



CARVED + CRAFTED *Catering*

Winter & Spring Seasonal Menu



Breakfast

Maple Bacon Breakfast Sandwich

Bacon, egg, cheddar, and maple aioli on brioche

\$6.99 each

Butternut Squash & Sage Frittata

Caramelized onions and parmesan

\$39.99 – serves 12

Asparagus & Goat Cheese Frittata Tender

Asparagus, creamy goat cheese and fresh herbs

\$39.99 – serves 12

Spring Toast Bar

Sourdough bread with avocado mash, lemon, sea salt, seasonal vegetables, edamame hummus, and feta cheese. Finished with a drizzle bar of honey, balsamic glaze, or olive oil.

\$8.99 per person

Add-Ons:

- Crisp Bacon and Fried Egg (+\$2)
- Flank Steak and Smoked Salmon (+\$3)

Drink Feature

Citrus Lavender Spritzer

\$3.00 per person





Appetizers

Sushi-Style Salmon Cups

\$3.69 each

Roasted Root & Goat Cheese Crostini

\$2.59 each

Citrus Chicken & Butternut Squash Flatbread

Citrus grilled chicken, roasted squash, caramelized onions, balsamic glaze

\$3.89 each

Sweet Potato Phyllo Bites

Homemade sweet potato filling with chives

\$2.79 each

Build Your Own Crispy Brussel Sprout Station

Toppings: Crispy pancetta, shredded Parmesan, sun-dried tomatoes, caramelized onions, toasted breadcrumbs or panko, crispy fried shallots, roasted seeds (pumpkin, sunflower)

Sauces/Drizzles: Garlic aioli, sriracha mayo, honey drizzle or maple syrup, balsamic glaze

\$10.99 per person



Lunch Combos

Grilled Cheese Trio & Tomato Basil Soup

Choice of three dippers:

- Classic
- Apple & Brie
- Jalapeño Popper (cream cheese, cheddar, pickled jalapeño)
- Caramelized Onion & Mushroom with Gouda/Gruyère
- Bacon & Tomato

\$15.99 per person

Chicken Pot Pie Combo

Vegetables and biscuits, French onion soup, garden salad

\$16.99 per person

Ola Ola Loco Moco Bowls – Build Your Own

\$19.99 per person

Base: Steamed short grain white rice

Protein Choice (choose 2):

- Huli-Huli chicken
- 1/3 pound beef burger patty
- Teriyaki spiced beyond burger
- Marinated tofu steak

Add-Ons:

- Fried Egg (+\$1)
- Garlic Shrimp (+\$3)
- Ginger Salmon (+\$4)

Toppings (choose 4):

- Scallion slaw
- Kimchi
- Wakame salad
- Wonton strips
- Sesame cucumbers
- Pickled red onions
- Grilled pineapple

Warm Grain Bowls – Build Your Own

\$21.99 per person

Base Options (choose 2):

- Kale & mixed greens
- Red quinoa
- Brown rice
- Toasted barley

Toppings: Roasted root vegetables, roasted sweet potatoes, roasted mushrooms, crispy broccoli

Crunchy Toppings (choose 2):

- Pepitas
- Sunflower seeds
- Croutons
- Craisins

Cheese (choose 1):

- Crumbled feta
- Shredded cheddar
- Goat cheese

Dressings (choose 2):

- Cilantro lime
- Oriental sesame
- Pesto vinaigrette
- Ranch
- Greek

Protein Choice (choose 2):

- Chicken
- Crispy tofu
- Spicy cauliflower
- Crispy chickpeas
- Flank steak (+\$2)
- Grilled salmon (+\$3)



Desserts

Lemon Poppy Seed Cupcake

Filled with lemon curd, cream cheese icing

\$3.99 each

Chai Latte Cupcakes

\$3.99 each

Beet Red Velvet Cupcake

Cream cheese icing, ruby ganache and fresh raspberry

\$3.99 each

Spiced Pear Crisp

Warm cinnamon-pear filling with oat crumble, served with vanilla cream

\$4.99 per person

Rhubarb & Strawberry Crisp

Warm rhubarb & strawberry filling with oat crumble, served with vanilla cream

\$4.99 per person

Cranberry Orange Cheesecake Bars

Zesty orange cheesecake swirled with tart cranberry compote

\$3.99 each

