



BLENDERWORKSPACE

Breakfast, Lunch
Snacks, Desserts & Beverage
Catering Menu

Breakfast

AVOCADO TOAST PLATTER

Chili honey, smoked salt on country bread

\$20 per person

CONTINENTAL BREAKFAST

Pastries, butter & jam, fresh fruit

\$15 per person

EGG SCRAMBLES

Served with toast, choice of one:

- *Bacon, cheddar, caramelized onion*
- *Mushroom, feta, spinach*
- *Smoked salmon, goat cheese, fresh dill*

\$22 per person

YOGURT PARFAIT

Greek yogurt served with maple walnut granola and fresh mixed berries.

\$20 per person

FULL BREAKFAST BUFFET

- *Avocado toast platter*
- *Fresh fruit*
- *Egg scramble*
- *Yogurt parfait*

\$50 per person

All pricing for groups of 10 or more, gratuity and catering fee additional.

Lunch

SANDWICH PLATTER

\$22 per person

Select up to four:

- *ROASTED TURKEY: provolone, thyme-roasted apples, arugula, dijonnaise on whole grain ciabatta*
- *BUFFALO CHICKEN SALAD: parmesan, avocado, carrots, cucumber, and kale on a wrap*
- *BLT: bacon, arugula, sliced tomato, avocado, honey, goat cheese on sourdough*
- *CHICKEN BRUSSELS CAESAR: shaved brussels sprouts, kale, parmesan, lime caesar dressing on a wrap*
- *SMOKED SALMON: herbed goat cheese, lemon kale, sliced tomato, cucumber, red onion on ciabatta*
- *AVOCADO CAPRESE (vegetarian): fresh mozzarella, sliced tomato, avocado, greens, balsamic glaze on focaccia*
- *DIJON CHICKPEA SALAD (vegan): butter lettuce, tomato, cucumber on sourdough*

ENTREE SALADS

\$24 per person

- *CHOPPED: Kale, arugula, pecorino, artichoke hearts, spicy peppers, shaved fennel, toasted pine nuts, cider vinaigrette*
- *AVOCADO CAPRESE: Mixed greens, fresh mozzarella, tomatoes, avocado, onions, homemade croutons, fresh basil, balsamic vinaigrette*
- *BRUSSEL SPROUT CAESAR: Shaved brussels sprouts, shredded kale, parmesan, homemade croutons, lime caesar dressing*
- *QUINOA BOWL: Quinoa, avocado, shredded kale, roasted squash, cherry tomatoes, cucumbers, carrots, cilantro pepita dressing*
- *Pesto Chicken Bowl: grilled chicken, farro, parmesan, avocado, roasted cherry tomatoes, arugula, red onion with housemade pesto*
- *Spicy Tuna Bowl (gf): rare tuna, cilantro pepita quinoa, avocado, cucumber, wasabi nori, arugula, radish, tamari ginger vinaigrette, spicy aioli*

All pricing for groups of 10 or more, gratuity and catering fee additional.

Snacks

TRUFFLED POPCORN

Parmesan, fresh parsley

\$12 per person

CRUDITE

Fresh vegetables and dip

\$12 per person

CURED MEAT & CHEESE PLATTER

Selection of Murray's cured meats and artisanal cheeses, nuts, and dried fruits

\$25 per person

SMALL BITES

seasonal selection of crostini

\$8 per person

AFTERNOON SNACK BAR

Kind bars, mixed nuts, popcorn, whole fresh fruit

\$16 per person

All pricing for groups of 10 or more, gratuity and catering fee additional.

Desserts

SWEETS PLATTER

Assorted cookies, brownies

\$10 per person

MINI CUPCAKES

Selection of bite-sized cupcakes

\$10 per person

MINI DOUGHNUTS

Assorted flavors of bite-sized doughnuts

\$10 per person

FRUIT PLATTER

seasonal fruit

\$12 per person

All pricing for groups of 10 or more, gratuity and catering fee additional.

Our Event Team is happy to customize menus to fit our clients' needs.
Please inquire for additional options.

Beverage

NON-ALCOHOLIC

HALF DAY BEVERAGE PACKAGE (4 hrs min)

Drip Coffee, Hot Tea, Hot Chocolate, Sparkling Water, Infused Still Water

\$20 per person

FULL DAY BEVERAGE PACKAGE

Drip Coffee, Hot Tea, Hot Chocolate, Sparkling Water, Infused Still Water

\$35 per person

FRESH PRESSED JUICES

GREEN *kale, spinach, apple, cucumber, celery, parsley, lemon*

SWEET CITRUS *pineapple, apple, lemon, mint*

OJ *orange, apple, aloe vera, turmeric, lemon, black pepper*

\$12 per person

All pricing for groups of 10 or more, gratuity and catering fee additional.

ALCOHOL

BEER & WINE

Selection of, 1 White, 1 Red, 2 Specialty Cocktails, Beer

Starting at \$45 per person

Selection of, 2 White, 2 Red

Starting at \$65 per person

FULL BAR

Selection of, 1 White, 1 Red, 1 Import, 1 Domestic, Vodka, Gin, Whiskey, Tequila, and mixers

Starting at \$88 per person

50-person, 2-hour minimum, bartender included.

