

# Cocktail Sandwiches, Sliders, Wraps, Hot Lunches

## SANDWICH PACKAGES

Thoughtfully composed for gatherings of any size. All packages are priced per person and include everything needed for a beautiful, effortless spread.

	Classic	Signature
<i>Best For</i>	<i>A warm, generous spread perfect for any gathering.</i>	<i>An elevated spread with premium selections throughout.</i>
<b>Sandwiches</b>	Choose any 2 — Cocktail Sandwiches, Sliders or Wraps	Choose any 3 — Cocktail Sandwiches, Sliders or Wraps
<b>Salad</b>	Choice of 1 classic salad — Caesar, Greek, Strawberry, Avocado, or Asian Spinach	Choose any 2 — Caesar, Greek, Strawberry, Avocado, Asian Spinach, Heirloom Beetroot Salad, Antipasto, Wedge or Chopped Seasonal
<b>Dessert</b>	Choice of Mini Dessert Assortment or Cookie Assortment	Choice of Mini Dessert Assortment or Cookie Assortment
<b>Beverages</b>	Coffee & decaf · Iced tea & lemonade · Water station	Coffee & decaf · Iced tea & lemonade · Water station
<b>Rolls &amp; Butter</b>	Included	Included

Minimum 25 guests. GF wrap option available at additional cost. Add an Artisan Cheese Board from \$12 pp.

Minimum 25 guests. Maine Lobster Roll Slider available as upgrade at \$6 pp. Artisan Cheese Board (Mixed or Imported) available from \$15 pp.

# Cocktail Sandwiches, Sliders, Wraps

ALL ITEMS PRICED PER DOZEN · 2 DOZEN MINIMUM PER ITEM · 1 DOZEN MINIMUM PER TYPE

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## CANAPÉS

*Elegant one-bite presentations on thin artisan bread.*

- Whipped Ricotta & Prosciutto on crostini
  - Smoked Salmon & Cream Cheese
  - Cucumber & Dill Cream Cheese
  - Goat Cheese with Roasted Red Pepper
  - Goat Cheese, Roasted Red Pepper & Spicy Olive Tapenade
  - Caprese — Mozzarella, Tomato & Basil Pesto
  - Cucumber & Herb Cream Cheese
  - Avocado & Gulf Shrimp on rye crisp
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## TEA SANDWICHES

*Classic and open-faced selections on artisan bread.*

### *Classic Sandwiches:*

- Chicken Salad
- Tarragon Chicken Salad
- Egg Salad
- Tuna Salad

### *Open Face Sandwiches:*

- Smoked Salmon & Cream Cheese
  - Goat Cheese with Roasted Red Pepper
  - Cucumber & Dill Cream Cheese
  - Goat Cheese, Roasted Red Pepper & Spicy Olive Tapenade
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## MINI QUICHES

*Choose from the following.*

- Quiche Lorraine
  - Spinach & Feta
  - Ham & Caramelized Onion
  - Grilled Vegetable
  - Bacon & Leek
  - Wild Mushroom
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## COCKTAIL WRAPS

*Wheat, tomato basil or spinach wraps. Lettuce and tomato available on request. GF wraps available at additional cost.*

- Roasted Beef with Pear Horseradish Sauce
- Roasted Turkey Breast with Cranberry Mayo
- Baked Ham with Sweet Mustard
- Italian — Capicola, Provolone, Sweet Basil and Salami
- Chicken Salad
- Tarragon Chicken Salad
- Roasted Vegetable with Goat Cheese
- Avocado & Gulf Shrimp

# Cocktail Sandwiches, Sliders, Wraps Cont'd

ALL ITEMS PRICED PER DOZEN · 2 DOZEN MINIMUM PER ITEM · 1 DOZEN MINIMUM PER TYPE

## COCKTAIL SANDWICHES

*Wheat, white or pumpernickel silver dollar rolls. Lettuce and tomato available on request.*

- Roasted Beef with Pear Horseradish Sauce
- Maple Glazed Pork Tenderloin with Red Onion Apple Compote
- Roasted Turkey Breast with Cranberry Mayo
- Roasted Vegetable with Goat Cheese on Artisan Bread
- Baked Ham with Sweet Mustard
- Mozzarella, Tomato, Basil and Pesto on Baguette
- Chicken Salad
- Avocado & Gulf Shrimp on Brioche
- Tarragon Chicken Salad
- Cuban — Ham, Mojo Pork, Swiss, Mustard and Dill Pickle
- Beef Tenderloin with Pear Horseradish ★

