

PARTY TRAYS & BOARDS

Choose from two sizes:

Small - up to 10 people

Large - up to 20 people

* Indicates a different size

ANTIPASTO PLATTER

{vegetarian option available upon request}

A rustic spread of grilled marinated peppers, house-pickled vegetables, Italian olives, prosciutto, salami toscano, marinated fresh mozzarella & sharp provolone cheese balanced with fresh fruit

Small - \$95 *Feeds up to 15

Large - \$190 *Feeds up to 30

HOUSEMADE BREAD BOARD

{vegetarian, contains nuts}

An artisanal selection of fresh-baked rosemary focaccia, raisin walnut bread, olive oil crostini, & crisp grissini.

Served with 3 spreads; sundried tomato pesto, roasted garlic & romesco.

Small - \$60 *Feeds up to 15

Large - \$120 *Feeds up to 30

BRUSCHETTA PLATTER

{vegetarian}

Toasted crostini served with rotating seasonal flavors—think vine-ripened tomato & basil or Mexican street corn bruschetta

Small - \$75

Large - \$150

BURRATA PLATTER

{vegetarian}

Creamy burrata nestled atop heirloom tomatoes & fresh basil, finished with basil oil, cracked pepper & balsamic drizzle. Served with housemade focaccia

Small - \$60

Large - \$120

CHARCUTERIE PLATTER

Five hand-sliced cured meats including prosciutto, soppressata, salami toscano, coppa & mortadella paired with pickled vegetables & sliced house made focaccia

Small - \$120

Large - \$230

CHEESE PLATTER

{vegetarian}

A curated mix of five regional & imported cheeses—aged, soft, & blue—presented with local jams, & seasonal fruit compote, raisin walnut bread

Small - \$120

Large - \$230

CHEESE & FRUIT PLATTER

{vegetarian}

Vibrant seasonal fresh & dried fruits paired with artisan cheeses, garnished with local honey & house made crackers.

Small - \$120

Large - \$230

CHEESESTEAK EGG ROLLS

{vegetarian option available upon request}

A Philly-inspired twist—hand-rolled egg rolls stuffed with shaved steak, caramelized onions, & provolone “whiz”

Served with spicy ketchup.

Small - \$36

Large - \$72



CHICKEN BITES PLATTER

Tender chicken lightly breaded & flash-fried.
Classic Flavor served with Ketchup or Honey Mustard
Nashville Flavor served with Hot Hot Honey Dipping
Sauce

Small - 30 Pieces - \$75
Large - 60 Pieces - \$150

MINI CRAB CAKE PLATTER

Pan-seared jumbo lump crab cakes served with tartar
sauce. Garnished with microgreens & lemon wedges.

Small - 20 mini crab cakes - \$140
Large - 40 mini crab cakes - \$280

MINI COCKTAIL MEATBALLS

{vegetarian option available upon request}

Bite sized beef, veal & pork meatballs braised in tomato
"gravy" with fresh basil

Small- 50 Mini Meatballs/Half Pan - \$100
Large - 100 Mini Meatballs/Full Pan - \$200

SEASONAL FRUIT PLATTER

{vegetarian}

A colorful mosaic of peak-season fruits,
artfully sliced & presented.

Small - \$75
Large - \$150

MEZZE PLATTER

{vegetarian}

A Mediterranean grazing board with four dips including,
hummus, tzatziki, tabbouleh, caramelized & onion feta
dip accompanied by marinated olives, & fresh cucumber
& carrots & grilled seasonal vegetables. Served with
fresh pita wedges.

Small - \$120
Large - \$230

SMOKED SALMON BOARD

Smoked Salmon, Cucumber, Tomato, Capers, Hard-Boiled
Egg & Red Onion
12 Pumpernickel Bagels (small) & 24 (Large)
& Horseradish-Scallion Cream Cheese

Small - \$175
Large - \$350

SHRIMP COCKTAIL PLATTER - MARKET PRICE

Poached wild-caught shrimp, chilled & served with a
zesty cocktail sauce & lemon wedges. Garnished with
baby greens for a fresh finish.

Small - 30 Shrimp - MP
Large - 60 Shrimp - MP

STROMBOLI PLATTER

Freshly baked rolls of housemade dough stuffed with
seasonal vegetables, Italian meats, & cheeses. Sliced &
served with a roasted tomato dipping sauce.

Small - 2 Strombolis - 24 pieces - \$44
Large - 4 Strombolis - 48 pieces - \$88

VEGGIE CRUDITÉ PLATTER

{vegetarian}

A vibrant arrangement of raw seasonal vegetables.
Served with housemade green goddess dip & preserved
lemon hummus.

Small - \$65 *Feeds up to 15
Large - \$130 *Feeds up to 30

WINGS PLATTER

{vegetarian option available upon request}

Crispy chicken wings tossed in your choice of house
buffalo, "mild" or "hot" Served with celery sticks &
buttermilk ranch or blue cheese

Small - 24 wings - \$45
Large - 48 wings - \$90



CHIPS & DIPS

A Variety of Hand-cut, house-seasoned "Chips" paired with vibrant, scratch-made dips
— perfect for grazing tables or casual gatherings

