

PICNIC BAR



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

carrot 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

