



CATERING MENU

COFFEE + TEA + BEVERAGES

\$30 per gallon. Serves 10-12 people.

- House Coffee or Decaf (our coffee offerings are seasonal and regional)
- Black, Green, or Hibiscus Berry Tea (Hot or Iced)

Individual cups of Orange Juice \$3.00

Individual bottles of Apple Juice \$2.50

Individual bottles of Boylan Soda \$2.50 (Varieties below)

- Cola
- Diet Cola
- Root Beer
- Ginger Ale
- Cream Soda

Individual bottles of MASH Juice Spritzers \$3

- Pomegranate Blueberry
- Grapefruit Citrus
- Mango Blood Orange
- Lemon Peel Ginger Root

BREAKFAST

Oatmeal Bar [Ⓟ] | \$6 per person

Brown sugar, dried fruit, cinnamon, granola, milk

Yogurt Bar | \$6 per person

Dried fruit, cinnamon, granola [Ⓟ] [Ⓝ], milk, candied nuts, honey

Pastries | \$3 per person

Assorted chef's selection

American Breakfast | \$7 per person (minimum of 12 people)

- Scrambled Eggs [Ⓞ] or Tofu Scramble [Ⓟ] [Ⓞ]
- Bacon, Mushroom Bacon [Ⓟ], Turkey Sausage [Ⓞ]
- Sourdough Toast [Ⓟ] [Ⓞ]

Farmhouse Breakfast | \$12.00 per person (minimum of 12 people)

- Turkey sausage ^{GF}
- Bacon ^{GF}
- Polenta Grits
- Hashbrowns
- Scrambled Eggs or Tofu Scramble ^V ^{GF}
- Biscuits

Assorted Fruit Platter ^V ^{GF} | \$36 for a dozen people

APPETIZERS

Hummus and Vegetable Platter ^V | \$24.00

Serves 10-12 people

Served with toasted crostini

Fruit and Cheese Platter | \$54.00

Serves 10-12 people

Served with toasted crostini

SANDWICHES

*\$12.50 per person. Minimum of 12 people. Platter includes side salad and kettle chips
Gluten-free breads available upon request (may vary in price).*

Roasted Turkey with Arugula, Heirloom Tomato, and Basil Aioli

Tofu Banh Mi with Pickled Carrot, Cilantro, Cucumber and Sriracha Aioli (v)

Garlic Hummus with Feta, Red Pepper, Cucumber, Carrot and Mesclun Mix

White Cheddar Melt with Sundried Tomato, Caramelized Onions, and Arugula

DESSERT

CAKE (Cake must be ordered 5 days in advance)

Carrot cake | ¼ sheet \$45 (serves 12 people), ½ sheet \$100 (serves 24 people)

Chocolate layer cake | ¼ sheet \$45 (serves 12 people), ½ sheet \$100 (serves 24 people)

COOKIES (order by the dozen or half dozen if you want an assortment)

Gluten free chocolate chip cookies | \$2 each serving

Double chocolate cookie | \$2 each serving

Oatmeal Raisin | \$2 each serving

PASTRIES & DESSERT BREADS

Banana bread | \$3 each serving

Pound cake (seasonal flavors) | \$4 each serving

Scones (seasonal flavors) | \$3 each serving

Coffee cake | \$3 each serving

MUFFINS

Muffins (seasonal flavors) | \$3 each serving

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Orders must be confirmed 3 business days before the anticipated event to ensure fulfillment. Beer and wine may be brought in for private events only. There is a \$75 corkage fee.