



113 N Aurora St
Ithaca, NY 14850

CASUAL MENUS

(607) 882-4529

info@cateringbyluna.com

WWW.CATERINGBYLUNA.COM

DROP OFF/PICKUP CATERING MENU

\$150 minimum order. Must be ordered at least one day in advance. Drop off service subject to tax, delivery fee & gratuity. Standing order and large group discounts are available.



CONTACT US:

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PHONE: (607) 882-4529

FAX: (607) 330-9918

EVENT REQUEST
FORM



BITES

FRIED GREEN TOMATOES V

Corn meal breading/chipotle remoulade dip
Half Pan (24pc) \$50 / Full Pan (48pc) \$95

CORNELL CHICKEN QUESADILLA L

NY white cheddar/cotija/scallion/avocado
crema/smoked tomato salsa Half Pan (24)
\$50 / Full Pan (48) \$95

Cheese Quesadilla Half Pan \$40 / Full Pan \$75

POTSTICKERS AND DUMPLINGS

Choose between pan fried potstickers or
steamed dumplings. Lemongrass chicken/
Kimchi Pork/Thai Vegetable
Half Pan (24pc) \$50 / Full Pan (48pc) \$90

VEGETARIAN SPRING ROLLS V

Vegetable spring rolls/thai chili dipping sauce
Half Pan (24pc) \$50 / Full Pan (48pc) \$90

STREET CORN FRITTERS V

Sweet corn, peppers & onions/crispy batter/
chipotle orange aioli Half Pan (36pc) \$45 /
Full Pan (72pc) \$85

NASHVILLE HOT TENDERS

All natural chicken tenders/crispy breading/
Nashville hot sauce/pickles/ranch
Half Pan (20pc) \$45 / Full Pan (40pc) \$85

STREET TACOS

Half Pan (12pc) \$55 / Full Pan (24pc) \$100

KOREAN SHORT RIB TACO

Braised beef/Koji slaw/charred tomato butter/
soy chili glaze/grilled scallion/corn tortilla

ELOTE CHICKEN TACO GF

Grilled chicken/charred corn/cotija cheese/
lime crema/cilantro/corn tortilla

SRIRACHA HONEY CHICKEN TACOS

Crispy chicken tender/sriracha honey/quick
pickles/classic slaw/chipotle aioli/flour tortilla

CHORIZO SMASH TACO GF

Smashed chorizo/pickled red onion/avocado/
lime crema/scallion/corn tortilla

FRIED GREEN TOMATO TACOS V GF

Cornmeal dusted green tomato/roasted
tomatoes/creamy chipotle slaw/corn tortilla

BATTERED FISH TACO

Battered fish/shredded cabbage/jalapeno
ranch/pico de gallo/cilantro/flour tortilla

BAJA SHRIMP TACO

Crispy shrimp/pickled red onion/shaved
carrot/chipotle slaw/flour tortilla

BULGOGI TOFU TACO VG

Marinated tofu/sriracha veganaise/chili lime
slaw/flour tortilla

SWEET POTATO KALE TACOS V GF

Roasted sweet potato/sauteed kale/
tomatillo guacamole/diced onion/avocado/
kale chips/charred lime crema/corn tortilla

VG Remove: charred lime crema

SKEWERS

Half Pan (12pc) \$55 / Full Pan (24pc) \$100

THAI CHICKEN GF

Coconut red curry/peanut sauce/peanuts

CHICKEN SHAWARMA GF

Roast chicken thigh/tahini/sesame seeds

STREET CORN V GF

Lime crema/cotija cheese/smoked paprika

SLIDERS

Half Pan (12pc) \$60 / Full Pan (24pc) \$100

SRIRACHA HONEY SLIDERS

Fried chicken tenders/sriracha honey/quick
pickles/classic slaw/chipotle aioli/brioche roll

BAHN MI SLIDERS

Red curry coconut pork/pickled cucumber,
carrot & daikon/fresh jalapeno/cilantro/
sriracha mayo

