisan ham, with Vermont Cheddar and Swiss cheeses, mayonnaise, horseradish sauce, cranberry mayonnaise, and whole grain mustard on assorted artisan breads

per person, min 10 ppl 9.50

CAFÉ WRAP PLATTER

Turkey breast with cranberry mayonnaise and housemade stuffing; tarragon tuna,

lettuce and tomato; curried eggplant & chickpea; roast beef with horseradish mayonnaise, Cheddar cheese and roasted peppers
per person, min 10 ppl 9.25

VEGETARIAN WRAP PLATTER VEG

Marinated kale & pepper jack cheese; curried eggplant & chickpea; hummus & roasted tomato
per person, min 10 ppl 9.25

LUNCH SIDES

ASK ABOUT ADDITIONAL SEASONAL SALADS

COLE SLAW WF VEG

With maple poppy seed dressing

Small: serves up to 15 28.95

Large: serves up to 35 43.95

CREAMY POTATO SALAD WF VEG

Silky potatoes with creamy scallion dressing

Small: serves up to 15 32.95

Large: serves up to 35 48.95

LO MEIN SALAD VEG

Fresh lo mein noodles, scallion, shiitake mushrooms, peanuts, carrot & tamari ginger dressing

Small: serves up to 15 43.95

Large: serves up to 15 72.95

QUINOA AND KALE SALAD WF V

Quinoa and edamame tossed with Tuscan kale, lemon and herbs

Small: serves up to 15 48.95

Large: serves up to 35 76.95

CORN AND FENNEL SALAD WF V

Sweet corn, caramelized onion, fennel, sundried tomato, fresh spinach, aged balsamic vinegar and extra virgin olive oil

Small: serves up to 15 42.95

Large: serves up to 35 72.95

PASTA PESTO VEG

Gemelli pasta tossed with pesto, roasted peppers, tomato, olives and feta

Small: serves up to 15 38.95

Large: serves up to 35 66.95

GREEN WHEAT & WILD RICE SALAD VEG

A blend of green wheat & wild rice with dried cranberries & honey citrus dressing

Small: serves up to 15 43.95

Large: serves up to 35 74.95

SALADS

(SALADS SERVE UP TO 15)

MESCLUN SALAD WF VEG

With choice of lemon anchovy dressing, honey sherry vinaigrette or balsamic vinaigrette

25.95

CAESAR SALAD

Crisp romaine, housemade croutons, Parmesan and our own lemon anchovy dressing

29.95

GARDEN SALAD WF VEG

Equinox Farm greens, crisp cucumber, tomato, shredded carrot and red onion with honey sherry vinaigrette

30.95

BABY SPINACH SALAD WF VEG

With crumbled local goat cheese, spiced pecans, dried cranberries, shaved red onion and balsamic vinaigrette

35.95

NAKED GRANNY WF VEG

Field greens, Granny Smith apples, goat cheese, tomato, red onion, spiced pecans and balsamic vinaigrette

36.95

STARTERS & HORS D'OEUVRES

CHICKEN SATAY WITH SPICY PEANUT SAUCE

Grilled Asian style marinated chicken breast skewers served with spicy peanut sauce

Minimum 2 dozen 15.95 doz

MINI QUICHE TARTLETS

Bacon & Vermont cheddar or Porcini & Gruyere Tartlets

Minimum 2 dozen 14.95 doz

FRANKS IN A BLANKET WITH DIJON MUSTARD

The All American Classic (all beef franks)

Minimum 2 dozen 13.95 doz

CRUDITÉS WF VEG

A selection of crisp vegetables served with our own hummus and herb goat cheese dip

Small: (serves up to 15) 39.95

Large: (serves up to 40) 79.95

ARTISAN CHEESE PLATTER VEG

A classic collection of fine domestic and European cheese garnished with fresh fruit. Served with water crackers

