



### **Good — Simple, Fresh, Budget-Friendly**

Designed for workplace lunches, meetings, and community events needing quality without complexity.

Menu Options (choose 1–2 mains + 2 sides):

- BBQ Pulled Chicken— soft brioche, house slaw
- Herb-Roasted Chicken Salad Cups — fresh greens, seasonal veggies
- Classic Grilled Cheese + Tomato Soup Shooters
- Mini Garden Salads
- Seasonal Fruit Skewers
- Infused Water Station — citrus-mint or berry-basil

Pricing:

- \$18 -\$22(minimum 20 guests)
- Includes eco-friendly disposables + setup

Best for: Schools, nonprofits, corporate meetings, casual gatherings.

### **Better — Elevated Comfort, More Variety**

Adds upgraded proteins, better presentation, and more sides for a fuller experience.

Menu Options (choose 2 mains(50/50) + 3 sides):

- Sliced Sirloin
- Sliced Citrus Chicken Breast
- Creamy Tomato Bisque + Gourmet Grilled Cheese Triangles
- Roasted Veggie
- Signature Rice
- Seasonal Fruit & Berry Platter
- Mini Garden Salads
- House-Baked Cookies or Mini Pastries



- Infused Water + Fresh Lemonade

Pricing:

- \$23-\$26 per person
- Includes disposables & buffet styling
- Best for: Staff appreciation lunches, community events, mid-tier corporate catering.

### **Best — Signature Farm-to-Fork Experience**

Premium ingredients, elevated plating, and a more curated guest experience.

Menu Options (choose 2 mains (50/50) + 3–4 sides + dessert):

- Carved Herb-Roasted Chicken
- Sirloin with MK Marinade
- Salmon Filet Citrus-herb
- Heirloom Tomato Soup + Gourmet Grilled Cheese Bites
- Farmhouse Salad Cups
- Seasonal Fruit Board with Honey Yogurt Dip
- Mini Dessert Assortment
- Infused Water + Signature Beverage (Infused lemonade or tea)

Pricing:

- \$26–\$38 per person
- Includes disposables or china upgrade & full buffet styling.

**Best for:** VIP events, board meetings, celebrations, and clients who want a polished, memorable experience.

### **Custom Menus Available**

**We can also build a fully customized menu based on your event needs, dietary preferences, and budget.**



## **Service Fee**

A \$200 service fee is added to all catering packages. This covers up to 3 hours of onsite service, including setup, buffet styling, guest support, and breakdown.