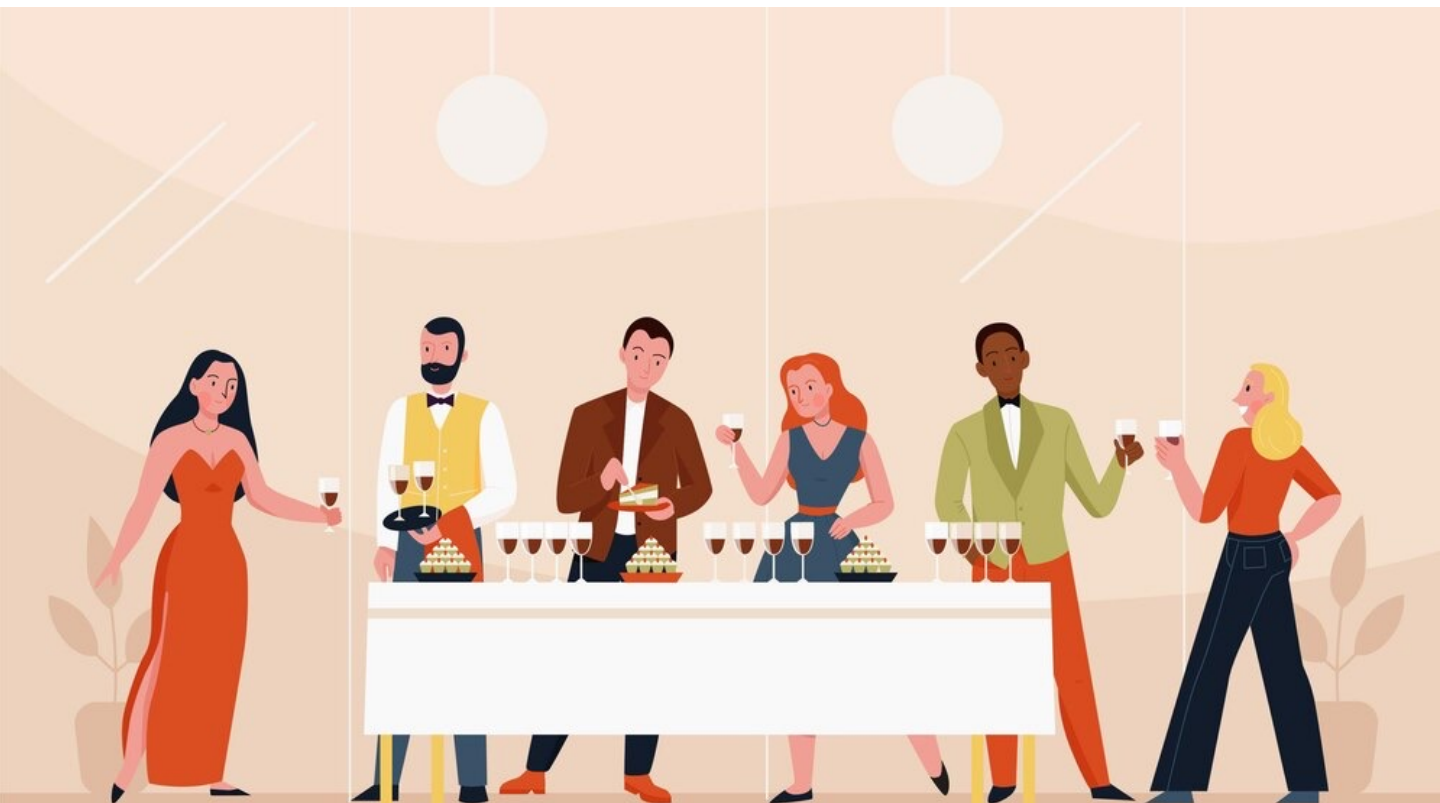
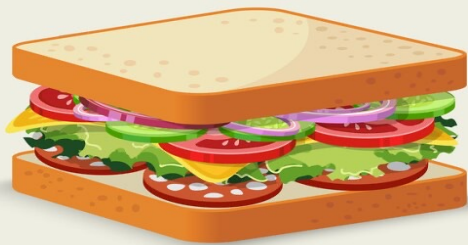




Spring - Summer Catering



Sandwiches, Wraps & Rolls



et al's Sandwich Box

small feeds 8-10 40pc. \$135 / medium feeds 12-15 60pc \$155 / large feeds 16-20 80pc \$195
on fresh artisan breads & all boxes come with et al chips in eco-wood platter
choose 3

Grilled Chicken Club Cucumber, Goat Cheese & Olive Ham and Brie
Fresh Mozzarella & Sun-dried Tomato Waldorf Chicken Wrap
House-roasted Rare Roast Beef House Roasted Turkey Grilled Vegetables Wrap

