



Cold Apps

- Crunchy Chickpea Shawarma Hummus Dip, Herb Salad, & Toasted Pitas - \$12 p/p
- Caprese Skewers with Balsamic Glaze - \$7 p/p
- Veggie Crudites - \$8 p/p
- Seasonal Homemade Hummus - \$4 p/p
- Toasted Pitas \$3 p/p
- Chips & Homemade Pico de Gallo, Pineapple Salsa, or Guacamole (add \$4 p/p) - \$4 p/p
- Dolmades or Stuffed Grape Leaves - \$4 p/p

Hot Apps

- Baked Quinoa Wild Mushroom Arancini & Marinara - \$10 p/p
- Feta or Goat Cheese Jalapeno Poppers - \$8 p/p
- Spinach & Artichoke Dip Phyllo Bites \$7 p/p
- Goat Cheese & Herb Stuffed Mushrooms - \$8 p/p
- Vegetarian Asian Spring Roll with Sweet Chili Dipping Sauce - \$9 p/p
- Masoor Dal & Zucchini Fritters with Coriander Yogurt Sauce - \$9 p/p
- Fig & Goat Cheese Phyllo Bites - \$7 p/p
- Assorted Mini Quiche - \$7 p/p

- Creamy Sausage & Asiago Stuffed Mushrooms - \$10 p/p
- Loaded Baked Potato Skins with Bacon, Sour Cream, Chives - \$9 p/p
- Crispy Shawarma Chicken Wings with Tzatziki Dipping Sauce - \$12 p/p
- Buffalo Chicken Wings with Blue Cheese Dressing - \$12 p/p
- BBQ Chicken Wings - \$11 p/p
- Spicy Korean Gochujang Grass-fed Meatballs - \$12 p/p
- White Bean Pumpkin Turkey Chili - \$10 p/p

Entrées

- Moroccan Chicken Tagine with Carrots & Pistachios - \$20 p/p
- BBQ Pulled Pork \$20p/p (with Bulkie Rolls \$23 p/p) / Local Pork \$30 p/p (with Bulkie Rolls \$33 p/p)
- Creamy Chicken, Spinach & Artichoke Lasagna - \$24 p/p
- Greek-Style Lamb Lasagna - \$26 p/p / Local Lamb \$32 p/p
- Creamy Sun-dried Tomato Smothered Cod, Spinach Farro Risotto & Mushrooms - \$28 p/p

- Vegan Cashew Ricotta Zucchini Lasagna with Fresh Basil - \$20 p/p
- Mediterranean Sesame Falafel Salad Platter with Tzatziki & Quinoa Tabbouleh \$16 p/p
- Vegetarian Mushroom, Kale, and Quinoa Enchiladas - \$18 p/p

Cold Sides

- Kale & Broccoli Coleslaw - \$8 p/p
- Homemade Honey Cornbread - \$8 p/p
- Keto Broccoli Salad with Almonds & Bacon - \$10 p/p
- Marinated Green Beans with Toasted Almonds & Feta - \$10 p/p
- Potato Salad - \$8 p/p
- Mediterranean Pasta Salad - \$10 p/p
- Lentil Salad with White Beans, Carrots & Harissa - \$9 p/p

- Quinoa Tabbouleh \$8 p/p
- Fall Quinoa Salad with Butternut, Pepitas & Cranberries - \$9 p/p
- Garden Salad with Balsamic Vinaigrette \$7 p/p
- Raw Kale and Brussels Sprouts Salad with Tahini-Maple Dressing - \$10 p/p
- Arugula Quinoa Salad - \$10 p/p
(Almonds, White Beans, Green Beans, Feta, Balsamic Vinaigrette)
- Summer Vegetarian Niçoise Salad - \$12 p/p
(green beans, white beans, roasted red pepper, red onion, grape tomato, capers, herby red wine vinegar dressing)
- Asian Spring Roll Salad with Peanut Sauce - \$10 p/p
(red cabbage, carrots, cucumber, cilantro, mint, sesame seeds, scallion)
- Mediterranean Salad with Creamy Cashew Pesto - \$15 p/p
(arugula, sun-dried tomatoes, asparagus, artichoke hearts, roasted potatoes, chickpeas, rosemary)

Hot Sides

- Seasonal Veggie Medley with Fresh Herbs & Olive Oil - \$6 p/p
- Homemade Baked Mac and Cheese - \$10 p/p
- Maple Dijon Brussel Sprouts - \$6 p/p
- Lemon Mint Couscous - \$4 p/p
- Sauteed Spinach - \$4 p/p

Desserts

- Carrot Cake Cupcakes - \$10 p/p
- Classic Tiramisu - \$10 p/p
- Seasonal Blueberry Pecan Crisp - \$8 p/p (with ice cream +\$2 p/p)
- Chocolate Chip Cookies - \$7 p/p
- Assorted Energy Bites - \$8 p/p

Service Styles

Drop-Off Style

Prepared and delivered in aluminum catering pans for easy serving, instructions provided.

Does not include serving utensils, plates, serving ware, napkins etc.

Inquire for additional pricing

+\$200 Delivery Fee within 20-mile radius from Warren, RI

Full-Service Style

Delivery Fee Waived

Full-service staff to set up, final serve in gold-lined containers, and provide serving utensils +30% service/set-up fee

+ 20% gratuity fee to final invoice

Does not include passed apps, plated dishes, clearing/cleaning of plates, tables, serving platters, glass wear, plates, serving ware, napkins etc.

Inquire for additional pricing

Inquire for Bartending Service Referrals

Serving ware, food allergies, changes and additions to this menu may alter quote

20 guest minimum

8% RI or 6.25% MA Meal Tax Added to all Final Invoices