## SLIDERS

*Served on silver dollar rolls with sauce on the side.*

- Hamburger — seasoned burger with or without cheese
- BBQ Pulled Pork with Cole Slaw
- BBQ Chicken Breast
- Mini Cuban — Ham, Mojo Pork, Swiss, Mustard, Pickle
- Jerk Chicken with Mango Chutney
- Pulled Pork with Cole Slaw

### ★ ELEVATED SELECTIONS

#### **Wagyu Smash Burger Slider**

*Wagyu beef patty, aged white cheddar, caramelized onion, house aioli on brioche bun.*

#### **Maine Lobster Roll Slider**

*Chilled Maine lobster, celery, lemon aioli on a toasted brioche slider bun.*

# Cocktail Sandwiches, Sliders, Wraps Cont'd

## SALAD MENU

All entrées include your choice of salad, starch, vegetable and rolls — no package required.  
Choose 1–4 proteins; **first protein at the price listed, each additional at duet pricing.** Elevated selections carry a noted upcharge.

### CLASSIC SALADS

#### Caesar Salad

Romaine lettuce, shaved parmesan, homemade garlic croutons and classic Caesar dressing

#### Greek Salad

Iceberg lettuce, kalamata olives, cucumber, feta, pepperoncini and tomato with Greek vinaigrette

#### Strawberry Salad

Mixed greens, toasted pecans, red onion and sliced strawberries with creamy raspberry vinaigrette

#### Avocado Salad

Iceberg lettuce, avocado, pepitas, red onion, green pepper and tomato with cilantro vinaigrette

#### Asian Spinach Salad

Baby spinach, mandarin oranges, pecans, julienne red pepper, red cabbage and crisp wonton noodles with Asian vinaigrette

#### Heirloom Beetroot Salad

Local roasted beets, chilli and goat cheese mousse, toasted pumpkin seeds and our Sarasota honey vinaigrette and garden herb verde

#### Antipasto Salad

Romaine, grape tomatoes, garbanzo beans, ciliegine mozzarella, black olives, artichoke hearts and salami with Italian dressing

#### Wedge Salad

Iceberg lettuce, tomatoes, crispy bacon, blue cheese dressing and chopped green onion

#### Chopped Seasonal Salad

Seasonal chopped vegetables and fresh fruit, chilli feta cream dressing and crispy chickpeas. A signature dish across our family of restaurants — one of our best sellers

### ★ ELEVATED SALADS additional charge

#### Burrata & Heirloom Tomato Salad

Fresh burrata, slow-roasted heirloom tomatoes, basil oil, aged balsamic, flaky sea salt and grilled sourdough

#### Watermelon & Feta Salad

Chilled seedless watermelon, crumbled Greek feta, fresh mint, micro arugula, toasted pepitas and honey-lime vinaigrette

#### Arugula, Shaved Fennel & Citrus

Wild arugula, shaved fennel, citrus supremes, toasted almonds, shaved parmesan and citrus vinaigrette

#### Shrimp Caesar

Classic Caesar base, chilled citrus-poached shrimp, shaved parmesan and parmesan crisps

#### Seared Ahi Tuna Salad

Sesame-seared ahi tuna, mixed greens, avocado, cucumber, pickled ginger, edamame and soy-sesame vinaigrette

#### Gorgonzola & Poached Pear

Spring mix, gorgonzola crumbles, poached pear slices, toasted pine nuts and balsamic vinaigrette

# Cocktail Sandwiches, Sliders, Wraps Cont'd

## DESSERT MENU

## DESSERT BITES

### Seasonal Fruit Tart

House-made pastry cream in a buttered tart shell, crowned with fresh seasonal Florida fruit and finished with an apricot glaze

### Apple Tart

Thinly sliced caramelized apples on a flaky pastry base with a cinnamon brown sugar glaze

### Brownie

Rich, fudgy house-made dark chocolate brownie

### Blondie

Buttery brown sugar blondie with a chewy golden crumb

### Key Lime Tart

Smooth, tangy key lime curd in a buttery graham cracker crust, finished with torched Italian meringue and fresh lime zest

### Cannolis

Crispy shells filled with house-made sweetened ricotta and mini chocolate chips

### Mini Carrot Cake

Moist spiced carrot cake with cream cheese frosting

### Mini Tiramisu

Espresso-soaked ladyfingers, mascarpone cream and a dusting of fine cocoa

### Mini Mousse Cups

Choice of one per dozen:

