

# SPRING MENU

Seasonal Catering Selections

## BREAKFAST

**Banana Foster Breakfast Casserole**, fresh bananas, eggs, brown sugar & cinnamon \$55 | Serves 9-12

**Breakfast Taco Bar**, scrambled eggs, crumbled chorizo, cotija cheese, pico de gallo, sour cream, seasoned breakfast potatoes & flour tortillas  
*Minimum 6 | \$11.95 per person*

## APPETIZERS

*2 dozen minimum*

**Strawberry Goat Cheese Crostini (V)**, lemon whipped goat cheese, sliced strawberries, fresh basil & balsamic glaze  
*\$30.00 per dozen*

**Fried Green Tomato Sliders (V)**, mini versions of the Southern classic with spicy pimento cheese spread  
*\$42.00 per dozen*

**Bacon Wrapped Medjool Dates**, stuffed with blue cheese & almonds, wrapped in crispy bacon  
*\$24.00 per dozen*

## SOUPS

*\$64.95 per gallon | 8 bowls or 16 cups*

**Carrot & Ginger Soup (VG)**  
**Quinoa, Vegetable & Kale Soup (VG)**  
**Lemon Chicken with Orzo**

## SALADS

*Small \$39.00 | Medium \$75.00 | Large \$125.00*

**Spring Pea & Radish Salad (V)**, snap peas, garden peas, red radish & watermelon radish over field greens with a light chardonnay vinaigrette

**Italian Chopped Salad**, romaine, pepperoncini, salami, tomato, garbanzo beans, provolone & artichoke with red wine vinaigrette

## SANDWICHES

**Cape Light Turkey**, roast turkey, lemon whipped ricotta & mixed greens on a ciabatta roll \$14.95

**Spring Market**, strawberry chicken salad, candied pecans, honey mustard & field greens \$14.95

**Honey Ham Croissant**, honey glazed ham, cucumber, greens, cheddar cheese & mustard spread on a fresh baked croissant \$14.95

## SPRING BOWL

**Spring Grain Bowl (V)**, roasted vegetables, grain mix, greens & lemon vinaigrette  
*Add chicken or salmon | \$15.95 / \$16.95*

## ENTRÉES

**Grilled Sirloin**, grilled scallions & chimichurri sauce, with choice of two sides  
*Minimum 6*  
*\$15.95 per person a la carte | \$22.95 with two sides*

**Atlantic Salmon**, with asparagus, sweet corn succotash & lemon beurre blanc, choice of two sides  
*\$23.95 per person*

**Chicken Madeira**, chicken breast, mushrooms, asparagus, mozzarella cheese, creamy Madeira wine sauce & penne pasta  
*Pan \$120.00 | Serves 8-10*

**Stuffed Gnocchi (V)**, pillowy dumplings with fresh peas, asparagus, mint, pecorino cheese & a light butter sauce  
*Pan \$95.00 | Serves 8-10 | Add chicken \$120.00*

## DESSERTS

**Lemon Bars** \$3.50 per person  
**Raspberry Bars** \$3.50 per person  
**Chocolate Chunk Cookie** \$2.50 each

V = Vegetarian VG = Vegan

NEILLIO'S