

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

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

DINNER

DISHES

\$10 PER SERVING

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

SIDES

\$5 PER SERVING

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

TRAYS

\$45 HALF / \$85 FULL

Lasagna Bolognese
Chicken Pot Pie
Eggplant Moussaka
Shepard's Pie
Pumpkin Lasagna
Tomato Mozzarella Lasagna
Vegetable Tian

DESSERT + DRINKS

DESSERT

\$5 PER SERVING

Mini Sea Salt Brownies
Assorted Cookie Platter
Caramelized Bread Pudding

DRINKS

\$3 PER SERVING

Hot or Iced Coffee
Assorted MEM Teas