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NURSE'S WEEK

2025 | EDITION

SCRUB-IN SUNRISE BAR

MIN 12 | \$32.95 PER PERSON

BREAKFAST ALL DAY

Breakfast Bacon Biscuit

hard fried eggs topped with applewood smoked bacon, tomato, green onion mayonnaise on a buttery house made biscuit | nf

Frittata Bites

- roasted seasonal vegetables with Swiss cheese | gf | v | nf
- black forest ham, applewood smoked bacon & gruyere | gf | nf
- sauteed apple with sharp cheddar & thyme | v | nf

Greek Yogurt Parfait

seasonal berries, drizzle of local honey topped with homemade granola | nf | v

Bagels & Things

cold smoked salmon, tomatoes, capers, arugula, cucumbers, radish, red onion, cream cheeses, butter, seasonal fruit preserves, assorted savory & sweet bagels | nf

Specialty Decorated

Vanilla Cupcakes

yellow genoise cupcakes are topped with a vanilla buttercream frosting & additionally themed garnish | nf | v

HEALING HANDS HARVEST TABLE

MIN 12 | \$35.95 PER PERSON

CODE : LUNCH

Grilled Zucchini & Quinoa

flavorful herb grilled zucchini coins tossed with quinoa, chickpeas, baby arugula, grapefruit filets, fresh mint & citrus vinaigrette | nf | df | v | gf

BLT Pasta Salad

fusilli pasta tossed with crispy applewood bacon, heirloom cherry tomatoes, baby spinach & creamy chive dressing | df | nf

Strawberry Spinach Salad

crisp baby spinach served with crumbled feta cheese, shaved red onions, sliced strawberries, dried cranberries, candied pecans, honey citrus vinaigrette | v | gf

Vegan Crab Cakes

griddled vegan artichoke & celery cake served with charred corn & vegan green onion remoulade | 2 per person | vg | df | nf

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"BREAK ROOM" BITES STATION

MIN 12 | \$39.95

DINNER ON THE GO!

Vegan "Tuna"

flaked marinated hearts of palm, pickle, vegan dill mayonnaise with crispy leaf lettuce & tomatoes on a sourdough bread | nf | df | vg

Turkey & Rosemary Focaccia

roasted turkey breast, baby spinach, smoked gouda cheese & sundried tomato mayonnaise | nf

Mt. Pleasant

Peruvian spiced chicken sandwich with bibb lettuce, tomatoes, white onion & aji amarillo pepper sauce on a ciabatta roll | nf | df

Local Heirloom Salad

fresh arcadian harvest greens served with cucumbers, carrots, cherry tomatoes, red onion, breakfast radishes & citrus vinaigrette | vg | df | nf | gf

Grilled Moroccan Chicken

gf | df | nf

- harissa honey glazed carrots | v | gf | df | nf
- basmati rice pilaf mint, dried cranberries, pine nuts & lemon zest olive oil v | gf | df | nf
- herb topped rolls | v | df | nf

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Vanilla Cupcakes

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vg | vegan v | vegetarian df | dairy free nf | nut free gf | gluten free


ONE LESS THING ON YOUR PLATE.

Working lunches. Client meetings. Office celebrations. Everyone's happier when they're well fed. We'll take care of it. Full-service and drop-off corporate catering for event days and every day.

- **Chef-Curated Menus:** Handcrafted by our culinary team to balance flavors and dietary needs.
- **Seasonal Ingredients:** Fresh, high-quality produce and locally sourced ingredients whenever possible.
- **Elegant Presentation:** Delivered with style, so every dish looks as good as it tastes.
- **Eco-Friendly Packaging:** Sustainably packaged to minimize our environmental impact.
- **Reliable Delivery:** Timely service ensuring your food arrives fresh and beautifully arranged.
- **Perfect for Any Occasion:** From corporate meetings and celebrations to intimate gatherings and large events.
- **Experienced Team:** A team that takes pride in making every meal memorable.
- **Add-On Rentals:** Need serving utensils or table setup? We've got you covered.

READY TO CHAT?

 info@getplateddc.com

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