Small: (serves up to 25) 52.95

Large: (serves up to 50) 92.95

PETITE ROLL UP PLATTER

Includes vegetarian, roast beef and turkey roll ups. Made with tomato and artichoke spread

Small: 60 pieces 48.95

Large: 90 pieces 70.95

THE PERFECT SPREAD VEG

An assortment of housemade spreads including horseradish garlic, tomato artichoke and classic

serves up to 20 34.95

ANTIPASTO

Natural charcuterie, including sopressata, salami and pepperoni with Provolone cheese, grilled vegetables, Ciligene mozzarella , marinated tomatoes and mixed olives. Served with fresh baguette

Small:(serves up to 15) 75.95

Large: (serves up to 30) 95.95

AFTERNOON TEA SANDWICHES

(select three) Ham salad, egg salad, cucumber and smoked salmon mousse, and curried chicken salad, all served on select breads

Small: (serves up to 15) 48.95

Large: (serves up to 30) 67.95

SHRIMP COCKTAIL WF

16-20 shrimp per pound, large and fresh with our zesty cocktail sauce

36 pieces 62.95

MAIN COURSE

WHOLE TURKEY BREAST BRINED AND ROASTED WITH FRESH HERBS WF

each serves up to 8 44.95

BALSAMIC AND HERB GRILLED CHICKEN BREAST WF

Boneless skinless natural chicken breast marinated in extra virgin olive oil, aged

balsamic vinegar, garlic and fresh thyme, grilled on an open flame, sliced and drizzled with fresh basil, extra virgin olive oil, garlic and Parmesan cheese
Small:(serves up to 15) 69.95

Large: (serves up to 25) 84.95

PANKO ENCRUSTED CHICKEN CUTLETS

Boneless skinless natural chicken breast cutlets encrusted in herb panko, sautéed til golden brown. Served with tomato jam
serves up to 10 52.95

POACHED SALMON WF

Poached fillets of North Atlantic salmon served with sauce vierge and chive crème fraîche
(serves up to 10) 94.95

DILL AND CIDER MUSTARD GLAZED SALMON WF

Glazed and roasted fillets served and garnished with shaved cucumber and onion
10/3 oz portions 54.95

MARKETPLACE QUICHE

Rich custard, flaky crust and our special fillings: asparagus and Brie, shiitake and caramelized onion, grilled zucchini and goat cheese; broccoli and cheddar, and Quiche Lorraine
whole (serves up to 12) 25.95

ANGUS BEEF MEATBALLS

Ground Angus beef blended with fresh herbs, light bread crumbs and Parmesan cheese in our own marinara sauce
½ pan (serves up to 18) 48.95

extra sauce: per quart 9.25

SPINACH & MUSHROOM LASAGNA VEG

Fresh lasagna noodles, ricotta cheese, fresh spinach, mushrooms, our own marinara sauce and a layer of rich béchamel sauce and mozzarella cheese.
½ pan (serves up to 12) 48.95

extra sauce: per quart 9.25

MEAT LASAGNA

Fresh lasagna noodles, ricotta cheese, Angus ground beef, our own marinara sauce, and a layer of rich béchamel sauce and mozzarella cheese

½ pan (serves up to 12), 49.95

extra sauce: per quart 9.25

MACARONI AND CHEESE VEG

½ pan (serves up to 12) 44.95

SHEPHERDS PIE

A perfect blend of our ground lamb, ground Angus beef, sweet peas, corn, onion, and carrots with fresh Cheddar mashed potatoes

½ pan (serves up to 12) 72.95

BAKED PASTA WITH HERBED RICOTTA VEG

Semolina pasta, housemade marinara sauce, ricotta, fresh herbs, pesto and mozzarella cheese, baked golden brown

½ pan (serves up to 12) 40.95

extra sauce: per quart 9.25

CHICKEN SAUSAGE AND PEPPERS WF

Grilled fresh, savory chicken sausages tossed with caramelized onions, sweet peppers, fresh herbs and rich tomato sauce

