



Mother's Day Menu



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Scones \$34.00

Lemon poppy or Lemon blueberry (6 pcs)

Chia Pudding (V) \$6.50 ea

Chia seeds/ berries/ coconut milk

Yogurt Parfaits \$5.50 ea

Greek plain yogurt/ berries/ honey/ granola

Overnight Oats (V) \$5.50 ea

Chia seeds/ steel-cut oats/ oat milk/ berries/ cinnamon/ vanilla/ nutmeg/ maple syrup

Bagels and Spreads \$114.00

Assorted mini bagels/ smoked salmon/ egg salad/ tuna salad/ cream cheese/ tomatoes/ cucumbers/ red onions/ capers (serves 6)

Mini Quiche \$36.00/dz

- Mushroom, goat cheese, and leek
- Asparagus and cheddar

Large Quiche \$42.00 ea

- Mushroom, goat cheese, and leek
- Asparagus and cheddar

Fruit Platter \$73.00

Artfully plattered seasonal fruit (serves 8-10)

Baked French Toast \$65.00 \ \$125.00

Decadent baked French toast/ maple syrup (serves 8-10 / 12-15)

Grilled Salmon Platter \$120.00

Grilled salmon/ sauce on the side/ sliced lemon (serves 6)

Fish & Seafood Platter \$192.00

Grilled salmon/ smoked fish/ grilled shrimp/ grilled calamari/ seafood sauce/ dill aioli/ lemon/ capers/ 6oz protein per person (serves 6)

Cheese Platter \$117.00

Imported & local cheeses/ pickled vegetables/ olives/ fresh fruit/ dried fruit/ nuts/ jellies/ tapenade/ breads/ crostini/ crackers (serves 6-8)

Charcuterie Platter \$144.00

Artisanal dry-cured meats/ domestic & local cheeses/ grapes/ dried fruit/ nuts/ pickled vegetables/ jellies/ tapenade/ bread/ crostini/ crackers (serves 6-8)



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Salads

Serves 6-8 / 10-12

JP's Mixed Greens \$81 \ \$119

Radishes/ cucumbers/oven-roasted tomatoes/
pickled red onions/ edamame/ hearts of palm/
cherry shallot vinaigrette

Caesar Salad \$81 \ \$119

Romaine/ croutons/ pancetta/ Parmigiano
Reggiano/ Caesar dressing

Caprese Salad \$109 \ \$160

Arugula/ heirloom tomatoes/ fresh mozzarella/
Maldon salt/ olive oil/ balsamic reduction

Greek Salad \$88 \ \$129

Romaine/ peppers/ cucumbers/ tomatoes/
kalamata olives/ feta cheese/ lemon oregano
vinaigrette

Quinoa Tabbouleh Salad \$60 \ \$78

Tomatoes/ cucumbers/ peppers/ red onions/
parsley/ mint/ olive oil/ lemon juice

Juice

Freshly Squeezed Orange Juice \$26/L

Freshly Squeezed Grapefruit Juice \$31/L

Pastas

Serves 6-8 / 12-16

Cheese Lasagna \$80 \ \$160

Tomato sauce/ béchamel/ mozzarella/
Parmigiano Reggiano

Vegetarian Lasagna \$80 \ \$160

Fresh seasonal vegetables/ tomato

Macaroni and Cheese \$80 \ \$160

Aged cheddar cheese/ Parmigiano Reggiano
panko bread crumbs

Fruit Platter \$73

Artfully plattered seasonal fruit (serves 8-10)

Cookie Platter \$36/ dz

Assorted gourmet house-made cookies
(2 pcs/ person)

Mason Jar Desserts \$12.99 ea

Layered chocolate mousse/ panna cotta/ fruit
crumble/ lemon lime parfait/ coconut cream pie

