



Catering Menu

Customized meals available upon request.

BREAKFAST

Grains, Fruit + Yogurt (\$6 per serving)

Granola Bars
Rifrullo Granola
Seasonal Fruit
Homemade Yogurt with Local Honey

Baked Goods (\$5 per serving)

Morning Baked Basket (Assorted Goods)
Scones
Lemon Loaf
Mini Chocolate Brioche
Gluten-Free Fruit Muffins

Eggs + More (\$8 per serving)

Breakfast Sandwich
Scrambled Breakfast Salad

DINNER

Main Dishes (\$12 per serving)

Vegetable Curry
Chicken Pot Pie
Lasagna Bolognese
Naked Vegetable Lasagna
Spatchcock Chicken

Sides (\$7 per serving)

Paleo Mash
Mashed Potato + Herbed Cauliflower "Rice"
Roast Beets
Spelt Flour Gnocchi
Eggplant Tagine
Mixed Greens

LUNCH

Sandwiches (\$9 per Serving)

Chicken Salad
Italian Tuna
Turkey Club

Salads (\$9 per serving)

Quinoa Taco Salad
Cobb + Kale

Soups (\$8 per serving)

Vegetarian Quinoa Chili
Butternut Coconut Soup
Chicken + Herbed Dumpling
Lentil Sausage + Escarole

DRINKS + DESSERT

Desserts (\$8 per serving)

Mini Sea Salt Brownies
Assorted Cookie Platter
Caramelized Bread Pudding

Drinks (\$3 per serving)

Hot or Iced Coffee
Assorted MEM Teas