



BREAKFAST



BREAKFAST SANDWICHES

(6 PERSON MINIMUM)

Fried eggs & cheddar on ciabatta	\$9.00
Ham & butter with avocado on ciabatta	9.00
Fried eggs & bacon gorgonzola & fris�e on ciabatta	9.00
Chunky PB & J with greenmarket fruit preserves on multigrain bread	9.00

TO SHARE

Greek yogurt, 'Wichcraft granola & honey (Serves 6)	\$36.00
Multigrain toast, smashed avocado, lemon vinaigrette (Serves 6)	36.00
Brioche cinnamon rolls (Serves 12)	32.00
Bagels (6) with butter & cream cheese	20.00
Bagels (12) with butter & cream cheese	35.00
Seasonal pastries (Serves 10-12)	45.00
Fresh fruit salad (Serves 6-8)	30.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V = VEGAN **Vg** = VEGETARIAN **GF** = GLUTEN-FREE

Prices are subject to change

BREAKFAST PACKAGES

(SERVES 12)

LIGHT BREAKFAST \$180.00

Assortment of twelve bagels, fresh fruit, coffee & juice

FULL BREAKFAST \$228.00

Assortment of six egg sandwiches, assortment of six bagels, seasonal pastries, fruit salad, coffee & juice

ENTR E PLATTERS

(SERVES 12)

CRUDIT S & HUMMUS \$55.00

Seasonal vegetables served with hummus & cr me fra che dill dip

ASSORTED CHEESES \$70.00

Cheddar, young manchego, aged gouda & fruit accompaniment with sliced ciabatta

Entree platters must be ordered by 2pm the previous business day

SWEET TREATS

An Assortment of Our Signature Cream'wiches

FLAVORS

Chocolate • Peanut Butter
Oatmeal • Seasonal

1 Dozen — \$30.00

2 Dozen — \$60.00

3 Dozen — \$90.00



LUNCH



SIGNATURE SANDWICHES

(6 PERSON MINIMUM)

ROASTED TURKEY **Vg** 13.00

Avocado, bacon, balsamic onion relish & aioli on ciabatta

CHICKPEA HUMMUS \$13.00

Seasonal vegetable salad, tahini, za'atar & mint pesto on ciabatta

POLE-CAUGHT TUNA 13.00

Fennel, olive tapenade & aioli on ciabatta

GRILLED CHICKEN 13.00

Saut ed kale, roasted tomato jam & pickled pepper aioli on ciabatta

WILD SALMON TORTA 13.00

Black beans, avocado, chopped romaine & aji verde sauce on ciabatta

GF GRILLED CHEESE **Vg** **GF** 13.00

Aged cheddar, Gruy re & saut ed kale on gluten-free grain bread



SALADS

SERVES 6-8



GRILLED CHICKEN **GF** \$70.00

Quinoa, wild rice & buckwheat, cucumbers, roasted tomato jam, tahini dressing & organic greens

ROASTED SWEET POTATO **V** \$70.00

Quinoa, wild rice & buckwheat, avocado, currants, roasted carrot-ginger dressing & organic greens

TUNA & AVOCADO **GF** \$70.00

Quinoa, wild rice & buckwheat, fennel, lemon vinaigrette & organic greens

LUNCH PACKAGES

LIGHT LUNCH (Serves 6) \$90.00

Assortment of six signature sandwiches & chips

FULL LUNCH (Serves 12) 240.00

Assortment of twelve sandwiches, choice of two sides, chips & a dozen assorted cream'wiches

ULTIMATE LUNCH (Serves 12) 300.00

Assortment of twelve sandwiches, choice of two sides, choice of salad, chips & a dozen assorted cream'wiches

BOXED LUNCH

(6 PERSON MINIMUM)

Choice of sandwich, chips, cream'wich & spring water \$20.00 PP

SANDWICH OPTIONS

Chickpea Hummus • Pole-Caught Tuna
Grilled Chicken • Roasted Turkey • PB & J

Substitute Fruit Salad +\$1.00 pp

SIDES

(SERVES 6-8)

Organic greens & Parmesan cheese — \$30.00 **Vg** **GF**

Marinated chickpeas — \$25.00 **V** **GF**

Potato salad — \$25.00 **V** **GF**

Seasonal roasted vegetables & quinoa — \$25.00 **V** **GF**

Potato Chips — \$1.50 each **V** **GF**

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FALL 2016

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