

## catering menu

## mix &amp; mingle

CHOICE OF: (PER PERSON SERVING SIZE)

STUFFED CRIMINI MUSHROOMS (3)  
*with lemon-herbed cream cheese*

MINI BLTS (3)

SMOKED SALMON CANAPÉS (1)

GOAT CHEESE &amp; FIG COMPOTE ON CROSTINIS (2)

CARAMELIZED ONION TARTLETS (2)

SAUCIZIJENBROODJES (1)  
*house ground pork & beef in puff pastry*

MINI SALMON CAKES (1)

CHOCOLATE MOUSSE SHOOTERS (1)

DUTCH APPLE PIE BITES (2)

LEMON MERINGUE TARTLETS (2)

**\$2.00 PER PERSON**

## plates &amp; platters

SERVES 15 PEOPLE

PINWHEEL SANDWICHES \$36  
*choice of: turkey blt, garlic roast beef,  
chicken caesar salad, reuben wrap or  
rainbow veggie*ROASTED ARTICHOKE DIP \$28  
*served with crostinis*FARMER'S MARKET CRUDITE \$22  
*farm fresh vegetables with  
a buttermilk herb dip*CHICKEN SATE \$32  
*chicken skewers with a spicy peanut sauce*CHEF'S BOARD \$34  
*meats and domestic cheeses  
with fruit & housemade jam*

## the box lunch

**Basic Box:***Sandwich Wrap, Side Salad or Chips & a Cookie**\$12 per person***Fruit Box:***Basic plus Seasonal Whole Fruit**\$13 per person***Executive Box:***Basic plus Fruit Salad**\$14 per person*

## breakfast gathering

Fruit Salad  
&  
Fresh Baked Croissants  
with  
Mimi's Chile Eggs  
*a gluten free frittata with  
green chiles & cheese*  
**\$9 per person**

## the original poffertjes bike

Poffertjes are a small sweet treat, resembling tiny, fluffy pancakes. Typically served with butter and powdered sugar, they can also be topped with berries, candy, ice cream or nutella. (extra toppings additional fee)

**\$300 includes poffertjes for 50 guests****Additional guests \$5/ per person**