

COLD BREAKFAST

8:00 AM TO 1:00 PM

ASSORTED MUFFINS

- Small** (10 people) / \$40.00
- Medium** (15 people) / \$60.00
- Large** (20 people) / \$80.00

ASSORTED LOAVES

- Small** (10 people) / \$40.00
- Medium** (15 people) / \$60.00
- Large** (20 people) / \$80.00

ASSORTED PASTRIES

Mini Butter Croissants,
Assorted Danishes, Jam, Butter
(2 per person)

- Small** (10 people) / \$55.00
- Medium** (15 people) / \$82.50
- Large** (20 people) / \$110.00

SEASONAL COOKIES / \$3.25
Minimum 6

GLUTEN FREE COLD BREAKFAST

8:00 AM TO 1:00 PM
Minimum 6

CHIA SEED PUDDING / \$6.00
VEGAN GF - coconut milk

YOGURT PARFAIT / \$6.00
Greek yogurt, fruit compote

FRUIT CUP / \$6.00
Seasonal assorted fruits

**GF VEGAN CHOCOLATE
RASPBERRY SANDWICH
COOKIE** / \$4.00

**GF VEGAN CHOCOLATE
COOKIE** / \$4.00

**GF BANANA DATE LOAF
LOAF** / \$4.50



CATERING MENU

HOT BREAKFAST

8:00 AM TO 1:00 PM

BREAKFAST SANDWICHES
MADE ON ENGLISH MUFFIN
GLUTEN FREE BREAD + \$2

VEGGIE / \$7.00

Fried egg, roasted bell peppers,
kale, cheddar cheese, chili aioli

VEGAN / \$7.00

chickpea smash, roasted bell
peppers, sauteed kale, pesto
(nut free) oil

BACON / \$7.00

Fried egg, bacon, kale,
cheddar cheese, chili aioli

SPICY CAPICOLA / \$8.50

Fried egg, spicy capicola, kale,
cheddar cheese, chili aioli



BREAKFAST WRAPS
MADE ON FLOUR TORTILLA

VEGGIE / \$11.00

Scrambled eggs, roasted
veggies, Monterey Jack
cheese, spinach, chili aioli

VEGAN / \$11.00

chickpea smash, roasted
veggies, spinach, pesto (nut
free) oil

BACON / \$11.00

Scrambled eggs, 'Two Rivers'
bacon, Monterey Jack
cheese, roasted bell
peppers, spinach, chili aioli

CHORIZO / \$12.50

Scrambled eggs, chorizo
sausage, Monterey Jack
cheese, roasted bell
peppers, spinach, chili aioli

HOT BEVERAGES

8:00 AM TO 1:00 PM

COFFEE / \$24.00

12 Cups - Disposable cups,
stir sticks, sugar, milk + cream

ASSORTED TEAS / \$24.00

12 Cups - Disposable cups,
stir sticks, sugar, milk

COLD DRINKS

POP ASSORTED / \$2.00

SAN PELLEGRINO / \$3.25

NESTEA ICE TEA / \$2.75

DASANI WATER / \$2.50

APPLE / ORANGE JUICE / \$2.75

LUNCH SANDWICHES

11:00 AM TO 1:00 PM
MADE ON FOCACCIA
GLUTEN FREE BREAD + \$2

ROASTED VEGGIE / \$12.00

Roasted mushrooms, bell peppers, tomatoes, caramelized onions, pesto (nut free), spinach, Monterey Jack cheese, chili aioli

VEGAN CLT / \$12.00

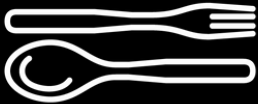
chickpea smash, lettuce, tomato, cucumber, pesto (nut free) oil

POBLANO CHICKEN / \$12.00

Poblano chili chicken, roasted peppers, spinach, Monterey Jack cheese, chili aioli

SPICY ITALIAN / \$13.00

Spicy Capicola, roasted peppers, caramelized onions, spinach, sharp cheddar cheese, chili aioli



SANDWICH BOXED LUNCH

11:00 AM TO 1:00 PM
Minimum 6

\$24.00

Your choice of Sandwich, side mixed green salad, fruit, seasonal cookie

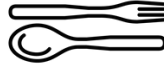
Make it Gluten Free + \$2

Add Cold Drink - \$2

Add Bag Potato Chips - \$2.50

SALAD BOWLS

11:00 AM TO 1:00 PM



SIDE GREEN SALAD / \$4.50

Mixed greens, tomatoes, cucumber, radish, pickled carrots, lemon vinaigrette

GREEN SALAD / \$9.00

Mixed greens, tomatoes, cucumber, radish, pickled carrots, lemon vinaigrette

SOCIAL BOWL / \$12.00

Mixed greens, chickpeas, quinoa, tomatoes, cucumber, radish, roasted bell peppers, pickled vegetables, falafels, feta, tzatziki, lemon vinaigrette

YARD BOWL / \$13.50

Mixed greens, brown rice, sweet potato, roasted carrots, pickled cabbage, avocado, boiled egg, pumpkin seeds, herb + tahini dressing

MARKET SALAD / \$13.50

French lentils, fried chickpeas, mixed nuts, tomatoes, cucumber, carrots, avocado, boiled egg, French dressing

VEGAN SALAD

VEGAN SOCIAL BOWL / \$12.00

VEGAN YARD BOWL / \$13.50

VEGAN MARKET BOWL / \$13.50

SALAD ADD ONS

Slice of Bacon / \$2.00

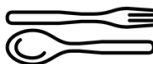
Boiled Egg / \$2.00

Avocado / \$2.00

Roasted Chicken / \$3.50

Chickpea Smash / \$3.50

Extra Dressing / \$1.00



GATERING MENU

PLATTERS

FRUIT

Small (10 people) / \$65.00

Medium (15 people) / \$90.00

Large (20 people) / \$120.00