

LUNCHEON

Mini Bagels | lox whip, plain cream cheese

Bubbie's Tuna Salad | traditional sandwich recipe | gf

Barry's Egg Salad | classic preparation | v, gf

Assorted Sliced Bread | v

Vegetable Crudités Display | signature hummus dip | vg, gf

Seasonal Fruit Display | vg, gf

SALADS | please select two

Occasions Garden Salad | buttermilk ranch dressing | v, gf

Greek Salad | lemon oregano dressing | v, gf

Farfalle Fresco | vegetable bow tie pasta salad | v

Asian Noodle Salad | long noodles, vegetables, soy ginger dressing | vg

Classic Caesar Salad | house croutons, caesar dressing | v

Israeli Couscous Salad | lemon oregano vinaigrette, parsley | vg

DESSERT DISPLAY

Petite Cookie Assortment | v, nuts

BEVERAGE SERVICE

Iced Tea, Lemonade, Water, Coffee Station

\$ 16.75

PER GUEST

Includes service staff, compostable serveware, 90 minute luncheon, 3 hour set-up/break-down

Minimum 100 guests, at a Denver location

All prices are exclusive of sales tax and 20% administrative fee

ADDITIONAL SELECTIONS

Lox presentation | 3.00

Blintz soufflé | 2.25

Quiches and tarts | 1.95

French toast strata | 1.95

Noodle kugel | 1.95

Coke, Diet Coke, Sprite | 1.50

*with beverage attendant, additional 50 ¢

Assorted pastries and lollipops | 1.95

Ice cream sundae bar | 3.50

*includes attendant

Designer square palm plates | 2.00

Challah for blessing | 10.00 each

v | vegetarian

vg | vegan

gf | gluten free

nuts | contains nuts