



LAVENDER MARKETPLACE & WORKSHOPS CATERING OPTIONS

DRINKS

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

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

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

SALADS *all salads serve 10 4 oz. portions

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

SANDWICHES

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

DESSERTS

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