
appetizers (12 pieces)

(24 minimum pieces/order)

roasted apple crostini | vg | 55

roasted honey-crisp apple, toasted pecan, almond ricotta + fresh sage (available gf // +15)

buffalo cauliflower bites | v, gf | 55

with housemade ranch

bacon wrapped dates | gf | 60

bacon, organic dates, goat cheese + honey drizzle

harvest fritter | v, gf, df | 55

roasted butternut squash, sunflower cranberry hummus

bison meatball | df, gf | 70

tomato pomodoro + vegan parmesan cheese

mediterranean cucumber a la plancha | v, gf | 55

cumin tahini, spicy chili + nutritional yeast

green mojo chicken or shrimp kabobs | df, gf | 70

housemade cilantro garlic sauce

green mojo vegetable kabobs | v, df, gf | 55

seasonal veggies, housemade cilantro garlic sauce

tomato bruschetta | vg | 55

sourdough crostini, burrata, balsamic vinaigrette (available gf // \$15)

pulled pork sliders | df | 70

rock river ranch pork, house-made barbeque sauce, + seasonal coleslaw (available gf // \$15)

pulled chicken sliders | df | 70

organic pulled chicken, house-made barbeque sauce, + seasonal coleslaw (available gf // +15)

shareables

charcuterie board | \$250 (15-20 ppl) | \$300 (20-25 ppl)

three artisanal cheeses, two cured meats, fruit, edible flowers, fresh-cut crudite + assorted crackers (reunion sourdough available upon request)

mezze board | \$80 (15-20 ppl) | \$100 (20-25 ppl)

hummus, tahini, cucumber, carrot, celery + reunion sourdough

assorted gluten-free baked goods | \$60

reishi coffee cake, blueberry lemon scones, raw energy bites + seasonal muffins

seasonal fruit platter | \$40 (serves 30 ppl)

seasonal fruit and melon tossed with fresh mint

refreshments

bar packages available!

iced Tea + infused water station | \$3pp

smoothies (assorted flavors) | \$12/pp

• available in carafes (\$30)

assorted organic cold pressed juice (assorted)

\$11/pp

• available in carafes (\$30)

bottomless brunch package | 20/pp

• mimosa or bloody mary

• includes free spirit options

service agreement

A 7% administrative fee will be included in the total cost for food & beverage. The administrative fee is a standard catering industry charge that helps to cover overhead costs, coordination, setup, and event management. A combined automatic 20% service + gratuity fee will be included in the final invoice

v: vegan vg: vegetarian df: dairy free gf: gluten free nf: nut free pp: per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants and cross contamination, we are unable to guarantee a 100% allergy free zone.