



**SANDWICHES - BY THE DOZEN - \$84**

(Minimum 1 dozen per each selection, please. Served on a soft round roll, cut in half.)

Choose from the following:

- The Kvetch: caramelized seitan, cool slaw, gazillion island dressing and pickles
- Hearts of palm & artichoke "crab" cake with greens and horseradish aioli
- Forrest mushroom - with red pepper cashew pub cheese, local micro greens and wild onions
- Cashew chevre with toasted walnuts, roasted squash, rosemary maple, grilled spinach and caramelized onion

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**SALADS - BY THE 10 SERVING TRAY - \$38**

- Autumn spinach salad with pumpkin seeds, dried cranberries, golden beets, pecans and maple-citrus dressing
- Chef's Salad - local lettuces, grape tomatoes, sunflower seeds, cucumbers, chickpeas and cubes of our homemade non-dairy cheese served with ranch dressing
- Asian crunchy cabbage salad - with sesame seeds, carrots, pickled shiitake mushrooms, baked tofu croutons and scallions

*Extras*

Homemade pickles - \$3.50/cup  
 Cutlery/plates/napkins - \$2/person  
 Natural soda selection - \$3/person  
 (includes cups)

*Lunch Catering Menu  
 Winter 2017*

Delivery and pickup options available  
 Perfect for your office lunches and daytime gatherings!

**HEARTY WARM MAINS - BY THE 10 SERVING CASSEROLE TRAY**

- Barbecue seitan with mashed yukon gold potatoes and caramelized kale - \$45
- Our ever-popular vegan macaroni and 'cheese', rich and hearty and very saucy, topped with smoked paprika - \$40
- Eggplant parm lasagna with tofu ricotta, melty vegan cheese, fresh basil and marinara - \$42
- French Toast - a brunchy treat. Homemade challah sandwiching lemon-cinnamon cashew mascarpone and doused with real maple syrup and pumpkin cream. - \$46

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**BAGEL SPREAD - BY THE 12 SERVING TRAY - \$108**

A generous bagel spread with accoutrement: house-made cultured cashew cream cheese, smoked beet 'lox,' hearts of palm 'white fish', local tomatoes, cucumbers, onions, greens and capers

**HOMEMADE CHEESE PLATTER - BY THE 20 SERVING TRAY - \$75**

House-made non-dairy cheese platter with cultured pub-style cheese, muenster cheese wedges, fresh fruit, jam and grainy crackers

**HOMEMADE HUMMUS & VEGGIE PLATTER - BY THE 20 SERVING TRAY - \$65**

House-made hummuses with fresh vegetables and toasted bread

**KNISHES - \$30/DOZEN -**

Choose potato + caramelized onion or seitan 'cheesesteak'