

APPETIZERS

\$1 per person

- Freshly Baked Cookies
- Herbed Popcorn (GF, Vegan)
- Kale Chips (GF, V)
- Zucchini Chips (Vegan)

\$2 per person

- Cucumber Disks with Hummus & Roasted Seasonal Vegetables (Vegan)
- Greek Crostini – Hummus, Kalamata Olives, Tomatoes, Cucumber & Feta (V)
- Caprese Skewers – Tomato, Mozzarella & Fresh Basil (V)
- Fresh Fruit with a Whipped Yogurt Dip
- Dried Apricot with Lemon Ricotta and Almond (GF)
- Coconut Macaroons from Eat Me Desserts (GF)

\$3 per person

- Olympia Provisions Charcuterie Platter with Crostini
- Cheese Platter with Crostini
- Baked Brie Bites with Pistachio & Apricot Preserves
- Prosciutto and Roasted Pear Crostini with Tarragon & Drizzled Honey
- Sweet & Savory Chicken Satay
- BLT Endive Cups (GF)
- Bruschetta atop Marinated Zucchini Disks (Vegan)
- Loaded Baked Potato Rounds

\$4 per person

- Fresh Fruit Gallettes from Eat Me Desserts
- Grilled Apple, Beet, Feta, and Arugula Crostini (V)
- Roasted Cauliflower Florets with a Pesto Dipping Sauce (Vegan)
- Thai Turkey Meatballs
- Antipasto Skewers
- Teriyaki Tofu Skewers with Pineapple and Bell Peppers (V)
- Crab Bites
- Fruit Bruschetta with Balsamic Chevré & Fresh Basil

\$5 per person

- Selection of Cupcakes from Eat Me Desserts
- Steak and Fingerling Potato Skewers with Fresh Chimichurri
- Smoked Salmon Cucumber Disks with Dill Chevré
- Pulled Pork Sliders with House-made Slaw
- BBQ Chicken Flatbread
- Roasted Vegetable Curry Flatbread (V)

BAKERY & BREAKFAST OPTIONS

- Rise & Shine (\$2 per person)  
A selection of scones and bagels served with cream cheese and jams.
- Sweet Tooth (\$3 per person)  
A variety of delicious morning goods: donuts, muffins, and a selection of pastries.
- Light Fare (\$3 per person)  
Individual yogurts offered with fresh fruit and granola.
- Continental (\$8 per person)  
Why choose? Combine the Rise & Shine with the Sweet Tooth and also enjoy a selection of fresh fruit, orange juice, apple juice and milk.
- Other breakfast options available upon request.

A.M. BEVERAGES

- Coffee Service \$30/20 people  
Three pots of South Fork coffee: your choice of regular, decaf, or both.
- Coffee & Juice Service \$45/20 people  
Three pots of South Fork coffee: your choice of regular, decaf, or both. Your choice of orange, apple or grapefruit juice.
- Juice Service \$20/15 people  
Your choice of orange, apple or grapefruit juice. Certain other juice requests may be accepted.
- Tea Time \$18/20 people  
A wide variety of tea and accompaniments.
- Hot Chocolate \$20/20 people  
Made with Ghirardelli chocolate. Mini marshmallows top off this tasty beverage.

LUNCH OPTIONS

1. Box Lunch - \$10 per person

Each box lunch comes with a choice of sandwich, chips or a side salad, and a non-alcoholic beverage. Lunches can be served box-style or on platters for folks to dish up themselves.

Sandwich Options

Vegan: hummus, cucumber, tomato, red onion, roasted sunflower seeds, greens

Turkey Berry: turkey, chevré, berry spread, cucumber, greens

Ham & Brie: ham, brie, stone ground mustard, onion, tomato

Italian: salami, prosciutto, mozzarella, onion, tomato, balsamic, greens

Have a specific sandwich request? Just ask!

2. Family Style

Family style meals are ideal for groups who wish to take a bit of time to sit and enjoy a communal meal together, whether that is for lunch or dinner. We will set up the tables and fill them to the brim with a delicious food spread that caters to your exact food cravings.

Option A: One main course, two sides, one addition. \$20 per person.

Option B: Two main courses, three sides, one addition. \$30 per person.

Option C: Two main courses, four sides, two additions. \$40 per person.

MAIN COURSE OPTIONS

Pork tenderloin with house-made chimichurri

Polenta with spicy rainbow chard, roasted onions & maple carrots (V)

Chicken Marsala with sautéed garlic butter wine-soaked mushrooms

Turkey & artichoke lasagna  
\*Can be made vegetarian upon request

SIDE OPTIONS

Caprese Pasta Salad – penne, grape tomatoes, basil, mozzarella

Quinoa & Seasonal Vegetable Medley

NW Salad – spring mix, roasted hazelnuts, chevré, berries, cucumber

SW Salad – spring mix, corn, black beans, red pepper, avocado, cotija

Roasted Vegetables – brussel sprouts, potatoes, asparagus, onion

Deli Grain Salad – short grain rice, chickpea, roasted vegetable medley, cranberry, raisin vinaigrette, shaved Asiago cheese

Minted Fruit Salad

ADDITIONAL OPTIONS

Pearl Bakery Sourdough Loaf

Garlic Bread

Fruit & Cheese Platter

Brownies

Chocolate Chip Cookies

LABOR COSTS

\$50 per server

\$75 per kitchen staff

\$75 per bartender

An 18% gratuity will also be added to your food and beverage total.

V = Vegetarian    Vegan    GF = Gluten Free

