




OLDAYS
FARM TO TABLE
ESTD 2014

Great food for your next event :)

Catering

MENU



Great food for your next event :)

catering menu
breakfast/pastries



MINI YOGURTS

16 mini homemade yogurt with our
vegan granola and fresh fruits

\$70



CROISSANT PLATTER

9
Croissants

\$42



CINNAMON ROLLS ①

9 Vegan Cinnamon
Rolls

\$42



WAFFLES ① *

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

\$64



BANANA BREAD ① *

9 Gluten Free & Vegan
Banana breads

\$45



GLUTEN FREE PASTRIES *

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

\$73

Great food for your next event :)

catering menu
sandwiches & rolls



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

\$130



HAM & GRUYERE
 20 pieces.
 Ham & gruyere
 on brioche bread

\$70



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

\$105



VEGAN BURGER ①
 12 halves.
 Lentil burger with homemade ketchup,
 vegan cheddar, carrots, sweet onions
 and beet hummus

\$110



VEGAN BURRITO ①
 16 halves.
 Whole wheat tortilla, wild quinoa, hummus,
 arugula, roasted carrots, corn, avocado,
 tomatoes and pumpkin seeds

\$120



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

\$120

Great food for your next event :)

catering menu
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 sourdough 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.

\$82



OLD BLUE

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

\$75

Great food for your next event :)
catering menu
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 ①

Served with pita bread.

SERVES 10

\$52



HUMMUS ①

Served with pita bread.

SERVES 10

\$48

Great food for your next event :)

catering menu
bowls & salads



MINI TROPICAL SALMON BOWL ① *

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

PACK OF 8 SALADS. INDIVIDUALLY PLATED.

\$155



MINI FAL İAH! FEL BOWL ① *

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

PACK OF 8 SALADS. INDIVIDUALLY PLATED.

\$110



FALAFEL PLATTER ① *

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

SERVES 12 - 16 (FAMILY STYLE)

\$120



Great food for your next event :)
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



Catering

*Let us cater your
next event!*

CLICK TO ORDER