



BREAKFAST PLATTERS

Small (4-6) | Medium (8-10) | Large (14-18)

LOCAL BAGELS

an assortment of locally - made bagels & cream cheese

BREAKFAST PASTRIES

an assortment of fresh house-baked pastries

ASSORTED MUFFINS

FRESH BERRIES & GRANOLA

house made granola served with seasonal berries & yogurt

SMOKED SALMON DISPLAY

smoked salmon with shaved red onions & capers

PLATTERS

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CHEESE PLATTER

an assortment of sharp cheddar, brie, smoked gouda, blue and goat cheeses with sliced baguettes and an assortment of chutneys

SPECIALTY CHEESE PLATTER

hand-picked local cheese, french cheeses with sliced baguettes and an assortment of chutneys

ANTIPASTO

salami, baby provolone, prosciutto, roasted artichokes and roasted red peppers, grilled onions and shaved parmesan served with fresh sliced baguettes

FRESH VEGGIE TRAY

organic spring mix greens, assortment of vegetables with your choice of dressing

FRESH FRUIT TRAY

carefully selected ripe, seasonal fruit and berries

GARDEN VEGGIE CRUDITE

house-made hummus, spinach-artichoke dip with raw veggies, pita & grilled baguettes

HORS D'OEUVRES

AVOCADO SUMMER ROLLS

fresh avocado, roasted tomatoes, onions and cilantro

MOZZARELLA & PESTO SKEWERS

GRILLED VEGETABLES

grilled lemon and thyme wild mushrooms with seasonal vegetables, asparagus & roasted red peppers

MEDITERRANEAN SPREADS

assortment of hummus, spinach artichoke, & sundried-tomato dip with grilled pita

SPICY HARISSA SHRIMP

spicy grilled or steamed shrimp

CHIPS WITH SALSA & GUACAMOLE

ROAST BEEF TENDERLOIN

tender roast beef served rare with horseradish cream

POACHED SALMON

whole side of delicately poached salmon with dill, cucumber and lemons

SUSHI

Medium (8-10) | Large (16-18)

Vegetable Special

cucumber, carrot, avocado, sweet potato, inari, quinoa

Mixed Special

veggie, shrimp, salmon, tuna, eel, tempura, yellowtail, mackerel, saba

Seafood Special

nigiri, shrimp, tuna, salmon, eel, tempura, yellowtail, mackerel, saba



BOXED LUNCHES

Choice of sandwich or wrap plus a healthy side, drink & cookie

HEALTHY SIDES

Cole slaw, mom's potato salad, zesty cucumber salad, curried couscous, curried cauliflower, mozzarella & basil salad, roast beet & quinoa, asian pear & jicama, smoked bacon corn salad, quinoa feta salad, kale salad, dawson's macaroni salad

WRAPS & SANDWICHES

Wraps: whole wheat, spinach or chili wrap

Locally Made Breads: rustic sourdough, rye, classic sub roll, whole wheat bread, ciabatta

Gluten-free bread available upon request

EGGLESS EGG SALAD

our famous vegan "eggless" egg salad (organic tofu and herbs) with organic spinach

CLASSIC CLUB

all-natural hormone & antibiotic free turkey, ham, and bacon, cheddar cheese, local lettuce, tomato & mayonnaise

GRILLED VEGGIE HUMMUS

our own house made hummus and organic vegetables with organic mixed greens

CHICKEN SALAD WRAP

Dawson's tarragon chicken salad with pecans, apples, romaine lettuce & tomato

PESTO TOFU

pesto marinated tofu grilled and served with marinated tomatoes, organic spinach, grilled red onion & pesto veganaise

THE ITALIAN

classic cold cut with all-natural sopressata, salami and ham, finished with house made italian vinaigrette, lettuce & tomato

VEGAN B.L.T:

peppered Fakin' Bacon, organic spinach, tomato & jalapeno remoulade

CHICKEN CAESAR WRAP

grilled all-natural hormone & antibiotic free chicken breast with crisp romaine lettuce, roasted garlic dressing & shaved parmesan cheese in a spinach wrap

ROAST BEEF & CHEDDAR

house-made organic roast beef, white cheddar, local lettuce, tomato & house-made horseradish aioli

TUNA SALAD

all-natural albacore tuna salad with romaine lettuce and tomato

DESSERT PLATTERS

Medium (8-10) | Large (14-18)

Call for vegan & gluten-free options

BROWNIES, BLONDIES & BARS

COOKIE PLATTER

SPECIALTY CAKES