SMASH BURGER SLIDERS

American cheese/pickles/diced onion/
smash sauce/slider roll

FRIED GREEN TOMATO SLIDERS V

Cornmeal dusted green tomato/charred grape
tomato/classic remoulade/slider roll

PHILLY STEAK SLIDERS

Grilled steak/onions/peppers/American
cheese/ciabatta

MAC & CHEESE

Half Pan Serves (12-15 ppl)

Full Pan Serves (25-30 ppl)

SMOKED GOUDA MAC V

Cavatappi pasta/béchamel/smoked
gouda/toasted panko crumb
Half Pan \$40 / Full Pan \$75

BACON GOUDA MAC

Half Pan \$50 / Full Pan \$95

BBQ SHORT RIB MAC

Half Pan \$60 / Full Pan \$105

EXTRA CHEESE SAUCE V GF

Our classic smoked gouda cheese sauce
Half Pan \$40

SALADS

Half Bowl Serves (12-15 ppl) / Full Bowl Serves (25-30 ppl)

STREET CORN SALAD V L GF

Local greens/charred street corn/black beans/spanish rice/cilantro/pico de gallo/ NY cheddar/lime chili dressing
Half Bowl \$50 / Full Bowl \$95

MEDITERRANEAN SALAD V L GF

Local greens/cucumber/roma tomato/kalamata olives/red onion/feta cheese/greek vinaigrette Half Bowl \$40 / Full Bowl \$75

MIXED GREENS SALAD VG L

Local greens/cucumber/roma tomato/red onion/shredded carrots/balsamic vinaigrette Half Bowl \$30 / Full Bowl \$55

PIZZA & WINGS

CHEESE PIZZA V

Hand stretched house-made dough/sauce made fresh from whole tomatoes/whole milk mozz 16" LRG Pizza (12 slices)
Five \$70 / Ten \$135

VG Sub Vegan Cheese

CHICKEN WINGS GF

Fresh chicken wings/house made wing sauces/house made bleu cheese dressing Half Pan (25pc) \$40 / Full Pan (50pc) \$75

BONELESS WINGS

Buttermilk marinated chicken/crispy breading/choice of sauce/bleu cheese dressing Half Pan (16-20pc) \$40 / Full Pan (32-40pc) \$75

TOFU WINGS VG L

Local Ithaca Soy tofu slices/crispy breading/homemade wing sauces/vegan dipping sauce Half Pan (25pc) \$40 / Full Pan (50pc) \$75

SAUCES & SEASONINGS

buffalo/bourbon honey BBQ/pineapple teriyaki

SIDE ORDERS

KETTLE CHIPS VG GF

Individual bags of kettle chips
24 bags \$45

HOUSE CORN CHIPS VG GF

Lightly fried corn chips/roasted tomato salsa Lrg Bowl \$20 / Add Guac +\$20

BLACK BEANS AND CORN V GF

Southwest seasoned corn, peppers, onions/black beans Half Pan \$45 / Full Pan \$85

SPANISH RICE VG GF

Half Pan \$30 / Full Pan \$50

SWEET POTATO KALE BLEND VG GF

House cut sweet potato cubes roasted with seasoned kale Half Pan \$35 / Full Pan \$65

DISPOSABLES

DISPOSABLES

Black plastic recyclable plates & flatware/paper napkins \$.50 per person

COMPOSTABLES

Compostable fiber plates/wood flatware/paper napkins \$1 per person

CHROME WIRE CHAFER SETUP

Serving utensils/2 hour chafers fuel/water pan insert Half \$10/Full \$12

SERVING UTENSILS

Available upon request: black plastic serving spoon/small tongs/large tongs/ladles

SANDWICHES

Half Sandwich per person \$8.95 / Full Sandwich (2 halves) \$13.95 (minimum 30 guests)

AVOCADO BAHN MI

Fresh avocado/house roasted chicken/matchstick carrots/cilantro & sriracha mayo on a demi baguette. Vegan Available (VG)

SWEET POTATO BAGUETTE V

Roasted sweet potatoes/roasted tomatoes/citrus crema/spring mix/demi baguette
Vegan Available.

