

HOLIDAY OFFERINGS

A LA CARTE STARTERS

Artisanal Cheese Platter (v)

four styles of gourmet, artisanal cheeses with pickled vegetables, apple-fennel jam, crackers and crostini
\$159, serves 10-15

Shrimp Cocktail

poached shrimp with traditional cocktail sauce and creamy remoulade
\$85 [~2 lb. of shrimp]

Pretzel Nuggets (v)

ready-to-bake pretzel nuggets with pimiento cheese and house-made cranberry mustard
\$79, serves 10-15

Bruschetta (v)

build your own - garlic crostini - apple-fennel jam - fig jam - eggplant caponata - herby smashed beans
\$89, serves 10-15

A LA CARTE BRUNCH OFFERINGS

Brioche Cinnamon Buns

ready-to-bake brioche cinnamon buns with our house-made cream cheese frosting
\$36, 12 buns per order

Cheddar & Chive Quiche (v)

cage-free eggs with cheddar cheese and chives in a flaky pastry crust
\$48, 10 in. quiche serves 10-12

French Toast Bake (v)

day old bread baked in a sweetened cinnamon custard
\$59, serves 10-12

Ginger Breakfast Loaf (v)

spiced ginger-molasses loaf with cream cheese frosting
\$32, serves 8-10

IMPORTANT ORDERING INFORMATION!

The packages and a la carte items listed on this menu are available to pre-order and pick up on Friday December 23rd between 12:00p-3:00p. You may select a pick up time when placing your order. Orders must be received by 12:00 noon on Monday December 19th.

All items on this menu are picked up or delivered cold with re-heating instructions. Prices do not include 7% RI sales tax, 1% food and beverage tax or 5% administrative fee. Delivery fees will be added on based on location.

BUILD YOUR OWN DINNER

Packages serve anywhere from 10-15 guests or less if you enjoy leftovers. They include one protein, one salad, one pasta, one or two sides and our freshly baked focaccia bread.

Included Proteins (choose one)

- Roasted Ham (cooked and sliced) (GF/DF)
- Herb Roasted Turkey Breast (cooked and sliced) (GF/DF)
- Grass-fed Cocoa-Espresso Rubbed Roast Beef (GF/DF)
- Herb Roasted Beef Tenderloin (GF/DF) (+\$179/package)

Salad Options (choose one)

- Beet Salad (v, GF)
mesclun greens with chopped beets, feta cheese, pickled onions and honey-balsamic vinaigrette
- Harvest Salad (v, GF)
mesclun greens, baby kale and shaved brussels sprouts with toasted pumpkin seeds, dried cranberries, blue cheese and pumpkin vinaigrette
- Autumn Salad (v, GF)
mesclun greens and baby spinach with dried figs, crispy pancetta, fresh apples, pickled onions and apple cider vinaigrette

Pasta Options (choose one)

- Mushroom & Sun-dried Tomato Pasta (v)
short cut pasta with roasted mushrooms in a creamy sun-dried tomato sauce
- Greens 'n Beans Pasta
short cut pasta with pork sausage, baby kale, chickpeas, herbs and parmesan cheese
- Artichoke & Lemon Pasta (vegan)
spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

Side Options (choose one or two)

- Whipped Potatoes (v, GF)
skin-on with cream, butter, chives and cheese
- Citrus Haricot Verte (vegan, GF)
fresh haricot verte with house-made orange glaze
- Roasted Winter Vegetables (vegan, GF)
carrots, parsnips and sweet potatoes
- Creamed Kale (v, GF)
kale and spinach with cream, artisanal cheeses, warm spices and breadcrumbs
- Broccoli and Brussels Agrodolce (v, GF, DF)
brussels sprouts and broccoli with a house-made sweet and spicy agrodolce sauce
- Mushroom Wild Rice (vegan)
savory, seasoned wild rice with crimini and shiitake mushrooms

One Protein, One Salad, One Pasta, One Side
\$320 serves 10-15 guests

One Protein, One Salad, One Pasta, Two Sides
\$349 serves 10-15 guests

READY TO ORDER?
[Click here!](#)