CHIPS

SALT & ROSEMARY CHIPS

{vegetarian, gluten free}

"Kettle style" tossed in sea salt & rosemary

Small - Serves up to 10 - \$35

Large - serves up to 20 - \$70

SALT & VINEGAR CHIPS

{vegetarian, gluten free}

Tangy & addictive with a clean kettle crunch

Small - Serves up to 10 - \$35

Large - serves up to 20 - \$70

TORTILLA CHIPS

{vegetarian, gluten free}

Crispy blue corn tortillas, boldly seasoned,
perfect for dips

Small - Serves up to 10 - \$35

Large - serves up to 20 - \$70

PITA CHIPS

{vegetarian}

Toasted triangles with olive oil, rosemary & sea salt

Small - Serves up to 10 - \$35

Large - serves up to 20 - \$70

CROSTINI

{vegetarian}

Grilled bread slices with extra virgin olive oil & sea salt

Small - Serves up to 10 - \$35

Large - serves up to 20 - \$70

COLD DIPS

BRUSCHETTA

{vegetarian, gluten free}

Fresh tomatoes, garlic, basil & olive oil, served chilled

Small - 1 pint - \$15

Large - 1 quart - \$30

GUACAMOLE

{vegetarian, gluten free}

Classic with ripe avocado, cilantro, lime & a hint of
jalapeño

Small - 1 pint - \$15

Large - 1 quart - \$30

HUMMUS

{vegetarian, gluten free}

choice of; Roasted Garlic, Preserved Lemon, Seasonal
Chef's Choice

Small - 1 pint - \$15

Large - 1 quart - \$30

PICO DE GALLO

{vegetarian, gluten free}

Diced fresh tomato salsa with lime, cilantro,
red onion & jalapeño

Small - 1 pint - \$15

Large - 1 quart - \$30

SOUR CREAM & ONION DIP

{vegetarian, gluten free}

Creamy, tangy & savory dip

Small - 1 pint - \$15

Large - 1 quart - \$30

TZATSIKI

{vegetarian, gluten free}

Greek yogurt, cucumber, mint dill & lemon

Small - 1 pint - \$15

Large - 1 quart - \$30

WARM DIPS

BUFFALO CHICKEN DIP

{gluten free}

Creamy, cheesy & slightly spicy - served warm

Small - Quarter Pan - serves up to 10 - \$18

Medium - Half Pan - serves up to 15 - \$36

Large - Full Pan - serves up to 25 - \$72

QUESO DIP

{vegetarian, gluten free}

Creamy, cheesy & slightly spicy - served warm

Small - Quarter Pan - serves up to 10 - \$18

Medium - Half Pan - serves up to 15 - \$36

Large - Full Pan - serves up to 25 - \$72



SOVANA BISTRO
CATERING & EVENTS

FLATBREADS

{Gluten-Free Available Upon Request}

Hand-stretched, wood-fired & topped with bold, rustic flavors.
Each cut into 12 pieces and served warm or at room temperature.

\$24 per flatbread

CARNITAS

slow roast pork | salsa verde | pickled serranos |
chopped onion | cilantro | queso fresco

ARTISANAL PEPPERONI

fire roasted tomato sauce | basil | shallots |
artisanal pepperoni | local mushrooms

FRAN'S MEATBALLS

house made pork, veal & beef meatballs |
crushed tomato | ricotta | fried long hots |
shaved pecorino | chili flakes

FUNGO EPICO

Roasted wild mushrooms | fontina | thyme |
arugula | black truffle vinaigrette

MARGHERITA

crushed tomato | basil |
hand stretched fresh mozzarella

PROSCIUTTO DI PARMA

prosciutto | goat cheese | roasted peppers |
arugula

FENNEL SAUSAGE

roasted onion | cerignola olives | provolone |
chili flake

VEGGIE

Seasonal vegetables and herbed ricotta

SEASONAL

Chef's rotating favorites with peak ingredients

SOUPS

Slow-simmered and made fresh with seasonal inspiration.

\$20 per quart

MINISTRONE

{vegetarian, gluten free}
Garden vegetables, beans,
pasta & herbs

LENTIL

{vegetarian, gluten free}
Hearty & satisfying
with aromatic herbs

SWEET POTATO CHIPOTLE

{vegetarian, gluten free}
Creamy & smoky with a warm kick.

MUSHROOM BISQUE

{vegetarian}
Earthy, rich, & velvety

CHICKEN RICE

{gluten free}
Comforting & classic

SEASONAL SELECTIONS

Spring: Asparagus
Summer: Corn Bisque or Gazpacho
Fall/Winter: Butternut Squash

HEALTHY & BOUNTIFUL BOWLS

Wholesome, nourishing bowls with bold flavor and vibrant ingredients. Served warm.

GRAIN BOWL

{vegan}

warm quinoa, jalapeño, black beans, roasted onion, cilantro, farro, cabbage, shiitake mushrooms, seasonal vegetables, brussels sprouts, ginger-scallion broth

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

SWEET POTATO BOWL

{vegetarian, gluten free}

Roasted sweet potatoes, rice, black beans, chipotle-lime crema, pickled onions

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

KALE & CHIKPEA BOWL

{vegan, gluten free}

Marinated chickpeas, cauliflower, kale, carrots, sunflower seeds, tahini-lemon vinaigrette.

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

SPICY THAI PEANUT BOWL

{gluten free}

rice, shredded cabbage, grilled chicken, carrots, cucumber, spicy peanut sauce, cilantro, lime.

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

COLD SANDWICHES & BOXED LUNCHES

Crafted with care, our sandwiches feature seasonal ingredients, house-made spreads, and breads baked locally. Perfect for corporate meetings, casual gatherings or special events.

COLD SANDWICH ORDERING OPTIONS

FULL INDIVIDUAL SANDWICHES OR WRAPS

{gluten free bread available +\$2}

Generous, handcrafted sandwiches or wraps made with the finest ingredients and served ready to enjoy

\$17 each

FULL SANDWICH & WRAP TRAYS

{gluten free bread available +\$2}

Our trays are ideal for sharing, offering a variety of fresh sandwiches sliced for easy serving.

Small Tray – 20 half sandwiches – \$170

Large Tray – 40 half sandwiches – \$340

MINI SANDWICH TRAYS

{gluten free bread available +\$2}

Perfect for light bites or a mix-and-match lunch. Served on petite kaiser rolls and mini-croissants.

Available in tray option only.

Small Mini Tray – 20 mini sandwiches – \$160

Large Mini Tray – 40 mini sandwiches – \$320



SALADS

Fresh, flavorful, and always seasonal — crafted to complement or shine solo.

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

* Indicates a different size/price

APPLE SALAD

{vegetarian, gluten free}

Arugula, frisee, sliced apples, apple chips, rogue smokey blue cheese, golden raisins, candied pecans, cider-lime vinaigrette

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

PASTA SALAD

{vegetarian}

Housemade Rigatoni with an array of veggies, parmesan, honey balsamic vinaigrette

Small - \$70

Large - \$130

SOVANA SIGNATURE GREENS

{vegetarian, gluten free}

Mixed seasonal lettuces & garden treasures, shaved locatelli, balsamic vinaigrette

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

*COBB SALAD

{gluten free} (Seasonal Components)

Chopped greens, bacon, tomato, blue cheese, egg, avocado, red wine vinaigrette

***Small - \$78/1 bottle of dressing**

***Large - \$138/2 bottles of dressing**

SPINACH

{gluten free}

Fresh baby spinach, red onion, mushrooms, bacon-dijon dressing.

