GROUPS, GALAS, AND IN-BETWEEN

Breakfast Bagels and Lox

$400, serves 25

Assorted bagels, smoked salmon, diced eggs, capers, sliced tomatoes,

whipped cream cheese, and pickled red onions

Coffee, juice, assorted tea and hot water

Mediterranean Display

$450, serves 25

Mini pitas and crispy pita chips marinated feta cheese, mixed olives,

bruschetta, hummus, grape leaves, long stem artichokes, heirloom cherry tomatoes, local olive oil

Stationed Hot Appetizers

50 pieces per tray

(suggested five pieces per guest)

Cheese Arancini with Tomato Jam

$115 per tray

Mini Crab Cakes with Old Bay Aioli

$145 per tray

Beef and Blue with Horseradish Creme

$135 per tray

Veggie Spring Rolls with Thai Chili Sauce

$105 per tray

Spanakopita with Feta Cheese Dressing

$120 per tray

Pork or Chicken Potstickers with   
Thai Chili Sauce

$105 per tray

THE SCHOLAR BUFFET

$55 per person

Mini Pitas and Crisp Pita Chips

with bruschetta and hummus

Heirloom Greens Salad

Tomatoes, cucumbers, radish, and shaved carrots

or

Penne and Marinated Mozzarella Salad

Dinner Rolls and Butter

Roasted Tenderloin of Beef with Red

Chimichurri and Marble Potatoes

Lemon Roasted Frenched Chicken Breast with

Roasted Paddy Pan Squash

Vegan Farro Pilaf with Sunflower Seeds and Roasted Red Pepper

Assorted Biscotti Cafe Desserts

*(Gluten free and vegan options available upon request.)*