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 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 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 — $30.00
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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