

starting at \$22 a head

All 3 tiers include

Warm herb focaccia

served with house prepared preserves

Farmers mixed greens

local mixed greens, radish, cucumber, citrus & thyme vinaigrette
+ *grilled chicken* \$4 +

Tier 1

Potato Au Gratin

baby Yukon potato, gruyere cheese fondue, herbed breadcrumb

Mini chicken salad sandwiches

marinated then grilled organic chicken breast, dried fruit, pecan, roasted bell pepper aioli
served on brioche

Baked egg casserole

goat cheese, caramelized onion & peppers, chives

Tier 2

Potato salad

baby Yukon potato, celery, carrot, English peas, citrus honey & rosemary dressing

Mini ham sandwiches

Black Forest ham, gruyere cheese, stone ground mustard aioli, dill pickles served on
brioche

Quiche

spinach, goat cheese & wild mushroom

Tier 3

Potato Hash

crispy baby Yukon potato, caramelized onion, garlic & rosemary

Spring flatbread

spring onion & pistachio pesto, wild mushrooms, pecorino cheese

Egg frittata

smoked cheddar, scallion & broccoli