

Corporate Packages

(left it up to you to mix & match)

salads

- **Grapefruit & Fennel:** grapefruit segments, julienned fennel, yellow pepper, avocado, chili citrus vinaigrette
- **Grilled Apricot:** Grand Marnier marinated apricots, red onion slivers, mixed baby greens, feta, chive vinaigrette
- **Bulgar Wheat:** bulgar, grape tomato, fresh parsley, shallots, fresh basil, feta, red wine & olive oil dressing
- **Marinated Kale:** kale, mango, rainbow peppers, cucumber, citrus & spice vinaigrette
- **Root Veg:** seasonal beets, carrots, radishes, fennel, celery, radicchio, Tabasco citrus vinaigrette
- **Deconstructed Guacamole:** avocado hunks, grape tomato, green onion, cilantro, jalapeno, creamy lime dressing (corn tortilla topping)



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sandwiches

- **BBQ Chicken & Granny Smith:** pulled tangy bbq chicken, granny smith apple, smoked gouda, arugula, golden brioche
- **Down South Turkey:** smoked turkey, sweet potato puree, mustard greens, florida orange aioli, fresh baked baguette
- **Chipotle Braised Beef:** 6 hr braised beef, chipotle pepper, tomatillo, cilantro, creamy garlic aioli, golden brioche
- **California Turkey Wrap:** seasoned lean turkey breast, cucumber, avocado, red pepper hummus, spinach tortilla
- **Curried Quinoa Wrap:** quinoa, shredded carrot, dried cranberries, fresh basil, watercress, flour tortilla
- **Grilled Veg Focaccia:** eggplant, zucchini, bell peppers, caramelized onions, alfalfa, blue cheese aioli

hot items

- **Braised Brisket & Parmesan Polenta:** succulent slow braised sirloin, house demi, tomato, onion, fresh herbs and spices, corn meal, house stock, butter, parmesigiano reggiano, herbs
- **Butter Chicken & Basmati:** chicken thigh, Chef's Secret Indian spice mix, cream, butter, tomato, basmati, cinnamon, star anise, cardamom
- **Lobster Mac n Cheese:** elbow noodle, aged cheddar, shallots, atlantic lobster, bread crumbs, dried herbs
- **Hanger Steak & Potatoes:** marinated and grilled hanger steak, 3 peppercorn demi, roasted baby reds, garlic, rosemary
- **Stuffed Peppers:** bell pepper, red onion, zucchini, eggplant, tofu, rice, tomato, chili seasoning
- **Edamame Quinoa:** tri color quinoa, carrots, red and yellow peppers, chicken OR veg stock, edamame, herbs
- **Brussel Sprouts making out with bacon OR without:** halved brussel sprouts, shallots, garlic, butter, double smoked Berkshire bacon



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desserts

- Madagascar vanilla cheesecake fudge brownie
- Sea salt chocolate chunk cookie
- Carrot cake w/ Grand Marnier cream cheese icing
- Chocolate caramel cupcake w/ mocha icing

platters

- **Charcuterie:** fine cheeses, smoked and cured meats, garnished with cornichons and house mustard
- **Crudite:** the usual suspects along with Chef's dip of the day
- **Exotic Fruit Platter:** berries, pineapple, mango, citrus, dragonfruit and local seasonal delights