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

MEDITERRANEAN

{gluten free}

Chopped Romaine, chickpeas, olives, cucumber, tomato, red onion, feta, sundried tomato & oregano vinaigrette

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

CAESAR SALAD

Romaine, fermented garlic crusted croutons, shaved parmesan, creamy Caesar dressing

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

FARRO & WHITE BEAN

{vegetarian option available}

Tuscan kale, cauliflower, beet puree, crispy prosciutto, basil & pistachio pesto

Small - \$70

Large - \$130

HARISSA ROASTED BEETS

{vegetarian, gluten free}

Arugula, radicchio, spiced walnuts, toasted fennel & pistachio crusted goat cheese "truffles", blood orange-ginger vinaigrette

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

CAPRESE (SUMMER)

{vegetarian, gluten free}

Heirloom tomato, fresh mozzarella, basil oil

Small - \$70

Large - \$130

STRAWBERRY SALAD (SPRING)

{vegetarian, gluten free}

Mixed greens, strawberries, red onion, toasted almonds, goat cheese, balsamic glaze

Small - \$70/1 bottle of dressing

Large - \$130/2 bottles of dressing

ADD PROTEINS

(Per person)

Grilled Chicken – \$5 per person

Grilled Shrimp – \$7 per person

Salmon – \$14 per piece/person

Grilled Steak – \$18 per person

BOXED LUNCHES

Perfect for meetings, on-the-go events, or outdoor gatherings.

Each boxed lunch includes a generous portioned sandwich,
green salad w/ balsamic vinaigrette on the side, house-seasoned chips & a housemade cookie.

HALF BOXED LUNCH

Includes full sandwich, green salad,
chips, and chocolate chip cookie

\$20

FULL BOXED LUNCH

Includes full sandwich, green salad,
chips, and chocolate chip cookie

\$25

SALAD BOXED LUNCH

Green salad with choice of protein (Grilled Chicken, Salmon, or Shrimp),
chips, and chocolate chip cookie

\$28

SANDWICH/WRAP SELECTIONS

Our scratch kitchen creates your sandwiches fresh daily.

Using Boars Head meats and the freshest vegetables on housemade breads.

Each option can be served as a sandwich or a wrap.

{gluten free bread available +\$2}

TURKEY BLT

Oven-roasted turkey, crisp lettuce, tomato,
avocado and chipotle mayo on rye

GLUTEN FREE MEDITERRANEAN PITA

Falafal fresh cucumber, tomato, olives, feta and tzatziki
wrapped in a pita. Chicken can be added

CHICKEN SALAD CLUB

House-made chicken salad, apple-smoked bacon
and fresh greens on housemade walnut raisin bread

CAPRESE

Fresh mozzarella, heirloom tomatoes, basil pesto, arugula
and balsamic glaze on rustic ciabatta

ROAST BEEF & PROVOLONE

Slow-roasted beef, sharp provolone, peppery arugula
and horseradish cream on ciabatta bread

ITALIAN

Classic Italian meats, ham, salami capicola provolone,
lettuce, tomato, oregano - seeded bread

HAM & SWISS

Black Forest ham, Swiss cheese, lettuce, tomato
and tangy mustard on rye

TUNA SALAD

A classic blend of tuna, celery, onion, garlic aioli
with lettuce and tomato on bread (chef's choice).

ADDITIONAL WRAP ONLY OPTIONS

CHICKEN CAESAR

Grilled chicken, romaine, house made caesar dressing,
parmesan cheese on flour tortilla wrap

BUFFALO CHICKEN WRAP

Crispy chicken, chopped lettuce & celery, blue cheese dressing,
mild hot sauce on flour tortilla wrap

ROASTED VEGGIE WRAP

Zucchini, red pepper, portobello mushroom, spinach, herbed goat cheese,
or hummus in flour tortilla wrap

TEA SANDWICHES OPTIONS

Small - 30 tea sandwiches - \$125
Large - 60 tea sandwiches - \$250

CUCUMBER & CREAM CHEESE

{vegetarian}

This classic & refreshing sandwich features thinly sliced, crisp cucumbers nestled in a layer of smooth, herbed cream cheese on pumpernickel

CHICKEN SALAD

Our homemade chicken salad is a crowd-pleaser. Tender, shredded chicken is mixed with a light, creamy dressing & served on our walnut raisin bread

TURKEY & CHEESE

A familiar favorite, this sandwich pairs thinly sliced roasted turkey with cheddar cheese and herb mayo on a mini croissant

AVOCADO & EGG

{vegetarian}

A savory and satisfying option, this sandwich combines creamy avocado with perfectly chopped hard-boiled eggs, a dash of seasoning on multi-grain bread

SMOKED SALMON SANDWICH

Enjoy the sophisticated taste of premium smoked salmon, layered with a tangy dill cream cheese & a sprinkle of fresh dill on rye bread

HOT SANDWICHES

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

* Indicates a different size/price

SLICED ROAST PORK

Thinly sliced and seasoned pork, ideal for warm sandwiches with housemade toppings and sauces

Small/Half Pan - \$90 - 12 mini-kaiser rolls

Large/Full Pan - \$180 - 24 mini kaiser rolls

CLASSIC CHEESESTEAK

Thinly sliced beef, caramelized onions, and provolone. The perfect catering-sized version of the Philly favorite and mini kaiser rolls.

Small/Half Pan - \$100 - 12 mini kaiser rolls

Large/Full Pan - \$190 - 24 mini kaiser rolls

FRAN'S MEATBALLS

Tender, hand-rolled beef, pork and veal meatballs, simmered in tomato basil sauce.

Added mini-kaiser rolls for a sandwich option.

Small/Half Pan - \$100 - 12 mini kaiser rolls

Large/Full Pan - \$190 - 24 mini kaiser rolls

SWEET ITALIAN SAUSAGE, PEPPERS & ONIONS

Rustic and savory, slow-cooked with peppers and onions in olive oil and herbs. Added mini-kaiser rolls for a sandwich option.