Individual Boxed Lunch -available upon request

Wrap & Roll Box

small feeds 8-10 40pc. \$120 / medium feeds 12-15 60pc \$144 / large feeds 16-20 80pc \$190
Served on et al's signature eco-wood trays & boxes

Rice Paper Wraps-choose - 3

Thai Spiced Beef w/ sweet chili sauce, Julienne Vegetable, Basil & Mint w/ sweet chili sauce
Grilled Salmon w/ Wasabi Sauce | Coconut Curry Chicken w/ peanut sauce
all served with julienne vegetables, avocado & mango



Individual Lobster Roll Box- \$32

et al's lobster salad tossed in a light citrus dressing, toasted Brioche Bun, et al chips & Lemonade

et al Picnic Sides

small feeds 8-10 \$30 / medium feeds 12-15 \$45 / large feeds 16-20 \$60
Red Potato Salad Macaroni Salad Classic Cole Slaw

Assorted Large Cookie & Bar Platter

small feeds 8-10 \$45 / medium feeds 12-15 \$60 / large feeds 16-20 \$75



et al Lemonade Bar

8-12 \$30 / 15-20 \$60
choose 2

Classic Fresh Squeezed Lemonade
Blueberry Thyme Lemonade
Summer Cherry Lemonade
Matcha Green Iced Tea
Unsweetened Iced Tea
Arnold Palmer
Ginger Turmeric Lemonade
Strawberry Lemonade

Fresh Spring Salads & Bowls



sm. feeds 8-12 / Lg feeds 15-20

All salads come deconstructed in disposables
add on a signature et al eco-wood Tray for a ready to serve option \$10

Clean Green Salad \$90 / \$170

baby spinach & kale, romaine, cucumbers, cherry tomatoes, avocado, almonds, pumpkin seeds & turmeric ginger vinaigrette

Bistro Salad \$110 / \$190

Grilled Flank Steak, baby kale, baby field greens, fresh apples, dried cranberries, toasted walnuts, & Roquefort cheese w/ apple cider vinaigrette

et al Cobb Salad \$110 / \$190

Romaine, grilled chicken, bacon, egg, feta, avocado, Tomato, pumpkin seeds & blue cheese vinaigrette

Mexican Chopped Salad \$110 / \$190

romaine lettuce, tomatoes, avocado, black beans, fresh corn salsa & avocado lime dressing

et al Crunch \$90 / \$170

romaine lettuce, kale, red cabbage, napa cabbage, avocado, broccoli
Shredded carrot, shredded beets w/ agave, citrus & turmeric dressing

Mediterranean Salad \$90 / \$170

romaine lettuce, cucumber, feta, chickpeas, pickled red onion, cous-cous, parsley,
Kalamata olives & fresh oregano mint dressing

Nicoise Salad \$110 / \$190

baby field greens seared tuna, asparagus, baby potatoes, capers, olives & balsamic vinaigrette

Summer Salad \$90 / \$170

baby field greens with strawberries, goat cheese, almonds & citrus vinaigrette

Caribbean Chopped Salad \$110 / \$100

kale, romaine. jerked chicken thighs, mango, grilled pineapple, cherry tomatoes
& avocado chili lime vinaigrette

Grilled Chicken Caesar \$90 / \$170

Baby kale, romaine & baby spinach, grilled chicken, focaccia croutons, shaved parmesan & house-made Caesar dressing

Sides, Grains & Veggies

sm. feeds 8-12/ Lg. feeds 15-20

All sides come deconstructed in disposables
add on a signature et al eco-wood Tray for a ready-to-serve option \$10

Mediterranean Couscous \$40/ \$80

red peppers, chickpeas, feta, parsley & olives

Summer Quinoa Salad \$40 / \$80

spinach, strawberries, walnuts, parmesan & raspberry vinaigrette

Grilled Asparagus w/ pecorino & truffle oil \$70 / \$120

Lobster Mac & Cheese \$95 / \$170

Shaved Fennel, Parmesan, Fava & Orange Salad \$70 / \$120

Grilled Vegetables w/ Balsamic Glaze. \$70 / \$120

Orzo Salad w/ lemon, chives & pistachios \$40 / \$80

Cucumber Salad \$50 / \$100

w/ feta, kalamata olives & parsley

Corn off the Cob Salad \$60 / \$120

w/ heirloom cherry tomatoes & fava beans

Roasted Beets w/ pistachio, lemon & goat cheese. \$40 / \$80

Watermelon, Feta & Basil w/ basil & balsamic reduction \$60 / \$120

Roasted Fingerling Potatoes w/ thyme & sea salt \$60 / \$120

Caprese Salad \$60 / \$120

fresh mozzarella, heirloom tomatoes, basil w/ evoo, cracked black pepper, sea salt & balsamic glaze

