

The Sophisticated Kitchen Catering Menu

Seasonal Menu 2025

Est 2020 Ghost Kitchen of TFMG

Seasonal Cheese & Charcuterie Boards 10 Guests \$190 | 20 Guests \$350

Cured meats, dried fruit, olives, jams, crackers, dips, nuts, spreads, jams, olives, seasonal cheeses, crudites

Hummus Trio Board 10 Guests \$75 | 20 Guests \$140

Hummus, red pepper hummus, spicy jalapeno hummus, feta cheese, EVOO, pita bread, crudites, creamy tzatziki spread

Caprese Skewers 10 Guests \$45 | 20 Guests \$85

Fresh mozzarella, cherry tomatoes, basil and balsamic vinaigrette drizzle

Fruit Skewers 10 Guests \$45 | 20 Guests \$90

Seasonal Fruit Skewers

Tomato and Basil Bruschetta 10 Guests \$65 | 20 Guests \$120

Ripe vine tomatoes, fresh basil, EVOO and drizzle of balsamic vinaigrette

Salsa Trio & Chips 10 Guests \$60 | 20 Guests \$110

Roasted salsa fresca, chile de arbol salsa, mango salsa, housemade chips

Honey BBQ Chicken Sliders (Serves 20 Guests) \$120

Savory pulled honey BBQ chicken, cole slaw, cheese, brioche bun

Smoky Brisket Sliders (Serves 20 Guests) \$125

Smoky seasoned brisket sliders, housemade cole slaw, pickles and pretzel bun

Mini Chicken Salad Croissant Sandwiches (Serves 20 Guests) \$120

Housemade chicken salad, mini crossiants

Avocado Toast (Serves 10 Guests) \$95

Avocado spread & slices, black bean puree, micro greens, feta cheese, cherry tomatoes

The Garden Salad 10 Guests \$60 | 20 Guests \$110

Mixed greens, cherry tomatoes, avocado slices, red onions, cheese, cucumbers, cilantro ranch

Sweet Table Serves 20 Guests

Assortment of Gourment Cookies \$65

Dark Espresso Brownies \$75

Yogurt Parfaits \$85

Services & Additional Fees

Waitstaff \$35

Bartender \$45

Delivery & Set-Up \$55

Supplies for Food \$25

Upscale disposable serving plates, silverware etc., (20 Guests) \$60

A non-refundable deposit of 20% will be required to hold date, taxes and service fee will be added to final bill. Final guest count is due 5 days prior to event along with final payment