



OFFSITE CATERING OPTIONS

Hot Options

Lazy Lasagna (Bolognese sauce tossed and spinach tossed with penne noodles and topped with mozzarella, ricotta and parmesan)

Half pan up to 8-10ppl \$100

Full pan up to 16-20ppl \$200

Pulled Pork Tacos (BBQ Pulled Pork, guac, lime sour cream, shredded slaw, taco wraps)

Half Pan up to 15ppl \$150

Full Pan up to 30ppl \$300

Grilled Chicken with Creamy sundried tomato sauce (6oz chicken breast)

or

Grilled Chicken with Pesto tomato sauce (6oz chicken breast)

Half Pan 12 portions \$140

Full Pan 24 portions \$275

Roasted Carrots and Potatoes

Half Pan of each \$50 (up to 10ppl)

Full pan of each \$100 (up to 20ppl)

Cold Sides

Tossed Caesar Salad \$30 (serves 10)

Chopped Romaine tossed with house made Caesar dressing with Roasted garlic Croutons, Bacon Bits and Parmesan on the side

Holiday Spinach Salad \$30 (serves 10)

Baby Spinach Topped with Red Onion, Dried Cranberries, Pickled Golden Beets and Goat Cheese. Maple Balsamic Vinaigrette on the side.

Trays

ITEM	SMALL	LARGE
CHEESE AND CHARCUTERIE	\$150 (up to 10ppl)	\$280 (up to 20ppl)
FINGER SANDWICHES	\$60 (24pc)	\$100 (48pc)
HOLIDAY TREATS	\$80 (24pc)	\$150 (48pc)
VEG TRAY	\$40	\$75
FRUIT TRAY	\$60	\$100

C&C – charcuterie and artisanal cheese tray with crackers, house made pickles and spreads (mustard pickles, golden beets, tomato chutney, Pesto Cream cheese, RRP cream cheese) (contains GLUTEN and DAIRY)

Finger sandwich tray – Cream cheese & cherry, cuke and dill, smoked salmon, pesto chicken (all contain GLUTEN and DAIRY)

Holiday treats – Seasonal Cheesecake Shots (gf), Key Lime Tartes. (Can be made GF by substituting the key lime tarts with chocolate torte or vegan bites)

Veg Tray – Carrots, celery, peppers and season vegetable and garnishes. Served with Ranch for dipping.

Fruit Tray – Sliced melon, berries, and seasonal fruit and garnishes. Served with whipped cream for dipping.

**WE OFFER LOTS OF OTHER OPTIONS AVAILABLE IN HOUSE AT RESTO
INCLUDING HORS D'OEUVRES AND GROUP MENUS**