5 Cheese and Macaroni \$70 / \$140

Grilled Peaches w/ burrata, crisp prosciutto & basil \$70 / \$120

Dinner is Done

sm. feeds 8-12 / Lg. feeds 15-20

All mains come deconstructed in disposables add on a signature et al eco-wood Tray for a ready-to-serve option \$8



BBQ Pulled Chicken w/ brioche buns \$ 85 / 170
Grilled Chicken Breast w/mango salsa \$ 95 / \$160
Bourbon BBQ Chicken \$75 / 150
et al Fried Chicken \$100 / \$165



Cedar Planked Salmon w/ Tuscan salsa verde
Whole Side (feeds 10-12) \$185.00

Seared Sushi Grade Tuna w/ sesame, soy & wasabi cream
Whole Loin (feeds 10-12) \$275.00

Grilled Shrimp Kebabs w/ Rosemary & Lemon (4pc per Skewer)
12 skewer minimum. \$180.00



BBQ Pulled Pork w/ brioche buns \$75 / 160
Wood Grilled Beef Tenderloin 1 whole \$375 (8-10)
Cooked to rare-medium rare w/ Horseradish sauce & red onion Jam
Porcini Flank Steak. \$125 / \$240

Summer Sweets

Summer Fruit Crisps

Half pan serves 8-10 \$65

Mixed Berry-Blueberry- Strawberry Peach- Blueberry Peach
Depending on what's best & in season



Build your own

Brownie Bar

Make-your-own with caramel sauce, chocolate
sauce, fresh strawberries & whipped cream

6 for \$75

Strawberry Shortcakes

delicate biscuits, macerated strawberries
and fresh whipped cream

6 for \$65

Sliced Fruit Platter

sm \$65 lg \$95

Bars & Cookies

A selection of et al's yummy treats decadent truffle brownies, blondies & cookies.....

sm 8-10 \$75 lg 16-20 \$125



An et al Original "The Party Box"

Delicious, Room Temperature & Ready To Eat et al's Hors d'Oeuvre Boxes
Simply unwrap & you have a Party!!!
Sm 8-12 guests Lg 15-20 guests

Deviled Egg Bar 1 dz eggs (24pcs) w/ toppings \$70

Traditional deviled eggs served w/scallions, bacon, snipped fines herbs, capers & smoked salmon on the side



The Snack Box sm \$65 lg \$115

et al's handmade snack collection

Aged Cheddar Cheese Straws, Rosemary Spiced Nuts, Cumin Dusted Plantain Chips, Green Tea Wonton Chips, Gaufrette Potato Chips, Parmesan Truffle Popcorn, Caramelized Onion Dip



The Bistro Box sm \$120 lg \$195

Grilled Steak Skewers w/ Aioli Gaufrette Potato Crisps Mini Ham & Cheese Croissants Olives
Asparagus Crudit  Flatbread

South of the Border Basket sm \$85 lg \$150

Black Bean & Goat Cheese Tortilla Roll Ups & Chipotle Chicken & White Bean Roll Ups
House Made Tortilla Strips Creamy Guacamole, Roasted Tomato Salsa & Tomatillo Salsa



Dim Sum And Then Sum Basket Sm \$150 lg \$240

Coconut Curry Chicken Skewers Lemongrass Shrimp Skewers Asian Snack Mix
Crispy Wontons with Wasabi Sea Salt. Vegetable Rice Paper Wraps w/ Red Ginger Dipping Sauce



Fiesta Box Sm \$60 Lg \$95

House-made Tortilla Strips Guacamole, Roasted Tomato Salsa & Tomatillo Salsa

Farmer's Market Vegetable Crudit  sm \$75 lg \$150

w/ green goddess dip

Mediterranean Platter sm \$95 lg \$170

Stuffed Grapes Leaves, olives, hummus, babaganoush toasted pita & Lavash

Artisan Cheese Board sm \$105 lg \$185

a selection of cow, goat & sheep's milk cheeses w/ house-made flatbreads, fig cake & quince
paste garnished w/ fresh fruit



Charcuterie sm \$125 lg \$195

Sliced Serrano ham, prosciutto, chef's selection of pate & artisan dried sausages with mustards,
cornichon, and olives, served with et al's flatbreads

Cheese & Charcuterie sm. \$135 / lg \$205

Et al's Seafood Platter sm \$ 175 lg \$350

Poached Shrimp with cocktail & Dijon dill sauces, Seared Tuna w/ wasabi cream
Chunks of Colalasal Crabmeat Crab & Lobster meat

