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**Cold Snacks**Caprese Skewers with Balsamic Glaze 7 p/p

Dolmades/Stuffed Grape Leaves $4 p/p

Chips & Homemade Pico de Gallo, Pineapple Salsa, or Guacamole (add $4 p/p) - $4 p/p

Freshly Cut Crudites $8 p/p

Mini Assorted Veggie & Goat Cheese Quiche $8 p/p

Mini Assorted Meat & Cheese Quiche $9 p/p

Traditional Deviled Eggs - $10 p/p

Curried Deviled Eggs - $10 p/p

Spicy Siracha Deviled Eggs with Kimchi - $12 p/p

Lobster Roll Deviled Eggs - $18 p/p

Chicken Satay Skewers with Asian Peanut Sauce - $12 p/p

Mediterranean Sesame Falafel with Tzatziki or Lemon Tahini Sauce - $10 p/p

**Cold Sides**

Marinated or Spice Rubbed Chicken Breast - $8 p/p

Kale & Broccoli Coleslaw - $8 p/p

GF Homemade Honey Cornbread - $9 p/p

Keto Broccoli Salad with Almonds & Bacon - $10 p/p

Marinated Green Beans with Toasted Almonds & Feta - $10 p/p

Traditional 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 Shredded 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)*

**Grazing Platters**

The Cheese Board $25 p/p  
A selection of locally sourced and imported cheeses complimented with spiced nuts, dried fruit, grapes, baguette, flatbread and crackers

Mezze Platter $25 p/p  
Smoky paprika hummus, Tabbouli, Baba Ganoush and Muhammara feta cheese, cured olives, feta cheese and vegetable crudités served with flat breads and Zatar pita chips

Grilled Vegetable Platter $18 p/p  
A seasonal mix of Zucchini, Eggplant, Red Onion, Portabello, Summer squash, Bell peppers and Asparagus tossed in Extra virgin olive oil and fresh herbs

Shawarma Platter $18 p/p

Smoky paprika hummus, marinated herb salad, crispy shawarma spiced chickpeas, garlic drizzle, toasted pitas or crackers for dipping

Charcuterie Platter $25 p/p  
thinly sliced sopressata, Prosciutto, cappicola, mortadella and Salami  
with sliced artisan breads, whole grain mustard, Fig jam pickled red onions, Shaved parmesan and marinated mozzarella, Garnished grapes, pears and Dried fruit

Fresh Fruit Platter $10 p/p

Fresh selection of seasonal fruits such as berries, melon, pineapple, grapes, tropical fruits

**Salad Sampler**   
(Choose three) minimum 15 guests $24 p/p

Watermelon and Queso Fresco Cheese Salad

Shaved red onion, chopped romaine, sliced radishes honey lime jalapeno dressing

Mediterranean Lentil Salad  
Feta, tomato, green olive, cucumber, toasted almonds, chopped kale  
  
Chipotle Caesar Salad  
Romaine, chopped bacon, red onion, cherry tomatoes and sourdough croutons with creamy spicy chipotle Caesar dressing

Asian Spring Roll Salad

Red cabbage, carrots, cucumber, cilantro, mint, sesame seeds, scallions, Asian peanut sauce

Southwestern Salad  
Cherry tomato, Corn, black turtle beans with scallion, cilantro, jalapeño and avocados cilantro lime dressing topped with crispy corn tortilla strips

Mediterranean Salad with Creamy Cashew Pesto

Arugula, sun-dried tomatoes, asparagus, artichoke hearts, roasted potatoes, chickpeas, rosemary

**Cold Entrees**  
Citrus and Indian spiced grilled chicken breast served over quinoa salad of roasted vegetables, ginger and garlic dressed with spiced orange dressing $18 p/p

Southwest Pork Tenderloin over southwest bean and corn salad with grilled pineapple salsa $18 p/p

Chili and Curry spiced grilled chicken with mango chutney served with Thai cabbage salad $18 p/p

Mediterranean Sesame Falafel Salad with quinoa tabbouleh, mixed greens, red onions, tomatoes, cucumber, & tzatziki or lemon tahini dressing $20 p/p

Buddha Bowl with Quinoa, roasted broccoli rabe, cauliflower, crispy potatoes, pepitas, cilantro tahini sauce $16 p/p

Mediterranean Farro Grain Bowl, chickpeas, fresh cucumber, tomato, red onion, cherry tomato, fresh herbs, lemon tahini dressing $16 p/p

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*

*+ 15% gratuity fee to final invoice*

*Does not include passed apps, 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 - $750 minimum spend***

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