Sarah Jane's KITCHEN

Cheese & Charcuterie Board

Assortment of Soft and Hard Cheese with Smoked Meats,
Nuts, Marmalades and an assortment of Crackers
Small $120   Medium $240   Large $320

Antipasto Platter

Breads with Chutney, Grilled Vegetables,
Cheeses, Cured Meats and Seasonal Dips
Small $150   Medium $250   Large $340

Assorted Wraps

Tailored to your specific event
Small $140   Medium $280

Crudite

A variety of Seasonal Vegetables served with Hummus or Green Goddess Dressing
Small $60   Medium $110

Party sizes: SMALL 6-10 - MEDIUM 15-20 - LARGE 20-30

Items above require a delivery fee of $50 - Platter rental $25 - Sustainable and biodigeratable plates/utensils $4/person

Items below require a Chef on board to prepare and serve food to guests at a rate of $125/hr

Passed Hors D'oeuvres

VEGETABLES - 5$ per person

Endive Boats with Boursin with Candied Pecan

Watermelon Gazpacho Shot with Avocado

Caramelized Onion and Seasonal Herb Flatbread

Roast Sweet Potato with Black Bean Puree,
fresh Cheese and Tomatillo Salsa

LAND/SEA - 6$ per person

Pancetta Wrapped Stone Fruit with fresh Basil

Barbecue Pork Tenderloin with Slaw on a Hawaiian roll

Bison Meatballs with Ginger Soy glaze

Rosemary Beef Skewer with Chimmichurri sauce

Grilled Shrimp with Tahini Tamarind sauce

Crab Cake with Remoulade sauce

Sesame Tuna served on Cucumber with Avocado

Raw Bar

Raw Oysters on half shell, Shrimp Cocktail, Smoked Salmon and Seasonal Options $25/person

Menu can be customized to your specific event and dietary needs
Dessert options available upon request - Ask about our flower and decor services

Sarah Jane's KITCHEN

Chef Sarah Jane has been in the food industry for over 15 years and graduated from The French Pastry School. Her most recent styles of cooking are Vegan, Raw, and Paleo cuisine. She is passionate about health, sustainability and delicious food. Her dedication can be tasted in her locally sourced and mindful prepared food. Whether it be meals prepared weekly or for your next special event, menus will be seasonally tailored to your dietary preferences and restrictions.