ATHENA ROLL UP V

Grilled naan/garlic hummus/marinated vegetables/baby spinach/feta cheese

CHICKEN SHAWARMA ROLL UP

Grilled naan/grilled chicken thigh/cucumber/tomato/onion/feta/greek vinaigrette.

PLATTERS

Med Platter (12-15 ppl) / Lrg Platter (25-30 ppl)

VEGGIE PLATTER VG GF

Fresh cut vegetables/ranch dressing
Med Platter \$35 / Lrg Platter \$65

SEASONAL FRUIT PLATTER VG GF

Med Platter \$40 / Lrg Platter \$75

HUMMUS PLATTER VG

Roasted garlic hummus/fried pita chips/veggie sticks Med Platter \$35 / Lrg Platter \$65

DESSERT

FRIED OREOS V

Battered oreos/malted vanilla creme anglaise Half Pan (20pc) \$45 / Full Pan (40pc) \$80

BROWNIE PLATTER V

Med Platter (16pc) \$45 / Lrg Platter (32pc) \$80

COOKIE PLATTER V

Baked to order chocolate chip cookies (2" size) Med Platter (25pc) \$35
Lrg Platter (50pc) \$60

BEVERAGES

Bottled Water	\$2.50
Coke Products 20oz	\$3.00
Ithaca Root Beer	\$3.00
Ithaca Ginger Beer	\$3.00

CASUAL BUFFET CATERING MENU

\$300 minimum order. Must be ordered minimum 2 days in advance subject to availability. Standing order and large group discounts are available.



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"CREATE YOUR OWN" BUFFETS

Our create your own packages are perfect for groups of 30 people - 1000 people. Allow your guests to make their perfect dish. Labels for all dishes, including dietaries are displayed for guests reference.

STREET TACOS BUFFET

Grilled chicken/pork carnitas/corn tortillas/mango slaw/roasted tomato salsa/tomatillo guacamole/chipotle aioli/black beans and corn/spanish rice 2 per person \$11.95/ 3 per person \$14.95

MEDITERRANEAN BUFFET

Grilled lamb or chicken shawarma/roasted garlic hummus/mixed greens/roma tomato/cucumber/kalamata olives/feta/tzatziki/greek vinaigrette/grilled naan bread \$14.95 per person

MAC & CHEESE BUFFET

Smoked gouda mac & cheese/extra gouda cheese sauce/BBQ short rib/local bacon lardons/panko crumb/fried shallots \$9.95 per person

SOUTHWEST BOWLS BUFFET

Shredded Mezcal chicken or pork carnitas/black beans & corn/spanish rice/pineapple salsa/charred lime crema/shredded cheese/guacamole/corn tortilla strips \$12.95 per person

BUFFET PACKAGES

Our buffet packages combine many of our casual catering dishes together to make order a breeze! These packages are perfect for groups of 30 people - 1000 people. Labels for all dishes including dietaries are included for guests reference.

STREET FOOD SAMPLER

Choose one slider, one street taco, smoked gouda mac & cheese, one bites \$15.95 per person

BITES BUFFET

Perfect for a standing reception or when your group just needs a snack. Choose any three bites \$10.95 per person

STREET TACO BUFFET 1

Choose any two street tacos/sides of rice & black beans and corn/corn chips & salsa/mixed greens salad \$13.95 per person

STREET TACO BUFFET 2

Choose any three street tacos/sides of rice & black beans and corn/corn chips & salsa/mixed greens salad \$15.95 per person

SLIDERS BUFFET

Choose any three sliders/smoked gouda mac & cheese/mixed greens salad \$15.95 per person

SANDWICH BUFFET 1

Choose any two half sandwiches/kettle chips/mixed greens salad/chocolate chip cookies \$15.95 per person

SANDWICH BUFFET 2

Choose any three half sandwiches/kettle chips/mixed greens salad/chocolate chip cookies \$17.95 person

PIZZA & WINGS PARTY

Pizza with upto one topping on each, choice of bone-in or boneless wings, mixed greens salad \$10.95 per person

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STREET TACOS BUFFET

Grilled chicken or pork carnitas/corn tortillas/mango slaw/roasted tomato salsa/tomatillo guacamole/chipotle crema/black beans/spanish rice 2 per person \$11.95/ 3 per person \$14.95

