

# PICNIC BAR

*A gorgeous luxurious picnic for your next outdoor gathering, concert,*

*Based on a 25 guest minimum - Served family-style*

## **SALADS (SELECT ONE)**

### **CAPRESE SALAD (V GF)**

tomato medley, ciliegine mozz, basil, balsamic, evoo, maldon

### **MEDITERRANEAN SALAD (VGN GF)**

tomato, cucumber, red onion, mint, parsley, olive oil, lemon

### **ORZO SALAD (VGN)**

orzo pasta, chickpeas, tomato, basil, mint, red onion, red wine vin

### **ORCHARD'S HARVEST (VGN GF)**

seasonal fruit platter.

## **ENTREES (SELECT TWO)**

### **INDIVIDUAL QUICHE LORRAINE**

roasted sweet onions, crumbled bacon and Gruyere

### **INDIVIDUAL SEASONAL VEGETABLE QUICHE**

seasonal vegetables and cheese

### **MAINE LOBSTER ROLL**

chunks of fresh lobster, a little mayo served on a soft roll  
(+\$15 each - 15 order minimum)

### **GRILLED MONTEREY ASPARAGUS SANDWICH**

wild arugula, asian pear, shaved parmesan, avocado, tarragon aioli

### **SMOKED BRISKET SANDWICH**

grilled onions, creamy horseradish, baby spinach, candied agave bacon jam

### **GRILLED CHICKEN SANDWICH**

carm onions, provolone cheese, watercress, vine ripened tomatoes, basil aioli.

### **GRILLED SALMON SANDWICH**

fennel pesto, watercress, avocado, and marinated peppers

## **ACCOMPANIMENTS (INCLUDES ALL)**

### **ARTICHOKE-SPINACH DIP (V)**

with housemade pita chips

### **ANTIPASTO PLATTER**

three cheeses served with cured meats, olives, pickled accompaniments,  
marinated artichoke hearts, fresh fruit and nuts served with crostini,  
grilled bread and crackers.

## **DESSERT (INCLUDES ALL)**

### **MINI CHEF'S DESSERT ASSORTMENT**

picnic-friendly treats - our signature dessert bars, cookies and french macaron

*\$55 pp*

