

## DESSERT TRAYS

### Cookie & Bar Selections

based on daily availability

*cookies:* gingersnaps, chocolate chip, snickerdoodle, poppyseed thumbprints, confetti white chocolate, coconut macarons

*bars:* brownies, 7-Layer bars, caramel pecan, lemon, sour cream raisin

#### Cookie & Bar Tray

12" • 20-30 servings/60 pieces • \$65

16" • 30-40 servings/100 pieces • \$95



#### Bar Tray

12" • 15-20 servings/32 pieces • \$50

16" • 30-40 servings/60 pieces • \$85



Chef's choice assortment of petit fours glacé, lemon meringue tartlets, chocolate caramel sea salt tartlets, fruit tartlets, petit gateaux, French macarons, etc.

#### 12" Delicacy Tray

24 pieces • 12-16 servings

**\$90**

#### 16" Delicacy Tray

48 pieces • 24-32 servings

**\$170**



### Cupcake Tray

30 standard sized  
assorted flavors – chef choice  
**\$95**

## BEVERAGES

### Coffee-To-Go

includes 12-8oz cups, beverage napkins, sugars, non-dairy cream and stir sticks

**\$25**

*hot chocolate or apple cider available in season*

**other bottled beverages – please inquire**

# Catering for Take-Out

Let us make your next gathering effortless and memorable.

For your office lunches, celebrations or a picnic in the park - our catering menu features a curated selection of handcrafted savory and pastry favorites.

*please allow a minimum of 72 hours for most orders*

## BOX LUNCHES

### Sandwich Selections

#### Turkey Brie

granny smith apple, honey butter, greens, baguette

#### Roast Beef

horseradish cream, swiss, greens, tomato, onion, brioche

#### Classic Italian

capicola, mortadella, salami, provolone, greens, sourdough hoagie

#### Albacore Tuna Salad

celery, scallion, greens, cranberry wild rice bread

#### Chicken Salad

roasted walnuts, tarragon, greens, pita bread

#### Hummus & Veggie Wrap (V)

julienned bell peppers, cucumbers, carrots & red onions on a bed of fresh spinach, hummus spread, tortilla



*minimum of 6 - **\$13***

*box lunch includes sandwich and cookie*

*add potato chips - \$2.75*

*add housemade soup - \$6.50*

*add green house salad - \$4*

*Caesar, Herbed Buttermilk, Lemon Vinaigrette, Bleu Cheese, French*

*individually packed with utensils and napkin*

### Entree Salad Selections

#### Niçoise (GF, DF)

mixed greens, albacore tuna, hard-boiled egg, new potatoes, haricot verts, red onions, olives, tomatoes, lemon vinaigrette

#### Chicken Caesar

Mandt romaine, parmesan, housemade croutons & Caesar dressing

*lighter lunch that includes cookie- **\$16***



## BUFFET STYLE OPTIONS



### Sandwich Tray

chef's assortment of 30 half-sized sandwiches **\$135**

## Portion Salad Selections

### Farro & Roasted Mushroom Salad (V)

asparagus, sweet peas, radishes, roasted garlic-tahini vinaigrette

### Greek Chicken Pasta Salad

pulled chicken breast, red onion, pepperoncini, tomatoes, spinach, mint, feta, pasta shells, Greek-herb vinaigrette

### Baby Red Potato Salad (V+)

roasted potato, green beans, fennel, dill, grain mustard dressing

by the gallon - serves 10 - 20 **\$55**



### Charcuterie Tray

chef's assortment of sliced salami, capicola, mortadella, prosciutto and pepperoni  
assortment of cheeses and accoutrements

grapes, dried apricots and/or cherries, cornichons, olives, whole grain mustard  
includes crackers

12" tray serves approx. 12-15 **\$175**

16" tray serves approx. 15-20 **\$225**

**R** refrigerate **A** contains alcohol **GF** gluten free **DF** dairy free

**V** vegetarian **V+** vegan

*Products may contain milk, eggs, wheat, soy, peanuts and tree nuts.*

## Breakfast Options

### AM Pastry Tray (72 hours)



assorted muffins, croissants, scones, galettes—chef's choice

**\$45 • 12 pieces**

**\$90 • 24 pieces**

### Fresh Fruit Tray



chef's seasonal assortment

**\$35 • 10-15 servings**

**\$65 • 20-30 servings**

**\$95 • 50-60 servings**

### Muffins

blueberry almond, honey bran, chocolate or flavor of the day  
standard-sized **\$50 per dozen**

### Scones

currant or flavor of the day  
standard-sized **\$50 per dozen** | petite **\$36 per dozen**

### Croissants

*all butter, hand laminated & shaped*  
chocolate-filled or twice-baked almond  
standard-sized **\$60 per dozen** | petite **\$42 per dozen**  
plain  
standard-sized **\$50 per dozen** | petite **\$36 per dozen**

### Quiche Lorraine

Housemade crust, bacon, caramelized onion, Swiss and velvety egg custard baked golden brown

6 serving **\$38**

**Nichole's**<sup>TM</sup>  
FINE PASTRY & CAFÉ

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Tue – Sat 10am-8pm • Closed Sun-Mon



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