Chocolate, White Chocolate, Raspberry

### Mini Cheesecake

Choice of one per dozen:

Strawberry, Kahlua, Plain

### Mini Cookie Assortment

Choice of one per dozen:

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snickerdoodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip, Sugar Cookies

## DESSERT SLICES

### Carrot Cake

Moist spiced carrot cake with cream cheese frosting

### Flourless Chocolate Torte

Dense, fudgy dark chocolate torte with raspberry coulis, whipped crème fraîche and fresh mint

### Tiramisu

Moist spiced carrot cake with cream cheese frosting

### Lemon Posset with Shortbread

English-style lemon cream set naturally, served chilled with house-made butter shortbread and candied citrus zest

### Strawberry Cheesecake

New York-style cheesecake topped with fresh Florida strawberries and a buttery graham cracker crust

### Kahlua Cheesecake

Creamy Kahlua-spiked cheesecake on a chocolate cookie crust

## DESSERT STATIONS

### The Sundae Social

Build-your-own sundaes with hot fudge, crushed strawberries, bananas, Oreos, Butterfingers, M&Ms, sprinkles, whipped cream, cherries and nuts. Choose 1-2 flavors: chocolate or French vanilla.

### Bananas Foster Tableside

Build-your-own sundaes with hot fudge, crushed strawberries, bananas, Oreos, Butterfingers, M&Ms, sprinkles, whipped cream, cherries and nuts. Choose 1-2 flavors: chocolate or French vanilla. ★ Chef attendant required

### The Crepe Corner

Delicate crepes made to order and served warm with vanilla ice cream. Choose 1-2 fillings: Grand Marnier butter or Nutella. ★ Chef attendant required

## CELEBRATION CAKE SERVICE

Bring your own cake or order through our baking partners. We provide cake cutting, plating for a service fee.

# Cocktail Sandwiches, Sliders, Wraps Cont'd

## BEVERAGES PER PERSON

All served from a refreshment station. Available as add-ons or included in packages.

### Coffee Service

Regular or Decaffeinated with Flavored Creamers and Sweeteners, Cups, and Stirrers.

### Water Station

Chilled still water with fresh citrus and mint  
Includes cups

### Iced Tea

House-brewed sweet or unsweetened iced tea  
Includes cups

### Lemonade

Fresh-squeezed lemonade  
Includes cups

## HOT LUNCHES

FULL PAN serves 15–20 guests · HALF PAN serves 8–10 guests · ALL ITEMS PRICED PER TRAY

Available for drop-off and full-service events. All trays are prepared fresh and ready to serve.  
Minimum order \$500.

## COMFORT CLASSICS

### Lasagna Bolognese

Slow-simmered beef ragù, creamy béchamel, layered pasta and melted mozzarella

### Vegetable Lasagna

Roasted zucchini, spinach, ricotta and tomato basil sauce

### Shepherd's Pie

Savory ground beef, vegetables and rich gravy topped with whipped mashed potatoes

### Mac & Cheese

Creamy three-cheese blend, baked until golden — upgrade with crispy bacon or pulled chicken

## ITALIAN FAVORITES

### Chicken Parmesan

Crispy breaded chicken, marinara, melted mozzarella and parmesan

### Eggplant Parmesan

Lightly breaded eggplant, layered with marinara and melted cheeses

# HOT LUNCHES CONT'D

## HEARTY ENTRÉES

### Chicken Chasseur

*Braised chicken in a rich mushroom, tomato and herb sauce*

### Beef & Ale Pie

*Slow-braised beef in a rich ale gravy with a flaky pastry crust*

### Chicken & Mushroom Pie

*Creamy chicken and mushroom filling topped with golden pastry*

## GLOBAL & COASTAL

### Paella — Veggie / Chicken / Seafood

*Saffron rice with seasonal ingredients, slow-cooked in traditional style*

### Chicken Curry

*Fragrant curry with warm spices and coconut notes*

### Shish Kebabs — Chicken or Pork

*Marinated and grilled skewers with Mediterranean spices*

## SIDES

### Seasonal Vegetables

*Chef-selected fresh vegetables, simply roasted and seasoned*

### Greek Potatoes

*Lemon, garlic and oregano roasted potatoes — one of our most popular sides*

### Garlic Bread

*Freshly baked and generously buttered with roasted garlic and herbs*

### Rolls & Butter

*White, Wheat, and Pumpernickel Rolls with Herb Butter Rosettes*

### Herbed Basmati Rice

*Fragrant basmati with fresh parsley, dill and green onions*