MEDITERRANEAN BUFFET

Grilled lamb or chicken shawarma/roasted garlic hummus/mixed greens/roma tomato/cucumber/kalamata olives/feta/tzatziki/greek vinaigrette/grilled naan bread \$14.95 per person

MAC & CHEESE BUFFET

Smoked gouda mac & cheese/extra gouda cheese sauce/BBQ short rib/local bacon lardons/panko crumb/fried shallots \$9.95 per person

SOUTHWEST BOWLS BUFFET

Shredded Mezcal chicken or local pork carnitas/black beans & corn/spanish rice/pineapple salsa/charred lime crema/NY cheddar/guacamole/corn tortilla strips/Cholula hot sauce \$12.95 per person

BUFFET PACKAGES

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STREET FOOD SAMPLER

Choose one slider, one street taco, smoked gouda mac & cheese, one bites \$15.95 per person

BITES BUFFET

Perfect for a standing reception or when your group just needs a snack. Choose any three bites \$10.95 per person

STREET TACO BUFFET 1

Choose any two street tacos/sides of rice & black beans/corn chips & salsa/mixed greens salad \$13.95 per person

STREET TACO BUFFET 2

Choose any three street tacos/sides of rice & black beans/corn chips & salsa/mixed greens salad \$15.95 per person

SLIDERS BUFFET

Choose any three sliders/smoked gouda mac & cheese/mixed greens salad \$15.95 per person

SANDWICH BUFFET 1

Choose any two half sandwiches/kettle chips/mixed greens salad/chocolate chip cookies \$15.95 per person

SANDWICH BUFFET 2

Choose any three half sandwiches/kettle chips/mixed greens salad/chocolate chip cookies \$17.95 person

PIZZA & WINGS PARTY

Pizza with upto one topping on each, choice of bone-in or boneless wings, mixed greens salad \$10.95 per person

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CASUAL DINNER MENU

Our casual dinner menu is designed to provide a cost effective dinner buffet. This menu is available daily starting at 11am and must be ordered at least three days in advance. Standing order and large group discounts are available.

CASUAL DINNER PACKAGE 1

Starting at \$27.95, this package includes salad, bread, fruit platter or dessert, one entrée & two sides.

CASUAL DINNER PACKAGE 2

Starting at \$32.95, this package includes salad, bread, fruit platter or dessert, two entrées & two sides.

CASUAL DINNER PACKAGE 3

Starting at \$37.95, this package includes salad, bread, fruit platter, or dessert, three entrées & three sides.

SELECTIONS

ENTRÉES

MEAT LASAGNA
VEGETABLE LASAGNA (V)
CHICKEN PARMESAN
CHICKEN BROCCOLI ALFREDO
HONEY GLAZED CHICKEN BREAST (GF)
MAPLE DIJON GRILLED CHICKEN (GF,L)
HERB ROASTED CHICKEN (GF)
KOREAN SHREDDED SHORT RIB (GF)
CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)
GRILLED LONDON BROIL +\$2
MAPLE GLAZED SALMON +\$4
GRILLED PORTOBELLO MUSHROOM (VG,GF)
HICKORY GRILLED ITHACA SOY TOFU (VG,GF)

SALADS

MIXED GREENS SALAD (VG,GF)
CLASSIC CAESAR SALAD

BREADS

HOUSE MADE GARLIC BREAD (V)
CORNBREAD & HONEY BUTTER (V)
HEIDELBERG CRACKED WHEAT ROLLS (VG,L)
& HONEY BUTTER
ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

SIDES

PASTA CAPRI (VG)
BASIL PESTO PASTA (V)
GARLIC HERB LINGUINE (VG)
MAC & CHEESE (V)
SAUTEED MUSHROOMS (V)
HERB ROASTED POTATOES (VG,GF)
GARLIC MASHED POTATOES (V,GF)
SWEET POTATO & KALE BLEND (VG,GF)
WILD RICE PILAF (VG,GF)
JASMINE RICE (VG,GF)
CORN ON THE COB (V,GF)
STIR FRIED VEGETABLES (VG,GF)
BROWN SUGAR GLAZED CARROTS (VG,GF)
PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF)
CHARRED BROCCOLINI W/ LEMON & GARLIC (VG,GF)
TUSCAN PASTA SALAD (V)
CUCUMBER SALAD (VG,GF)
ANCIENT WHOLE GRAINS SALAD (VG)

