



## LAVENDER MARKETPLACE & WORKSHOPS CATERING OPTIONS

### DRINKS

<b>Signature Lavender Lemonade</b>	<b>Pitcher (serves 10-12) \$15.00</b> <b>Large Crystal Container 2.5 gal. (serves 40) \$35.00 * includes cups</b>
<b>Soda</b>	<b>\$1.50 per person * choice of assorted regular soda, assorted diet soda or assorted mix of both</b>
<b>Bottled Water</b>	<b>\$1.50 per person</b>

**Signature Lavender White Chocolate Scones with jam, fruit and Hot or Iced Tea** **\$4.95 per person**

**Signature Lavender White Chocolate Scones with jam, fruit, yogurt, granola & Hot or Iced Tea** **\$5.95 per person**

### Quiche - all serve 6

1. Zucchini Quiche - italian herbs, cheddar, permesan, onion \$38
2. Leek and Onion Quiche - gruyere, applewood smoked bacon, leeks, onions, herbs \$40
3. Mediterranean quiche with or without prochiutto - artichoke hearts, kalamata olives, feta, onion, spinach \$38
4. Italian sausage quiche \$38
5. Chicken apple sausage quiche - goat or feta cheese, artichoke hearts \$38
6. Quiche Lorraine - ham and cheese \$38

<b>Fruit Platter</b>	<b>\$35.00 serves 8, \$60.00 serves 16</b> <i>- seasonal berries, grapes, melon</i>
<b>Mediterranean Platter</b>	<b>\$40.00 serves 10, \$65 serves 20</b> <i>- hummus, tabbouleh, dolmas, roasted red peppers, feta cheese, olives and pita</i>
<b>Italian Meat/Cheese Platter</b>	<b>\$75.00 serves 10, \$110.00 serves 20</b> <i>- served with greek olives and crackers</i>
<b>Crudite Platter</b>	<b>\$35.00 serves 10, \$65 serves 20</b> <i>- seasonal vegetables served with hummus or ranch</i>

### SALADS \*all salads serve 10 4 oz. portions

<b>Field Green Salad</b>	<b>\$45.00</b> <i>- mixed greens, tomatoes, strawberries, goat cheese with vinaigrette</i>
<b>Caprese Salad</b>	<b>\$40.00</b> <i>- fresh mozzarella, roma tomatoes, basil over romaine lettuce with vinaigrette</i>
<b>Mediterranean Salad</b>	<b>\$40.00</b> <i>- tomatoes, cucumbers, peppers, onion, feta, olives over romaine with vinaigrette</i>
<b>Cabbage Crunch</b>	<b>\$38.00</b> <i>- shredded cabbage, almonds, scallions with apple cider vinaigrette</i>
<b>Roasted Butternut Squash Salad</b>	<b>\$35.00</b> <i>- roasted butternut squash, cranberries, onion, thyme, maple syrup, sherry wine vinaigrette</i>

### SANDWICHES

<b>Chicken Pesto</b>	<b>\$7.50 per person</b> <i>- roasted chicken pesto, tomato and butter lettuce on freshly baked brioche bun</i>
<b>Italian Meat &amp; Cheese</b>	<b>\$7.50 per person</b> <i>- italian meats, gruyere cheese, herb butter, arugula on french baguette</i>

### DESSERTS

<b>Berry or Lemon Tart</b>	<b>\$36 serves 6-8</b> <i>thick berry or lemon curd in a shortbread crust</i>
<b>Lemon Berry Trifle</b>	<b>\$75 serves 16-20</b> <i>lemon cream, angel food cake, ripe berries &amp; whipped topping</i>
<b>English Trifle</b>	<b>\$75 serves 16-20</b> <i>sherry soaked lady fingers, ripe berries, vanilla pudding &amp; whipped cream</i>
<b>Bite size Tarts</b>	<b>\$1.75 each - minimum order 24</b> <i>- lemon curd or berry curd</i>

\* we can also create a custom dessert bar (cake pops, cupcakes, candy etc!), call to discuss

### MIMOSA BAR PACKAGE - \$225

- 3 Bottles of champagne presented in antique silver bowl and rose ice cubes, three juices in karafs, three bowls of different fruits, and antique champagne glasses and flowers and decor \* additional bottles of champagne are available for \$25 each