



LUNCH PARTY PACKAGE

\$22 per-person, does not include tax or gratuity

House Garden Salad

All sandwiches and wraps come with fries

Choice of One

Mosaic Burger

Cheddar cheese, house made bacon, lettuce, tomato, and a Dijon capper aioli on a brioche bun

Charleston Chicken Roller

Grilled chicken breast, apple wood smoked bacon, smoked gouda pimento cheese, spinach and tomatoes rolled in a flour tortilla

Seared Salmon

Pan seared salmon, spinach with squash, sun-dried tomatoes, artichoke hearts and edamame, in a lemon herb vinaigrette

Sesame-Ginger Chicken Salad

Over field greens, carrots, cherry tomatoes and crispy wontons, sesame ginger vinaigrette

Mosaic Mac & Cheese

Signature smoked gouda cream sauce, cavatappi pasta, parmesan panko crust, choice of grilled chicken or portobellos

Family style dessert platter

Chocolate chip cookie and triple chocolate brownies

Includes unlimited coffee tea and soda



SMALL DINNER PARTY PACKAGE

\$35 Per-person, does not include tax and gratuity

First Course

Garden salad or Soup of the day

Entrée

(Choose one)

Seared Salmon

Pan seared salmon, spinach with squash, sun-dried tomatoes, artichoke hearts and edamame, lemon herb vinaigrette

Mosaic Mac & Cheese

Signature smoked gouda cream sauce, cavatappi pasta, parmesan panko crust, choice of grilled chicken or portobellos

Grilled Chicken

Cider brined airline chicken breast, roasted sweet potatoes, grilled asparagus, black pepper-cider gastrique

Braised Beef Short Rib

Whipped potatoes, crispy brussel sprouts

Curry Garbanzo Cakes

Grilled baby vegetables, edamame puree, dressed arugula, pomegranate gastrique

Family style dessert platter

Chocolate chip cookie and triple chocolate brownies

Includes unlimited coffee tea and soda



PREMIUM DINNER PARTY PACKAGE

\$60 Per-person, does not include tax and gratuity

(Choice of 3)

Family Style Appetizers

Bicycle spring rolls, calamari rustic, smoked gouda dip, mini crab cakes, chicken satay, smoked salmon crostini, seasonal hummus, caprese crostini

First Course

Garden Salad or soup of the day

Entrée

(Choice of One)

Seafood Hot Pot

Mussels, scallops, calamari and shrimp in a smoked tomato and roasted fennel broth, jasmine rice, and house focaccia bread

Filet Mignon

6oz center cut, parsnip puree, butter poached fingerling potatoes, roasted garlicky mushrooms, black truffle butter

Grilled Chicken

Cider brined airline chicken breast, roasted sweet potatoes, grilled asparagus, black pepper-cider gastrique

Curry Garbanzo Cakes

Grilled baby vegetables, edamame puree, dressed arugula, pomegranate gastrique

Seared Salmon

Pan seared salmon, spinach with squash, sun-dried tomatoes, artichoke hearts and edamame, lemon herb vinaigrette

Mosaic Lobster Mac & Cheese

Signature smoked gouda cream sauce, cavatappi pasta, parmesan panko crust

Dessert

(Choice of one)

Butter Cake, Chocolate Torte or bread pudding