DESSERT

FRESH FRUIT PLATTER (VG,GF)
CHOCOLATE CHIP COOKIE PLATTER (V)
FUDGE BROWNIES (V)

Minimum guest count 30 or \$500 subtotal. Minimum five day lead time subject to availability.
Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.

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LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

LUNCH PACKAGES

Lunch packages are available both full service, drop off style & bagged. Minimum guest count 30.

ARTISAN SANDWICH BAG LUNCH

Choose up to three sandwiches, individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal Per Person \$16.95 / Full Sandwich (two halves) Per Person \$20.95

ARTISAN SANDWICH LUNCHEON

Choose up to three sandwiches, served buffet style with individual bags of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$16.95 / Full Sandwich (two halves) Per Person \$20.95

CLASSIC DELI LUNCHEON

Includes assorted deli meats & cheeses, leaf lettuce, roma tomato, red onion, mayo packets served buffet style to build your own. Individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$16.95 / Full Sandwich (two halves) Per Person \$20.95

LUNCH & COFFEE HOUR

This package is perfect for a light lunch or meeting and includes, choice of 2 tea sandwiches, vegetable crudite, fresh fruit platter, coffee service, bottled water/sodas. \$17.95 per person

HEARTY LUNCHEON BUFFET

This package is perfect when a hearty lunch is needed and includes choice of three half sandwiches, seasonal soup, two sides, fresh fruit platter, chocolate chip cookies & bottled water/sodas. \$27.95 per person

ARTISAN SANDWICHES

Half Sandwich per person \$8.95 / Full Sandwich (2 halves) \$13.95

CLASSIC DELI SANDWICHES

Turkey, ham & roast beef sandwiches served with assorted cheese, leaf lettuce, roma tomato, mayo packets & premium breads.

ROASTED CHICKEN & OLIVE TAPENADE SANDWICH

House roasted chicken, black olive tapenade, havarti cheese, roasted tomatoes & arugula on eight grain bread.

AVOCADO TURKEY CLUB SANDWICH

Served on toasted Italian bread. Roast turkey, crispy bacon, lettuce, tomato, red onion, fresh avocado and mayonnaise.

CHICKEN SALAD SANDWICH

House made chicken salad featuring, raisins, grapes & walnuts, served on eight grain bread.

LEMON DILL TUNA SALAD SANDWICH

Albacore tuna mixed with red onion, dill pickle, garlic aioli & lemon juice, served on eight grain bread with spring mix.

MARINATED FLANK STEAK SANDWICH

Served on toasted Italian bread, thinly sliced flank steak, provolone cheese, roasted red pepper, arugula & garlic aioli.

CHIPOTLE CHICKEN SANDWICH

House roasted chicken, fresh mozzarella, roma tomato, red onions, fresh basil & chipotle aioli.

GRILLED VEGETABLE SANDWICH (V)

Flame grilled eggplant, squash, red pepper, cheddar & garlic aioli served on eight grain bread.

Minimum guest count 30 or \$300 subtotal. Minimum five day lead time subject to availability.
Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

ARTISAN SALADS

Side salad size buffet style \$6.95 / Meal salad size buffet style \$11.95 / Meal salad size individual bowls \$12.95

CHEFS SALAD (GF)

This hearty salad features chopped lettuce, sliced hard boiled eggs, ham, turkey, sliced cheese, tomato, red onion, cucumber, house dressing

SOUTHWEST COBB SALAD (GF)

This twist on a classic features, chopped lettuce, pulled chicken, crispy bacon, hard boiled eggs, fresh avocado, red onion, flame roasted corn, NY cheddar, chipotle ranch dressing.

CRANBERRY WALNUT SALAD (V,GF)

Served with fresh baby spinach featuring sliced apples, dried cranberries, shredded carrots, cucumbers, candied walnuts, feta cheese & raspberry vinaigrette.

