



# 2024 SUMMER *Menu*

*Available June-September*

## *Hors d'oeuvres*

*Pricing is per dozen. 3 dozen minimum order*

### **CHICKEN SALAD CUPS - \$23**

*Bite sized chicken salad cups with apples, cranberries, and walnuts*

### **VEGAN RICOTTA BRUSCHETTA WITH LEMON AND HONEY - \$26**

*Toasted crostini, vegan ricotta, lemon, and wild flower honey*

## *Salad*

### **SUMMER ACROPOLIS - \$5.25**

*Chopped kale, mixed greens, cucumber, tomatoes, kalamata olives, and red onion. Served with Greek feta vinaigrette*

## *Entrees*

### **CHARRED LEMON CHICKEN - \$27**

*Frenched chicken breast pan roasted with garlic thyme and ginger. Served with Israeli cous cous and green beans*

### **HERBED QUINOA AND KALE STUFFED ACORN SQUASH - \$26**

*Roasted sweet potatoes, cranberries, pepitas, vegan feta, and white balsamic drizzle*

### **TACO BAR ADDITION: AL PASTOR - +\$1**

*Marinated pork with grilled pineapple*