



PRIX FIXE
EVENT
CATERING
MENU



PRIX FIXE MENU

PRIX FIXE MENU is priced
per person.

12 Person Minimum

16 Person Maximum

*If wish for more than 16 servings,
please order off of our A La Carte Menu.*

Each selection will include one
bite per person; except cold
boards & salads which are served
platter style.

Catering selections can be made
from á la carte menu *and/or* prix
fixe menu.

*Leftover items will be
boxed up to take home.*



12 Person Minimum

THE BLUSH
\$10/PERSON

Choose 1 Item from the Frittata OR Finger Sandwich Menu

Choose 1 Salad

THE SAGE
\$16/PERSON

Choose 1 Item from the Frittata OR Finger Sandwich Menu

Choose 1 Salad

Choose 1 Item from Small Bites 1

Choose 1 Item from Small Bites 2

THE HOSTESS
\$20/PERSON

Choose 2 Item from the Frittata OR Finger Sandwich Menu

Choose 1 Salad

Choose 1 Item from Small Bites 1

Choose 1 Item from Small Bites 2



SALADS

Caesar Salad

Baby Kale and Brussel Sprout Mix with Herbed Focaccia Croutons. Teardrop Peppers, Shaved Parmesan and Lemon Caesar Vinaigrette.

Cranberry & Poached Pear Salad

Mixed Greens with olives, cucumber, cherry tomatoes, pickled onions & cucumbers with brioche croutons, candied pecans & herb vinaigrette

Sophia's Salad

Mixed Greens with Granny Smith Apples, Candied Pecans, Dried Cherries and Gorgonzola. White Balsamic Honey Vinaigrette.

Beets & Goat Cheese Salad

Baby Kale with golden beets, herb goat cheese, grapefruit, pistachios, radishes, sumac red onions, crispy chorizo, quince vinaigrette

FRITTATAS

Bacon Gruyere and Caramelized Onion

Spinach Feta and Tomato

SMALL BITES 1

Gorgonzola Mousse Toast with Pear

Honey and Walnuts

Lavender Ricotta Toast with

Strawberries and Balsamic Pearls

Truffled Ricotta Toast with Honey and

Grana Padano

FINGER SANDWICHES

Rosemary Ham and Sharp Cheddar with Apricot Moustarda on Mini Croissant

Signature Lemon Tarragon Chicken Salad on Mini Croissant

Truffled Egg Salad with Shaved Radishes on Mini Croissant

SMALL BITES 2

Truffled Deviled Eggs

Shrimp Skewer with Bloody Mary Gazpacho

Smoked Salmon Lavender Cream Cheese with Dill



A LA CARTE OPTIONS

SCONES

Mixture of Blueberry Lemon, 60
Chocolate Chip & Cranberry-Orange
with Clotted Cream + Cabernet Jam
24 Count of Variety Mixture ✓

CHARCUTERIE OPTIONS

12" x 24" TILE 150

Chef's Choice of approximately 34oz of Cheeses and 24oz Meats, accoutrements, crudite, fruit and Honey Lavender whipped Ricotta or Hummus. Comes with house made Crostinis.

Appetizer - serves 12-15 Guests

Meal Replacement - serves 6-10 Guests

18" x 30" TILE 225

Chef's Choice of approximately 34oz of Cheeses and 24oz Meats, accoutrements, crudite, fruit and Honey Lavender whipped Ricotta or Hummus. Comes with house made Crostinis.

Appetizer - serves 18-22 Guests

Meal Replacement - serves 12-15 Guests

DESSERTS

Mixture of the following Mini Desserts: 84
Chocolate Gran Mariner Pot de Creme with Salted Caramel, Berry Jam, Cookie Crumble, and Toasted Coconut Tres Leche with Pineapple Compote & Whipped Cream
24 Count of Variety Mixture



You are welcome to bring a cake or dessert to celebrate. No other outside food or beverage permitted.