CHICKEN CAESAR SALAD

Classically prepared featuring chopped lettuce, marinated & grilled chicken breast, house made jumbo croutons, shaved parmesan, cracked black pepper & rich caesar dressing.

TEA SANDWICHES

Small sandwiches perfect for a light lunch or casual gathering. \$6.95 per person

CRISP CUCUMBER (V)

Fresh cucumber slices, tzatziki, red onion, roma tomato

CHICKEN WALDORF

Chicken salad, raisins, grapes, walnuts

SMOKED SALMON

Atlantic salmon, cucumber, garlic aioli

OLIVE TAPENADE (VG)

House made olive tapenade, roasted tomato, arugula

BEVERAGES

BOTTLED WATER & SODA

Dasani water 16.9oz \$1.95, Coke, Diet Coke, Sprite 12oz \$1.95

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, sugar, sugar substitute \$3.50 per person

SIDES

\$1.95 per person

KETTLE CHIPS (VG,GF)

CHOCOLATE CHIP COOKIES

Starting at \$2.95+ per person

FUDGE BROWNIES (V)

SEASONAL SOUP

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

BAKED MAC & CHEESE (V)

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

FRESH FRUIT PLATTER (VG,GF)

VEGETABLE CRUDITE (V,GF)

ARTISAN CHEESE BOARD (V) +\$2

CHARCUTERIE BOARD +\$4

ANTIPASTO PLATTER +\$4

Minimum guest count 30 or \$300 subtotal. Minimum five day lead time subject to availability.
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BREAKFAST MENU

Breakfast delivery is available starting at 6am and typically must be ordered at least 3 days in advance. Standing order and large group discounts are available.

BREAKFAST PACKAGES

These packages include everything you need to provide breakfast for your guests

BREAKFAST BEVERAGE PACKAGE

Orange juice, Local Copper Horse coffee & bottled water. \$7.95 per person (Add Decaf Coffee + \$1 per / Assorted Hot Tea + \$1 per)

CLASSIC BREAKFAST PACKAGE (V)

Fruit platter, assorted muffins or pastries, orange juice, regular coffee & bottled water. \$11.95 per person

CONTINENTAL BREAKFAST PACKAGE (V)

Fruit platter, assorted bagels, cream cheese & spreads, orange juice, regular coffee & bottled water. \$10.95 per person

AMERICANA BREAKFAST PACKAGE

Scrambled eggs, bacon or chicken sausage, breakfast potatoes & cornbread, orange juice, regular coffee & bottled water. \$17.95 per person

WAFFLE BAR (V)

Belgian style waffles, mixed berries, whipped cream, local maple syrup, butter. \$11.95 per person

BREAKFAST BURRITO BAR (V)

Flour tortillas, scrambled eggs, southwestern corn & bean blend, NY cheddar, pico de gallo, sour cream & avocado. \$13.95 per person

A-LA-CARTE

ASSORTED MINI QUICHE

Spinach, mushroom and bacon \$5.95 per person

ASSORTED MUFFINS (V)

Fresh baked jumbo size muffins. \$3.50 per person

ASSORTED BREAKFAST PASTRIES (V)

Classic breakfast sweets, danishes and rolls. \$3.95 per person

ASSORTED BAGELS (V)

Served with cream cheese and spreads. \$2.95 per person

PARFAIT (V,GF)

Chobani greek yogurt (plain, strawberry and blueberry), with sides of mixed berries, granola & toasted coconut. \$4.95 per person

VEGAN TOFU SCRAMBLE (VG,GF)

Seasoned Ithaca Soy tofu served scrambled style. \$3.95 per person

INDIVIDUAL CHOBANI YOGURTS (V,GF)

Chobani Geek yogurt (plain, strawberry and blueberry) in 4oz portions \$2.95 per person

SEASONAL FRUIT PLATTER (VG,GF)

Assorted fruits presented on platters \$2.95 per person

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, sugar, sugar substitute \$3.50 per person

ORANGE JUICE

Premium orange juice \$3.50 per person

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