

BUFFET-IN-A-BOX



To promote food safety and health for essential workers and facilities, our culinary team has created individually packaged meals.

All packages come with freshly baked artisan roll, butter, freshly baked cookie and dessert bar.

*Vegetarian and vegan options available upon request.
Don't have a microwave? Let us know – we can adjust many of our menu items to be enjoyed room-temperature (no heating required!!)*

MISO EGGPLANT AND MUSHROOM \$22

roast japanese eggplant
seared trumpet mushroom, sundried tomato, shiso, chard
brown or white rice
spiced mango salsa

includes artisan bread roll, butter and freshly baked cookie and dessert bar.

WHOLE ROAST CHICKEN \$22

delivered carved with whole grain mustard sauce
sage stuffing
wilted greens with capers includes artisan bread roll, butter and freshly baked cookie and dessert bar.

TUSCAN GRILLED FLANK STEAK \$23

rosemary, lemon and garlic marinated flank
smashed baby red potatoes w picatta sauce
seared broccolini
arugula blue cheese salad with lemon vinaigrette
includes artisan bread roll, butter and freshly baked cookie and dessert bar..

GRILLED LEMON GARLIC SHRIMP \$24

rice pilaf
classic caesar salad with parmesan and housemade croutons
homemade garlic bread
includes artisan bread roll, butter and freshly baked cookie and dessert bar..



SNACK PACK

We all want our teams to be able to power through the day and a healthy, nourishing snack promotes focus and prevents a trip to the vending machine. Provide your team with a thoughtful, individually packaged snack pack to keep them motivated and energized.

BITE SNACK PACK TRIO

Three selections because our culinary team likes to shake it up – some examples: homemade protein bar, homemade trail mix, cheese and crackers, hummus w/pita or veg...and we always include a little sweet treat!
\$7.50 (6 minimum)



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WEEKLY MENU INSPIRED BY OUR SIGNATURE OFFERINGS

Advanced notice required. 10-person minimum per selection.

\$25 delivery fee within 5 miles of our kitchen, additional fees apply for longer distances

Prepared in an A-rated health-code approved safe food handling facility.

Heating instructions included.

DELIVERIES

All items will be delivered cold, with reheating instructions if applicable. Our experienced on-staff drivers take great care in delivering orders – including following our health and safety protocols (temperature checks prior to deliveries, handwashing and gloves).

Menu items arrive in sealed packaging. Please notify if you would like your order delivered with no driver contact. If leaving food at a designated location, drivers will text you to notify you of delivery and include a picture of your delivery.

PICK-UPS

Pick-ups are collected from our facility – staff will bring packaged, sealed and labeled food out to your car to minimize interaction and maximize convenience.

CANCELLATIONS AND MENU CHANGES

Once payment is processed, all sales are final. Menus may be increased prior to delivery deadline. We take pre-payment to avoid need for physical contact, cash handling, credit card handling or signatures at time of delivery.

Pricing is food cost only – additional fees apply.