Small/Half Pan - \$100 - 12 mini kaiser rolls

Large/Full Pan - \$190 - 24 mini kaiser rolls



BRUNCH

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

* Indicates a different size/price

YOGURT PARFAITS

{vegetarian, gluten free}

Tangy Greek yogurt, fresh seasonal berries, & crunchy housemade granola, offering a refreshing and wholesome start to your day

Small/10 yogurt parfaits/\$60

Large/20 yogurt parfaits/\$120

SEASONAL QUICHE

A savory and satisfying deep-dish tart featuring a flaky pastry crust filled with farm-fresh eggs, a rich custard, & seasonal garden-fresh seasonal ingredients, creating a flavorful and comforting dish.
Fall/Winter: Butternut Squash & Gruyere
Spring: Asparagus and Onion
Summer: Corn & Bacon

One size - \$99 - 12 Slices

BRIOCHE CREME BRULEE FRENCH TOAST W/ SEASONAL FRUIT COMPOTE

{vegetarian}

Indulge in thick-cut brioche bread, soaked in a rich creme brulee custard, caramelized to a golden crisp, and served with a vibrant housemade seasonal fruit compote
Fall/Winter: Apple Compote
Spring: Strawberry Compote
Summer: Blueberry Compote

Small /Half Pan

15 slices cut in half/30 pieces - \$99

Large/Full Pan

30 slices cut in half/60 pieces - \$175

PASTRIES - ASSORTED MINI MUFFINS & SCONES

A delightful selection of freshly baked mini muffins & delicate scones, perfect for a sweet treat including apple and blueberry flavors.

Small - 1 Dozen/\$36

Large - 2 Dozen/\$72

HOUSEMADE BREAKFAST SAUSAGE

{gluten free}

Savory and perfectly seasoned breakfast sausage patties, crafted in-house with Ground Pork, Fennel Seed and a blend of spices for a delicious and hearty bit.

Small/Half Pan - \$36 - 12 pieces

Large/Full Pan - \$72 - 24 pieces

SCRAPPLE

A traditional Pennsylvania Dutch delicacy, pan-fried to a crispy exterior with a tender, flavorful interior, offering a unique & authentic taste experience.

Small/Half Pan - \$36 - 12 pieces

Large/Full Pan - \$72 - 24 pieces

HOME FRIES

{gluten free}

Golden brown sliced potatoes, seasoned and pan-fried to crispy perfection, a classic and satisfying accompaniment to any breakfast

Small/Half pan - \$65

Large/Full pan - \$120

APPLEWOOD SMOKED BACON

{gluten free}

Crispy strips of premium bacon, slowly smoked over applewood for a distinct, savory flavor that's simply irresistible.

Small/Half Pan - \$60 - 20 pieces

Large/Full Pan - \$120 - 40 pieces



ENTREES

Elevated takes on comforting classics, with refined, seasonal sauces and rustic charm.

CHICKEN

ROASTED CHICKEN

{gluten free}

Herb-brined and oven-roasted to perfection, offered with your choice of natural pan jus or a bright lemon white wine sauce.

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

CHICKEN MARSALA

Tender chicken breast in a rich mushroom and Marsala wine reduction, finished with fresh herbs.

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

CHICKEN WITH TOMATOES & ARTICHOKES

A Mediterranean-inspired medley of slow-roasted tomatoes, marinated artichokes, and pan-seared chicken in a garlic-infused broth.

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

CHICKEN PARMESAN

Crispy breaded cutlets topped with housemade marinara and housemade melted mozzarella

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

CHICKEN FRANCESE

Egg-battered chicken sautéed with lemon, white wine, fresh herbs and a hint of garlic — light, velvety, and full of flavor.

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

CLASSIC BREADED CUTLETS

Lightly breaded, pan-fried chicken cutlets — golden, crisp, and ready for any topping or sauce.

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

PULLED BARBECUE CHICKEN

{gluten free}

Slowly-roasted and hand-pulled chicken with a tangy barbecue sauce

Small/Half Pan - \$150 - 20 pieces

Large/Full Pan - \$290 - 40 pieces

PORK

Slow-cooked, fork-tender, and full of depth — comfort food with elevated flavor profiles.

CAROLINA PULLED PORK

{gluten free}

Slowly-roasted and hand-pulled pork shoulder with a hint of smoke, finished in a tangy vinegar based Carolina-style BBQ sauce.

Small/Half Pan - feeds up to 10 - \$90

Large/Full Pan - feeds up to 20 - \$180

*ROAST PORK LOIN

{gluten free}

Herb-crusted and oven-roasted pork loin, sliced and served with seasonal chutney & cider pan jus.

Small/Half Pan - feeds up to 10 - \$150

Large/Full Pan - feeds up to 20 - \$290

SLICED ROAST PORK (HOT SANDWICHES)

{gluten free}

Thinly sliced and seasoned pork, ideal for warm sandwiches with housemade toppings and sauces.

Small/Half Pan - feeds up to 10 - \$90

Large/Full Pan - feeds up to 20 - \$180

SWEET ITALIAN SAUSAGE, PEPPERS & ONIONS (HOT SANDWICH OPTION TOO)

{gluten free}

Rustic and savory, slow-cooked with peppers and onions in olive oil and herbs. Added mini-kaiser rolls for a sandwich option.

Small - Half Pan - feeds up to 10 - \$100

Large - Full Pan - feeds up to 20 - \$190



BEEF

Hearty, soulful entrées with seasonal accents and robust, slow-cooked richness.

BRAISED BEEF SHORT RIBS

{gluten free}

Fall-off-the-bone tender beef, slow-braised in red wine, mirepoix & fresh thyme, served in a rich reduction.

Small/Half Pan - feeds up to 10 - \$220

Large/Full Pan - feeds up to 20 - \$430

GRILLED FLANK STEAK FAJITAS

{gluten free}

Marinated in rosemary, garlic, & zesty spices, then grilled & thinly sliced — rustic, with red peppers, caramelized onions, flour tortillas.. bold, & bright.

Small/Half Pan - feeds up to 10 - Market Price

Large/Full Pan - feeds up to 20 - Market Price

BEEF BRISKET

{gluten free}

Slow-Smoked Beef Brisket Indulge in our succulent beef brisket, slow-smoked for hours to achieve a perfect balance of tenderness and rich, smoky flavor.

