



T&T TO GO - SPRING/ SUMMER

SOMETIMES YOU WANT GREAT FOOD
WITHOUT FULL SERVICE CATERING

PLATTERS (serves 24)

Antipasti - Imported Meats & Cheeses, Marinated Vegetables & Baguette GF*	\$162
Asparagus & Goat Cheese Pizzette, Caramelized Onions & Roasted Tomatoes VEG	\$54
Fiesta Corn Tortilla Chips, Black Bean Dip, "Texas Caviar", and Chipotle Salsa GF/DF/V	\$58
Fresh & Preserved Vegetable Crudité, Roasted Garlic Hummus V/GF	\$78
Fresh Vegetable Rice Paper Spring Rolls, Thai Dipping Sauce V/GF	\$48
Grilled Nectarine & Fresno Chili Pizzette, White Cheddar, Tarragon VEG	\$45
Lightly Smoked Northwest Salmon, Dill Sauce GF	\$200
Local Cheese Display, Candied Nuts, Dried Fruit, Artisan Crackers VEG/GF*	\$138
Seasonal Fruit Display, Pineapple, Melon, Red Grapes & Strawberries V/GF	\$92
Seasonal Grilled Vegetables, Smoked Tomato Romesco V/GF/contains nuts	\$81

SKEWERS (24 pieces)

Ginger Soy Salmon Skewers, Sesame Seeds GF/DF	\$107
Grilled Beef Churrasco Skewers, Chimichurri GF/DF	\$74
Grilled Beef Skewers, Sun-Dried Tomato Relish GF/ DF	\$74
Guajillo Spiced Pork Skewers, Cilantro-Lime Crema GF	\$61
Hong Kong Style BBQ Tofu Skewers, Sweet Hot Mustard V/GF	\$70
Lemon Rosemary Chicken Skewers, Roasted Red Pepper Dip GF	\$65
Tandoori Chicken Skewers, Cucumber-Mint Yoghurt GF	\$75

PETITE SANDWICHES & WRAPS (16 pieces)

Greek Chicken Wrap, Grilled Chicken Breast, Tomatoes, Cucumber, Feta, Romaine, Oregano Dressing	\$71
Petit Banh Mi, Lemongrass Pork, Pickled Veggies, Sriracha Aioli, Cilantro, Jalapeño DF	\$65
Petit Bistro Steak Sandwiches, Blue Cheese, Arugula, Red Peppers on Ciabatta	\$85
Shawarma Wrap - Spiced Cauliflower, Hummus, Cucumber, Tomato V	\$81
Smoked Chicken, Provolone, Arugula, Roasted Red Peppers & Balsamic Aioli on Ciabatta	\$72
Spicy Mojo Pork Sandwich, Prosciutto Crisp, Cherry Peppers, Arugula DF	\$65

SALADS & SIDES (serves 24)

Chipotle Quinoa Salad, Roasted Corn, Avocado, Fresh Lime V/G	\$103
Grilled Zucchini & Portobello Mushrooms, Balsamic Vinaigrette, Basil V/GF	\$76
Kale & Chickpea Salad, Roasted Tomato, Cucumber & Lemon-Tahini Dressing V/GF	\$91
Penne Pasta Salad, Crumbled Feta, Grilled Vegetables, Roasted Red Pepper Vinaigrette VEG	\$68
Romaine Hearts, Cherry Tomatoes, Crispy Onions, Blue Cheese & Herb Buttermilk Dressing VEG/GF	\$76
Smashed Potato Salad, Red Grapes, Tarragon Aioli VEG/GF/DF	\$69

PETITE DESSERTS (24 pieces)

Cookies - Homemade Chocolate Chip	\$48
Cookies - Salted Cashew	\$48
Cookies - Oatmeal Raisin GF	\$48
Chocolate Bundt Cake, Chambournd Ganache Glaze	\$75
House-made "Butterfinger" Bites GF/V *contains nuts	\$40
Kahlua Cheesecake Tartlets	\$75
Key Lime Tartlets, Graham Cracker Crust	\$75
Macadamia Double Decker Brownie Bars *contains nuts	\$61
Marbled Blueberry Cheesecake Squares	\$52
Passion Fruit Tartlets, Fresh Raspberries	\$75
Peanut Butter & Jelly Cannoli *contains nuts	\$60

BRUNCH (serves 24)

Chai Spiced Banana Walnut Bread *contains nuts	\$52
Fresh Fruit Salad, Citrus & Vanilla Simple Syrup, Mint GF/V	\$79
Individual Greek Yogurts, House Made Gluten-Free Granola GF	\$87
Mini Quiches - Ham & Swiss	\$50
Mini Quiches - Broccoli & Cheddar	\$50
Mini Quiches - Tomato-Basil	\$50
Pear-Pecan Bread *contains nuts	\$52
Petite Flax Seed Bran Muffins	\$48
Petite Low-Fat Blueberry Muffins	\$48
Smoked Salmon Lox, Traditional Accompaniments, Toasted Bagel Chips	\$200
Sour Cream Pecan Coffee Cake *contains nuts	\$80

GF = Gluten Free Item GF* = Gluten-Free Option V = Vegan VEG = Vegetarian

All menu items are served on Leafware® compostable platters
and include serving utensils

DELIVERY

\$50 weekdays 9am - 4pm

\$100 Saturday & Sunday 9am - 4pm

**additional fees may occur outside regular delivery hours*

COMPOSTABLES

Add Leafware® compostable plates, napkins & flatware for **\$1.50 per guest**

**all orders will include a 5% admin fee*