



GRANITE LINKS
Curbside Catering

MENU

BRUNCH

\$13 PER PERSON

INCLUDES:

Assorted Mini Breakfast Pastries scones, muffins, bagels, cinnamon butter, whipped veggie cream cheese

Individual Fruit Cups seasonal selection

Iced Coffee sweetener, cream, almond milk, ice

Hot coffee available upon request

À LA CARTE ADDITIONS:

Individual Yogurt Parfaits vanilla yogurt, fruit preserves, granola
individually priced | \$3.75 each

Frittata broccoli, roasted red pepper, choice of cheddar or feta
serves 10-12 people | \$25

Applewood Smoked Bacon

serves 10-12 | \$27

Maple Sausage

serves 10-12 | \$33

Smoked Salmon Display chopped egg, caper, onion, dill, lemon, whipped cream cheese, mini bagels
serves 10-12 | \$130

COLD LUNCH

\$20 PER PERSON

INCLUDES:

Mini Sandwich Platter

(choose four):

The Cali roast turkey, avocado, chipotle-lime aioli, multi-grain

Roasted Sirloin crisp shallot, boursin, smoked tomato jam, pretzel roll

Salmon red onion, caper aioli, bagel

Tomato Mozzarella vine-ripened tomato, mozzarella, arugula, pesto, extra virgin olive oil, balsamic, ficelle

Grilled & Chilled Chicken brie, granny smith apple, bibb lettuce, honey mustard, ciabatta

Smoked Chicken apple-bacon jam, cheddar biscuit

Tarragon Chicken Salad grapes, cucumber, croissant

Individually Portioned Accompaniments

(choose two)

Tossed Salad romaine lettuce, tomato, cucumber, carrot ribbon, red onion, chianti vinaigrette

Potato Salad red bliss potato, red onion, marinated green bean, dijon vinaigrette

Pasta Salad penne, roasted grape tomato, asparagus, basil pesto, parmesan

Kale Slaw

Kettle-Cooked Potato Chips

Pickles

HOT LUNCH OR DINNER

BBQ

\$25 PER PERSON

INCLUDES:

BBQ Pulled Pork mini hawaiian rolls

Marinated Chicken Skewers rainbow bell pepper, vidalia onion

Orzo Salad fresh cucumber, tomato, crumbled feta

Kettle-Cooked Potato Chips

Jalapeño-Cheddar Cornbread Bites

HOT LUNCH OR DINNER

Traditional

\$28 PER PERSON

INCLUDES:

Baby Arugula Salad shaved parmesan, lemon vinaigrette

Chicken Francaise lemon-prosecco sauce, shaved parmesan, capers

House-Made Meatballs san marzano tomato sauce, shaved parmesan

Cheese Tortellini Salad charred tomato, asparagus, fresh basil, white balsamic

Grilled Focaccia

HOT LUNCH OR DINNER

South of the Border

\$28 PER PERSON

INCLUDES:

Chips & Salsa tortilla chips, house-made black bean salsa

Tacos carne asada, pulled chicken

Flour Tortillas three (3) per person

Toppings lettuce, shredded cheese, radish, tomato, pico de gallo, sour cream, guacamole

Mexican Street Corn Salad

HOT LUNCH OR DINNER ADDITIONS:

Chopped Caprese Salad

serves 10-12 | \$20

Baked Haddock ritz crumbs, charred tomato, basil, preserved lemon

serves 10-12 | \$95

Shrimp Scampi linguine, garlic butter, toasted breadcrumbs

serves 10-12 | \$85

Mac & Cheese four cheese blend, herbs, breadcrumbs

serves 10-12 | \$55

Add Ons:

Short Rib \$70

Buffalo Chicken \$65

Truffles \$60

Chef's Short Ribs port wine reduction

serves 10-12 | \$130

Twice Baked Potatoes three cheese blend, fresh chives

serves 10-12 | \$36

Summer Italian Vegetable Skewers

serves 10-12 | \$30

Shaved Brussels Sprouts Salad parmesan, pistachios

serves 10-12 | \$30

Assorted Cookies & Brownies

serves 10-12 | \$30

HOT HORS D'OEUVRES

PRICED PER 12 PIECES

OPTIONS:

- Pear & Bleu Cheese Phyllo Star** port reduction | \$22
- Phyllo-Wrapped Asparagus** smoked tomato, parmesan | \$22
- Risotto Fritter** san marzano tomato sauce | \$21
- Spinach & Feta-Stuffed Mushroom** balsamic glaze | \$30
- Truffle Mac & Cheese Fritter** | \$24
- Parmesan & Herb-Crusted Chicken** meyer lemon aioli | \$33
- Miniature Chicken Wellington** cranberry jam | \$33
- Smoked Chicken & Corn Quesadilla** jalapeño, fontina, salsa verde | \$33
- Chinese Chicken Meatball** toasted cashew, hoisin-lime sauce | \$30
- Miniature Beef Bourguignon** garlic sour cream | \$33
- Short Rib Quesadilla** cilantro-lime slaw | \$33
- Lamb Meatball** pomegranate glaze, feta crema | \$33
- Vegetable Spring Roll** sweet chili sauce | \$30
- Coconut Shrimp** orange-ginger marmalade | \$30
- Jonah Crab Cake** citrus remoulade | \$33
- Scallop Wrapped in Applewood-Smoked Bacon** maple drizzle | \$33
- Cubano** kurobuta ham, roasted pulled pork, swiss, dill pickle, dijon mustard | \$30
- Mini Loaded Potato Bite** jalapeño, cheddar, bacon, sour cream, scallion | \$24

COLD HORS D' OEUVRES

OPTIONS:

Watermelon, Mint & Feta Skewer

priced per 12 pieces | \$22

Shrimp Cocktail grapefruit-infused cocktail sauce

priced per 12 pieces | \$33

Vegetable Fresh Roll thai peanut sauce

priced per 12 pieces | \$30

Mini BLT Bite cherry tomato, applewood-smoked bacon, green leaf lettuce, toasted brioche crumb, lemon aioli

priced per 12 pieces | \$22

Fresh Fruit Cup seasonal selection

individually priced | \$3 each

Crudité Cups carrot, celery, english cucumber, rainbow bell pepper, green goddess dip

individually priced | \$3 each

HOT & COLD DIP TRAYS

SERVES 10-12 | \$50 EACH

OPTIONS:

Buffalo Chicken tricolor tortilla chips

Chilled Spinach & Artichoke pita chips

Crab Rangoon wonton crisps

Creamy Corn & Jalapeño spiced flatbread

Baked Feta with Romesco & Olive Tapenade crisp lavash bread

Warm Caramelized Onion house-fried potato chips

Chilled Cucumber-Dill Tzatziki pita chips