Small/Half Pan - feeds up to 10 - \$115

Large/Full Pan - feeds up to 20 - \$230

BEEF TENDERLOIN FILET

{gluten free}

Perfectly seared & roasted, served medium rare with bordelaise sauce

Small - Half Pan - feeds up to 10 - Market Price

Large - Full Pan - feeds up to 20 - Market Price

FRAN'S MEATBALLS

Tender, hand-rolled beef, pork & veal meatballs, simmered in tomato basil sauce.

Added mini-kaiser rolls for a sandwich option.

Small/Half Pan - 20 meatballs - feeds up to 10 - \$100

Large/Full Pan - 40 meatballs - feeds up to 20 - \$190

SEAFOOD

Fresh, vibrant, and handled with care — ideal for elegant occasions or a touch of coastal flavor.

CIDER-GLAZED CEDAR PLANK SALMON (1 SIDE)

{gluten free}

Roasted on cedar for a hint of smoke, brushed with an apple cider glaze & beet "remolaude"

**1 Salmon Plank
feeds up to 20 guests
\$250/Market Price**

PAN-SEARED SALMON WITH LEMON-CAPER SAUCE (MEDALLIONS)

{gluten free}

Seared and roasted salmon with a silky lemon-caper beurre blanc.

Small/Half Pan - \$140

Large/Full Pan - \$280

CRAB CAKES

Jumbo lump crab, pan-seared until golden & served with cocktail or tartar sauce.

Sold per piece - Market Price

GRILLED SHRIMP SKEWERS WITH ORANGE-JALAPEÑO GLAZE

{gluten free}

Plump, marinated shrimp skewered and flame-grilled to a perfect char, brushed with a zesty glaze of fresh orange juice, jalapeño, and honey. The result is a bright, smoky-sweet bite with just the right touch of heat — vibrant, balanced, and irresistible for any season.

Small/Half Pan - \$125

Large/Full Pan - \$250

PASTA

(Gluten Free Fettucini available)

Choose from two sizes:

Small - Half Pan - feeds up to 10

Large - Full Pan - feeds up to 20

RIGATONI BOAR BOLOGNESE

A Sovana must have! Our signature pasta, housemade rigatoni pasta tossed in a slow simmered bolognese made with wild boar, hand crushed tomatoes, pancetta rosemary and basil.

Small - Half Pan - \$100

Large - Full Pan - \$190

VEGETARIAN LASAGNA

{vegetarian}

A vibrant medley of fresh roasted vegetables, creamy ricotta & spinach with a rich homemade tomato sauce, layered between sheets of pasta and baked to golden perfection.

Small - Half Pan - \$100

Large - Full Pan - \$190

RIGATONI A LA VODKA

{vegetarian}

Rigatoni is enveloped in a creamy pink sauce, infused with a hint of vodka for depth & finished with fresh basil & Pecorino Romano cheese.

A classic Italian favorite, both decadent and comforting.

Small - Half Pan - \$90

Large - Full Pan - \$170

EGGPLANT PARMIGIANA

{vegetarian}

Layers of golden eggplant, housemade ricotta, mozzarella & our signature red sauce — classic comfort.

Small - Half Pan - \$100

Large - Full Pan - \$190

MACARONI & CHEESE

{vegetarian}

Creamy cheddar béchamel folded into conchigliette. Comfort at its finest.

Small - Half Pan - \$90

Large - Full Pan - \$180

WILD BOAR LASAGNA

Our fresh egg pasta is layered with wild boar bolognese, ricotta, parmesan & melted mozzarella cheese. Layers of our house-made fresh pasta, savory wild boar ragu, fresh basil & a generous dusting of pecorino romano. A truly elevated comfort food experience.

Small - Half Pan - \$100

Large - Full Pan - \$190

RIGATONI TOMATO BASIL

{vegetarian}

A true classic! Al dente rigatoni tossed with a bright and vibrant sauce made with ripe tomatoes, fragrant basil, garlic & extra virgin olive oil.

A simple yet utterly delicious taste of Italian flavors.

Small - Half Pan - \$90

Large - Full Pan - \$170

PACCHERI PRIMAVERA

{vegetarian}

Large, tube-shaped paccheri pasta embracing a lively primavera of fresh, seasonal vegetables sautéed in a delicate lemon-infused garlic butter sauce, topped with parmesan

Small - Half Pan - \$90

Large - Full Pan - \$170

TRUFFLE MACARONI & CHEESE

{vegetarian}

A luxurious version of the classic, finished with truffle oil and a parmesan-panko crust.

Small - Half Pan - \$105

Large - Full Pan - \$210



SOVANA BISTRO
CATERING & EVENTS

SEASONAL PASTA OPTIONS

SPRING:

PACCHERI WITH PANCETTA, MUSHROOMS, ASPARAGUS & PEAS IN GOAT CHEESE CREAM

A celebration of the season: al dente paccheri pasta with crispy pancetta, spring mushrooms, tender asparagus, and sweet peas — all folded into a delicate goat cheese cream. Bright, rich, and kissed with lemon zest, this dish captures the essence of early harvest.

Small - Half Pan - \$90

Large - Full Pan - \$170

SUMMER:

RIGATONI RATATOUILLE {vegetarian}

A rustic, Provençal-inspired pasta dish featuring rigatoni tossed with stewed eggplant, zucchini, sweet peppers, tomatoes, and onions — all slow-cooked in garlic and olive oil, then finished with fresh basil and a drizzle of extra virgin olive oil. Hearty yet light, this plant-forward offering is packed with seasonal depth and Mediterranean soul.

Small - Half Pan - \$90

Large - Full Pan - \$170

FALL / WINTER:

RIGATONI WITH FENNEL SAUSAGE & BUTTERNUT SQUASH IN BROCCOLI RABE PESTO

Hearty rigatoni meets sweet roasted butternut squash and housemade fennel sausage in this rustic-meets-modern plate. Tossed in a vibrant broccoli rabe pesto and finished with shaved pecorino, this dish brings savory depth with a seasonal green bite.

Small - Half Pan - \$90

Large - Full Pan - \$170

FALL / WINTER:

PACCHERI WITH WILD MUSHROOMS IN TRUFFLE CREAM {vegetarian}

Thick-cut paccheri pasta tossed with a medley of wild mushrooms, sautéed until golden and earthy, then cloaked in a luxurious truffle cream sauce. Finished with Parmigiano-Reggiano & fresh thyme, this dish is pure indulgence with an elegant, forest-foraged edge.

