

APPETIZERS all appetizers serve 10-12 ppl

Stuffed Mushrooms- Filled with creamy spinach, artichokes, and parmesan cheese, topped with breadcrumbs and baked until golden.
\$15.99

Greek Meze Skewers- Ripe cherry tomatoes, feta cheese cubes, pepperoncini, and kalamata olives
\$16.99

Bruschetta-Traditional with tomato, fresh mozzarella, olive oil and basil or Roasted red pepper and herb chevré
\$15.99

Tuna Tartare- with crisp sesame crackers, scallion and soy-ginger glaze
\$28.99

Chicken Tenders- breaded chicken tenders, regular or buffalo style
\$20.99

Bacon Wrapped Dates- Stuffed with chorizo, served with a roasted red pepper cream sauce
\$14.99

Mini Lobster Rolls- Buttery brioche and cool lobster salad
\$39.99

Mini Crab cakes- Lump crabmeat, bell pepper and panko bread crumbs served with spicy Creole remoulade
\$28.99

Shrimp Cocktail- Large, tail-on shrimp, served with house-made cocktail sauce
Small \$25.99 Large \$55.99

Lamb Chop Lolly-Pops- Individual lamb chops, cooked medium-rare, served with a creamy gorgonzola dipping sauce,
available in as half rack or full rack
Market price

Flank Steak Sliders- Medium-rare grilled flank steak, creamy horseradish sauce, and arugula on mini pretzel rolls
\$39.99

PARTY PLATTERS & SANDWICH TRAYS serves 10-12 ppl

Antipasto- Roasted red peppers, provolone, marinated mozzarella, Italian olives, stuffed cherry peppers, Genoa salami, mortadella, Prosciutto de Parma, artichoke hearts and fire roasted tomatoes (served with sliced baguette)
\$79.99

American Artisan Cheese Plate- Humboldt Fog-soft ripened goat cheese, Widmer's Six year old cheddar, Frisian Farms Small Batch Gouda with Herbs de Provence, Rogue Creamery Smoky Blue, Holy Cow triple crème served with red grapes and lavender honey(served with sliced baguette)
\$69.99

Tapas Tasting- Manchego cheese, Jamón Serrano, Campo de Montalban cheese, slicing chorizo, Lomo-cured pork tenderloin, olives, marcona almonds and quince paste (served with sliced baguette)
\$89.99

Trio Sampler- Hummus, Spinach dip, and Guacamole served with pita and tortilla chips
\$29.99

Create your own...Choose any combination of our artisan meats and cheeses. (Served with sliced baguette)
Market Price

Sushi Platter- choose three from the following: spicy tuna, spicy salmon, Philly, California, dragon, rainbow
\$68.99

Crudités Platter- An assortment of fresh vegetables served with creamy vegetable dip
\$25.99

Fresh Fruit Platter-An assortment of seasonally available fresh fruit and berries served with creamy yogurt dip
\$34.99

Gourmet Deli Tray- Choose three meats and two cheese from our wide array of deli products; we slice and arrange them for you.
\$35.99

Condiment Tray- Sliced tomatoes, pickles, onions and leaf lettuce, Dijon mustard and mayonnaise
\$19.99

Artisan Bread Basket- An array of breads and rolls to complement your selections
\$15.99

Party Sub- Three feet of gourmet sandwich, turkey, ham, roast beef, Swiss and cheddar cheeses topped with lettuce, tomato, and mayonnaise.
\$59.99

Finger Sandwiches- Classic Finger sandwiches Choose from the following- Chicken salad, smoked salmon with dill, roast beef with arugula, roasted turkey and Herb brie, cucumber and herb chevré (can also be made as wraps)
\$45.99

Gougerés- Savory cheese pastries filled with chicken salad, tuna salad, ham salad, or pimiento cheese spread
\$49.99

BREAKFAST

Continental Breakfast- An assortment of muffins, scones, pastries and croissants
Starting at \$24.99

Bagels and Cream cheese- One dozen assorted bagels served with your choice of two flavored cream cheeses
\$19.99

Yogurt Parfait- vanilla yogurt, fresh berries, and crunchy granola
\$24.99

Frittata- Choose from- fresh mozzarella, tomatoes and basil/ bacon, mushroom and Swiss/ ham and cheddar
\$39.99

