

CATERING

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HANDHELDS

ten minimum, \$12 per handheld, each cut in half

The Brooklyn

smoked salmon, goat cheese, tomato aioli, tomato, house pickles, red onion on country white

Turkey Sandwich

sliced turkey, tomato aioli, nectarine, goat cheese, red onion, mixed greens on country white

Chicken Wrap

havarti, roasted red peppers, cilantro, scallions, chipotle aioli, mixed greens in a flour tortilla

The Florentine

goat cheese, grilled zucchini, tomato, spinach, avocado, moroccan olives, balsamic vinaigrette on five-grain

Thai Satay Sandwich

thai-marinated steak or chicken thighs, spicy house-roasted peanut sauce, japanese pickles, avocado, scallions on five-grain

Chicken Salad Sandwich

roasted almonds, cranberries, scallions, pesto & aioli, mixed greens on country white

Veggie Wrap

nectarine, cranberries, roasted almonds, roasted red peppers, marinated golden beets, aged white cheddar, mixed greens tossed in cilantro yogurt in a flour tortilla

Casablanca Grilled Roast Beef Sandwich

chilmichurri aioli, feta, harissa, butter lettuce, tomato, pickled onions on a baguette

Bánh Mi

vietnamese street sandwich, choice of braised pork belly, chicken breast, thai-marinated steak or thai marinated chicken thighs, pickled veggies, cilantro w/chipotle aioli on a baguette

Chicken Club Sandwich

grilled breast w/butter lettuce, tomato, pickled red onion, chicken skin chicharrones & mustard aioli on country white

Tonkatsu Wrap

panko fried pork belly or chicken w/miso slaw in a tortilla

Burrata Caprese Baguette

burrata, chiffonade basil, tomatoes, balsamic vinaigrette

PB&J \$9

house made jam and peanut butter on country white

LEAVES & ROOTS

half tray serves 10-12 sides, full tray serves 20-24 sides

Chicken Salad Salad \$39/\$78

roasted almonds, cranberries, scallions, cucumber, red bell peppers, pesto & aioli, balsamic vinaigrette on mixed greens

Brooklyn Salad \$45/\$90

smoked salmon, goat cheese, tomatoes, red onion cucumbers, balsamic vinaigrette on mixed greens

Misto Garden Salad \$39/\$78

cucumbers, nectarine, red onion, tomatoes, avocado, sherry wine vinaigrette on mixed greens

Big Curious Salad \$39/\$78

marinated chickpeas, feta, moroccan olives, red bell peppers, beets, grilled zucchini, balsamic vinaigrette on mixed greens

Chicken Caesar Salad \$42/\$84

romaine lettuce, cherry tomatoes, torn croutons monterey jack cheese, roasted jalapeno caesar dressing

Thai Satay Salad \$42/\$84

thai-marinated steak or chicken thighs, spicy house-roasted peanut sauce, japanese pickles, avocado, pickled carrots, red bell peppers, scallions, mixed greens, miso dressing

Chopped Salad \$42/\$84

spicy pickled peppers, marinated chickpeas, tomatoes, red onion, green olives, cucumber, feta, herbs, romaine & butter lettuce, spicy sopressata salami or grilled chicken, sherry wine vinaigrette

Kale & Maple Candied Pecan Salad \$39/\$78

w/avocado, butternut squash, farro, blue cheese and a sherry vinaigrette

Mediterranean Pasta Salad \$39/\$78

cucumbers, garbanzo beans, olives, spinach, red bell peppers, carrots, grilled zucchini, feta cheese, sherry wine vinaigrette

SIDES

half tray serves 12 sides, full tray serves 24 sides

Mac N' Cheese \$49/\$98

havarti, aged white cheddar, goat and blue cheeses, breadcrumbs

Herb Roasted Potatoes \$38/\$75

Spicy Broccoli \$49/\$98

water chestnuts, candied kumquats, thai chili anchovy sauce

Brussel Sprouts \$49/\$98

bacon, burrata, strawberry shrub reduction

Curry Roasted Cauliflower \$42/\$84

w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce

Caponata

eggplant, zucchini, tomato, basil, chili garlic oil, harissa

Chocolate Chunk Cookie \$1.5/ea

SOUPS

pint serves 2 quart serves 4 gallon serves 16

Soup of the Day \$8/\$14/\$56

Double Pork Chili \$12/\$20/\$80

slow roasted pork shoulder and hickory smoked bacon w/ale, pinto beans, apricot purée & an assortment of dry chilis

ENTREES

ten person minimum

Steak \$12 per person

harissa rubbed hanger steak, oyster mushroom, chimichurri aioli

Chili Rubbed Grilled Swordfish \$13 per person

mango pickled pepper salsa, oyster mushroom ragu & farro

Chinese Style Fried Chicken \$13 per person

black bean marinated chicken w/miso slaw