Small - Half Pan - \$90

Large - Full Pan - \$170

VEGETARIAN & VEGAN ENTREES

Plant-forward selections that don't sacrifice depth, texture, or flavor.

EGGPLANT PARMIGIANA

Layers of golden eggplant, housemade ricotta, mozzarella, and our signature red sauce — classic comfort.

Small/Half Pan - feeds up to 10 - \$100

Large/Full Pan - feeds up to 20 - \$190

VEGETARIAN LASAGNA

A vibrant medley of fresh roasted vegetables, creamy ricotta and spinach, and a rich homemade tomato sauce, layered between sheets of pasta and baked to golden perfection.

Small/Half Pan - feeds up to 10 - \$100

Large/Full Pan - feeds up to 20 - \$190

MEATLESS MUSHROOM, EGGPLANT & LENTIL MEATBALLS (VEGAN)

Savory & tender, made from mushrooms, lentils, & herbs — simmered in our classic tomato basil sauce.

**Small/Half Pan - feeds up to 10 -
20 meatballs - \$90**

**Large/Full Pan - feeds up to 20 -
40 Meatballs - \$180**

BOWLS

GRAIN BOWL

{vegan}

warm quinoa, jalapeño, black beans, roasted onion, cilantro, farro, cabbage, shiitake mushrooms, seasonal vegetables, brussels sprouts, ginger-scallion broth

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

SWEET POTATO BOWL

{vegetarian, gluten free}

Roasted sweet potatoes, rice, black beans, chipotle-lime crema, pickled onions

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

KALE & CHIKPEA BOWL

{vegan, gluten free}

Marinated chickpeas, cauliflower, kale, carrots, sunflower seeds, tahini-lemon vinaigrette.

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

SPICY THAI PEANUT BOWL

{gluten free}

rice, shredded cabbage, grilled chicken, carrots, cucumber, spicy peanut sauce, cilantro, lime.

Small - serves up to 5 - \$50

Medium - serves up to 10 - \$100

Large - serves up to 20 - \$180

TACO BAR

{gluten free}

Perfect for team lunches, casual dinners or festive gatherings, our

Taco Bar invites everyone to customize their tacos and enjoy the ultimate blend of rich and vibrant Mexican flavors!

Small/Half Pan - feeds up to 10 - \$299 -

1 half pan of protein & 40 soft corn tortilla chips

Large/Full Pan - feeds up to 20 - \$575 -

1 full pan or 2 half pans of protein & 80 soft corn tortilla chips

Includes ~

Protein Choices:

**Pork Carnitas, Chicken Tinga, Ground Beef or Steak Carne Asado (Market Price)
or Corn & Poblano {Vegetarian}**

Mexican Rice w/tomato, onion and garlic

Black Beans

Corn & Poblano

Salsa Verde

Salsa Roja

Radish

Cilantro Onions

Guacamole

Pico De Gallo

Blue Corn Tortilla Chips

Soft Corn Tortillas



SIDES

The perfect accompaniment for your meal

Choose from two sizes:

Small - feeds up to 10 people

Large - feeds up to 20 people

* Indicates a different size/price

VEGETABLES

ROASTED SEASONAL VEGETABLES

{vegan, gluten free}

A colorful medley of market vegetables, oven-roasted with rosemary, sea salt, and extra virgin olive oil.

Small - \$70

Large - \$130

BROCCOLI RABE

{vegan, gluten free}

Sautéed with garlic, and chili flakes, finished with lemon zest. Bitter, bold, and bright.

Small - \$70

Large - \$130

ROASTED MUSHROOMS

{vegetarian, gluten free}

Wild mushroom blend, roasted with thyme and shallots.

Small - \$75

Large - \$135

RATATOUILLE

{vegan, gluten free}

A Provençal stew of eggplant, zucchini, peppers, tomatoes, and onions with fresh basil.

Small - \$70

Large - \$130

BRUSSELS SPROUTS

WITH HOUSEMADE PANCETTA

Roasted and crispy, tossed with smoky bacon and a balsamic glaze.

Small - \$70

Large - \$130

SAUTÉED SPINACH

{vegan, gluten free}

Wilted baby spinach, garlic confit, and olive oil

Small - \$70

Large - \$130

SUMMER CORN

{vegetarian, gluten free}

Fire-roasted corn off the cob, onion, jalapeno, cilantro

Small - \$70

Large - \$130

POTATOES

POTATO PURÉE

{vegetarian, gluten free}

Creamy whipped Yukon golds with butter, cream, and cracked pepper.

Small - \$70

Large - \$130

SCALLOPED POTATOES

{vegetarian, gluten free}

Thin-sliced potatoes layered with cream, garlic, and gruyère, baked until bubbly and golden.

Small - \$70

Large - \$130

ROASTED FINGERLING POTATOES

{vegan, gluten free}

Herb-roasted and blistered, finished with sea salt and olive oil.

Small - \$70

Large - \$130

SWEET POTATO MASH

{vegetarian, gluten free}

Roasted and whipped with maple, cinnamon, and a pinch of sea salt.

Small - \$70

Large - \$130

RED BLISS POTATO SALAD

{vegetarian, gluten free}

Red potatoes in Dijon vinaigrette with herbs and shallot — light and elegant.

Small - \$30

Large - \$60

STARCHES

MACARONI & CHEESE

{vegetarian}

Creamy cheddar béchamel folded into conchigliette.
Comfort at its finest.

Small - Half Pan - \$90

Large - Full Pan - \$180

TRUFFLE MACARONI & CHEESE

{vegetarian}

A luxurious version of the classic, finished with truffle oil and a parmesan-panko crust.

Small - Half Pan - \$105

Large - Full Pan - \$210

MEXICAN RICE

{vegetarian, gluten free}

White Rice seasoned w/tomato, onion and garlic

Small - \$50

Large - \$100

RICE PILAF

{vegan, gluten free}

A long grain rice seasoned with carrots, peas and celery.

Small - \$50

Large - \$100

COUSCOUS WITH HERBS

{vegan}

Light and fluffy Israeli couscous tossed with lemon, parsley, and olive oil.

