

# PICNIC BAR

*Bite*

*A gorgeous luxurious picnic for your next outdoor gathering, concert,*

*Based on a 25 guest minimum - Served family-style*



## SALADS (SELECT ONE)

### CAPRESE SALAD (V GF)

tomato medley, ciliegine mozz, basil, balsamic, evoo, maldon

### MEDITERRANEAN SALAD (VGN GF)

tomato, cucumber, red onion, mint, parsley, olive oil, lemon

### ORZO SALAD (VGN)

orzo pasta, chickpeas, tomato, basil, mint, red onion, red wine vin

### ORCHARD'S HARVEST (VGN GF)

seasonal fruit platter.

## ENTREES (SELECT TWO)

### INDIVIDUAL QUICHE LORRAINE

roasted sweet onions, crumbled bacon and Gruyere

### INDIVIDUAL SEASONAL VEGETABLE QUICHE

seasonal vegetables and cheese

### MAINE LOBSTER ROLL

chunks of fresh lobster, a little mayo served on a soft roll

**(Market Price Supplement Applies - 15 order minimum)**

### GRILLED MONTEREY ASPARAGUS SANDWICH

wild arugula, asian pear, shaved parmesan, avocado, tarragon aioli

### SMOKED BRISKET SANDWICH

grilled onions, creamy horseradish, baby spinach, candied agave bacon jam

### GRILLED CHICKEN SANDWICH

carm onions, provolone cheese, watercress, vine ripened tomatoes, basil aioli.

### GRILLED SALMON SANDWICH

fennel pesto, watercress, avocado, and marinated peppers

## ACCOMPANIMENTS (INCLUDES ALL)

### ARTICHOKE-SPINACH DIP (V)

with housemade pita chips

### ANTIPASTO PLATTER

three cheeses served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread and crackers.

## DESSERT (INCLUDES ALL)

### MINI CHEF'S DESSERT ASSORTMENT

picnic-friendly treats - our signature dessert bars, cookies and french macaron