½ pan (serves up to 12) 58.95

LAMB MOUSSAKA

Spiced ground lamb in a rich tomato sauce, layered with eggplant and topped with a special béchamel custard

½ pan (serves up to 10) 82.95

EGGPLANT, KALE AND MUSHROOM MOUSSAKA VEG

Mushrooms and kale in a rich tomato sauce, layered with eggplant and topped with a special béchamel custard

½ pan (serves up to 10) 58.95

ROAST CHICKEN WITH FOREST MUSHROOMS

Northeast raised chicken (cut into pieces), brined, marinated, then roasted golden brown. Served with a natural reduction wild mushroom sauce.

½ pan (serves up to 10) 52.95

CHICKEN PICCATA

Tender medallions of chicken breast in a buttery lemon caper sauce

½ pan (serves up to 10) 58.95

CHICKEN PARMIGIANA

Tender sautéed panko crusted chicken cutlets topped with whole milk mozzarella, parmesan & romano

½ pan (serves up to 10) 58.95

CARVED, ROASTED N.Y. STRIP OF BEEF SERVED WITH TOMATO THYME JAM WF

Hand carved slow roasted barrel on NY Strip with sweet & savory tomato jam.

Served sliced or unsliced.

Small: (serves up to 8) 114.95

Large: (serves up to 16) 208.95

GLUTEN FREE BAKED ZITI WITH HERBED RICOTTA WF VEG

Gluten free pasta, housemade marinara sauce, ricotta, fresh herbs, pesto and mozzarella cheese, baked golden brown

½ pan (serves up to 12) 44.95

extra sauce: per quart 9.95

MAIN COURSE SIDES

ROASTED GARLIC AND THYME RED POTATOES WF V

BROWN BASMATI WITH HERBS AND EXTRA VIRGIN OLIVE OIL WF

½ pan (serves up to 12) 28.95

MACARONI AND CHEESE VEG

½ pan (serves up to 12) 44.95

FRENCH BEANS WITH TOASTED GARLIC AND ROASTED RED PEPPERS WF V

1/3 pan (serves up to 8) 19.95

GRILLED SEASONAL VEGETABLE PLATTER WF V

Small: (serves up to 12) 38.95

Large: (serves up to 24) 74.95

POTATO LEEK CAKE WF V

whole (serves up to 12) 28.95

GEMELLI PASTA WITH HOUSEMADE MARINARA SAUCE VEG

½ pan (serves up to 15) 26.95

GLUTEN FREE PENNE PASTA WITH HOUSEMADE MARINARA SAUCE WF VEG

½ pan (serves up to 10) 32.95

ARTISAN BREAD & BUTTER VEG

(serves up to 15) 19.95

DESSERTS

BROWNIE AND COOKIE PLATTER

Small: (serves up to 20) 45.95

Large: (serves up to 35) 79.95

PLATTER OF MARKETPLACE SPECIALTY BARS

Dream Bars, Berry Oatmeal Bars and Lemon Bars

Small: (serves up to 20) 48.95

Large: (serves up to 35) 82.95

SPECIALTY COOKIE & BROWNIE PLATTER

Small: (serves up to 20) 48.95

Large: (serves up to 35) 82.95

CARROT PULLMAN CAKE WITH CREAM CHEESE ICING

4" Quarter (serves up to 5) 14.95

8" Half (serves up to 10) 26.95

16" Whole (serves up to 20) 45.95

BERRY COBBLER WITH CRÈME ANGLAISE

1/2 pan (serves up to 12) 54.95

SEASONAL PIE

10" 24.95

SEASONAL SWEET BREAD PLATTER

Great for snacking or for breakfast

serves up to 8 people 18.95

VEGAN SWEET CAKE PLATTER V

Moist Lemon, Orange and Chocolate Varieties—perfect for any occasion
serves up to 15 people 23.95

Vegan (V)
Vegetarian (VEG)
Wheat Free (WF)