Small - \$30

Large - \$60

COLESLAW

{vegetarian, gluten free}

Cabbage, carrots, and fennel in a creamy or vinegar-based dressing (seasonal option available).

Small - \$30

Large - \$60

BREADS & SPREADS

Choose from two sizes:

Small - feeds up to 10 people - Half Pan or 12 mini rolls

Large - feeds up to 20 people - Full Pan or 24 mini rolls

FOCACCIA

{vegetarian}

Small/Half Pan - \$30

Large/ Full Pan - \$60

CORN BREAD

{vegetarian}

Small/Half Pan - \$30

Large/ Full Pan - \$60

ASSORTED MINI PASTRIES & SCONES

{vegetarian}

\$36 per dozen

MINI KAISER ROLLS

{vegetarian}

\$9 per dozen

PETITE DINNER ROLLS

{vegetarian}

\$9 per dozen

JAM/PRESERVES

{vegetarian, gluten free}

\$19 per cup/\$18 per pint

BUTTER

{gluten free}

\$10 per cup/\$20 per pint

BERRY COMPOTE

{vegetarian, gluten free}

\$15 per pint/\$30 per quart



SOVANA BISTRO
CATERING & EVENTS

EXTRAS

WHIPPED CREAM

\$15 per quart

KETCHUP/SAUCES

\$10 per cup/\$20 per pint/\$30 per quart

FRIED MUSHROOMS

\$9 per pint/\$18 per quart

RED SAUCE

\$9 per Pint/\$ 18 per Quart

PARMESAN CHEESE

\$12 per cup/\$24 per pint/\$48 per quart

FRIED ONIONS

\$8 per pint/\$16 per quart

TURKEY GRAVY

\$25 per quart

CRANBERRY SAUCE

\$15 per quart

DESSERTS

SEASONAL FRUIT CRISP

{gluten free available}

Baked orchard or berry fruit with oat-brown sugar streusel topping. Best, Served warm.

Fall/Winter - Apple

Spring - Strawberry

Summer - Blueberry

Holiday - Apple Cinnamon, Pear or Dried Cherry

Small - feeds up to 10 - \$65

Large - feeds up to 20 - \$130

SEA SALT CHOCOLATE CHIP COOKIES

Crisp edges, chewy centers,
& a hint of flaked sea salt.

\$25 per Dozen

LEMON COOKIE

A delightful bright and citrusy flavored bite.

\$25 per Dozen

SEASONAL FRUIT PLATTER { VEGETARIAN }

A colorful mosaic of peak-season fruits,
artfully sliced and presented.

Small - feeds up to 10 - \$75

Large - feeds up to 20 - \$150

CHOCOLATE MOLTEN CAKE

Rich dark chocolate cake with a warm,
gooey center. Decadent and unforgettable.

\$25 per Dozen

LIQUID CENTER BUTTERSCOTCH CAKE

Buttery sponge cake with a molten
butterscotch core. A Sovana original.

\$25 per Dozen

PEANUT BUTTER COOKIES (GLUTEN-FREE)

Naturally gluten-free, chewy and rich,
with roasted peanut flavor.

\$25 per Dozen

BROWNIES / BLONDIES

Fudgy, rich chocolate or
caramel-studded blondies, baked fresh daily.

\$25 per Dozen

PINT OF HOUSEMADE ICE CREAM OR SORBET

Chocolate, Vanilla, Mint Chip, Passion Fruit,
Guava, Lemon and Seasonal sorbets.

\$20 per pint



MOCKTAILS & MIXERS

Make entertaining easy and add a signature drink

BLOODY MARY MIX

Housemade tomato blend with horseradish, citrus, spices, & a touch of heat. Just add your own vodka!

1 Quart - \$25

CITRUS MARGARITA MIXER

Bright, tart lime mix with orange zest and agave — ready for tequila or served over ice.

1 Quart - \$25

SEASONAL MIXERS

Rotating flavors like cucumber-mint lemonade, spiced cranberry spritz, or ginger-pear punch.

1 Quart - \$25

BEVERAGES

Round out your order with some delightful beverages.

FRESHLY BREWED COFFEE

Locally roasted, served hot and bold.

\$40 per Gallon (16 cups of coffee)

HOT TEA

Hot water with an assortment of teas.

\$40 per Gallon (16 cups of coffee)

MANGO ICED TEA

Mango & citrus peel infused.
A tropical twist on the classic.

\$15 Half Gallon - serves up to 10

FRESHLY BREWED ICED TEA

Classic black tea brewed daily
and served unsweetened.

\$15 Half Gallon - serves up to 10

CASE OF BOTTLED WATER

Refreshing, chilled, and convenient.

\$35 per case (24 bottles)

EVENT SUPPLIES

Sovana Bistro is happy to provide all you need for your catering order. Please let us know if you need any supplies.

DISPOSABLE PLATES, UTENSILS, NAPKIN COMBO (GOOD FOR LUNCHES)

\$3 per person

DISPOSABLE PLASTIC STEMLESS ALL PURPOSE (WINE/BEER)

\$3 per person

CHAFING DISH & STERNO

\$25 per large disposable pan & 2 cans of sterno

PAPER CUPS (COFFEE/TEA/ICE TEA)

\$1 per person

DISPOSABLE BAMBOO COCKTAIL PLATES

\$1.25 per plate



DELIVERY & SET-UP

PICK UP CATERING

No fee

DELIVERY ONLY

Based upon your location/mileage a delivery fee will be added to your order

DELIVERY FEES

Sovana Bistro offers pick-up, delivery, delivery & set-up and full service catering. Please indicate your needs below.

FULL SERVICE CATERING

A customized quote will be provided in your proposal.

LET'S GET THE PARTY STARTED — THEMED MENU IDEAS

Below are some suggested themes and the menu items we would recommend.

This is not a complete list, just some ideas to get the party started. Feel free to view our catering menu to customize your order to meet your exact needs.

CORPORATE LUNCH

Make lunch count and reward your hard working team with a nourishing meal to energize their day!

Suggested Menu Items include: Seasonal Fruit Tray, Veggie Tray with Hummus, Gourmet Salad Option with added Protein, Vegetarian Bowls, Hot or Cold Sandwich/Wrap Options, House made Salt & Rosemary & Salt & Vinegar Chips & Bite Sized Desserts to fuel your team! Additional Menu themes we offer include; Southern Barbecue, Taste of Philly, Pizza & Pasta Party, Taco Time, Italian Feasts!

