

TEST KITCHEN

THE ITEMS ON THIS PAGE ARE A BIT OF A PLAYGROUND FOR US TO TRY NEW THINGS.
WE WELCOME YOUR FEEDBACK AND IDEAS FOR IMPROVEMENTS.
WE HOPE THAT YOU ENJOY TAKING THIS JOURNEY WITH US.

BREAKFAST SINS

SPARKY'S CINNAMON ROLLS

Oven-Fresh Classic served warm.

by the half pan (12) \$35

by the full pan (24) \$70

BOUNTIFUL BAGEL BUFFET

An assortment of Warm & Crusty-Chewy Bagels with everything you could hope for on the side:

NUTELLA

PEANUT BUTTER

CREAM CHEESE

SUN-DRIED TOMATO CREAM CHEESE SCHMEAR

IRISH BUTTER

IMPORTED JAMS

\$5/person (12 person minimum)

*We proudly feature Bullfrog Bagels from Capitol Hill***

ENGLISH MUFFIN & SCRAMBLED EGG PIZZAS

Served with Fresh Fruit Salad

CLASSIC WITH FRESH MOZZARELLA AND BASIL

BACON & PEPPER JACK

GOAT CHEESE, FONTINA & ONION JAM

\$9.50/person

THE HEARTY HERO BREAKFAST

So much better than scrambled eggs!

Try our instantly classic casserole.

CHEESY CHEDDAR & SWISS EGG BAKE

CRISP APPLEWOOD BACON OR TURKEY-SAGE SAUSAGE

HOME-FRIED POTATOES

BUTTERMILK BISCUITS FRESH SLICED FRUIT

\$13.75/person

***For this menu item only.*

SNACK-WORTHY SINS

Perfect items to add to your next afternoon break or reception.

CORNY PIG POP!

Potato Chips, Bacon Chunks, Popcorn & Corn Pops in a light Caramel Glaze. You've got to taste it to believe it. This is what bar food's like in heaven!

\$30 per bowl (Serves 1 to 10 guests)

DESSERT DIP TRIO

The Dips:

LIQUID CHEESECAKE

COOKIE BUTTER

BROWNIE BATTER HUMMUS

Displayed with Strawberries, Melon & Pineapple Chunks, Pretzel Rods, Graham Crackers & Jumbo Marshmallows

\$65.00 (Serves 15 to 20 people)



SPRING SINS



Available from March 15 - May 26, 2018

Wherever Seasonal Sins are referred to on our menus, you can find the current items here. These items are incorporated into the menus on our website. Please visit the site for package and pricing information.

BREAKFAST BAKERIES

Look for the Seasonal Sins to be incorporated into the following presentations:

BODACIOUS BASKET

ORANGE-POPPY SEED MUFFIN
STRAWBERRY BUNDT CAKE

UPPER CRUST BASKET

THYME & CARAMELIZED ONION SCONE


POP TART

STRAWBERRY

COLD SIDE SALADS

PASTA SIDE: Albuquerque Rotini with Jicama, Corn & Black Beans in BBQ Ranch Dressing

VEGETABLE SIDE: Spring Carrots with Peas & Dill. Lightly Pickled in Rice Wine Vinegar  

LEAFY SIDE: Field Greens with Sugar Snaps, Radish Slices, Mint and Crumbled Feta Cheese – Lemon Vinaigrette 

SINWICHES

SIGNATURE SIN #1: Grilled Asparagus, Goat Cheese, Prosciutto and Charred Red Peppers on Farm Bread

SIGNATURE SIN #2: Tuna Nicoise with Olives and Eggs on Crusty Bread with Dijon Dressing

SIGNATURE WRAP: Chicken Chorizo with Guacamole and Sprouts

ENTRÉE SALAD


FIELD GREENS WITH SUGAR SNAPS, RADISHES, MINT AND CRUMBLed FETA CHEESE: Lemon Vinaigrette 

Top it with: Grilled Chicken, Beef, Salmon or Roasted Portobello Mushrooms.

\$15/person. Includes side, rolls & butter and dessert. See website for details and upgrades

All meats are marinated, grilled and served on the side. Add a second meat for \$2.00 per person

MIXED GRILL

SPRINGTIME GRILL: Angus Tenderloin, Chicken Andouille Sausage and Basil-Basted Salmon Medallions. Garnished with Young Pea Salad with Parsley and Peppers. Sided with Citrus-Yogurt Aioli 

\$19/person. Includes salad, rolls & butter & dessert. See website for details and upgrades

DYNAMIC DUO

TERIYAKI-GLAZED BEEF STEAKS

BLACK SESAME-CRUSTED CHICKEN BREAST with Mild Yellow Curry Sauce

GARLIC-GINGER RICE  

ROASTED CARROTS AND PEARL ONIONS with Nori Flakes 

\$19/person. Includes salad, rolls & butter & dessert. See website for details and upgrades

VEGETARIAN ENTRÉE

STUFFED TOMATO WITH RED QUINOA: Wilted Spinach, Torn Basil Leaves and Fontina Cheese  (Can be made Vegan upon request)

DESSERT

TARTLET: Lemon Curd with Meringue

BABY BUNDT: Zucchini with Vanilla Cream Cheese Filling

ITTY BITTY CUPCAKE: Citrus Cake with Strawberry Buttercream

TRIFLE CUP: Toffee Cheesecake Explosion!