



menu options

H O R S ' D ' O E U V R E S

small feeds 6 | large feeds 12

cheese and charcuterie platter

\$54 | \$108

fresh vegetable crudité's with tzatziki sauce

\$48 | \$96

M A I N S

zucchini ravioli

\$126 | 18 ravioli

thinly sliced zucchini ribbons rolled with ricotta, basil, and garlic, then topped with marinara sauce and fresh mozzarella to create the most scrumptious 'raviolis' (optional vegan ricotta & mozzarella)

signature meatballs

\$128 | 16 (4-oz.) meatballs

these meatballs are almost famous! grass-fed ground beef, pork, veal, plain and seasoned breadcrumbs, fresh parsley, grated parmesan, and nutmeg (the secret ingredient!)

chicken parmesan meatballs

\$144 | 24 (2.5-oz.) meatballs

a fun twist on the classic chicken parmesan, these ground chicken meatballs are stuffed with fresh mozzarella bocconcini. everything you love about the classic dish, all squeezed into a meatball form!

baked eggplant parmesan stacks

\$140 | 14 stacks

a lighter and gluten-free take on traditional eggplant parmesan. panko coated eggplant rounds are baked to perfection then stacked with marinara sauce and mozzarella in between each layer.

roasted vegetable lasagna

\$140 | large tray | feeds 14-16

eggplant and zucchini roasted in olive oil and oregano, layered in with herb & garlic goat cheese, fresh ricotta, mozzarella, basil, and pomodoro sauce

chicken milanese

\$192 | large tray | feeds 12

crispy parmesan breaded chicken breasts served with an arugula, endive, treviso raddichio, boston bibb salad with marinated tomatoes and a shallot dijon vinaigrette

slow-roasted beef tenderloin

market price

whole filet of beef tenderloin slow-roasted and served with tzatziki sauce

menu options



S A L A D S

israeli couscous & arugula salad

\$144 | 12ppl

israeli couscous, arugula, cucumber, scallions, pepperoncini, fresh parsley, feta tossed in a white balsamic vinaigrette

chopped greek salad

\$140 | 12ppl

romaine, cucumber, orange and yellow bell pepper, cherry tomatoes, roasted red pepper, pepperoncini, chickpeas, feta in a lemony red wine vinaigrette

charlie bird's farro salad

\$144 | 12ppl

chewy farro, crunch radishes, pistachios, peppery arugula, sweet tomatoes, and salt parmesan in a zest vinaigrette

marinated chickpea lentil salad

\$100 | 12ppl

light, fresh, and vegan! cooked lentils, chickpeas, scallion, english cucumber, cherry tomatoes in a maple dijon vinaigrette

lemon parmesan kale slaw

\$100 | 12ppl

chopped kale, shaved brussel sprouts, raddichio, cranberries, parmesan in a lemon vinaigrette

P A S T A

small feeds 6 | large feeds 12

chicken sausage & broccoli pasta

\$64 | \$128

gemelli pasta, italian sweet chicken sausage, broccoli florets, pecorino, red pepper flake, lemon zest

panko & sweet corn cavatappi

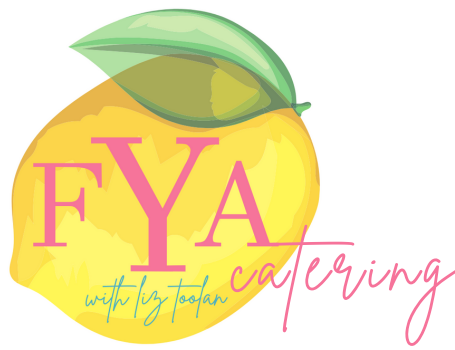
\$74 | \$148

light and creamy, but no cream! OR butter! cavatappi pasta, fresh corn, shallot, garlic, pecorino, fresh basil, lemon zest, red pepper flake, fresh parsley, toasted panko breadcrumbs

greek orzo pasta salad

\$60 | \$120

orzo, english cucumber, orange and yellow bell pepper, pepperoncini, roasted red peppers, chickpeas, feta, fresh basil, toasted pine nuts in a mediterranean vinaigrette



menu options

S O U P

\$20 | quart

1 quart feeds 2 to 3

roasted cauliflower *DF

roasted cauliflower, vidalia onion, garlic, soaked raw cashews, nutmeg, fresh thyme, chicken stock, lemon zest & juice, crushed red pepper flakes. garnished with toasted pine nuts and fresh parsley

roasted butternut squash and apple *DF

butternut squash and honey-crisp apples roasted in olive and honey, vidalia onion, fresh sage, chicken stock, fresh apple cider, nutmeg. garnished with crème fraîche, thick cut bacon, fresh parsley

turkey and kale chili *DF

lean ground turkey, lacinato kale, vidalia onion, garlic, black beans, fresh corn kernels, crushed tomatoes, chicken stock, and a variety of robust seasonings. garnished with greek yogurt and scallion

italian wedding *DF

lean ground chicken, sweet and hot chicken sausage, orzo, fresh spinach, dill, carrots, chicken stock, lemon zest & juice

A L A C A R T E

angel food crunch

\$12 | 1 pound bag

serve vanilla ice cream topped with angel food crunch and a drizzle of grand marnier for the most scrumptious and quick dessert!

devil's food crunch

\$12 | 1 pound bag

bcups

\$12 | half dozen

\$22 | dozen

my guilt-free version of a peanut butter cup! a mix of dark and milk chocolate, all natural unsweetened peanut butter, honey, coconut oil, maldon sea salt