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## BREAKFAST

### Bagels & muffins \$19.99

Assortment of 6 bagels & 6 large muffins, served with cream cheese spread, Amish peanut butter & butter

### Egg Sandwiches \$3.50

Made with our everything bagel, egg, Muenster cheese & your choice of lean, smoked Virginia baked ham, bacon or sausage patty

### Quiche \$3.50

Sun-dried tomatoes, spinach, & feta cheese or Bacon Cheddar.

Order individual quiches or by the pie.

\*\*Gluten Free available upon request

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## SWEETS

### COOKIE TRAY \$9.00

Dozen freshly baked cookies. Mix between Chocolate Chunk & Oatmeal Caramel Apple

### CUPCAKES \$12.99

Assortment of 6 cupcakes from our daily selection

## BEVERAGES

### COFFEE (AIRPOT) \$17.00

128 fl oz airpot, (serves 10) includes cups, lids, sleeves, sugars, creamers & stirrers.

### COFFEE (LARGE URN) ~ call for price

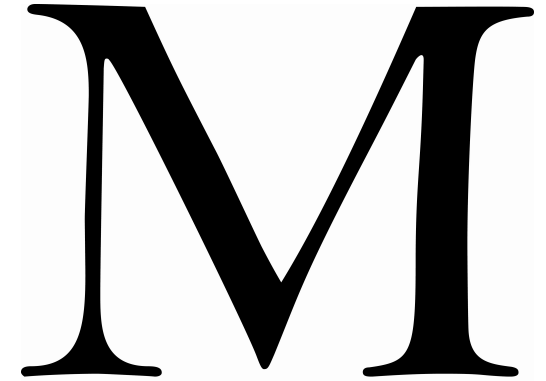
Whether its 5, 10 or 15 gallons, let us make the coffee for your next large event.

### ICED TEA OR LEMONADE

#### GALLON \$5.00

By the gallon. Serves 7-10. Includes cups, lids, straws, ice & sweeteners.

\*Add flavoring for \$2



Main Street Cafe

**CATERING MENU**

**765-236-1600**

Each & every event can be customized to your needs. We offer creative options to make your event unique. Please call for more information.

**DELIVERY AVAILABLE**

Visit us Monday-Friday

Breakfast or Lunch Open 8-5

223 North Main St - Downtown Kokomo

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## LUNCH

### Boxed lunches \$7.50-\$8.00

Choice of Sandwich & choice of Sunchips, carrots & hummus or apples & caramel.

### Executive Box \$10.00

Includes a sandwich, Sunchips, pickle spear, fresh baked cookie & a bottle of water.

### Deluxe Wrap Tray \$5-\$6 per person

An assortment of our favorite wraps made with a whole wheat wrap, such as Chicken Caesar, Club, Turkey Pesto, PB&J and our Veggie wrap.

### Sandwich Tray \$5-\$7 per person

Assortment of our most popular sandwiches, made with smoked turkey, black forest ham or grilled chicken served on our whole wheat, sourdough or pretzel bun.

### Large Garden Salad \$12.50

#### \*Add Chicken \$5.00

Feeds 8-10 people. Fresh Romaine lettuce served with cucumber, carrots, tomatoes, sunflower seeds, croutons & choice of 2 dressings: Ranch, Italian, Tomato Basil, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, or Asian Vinaigrette.

### Soup by the quart \$9.95

Soup of the day. Ask what our daily soup is. Utensils, bowls & crackers included, upon request.

### Veggie Tray \$2.00 per person

#### \*min 12 people

Assortment of fresh veggies including baby carrots, cucumbers, grape tomatoes, broccoli, celery & ranch dip.

### Fruit Tray \$2.00 per person

#### \*min 12 people

Assortment of fresh cut fruits. Large & small trays available.

### Greek Yogurt Bar \$3.00

#### \*Per person, min 12 people

Greek God's honey Greek yogurt, in season fresh fruit, homemade granola.

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## DINNER

Minimum 20 people for each of the menus listed

### Chicken Dinner - 9.95

Grilled or fried, Mashed potatoes with gravy  
Seasoned green beans with bacon & lemon pepper  
Garden Salad & Rolls & butter  
Fresh brewed iced tea & lemonade

### Pasta Station \$8.95

Penne Pasta with Alfredo and Marinara sauce  
Choice of two meats: Meatballs, grilled Italian sausage or grilled Chicken Breast strips  
Broccoli or Italian Green beans  
Garden Salad & Garlic bread  
Fresh brewed iced tea & lemonade

### Pork Tenderloin \$11.95

Grilled, pork medallions with Jezebel sauce  
Choice of: Garlic Mashed potatoes, New potatoes or Rice pilaf  
Green beans with toasted almonds or Broccoli  
Garden Salad, Rolls & butter  
Fresh brewed iced tea & lemonade

### Build Your Own Meal - \$10.95/pp

All Entrees include a garden salad, rolls, butter and your choice of two sides.  
\*Extra Meat \$2/person

### Entrees

Meatloaf - Lasagna- Chicken Cordon Bleu  
Chicken Parmesan - Grilled Chicken  
Spiral sliced ham - Pork loin - Pulled Pork

### Sides

Baked potatoes - New potatoes - Cheese mashed  
Potatoes - Macaroni & cheese - Pasta salad -  
Broccoli - Seasoned green beans  
Black bean and corn salad - Mixed veggies -  
Baked beans - Basmati and wild rice