BISTRO BRUNCH

The perfect way to celebrate early in the day. Bright flavors, brunchy comforts, and a splash of sparkle.

Suggested Menu Items for the perfect Brunch! Seasonal Fruit Tray, Smoked Salmon Board, Cheese & Charcuterie, Mezze Platter, Gourmet Salads, Mini Pastries, Yogurt Parfaits, Quiche, Brioche French Toast, Home Fries, Bacon/Housemade Sausage, Sandwich and Wrap Trays, Tea Sandwiches, Cider Glazed Cedar Salmon, Roasted Chicken, Roasted Potatoes and Vegetables, Mini Cakes & Cookies, Seasonal Fruit Crisp, Drink Mixers

COCKTAIL PARTY

Small bites. Big impression. Crafted to keep conversations going and glasses full.

Suggested Menu Items: Housemade Chips & Dips, Gourmet Charcuterie & Cheese Board, Mezze Board, Shrimp Platter, Bruschetta Board, Mini Crab Cakes, Mini Meatballs, Mini-Sandwiches, Artisanal Flatbreads, Decadent Mini Desserts and Seasonal mixer to create the perfect vibe for your special guests!



TAPAS TIME

Create community with shareable trays and boards embracing the tastes of the Mediterranean.

Suggested Menu Items: Housemade Chips & Dips, Gourmet Charcuterie & Cheese Board, Mezze Board, Bruschetta Board, Mini-Sandwiches, Artisanal Flatbreads, Fajitas, Tacos, Sweet Desserts and Seasonal mixer to create the perfect vibe for your special guests!

LADIES DAY

Elegant and timeless. Perfect for bridal showers, baby sprinkles, bridge, cook club or mahjong or any gathering.

Suggested Menu Items: Housemade Chips & Dips, Cheese Board, Fruit Salad, Tea sandwiches, Seasonal Quiche, Mini Scones with Jam & Clotted Cream, Tea & Zesty Lemon Cookies.

MEXICAN FIESTA

Bold flavors, festive energy, and plenty of guac to go around.

Suggested Menu Items: Queso Dip, Taco bar (beef, steak, pork, chicken, veggie), Blue Corn Chips & Salsa, Housemade Guacamole, Street Corn Salad, Rice & Beans, Churros and Margarita Mixers are sure to create a fun and flavorful gathering!

BACKYARD BARBECUE

Laid-back, soulful, and made for gathering — this is comfort food with a chef's touch.

Suggested Menu Items: Carolina Pulled Pork, Beef Brisket, Truffle Mac & Cheese, Roasted Seasonal Vegetables, Corn Salad, Chipotle Potato Salad, and House Slaw & Corn Bread plus, Chocolate Brownies and Sweet Blondies!

ITALIAN FEAST

Rustic elegance meets bold flavors in a feast straight from the heart of the kitchen.

Suggested Menu Items: Antipasto Tray, Bruschetta Board, Classic Lasagna (Meat or Veggie), Chicken Parmigiana, Francese or Marsala, Rigatoni Tomato Basil, House Meatballs in Tomato Sauce (vegetarian option), Broccoli Rabe, Caesar or Green salad, Focaccia Bread, Parmesan Cheese, complimented by our creamy Tiramisu.

LAND & SEA

The best of both worlds — an elegant balance of surf, turf, and garden.

Suggested Menu Items: Shrimp Cocktail, Caesar Salad, Braised Beef Short Ribs, Cider Glazed Cedar Salmon or Crab Cakes, Roasted Seasonal Vegetable, Couscous or Potato Puree, Molten Chocolate Cake or Liquid Center Butterscotch Cake for a sweet ending.



VEGETARIAN VARIETY

Light, vibrant, and vegetable-forward — this menu is a celebration of the season's best.

Suggested Menu Items: A variety of Grain Bowls, Hummus & Vegetable, Veggie Flatbreads, Mezze Board with Dips, Pasta Ratatouille, "Meatless" Meatballs, Vegetarian Lasagna, and Seasonal Fruit platter. Optional vegan dessert includes a Blueberry Crisp and Vegan Vanilla Bean Gelato.

PIZZA PARTY & MORE

A crowd-pleasing combination of Sovana's favorites — casual, colorful, and full of flavor.

Suggested Menu Items: Seasonal Green Salad, Strombolis, Housemade Focaccia Bread, Hearty Pastas, Artisan Flatbread Pizzas, Roasted Veggies and Delicious Bite Sized Desserts, Cookies or Tiramisu

GAME DAY SPREADS/TASTE OF PHILLY

Laid-back bites, big flavor. Perfect for watching the game with friends, tailgating or hosting a sports team party

Suggested Menu Items: Buffalo Chicken Dip, Housemade Chips & Dips, Chicken Wings, Cheesesteak Eggrolls, Pepperoni & Cheese Stromboli, Italian Roast Pork Sandwiches, Sausage, Peppers & Onions, Cheesesteak Sandwiches, Fran's Meatballs and the perfect Sea Salt Chocolate Chip or Gluten Free Peanut Butter Cookie to finish off the game.

MEMORIAL/CELEBRATION OF LIFE

Easy and elevated display when hosting a day of remembrance.

Suggested Menu Items: Fruit Tray, Veggies & Hummus, Pasta Salad, Green Salads, Sandwich Trays or Tea Sandwiches, Housemade Salt & Rosemary Chips, Roasted Chicken, Potatoes and Vegetables, Pastas and Meatballs, Bite Sized Cakes and Cookies, Freshly brewed hot or cold teas and coffee.

CARE PACKAGE/THINKING OF YOU

Thoughtful, nourishing, and easy to enjoy — ideal for thank-yous, condolences, or just because.

Suggested Menu Items: Choice of Soup, Sandwiches, Meatballs, Pasta or Lasagna, Seasonal Vegetables, Potato Purée, Soft Rolls, tasty Cookies or Brownies.

DESSERT EXTRAVAGANZA

In charge of dessert for an upcoming gathering, treat yourself to a delicious and artfully displayed dessert tray!

Suggested Menu Items: Bite Sized Cakes, Cookies, Biscotti and/or large pans of Seasonal Fruit Crisp w/ Housemade Whipped Cream