



BREAKFAST



ORGANIC EGG SANDWICHES (6 PERSON MINIMUM)

Organic egg, aged cheddar, and butter served on toasted English muffin	\$9.00
with Roasted Mushrooms	9.00
with Bacon	9.00
with Heritage Ham	9.00

TO SHARE

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



Prices are subject to change

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

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

BREAKFAST PACKAGES (SERVES 12)

LIGHT BREAKFAST \$180.00 Assortment of twelve bagels, fresh fruit, coffee & juice
FULL BREAKFAST \$228.00 Assortment of six breakfast sandwiches, assortment of six bagels, seasonal mini pastries, fruit salad, coffee & juice



DRINKS

BOXES (SERVES 10-12)

La Colombe Coffee — \$30.00
Brew Lab Assorted Hot Tea — \$30.00
Brew Lab Triple Black Iced Tea — \$25.00
Lemonade — \$25.00
Juice — \$25.00

BOTTLES

Spring Water — \$2.00
Sparkling Spring Water — \$2.50

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



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) 20.00 PP Signature sandwich, chips, cream'wich, bottled spring water	
Substitute Fruit Salad +\$1.00 per person	



SALADS SERVES 6-8

POLE-CAUGHT TUNA GF \$70.00 Gluten-free grains, pole-caught tuna, fennel, avocado, arugula, lemon vinaigrette
ROASTED MUSHROOM Vg \$70.00 Freekeh, roasted mushrooms, roasted broccoli, fennel, arugula, roasted garlic dressing
CHICKEN & AVOCADO GF \$70.00 Chopped romaine, grilled chicken, avocado, cucumber, radish, roasted garlic dressing
KALE & SWEET POTATO Vg GF \$70.00 Shredded kale, roasted sweet potatoes, avocado, currants, honey roasted almonds, lemon vinaigrette

SIGNATURE SANDWICHES (6 PERSON MINIMUM)

TUNA & FENNEL \$13.00 Pole-caught tuna, fennel, olive tapenade, arugula, aioli, ciabatta
MUSHROOM & KALE Vg 13.00 Roasted mushrooms, sautéed kale, romesco, arugula, chopped almonds, tahini dressing, ciabatta
TURKEY & AVOCADO 13.00 Roasted turkey, avocado, bacon, balsamic onion relish, aioli, ciabatta
HAM & PEAR 13.00 Heritage ham, aged cheddar, pear-cranberry chutney, Dijon mustard, country bread
GRILLED CHICKEN & MINT 13.00 Grilled chicken, shredded vegetables, roasted tomato jam, cucumbers, mint pesto, arugula, tahini dressing, ciabatta
TOMATO-MOZZARELLA Vg 13.00 Mozzarella, roasted tomato jam, basil pesto, roasted peppers, arugula, roasted garlic dressing, ciabatta

SIDES

(SERVES 6-8)

Chickpeas, Roasted Peppers, Olive Tapenade — \$30.00 V GF
Roasted broccoli, Romesco — \$30.00 V
Vegetable Slaw, Lemon Vinaigrette — \$30.00 V GF
Arugula, Parmesan, Lemon Vinaigrette — \$30.00 Vg GF
Potato Chips — \$1.50 V GF

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FALL 2016

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