



SUMMER SEASONAL CATERING



Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 6 guests.
Includes individual water.

SWEET & SAVORY STRUDELS

Assorted, sliced strudels including caprese egg white, western omelet, and ham and blueberry ricotta. Served with fresh, whole strawberries and honey yogurt dipping sauce.

Hot Breakfast

Priced per person, minimum 6 guests.
Includes individual water.

12. PROTEIN-PACKED EGG BAKE

Baked eggs with cottage cheese, crispy bacon, tomatoes and green onions. Served with roasted red bliss potatoes and arugula parmesan salad with lemon dressing.

14.

Breakfast Graze

Priced per person, minimum 6 guests.
Includes individual water.

CROISSANT BREAKFAST BOARD

Baked in-house croissants, dill egg salad, shaved ham, creamy honey Dijon sauce, sliced cucumbers, strawberries, assorted cheeses and jam.

12.

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

CUCUMBER MINT-MOSA

Cucumber, lime, mint and orange sparkling water

5.

STRAWBERRY LIME MARGARITA

Strawberry puree, lime juice, agave nectar, orange juice and lime sparkling water

5.

ELEVATE YOUR BREAKFAST:

CHILI LIME FRUIT SALAD 4.

PETITE BLACKBERRY CHIA
PUDDING PARFAIT 3.5

MANGO COCONUT QUINOA
YOGURT PARFAIT 6.

WHOLE STRAWBERRIES
WITH YOGURT DIPPING SAUCE 3.



Lunch Creations

Graze

Priced per person, minimum 6 guests.
Includes individual water.

BYO CAESAR PITA POCKETS

14.

A summer take on Caesar. Chopped romaine and parmesan, layered into warm pita pockets with herb grilled chicken and rosemary grilled shrimp with seasonal toppings. Served with bakers chips and chocolate chip cannoli dip platter with cinnamon sugar pita chips and fresh strawberries.

Boxed Lunches

Priced per person, minimum 6 guests.
Includes individual water.

SUMMER BOX

14.

Your choice of a seasonal wrap served with chips and brownie.

Sandwich selections:

- Mediterranean Vegetable Hummus Wrap
- Southwestern Chicken Caesar Wrap
- Antipasto Wrap

Lunch Buffets

Priced per person, minimum 10 guests.
Includes individual water.

SUMMER EARTH BOWL

16.

A celebration of summer's best—quinoa tabouli, ancho baked corn, roasted green beans, poblano chickpea patty, pico de gallo, cucumber tomato Fattoush, pumpkin seeds cojita cheese, fried corn tortilla chips, avocado ranch dressing, chipotle chimichurri sauce.

Herb Grilled Chicken
Grilled Shrimp

+6.
+6.5

ELEVATE YOUR LUNCH:

GRILLED SUMMER VEGETABLE PLATTER	3.5
CHILI LIME FRUIT SALAD	4.
CAPRESE SKEWERS WITH PESTO (2 PER PERSON)	3.5
PETITE BLACKBERRY CHIA PUDDING PARFAIT	3.5
CORNBREAD WITH JALAPENO CHEDDAR	3.

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

CUCUMBER MINT-MOSA

5.

Cucumber, lime, mint and orange sparkling water

STRAWBERRY LIME MARGARITA

5.

Strawberry puree, lime juice, agave nectar, orange juice and lime sparkling water



Treat Yourself

Graze Snacks

Priced per person, minimum of 6.

BRUSCHETTA BOARD

8.

Balsamic roasted tomatoes, olive tapenade, pesto, marinated mozzarella, goat cheese, prosciutto and crostini.

B.Y.O. SNACK BOARD

10.

Guests can build their own snack board with assorted sweet and sour candy, savory snack and trail mixes, dried fruit and chocolate-covered nuts.

Snacks & Desserts

Priced per person, minimum of 6 guests unless specified.

PETITE BLACKBERRY CHIA PUDDING PARFAIT

3.5

MANGO COCONUT QUINOA YOGURT PARFAIT

6.

KEY LIME PIE BARS

3.

CHILI LIME FRUIT SALAD

4.

CAPRESE SKEWERS WITH PESTO (2 PER PERSON)

3.5

GRILLED SUMMER VEGETABLE PLATTER

3.5

WHOLE STRAWBERRIES WITH YOGURT DIPPING SAUCE

3.

CHOCOLATE CHIP CANNOLI DIP PLATTER WITH CINNAMON SUGAR PITA CHIPS AND STRAWBERRIES

4.5

MOCKTAIL ENHANCEMENT

Priced per person, minimum 6 guests.

CUCUMBER MINT-MOSA

5.

Cucumber, lime, mint and orange sparkling water

STRAWBERRY LIME MARGARITA

5.

Strawberry puree, lime juice, agave nectar, orange juice and lime sparkling water



Seasonal Feature

Summer Meal

Priced per person, minimum of 10 guests.

SUMMER GRILLING

16.

Honey chipotle BBQ chicken, honey BBQ glazed salmon, elote style potato salad, chili lime fruit, jalapeno cheddar cornbread muffin, strawberry margarita mocktail and key lime pie bars.

ADD ON:

CHOCOLATE CHUNK COOKIES

2.5

Well-being and Sustainability

FRESH FORK is inspired for the good of people and the planet.

We are committed to crafting seasonal ingredients into trend-forward menus with local, regional and global flair with:

BETTER NUTRITION CHOICES with FIT offerings and functional foods.

LESSENING CARBON EMISSIONS strategies focused on plant-forward, meatless menu options and regenerative agriculture farming. In-house catering is more sustainable by reducing gas needed for deliveries.

SOURCING SUSTAINABLY & DIVERSE PARTNERSHIPS including local American family farms and artisans, ethical and responsible sourcing including eco / fair trade coffee, certified humane cage-free eggs, rBGH-Free milk and yogurt, and sustainable seafood.

REDUCING WASTE in our kitchens that follow low food waste practices and recipes. Less packaging waste with in-house catering services.

We partner with organizations to **MAKE A DIFFERENCE IN YOUR COMMUNITY**

LOCAL AND REGIONAL FARMS

We purchase local produce and dairy from farmers in the community.

COMMUNITY OUTREACH AND GREEN INITIATIVES

We partner with food recovery and non-profit organizations to safely donate fresh foods and nutritious meals. We implement composting programs wherever possible.