French Toast- French toast baked with a rich egg custard flavored with vanilla and cinnamon
\$29.99

Breakfast Muffin Sandwiches- start with egg and cheese; add ham, bacon or sausage, all on a toasted English muffin
\$45.99/dozen

Fresh Fruit Platter- an assortment of seasonally available fresh fruit
\$30.99

Sides:

Potatoes O'Brien- seasoned red potatoes, onions and bell pepper
\$15.99
Bacon, sausage, or turkey bacon
\$21.99

LUNCH

Boxed Lunches-\$13.95 each

SANDWICHES

Turkey& Gouda- All natural turkey, creamy smoked Gouda, lettuce, tomato and honey mustard all on a Pretzel Roll

Ham & Swiss- All natural smoked ham, Swiss cheese, Lettuce, tomato and Dijon mustard on a croissant
Roast Beef & Blue- All natural seasoned roast beef, creamy blue cheese, red onion, lettuce and tomato on a French roll

LTG Chicken Salad- Rotisserie chicken, grapes, walnuts, and creamy mayonnaise with lettuce and tomato on sourdough

Grilled Vegetable Club- Seasoned grilled vegetables, provolone cheese, hummus, lettuce and tomato on whole grain bread

Sandwich Boxed lunches are served with potato chips and a cookie.

SALADS

Chicken Caesar- Crisp romaine lettuce, parmesan cheese, croutons, grilled chicken and a creamy Caesar dressing

Asian Chicken Salad- Napa cabbage and lettuce blend, celery, carrot, wonton strips, cashews, and grilled chicken with soy –ginger dressing

Classic Cobb Salad- Lettuce blend, bacon, tomatoes, avocado, and red onion with an herb ranch dressing

Greek Salad- Romaine lettuce, celery, bell pepper, tomato, scallion, capers, and feta cheese with sherry vinaigrette

MW salad- Frisée lettuce blend, shaved red onion, caramelized walnuts, dried cherries and crumbled blue cheese with a lemon vinaigrette

Salad Boxed lunches are served with focaccia and a cookie.

ENTRÉES serves 10-12

Mike's Meatballs- Italian style meatballs in Marinara sauce
\$55.99

Italian Sausage and Peppers- House made hot or mild Italian Sausage served with grilled peppers and onions
\$62.99

LTG Lemon Chicken- Grilled chicken breast in a lemon herb sauce
\$59.99

Herb-crusted Salmon- Farm raised Atlantic salmon topped with a buttery herb crust
\$69.99

Roast Beef- Lean roast beef, cooked medium rare, sliced and served with au jus
\$74.99

SIDES

Mashed Potatoes- \$17.95

Pasta with marinara sauce- \$15.95

LTG truffle Mac & cheese-\$19.95

Grilled vegetables- \$19.95

Desserts

Assorted Cookie Platter- An array of freshly baked cookies

Starting at \$19.99

Brownie Platter- \$24.99

Assorted dessert and Pastry Platter

Starting at \$29.99

We also offer a large selection of custom desserts. Cakes, Cupcakes, Cookies and Pies, Contact one of our pastry chefs to create the perfect end to your meal.

BEVERAGES

At Lemon Tree Grocer we proudly brew Intelligentsia coffee and teas

Ask about retail pricing and brewed coffee To Go.

We have an extensive collection of wine, beer and soft drinks to complement your menu choices.

Ask about case pricing and large quantity discounts.

From simple cheese trays to full catered dinners Lemon Tree Grocer is here to serve all of your catering needs.

We do have a few requests...

To insure you receive the highest quality of goods available, we require 72 hours notice for catering orders.

Please call for availability of products.

For catered events there is a ten person minimum.

Chef attended stations are \$50.00/hour per chef

The minimum charge for delivery is \$250.00

If you decide to cancel your order we require 24 hours notice; all others are subject to a charge equal to 25% of the total order.

If you have your own serving pieces bring them in! We will be happy to plate our creations on them.

We do offer custom catering as well. If you don't see exactly what you're looking for just ask. We would be happy to put together a menu tailored to meet your needs. Stop in or call! We will make your party stress free for you and memorable for your guests.

