

SEASONAL APPETIZER

Five Spiced BYO BAO BUNS (N)

Serves 10-15 and includes serving & eating utensils, plates & napkins **\$111.00**

Build-Your-Own Bao Buns served w/Chinese five spiced rubbed pork shoulder, steamed rice bao buns, crisp vegetables, house made peanut sauce, hoisin sauce & Sriracha mayo

SEASONAL A LA CARTE ENTRÉES

All prices are per tray and include serving utensils, eating utensils, plates & napkins. Items can be packaged buffet style or individually for an additional charge of \$2.50 per person. Vegetarian protein substitute available upon request.

Half PAN
Serves up to 10

Five Spiced SWEET & SOUR PORK

Chinese five spiced rubbed pork shoulder braised in a tangy sweet & sour sauce garnished w/green onions

\$55.00

Grilled TARRAGON CHICKEN

Grilled lemon herbed chicken breast served w/a fresh tarragon, sage sauce & grilled lemon wedges

\$73.00

Cuban VACA FRITA

Crispy shredded beef & sauteed onions seasoned w/garlic & chiles served w/toasted sweet plantains & lime wedges

Half PAN
Serves up to 15

\$156.00

Grilled Balsamic PORTABELLA MUSHROOMS (V)

Grilled portabella mushrooms brushed w/house made balsamic vinaigrette & served w/grilled lemon wedges **(48 hour notice required)**

\$95.00

SEASONAL A LA CARTE SIDES

All prices are per tray and include serving utensils, eating utensils, plates & napkins.

Lemongrass STEAMED RICE

Half PAN (serves up to 24) **\$25.00**

Spanish BLACK BEANS & RICE

Half PAN (serves up to 24) **\$26.00**

Ponzu ROASTED BROCCOLI

Half PAN (serves up to 24) **\$56.00**

Roasted SPRING VEGETABLES

Half PAN (serves up to 24) **\$68.00**

Spring Pea & ASPARAGUS GEMELLI

Fresh spring peas & sauteed asparagus tossed w/caramelized onions, gemelli pasta & finished w/cream sauce & parmesan cheese

Half PAN (serves up to 24) **\$66.00**



ORDER ONLINE

SEASONAL BREAKFAST

Stuffed Breakfast CROISSANTS \$8.75/PERSON

Price includes plates, napkins, serving & eating utensils. Minimum of 8 per order

Flaky house made croissants filled with scrambled eggs & your choice of the following:

Denver Croissant

Bacon & Gouda Croissant

Sausage & Green Chili Croissant

Spinach & Sundried Tomato Croissant (V)

SEASONAL BOXED LUNCHES

All prices are per person and include eating utensils & napkins.

Grilled SALMON CAESAR \$18.75

Freshly grilled salmon w/lemon tarragon sauce served over chopped romaine, house made croutons & parmesan cheese w/Caesar dressing served w/a freshly baked roll & cookie

***SALMON SERVED COLD

Steak CROISSANT SANDWICH \$16.00

Signature Wired roast beef, onion jam, sundried tomato basil aioli, provolone cheese & lettuce on a freshly baked flaky croissant served w/Wired chips & a cookie

SEASONAL DESSERT

All prices are per tray and include serving utensils, eating utensils, plates & napkins.

Berry Limeade BARS

Lime custard & mixed berry compote bars w/sweet short pastry crust

Small TRAY (serves up to 10) \$32.00

Medium TRAY (serves up to 20) \$48.00

Large TRAY (serves up to 30) \$81.00

