







catering menu breakfast/pastries



MINI YOGURTS

16 mini homemade yogurt with our vegan granola and fresh fruits

\$70



CINNAMON ROLLS **W**

9 Vegan Cinnamon Rolls

\$42



CROISSANT PLATTER

9 Croissants

\$42



WAFFLES W*

16 pieces of waffle. Vegan & gluten free with fresh fruits, coconut cream and maple syrup

\$64



BANANA BREAD 🤍 ★

9 Gluten Free & Vegan Banana breads



GLUTEN FREE PASTRIES *

16 units. Coconut alfajor, peanut butter cookies, almond date, banana bread

\$45 \$73







catering menu sandwiches & rolls



SALMON BRIOCHE

10 halves.
Smoked salmon, capers cream, arugula and avocado on brioche bread

\$130



POWER VEGGIE SANDWICH

18 pieces.
Almond pesto, roasted peppers,
sweet onions, roasted carrots, mushrooms and
cheese on ciabatta bread

\$105



VEGAN BURRITO V

16 halves.
Whole wheat tortilla, wild quinoa, hummus, arugula,roasted carrots, corn, avocado, tomatoes and pumpkin seeds



HAM & GRUYERE

20 pieces. Ham & gruyere on brioche bread

\$70



VEGAN BURGER W

12 halves.
Lentil burger with homemade ketchup,
vegan cheddar, carrots, sweet onions
and beet hummus

\$110



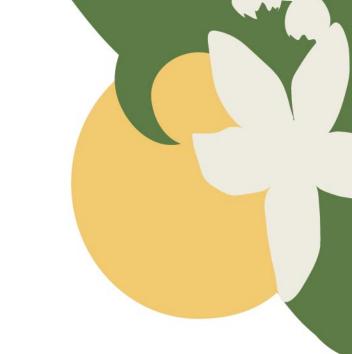
CHICKEN WRAP

16 halves. Chicken, spinach, roasted carrots, mushrooms,cream cheese, farm cheese and sweet onions

\$120







catering menn yummy toasts



AVOCADO TOAST

12 pieces. Multigrain bread, avocado mashed with cilantro, radish and lemon.

\$75



AVOCADO TOAST & SALMON

12 pieces. Multigrain bread, avocado mashed with cilantro, radish and lemon.

\$130



THE ORCHAD

12 pieces. Brie cheese, roasted rainbow carrots with a touch of honey and pistachios on sourgough toast

\$82



SWEET BURRATA

12 pieces. Creamy burrata cheese and homemade tomato chutney on sourdough toast

\$90



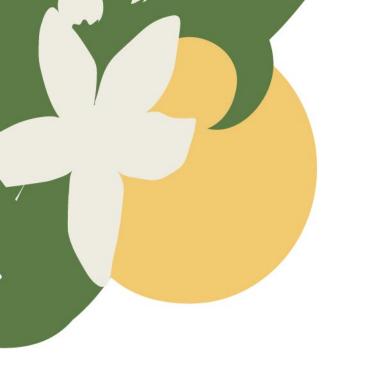
THE FOREST

12 pieces. Almond pesto, carrot hummus, cheese and portobello mushrooms on sourdough toast.

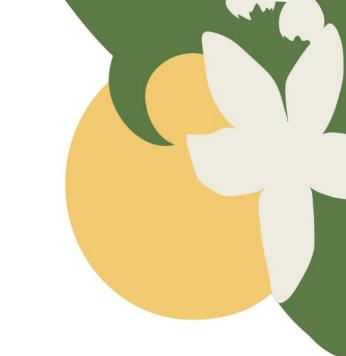


OLD BLUE

12 pieces. Gorgonzola cheese, arugula, pears, balsamic vinegar, and walnuts on sourdough toast.







catering municipal to start or share



SUNRISE

Toast, cream cheese, house marmalade, brie cheese, fresh fruits and nuts

SERVES 8

\$65



CHEESE BOARD

Brie, gorgonzola and manchego cheese, olives, fresh fruits and nuts

SERVES 8-10

\$96



CHIPACITOS *

12 cheese bread pieces (gluten free)

\$14



TAPIOCA BITES *

36 pieces. Served with agave and spicy honey

SERVES 10

\$40



GUACAMOLE **W**

Served with pita bread.

SERVES 10

\$52



HUMMUS W

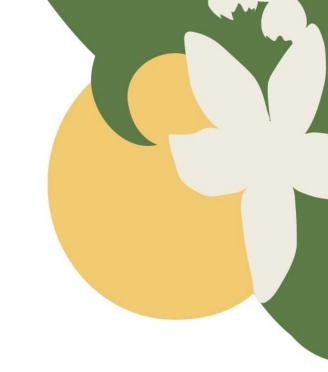
Served with pita bread.

SERVES 10

\$48







catering menn bowls/& salads



MINI TROPICAL SALMON BOWL W *

Grilled Salmon, mango, arugula, quinoa, roasted carroots, avocado, pickled onions, cucumber, tomato, cabbage, radish, sesame seeds, cilantro and creamy soy dressing.

PACK OF 8 SALADS. INDIVIDUALLY PLATED.

\$155



MINI FAL ¡AH! FEL BOWL W *

Vegan falafels with quinoa tabouleh, carrot dip, hummus, cucumber, arugula, avocado and vegan tzaziky.

PACK OF 8 SALADS. INDIVIDUALLY PLATED.

\$110

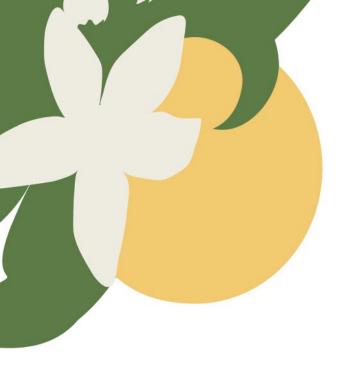


FALAFEL PLATTER W*

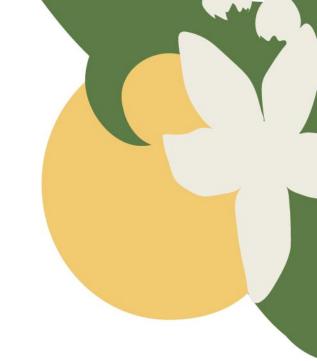
Includes vegan falafels, quinoa tabouleh, carrot dip, hummus, cucumber, arugula, avocado and vegan tzatziki dip.

SERVES 12 - 16 (FAMILY STYLE)

\$120







catering menu drinks



DRIP COFFEE

96oz. Coffee box dispenser \$30

ASSORTED COLD PRESSED JUICES

12 units/ 16oz bottle \$110

COLD BREW COFFEE

12 units/ 12oz bottle \$70

THE SHOT (COLD PRESSED)

12 units/ 3 oz bottle \$48

ACQUA PANNA

6 units/ 16.9oz bottle \$15

SAN PELLEGRINO

6 units/ 16.9oz bottle \$15

