




O L ' D A Y S
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



MINI CHIA PUDDINGS ⑤

Mix of individually packaged chia pudding /
7 Matcha Colada & 7 Choco Raspberry

\$83



AVOCADO TOAST ⑤

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

\$75



AVOCADO TOAST & SALMON

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

\$130



BANANA BREAD ⑤ *

9 Gluten Free & Vegan
Banana breads

\$45



GLUTEN FREE PASTRIES *

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

\$73

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catering menu
breakfast/pastries



CINNAMON ROLLS *

9 cinnamon
rolls

\$42



CROISSANT PLATTER

9 croissants

\$42



WAFFLES ① *

9 waffles served
with fresh fruits

\$42

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catering menu
yummy toasts



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, melted cheese and portobello mushrooms on sourdough toast.



OLD BLUE

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

\$75

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catering menu **sandwiches**



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 ⑦

12 halves

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

\$110

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catering menu
to start or share



SUNRISE

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

SERVES 8

\$120



CHEESE BOARD

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

SERVES 8

\$96



CHIPACITOS *

12 cheese bread pieces (gluten free)

\$14



TAPIOCA BITES *

36 pieces. Served with agave and spicy honey

SERVES 10

\$40



GUACAMOLE ⑦

Served with pita bread.

SERVES 10

\$52



HUMMUS ⑦

Served with pita bread.

SERVES 10

\$48

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catering menu **wraps & quesadillas**



FALAFEL WRAP ①

16 halves.

Hummus, lettuce, cabbage, pico de gallo,
homemade falafels, beet hummus
and tzatziki.

\$120



CHICKEN WRAP

16 halves

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

\$120



MARY'S CHICKEN BTLA WRAP

16 halves.

Chicken, bacon, lettuce, tomatoes,
avocado, onion & cheese on
whole wheat wrap

\$120



QUESADILLAS RANCHERAS

12 pieces.

Whole wheat tortilla, cheese,
roasted carrots, sweet onions, mashed black beans,
guac and pico de gallo.

\$70

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catering menu **mini bowls & platters**



MINI TROPICAL SALMON BOWL

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

PACK OF 8 SALAD. INDIVIDUALLY PLATED

\$155



FAL iAH! FEL BOWL

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

PACK OF 8 SALAD. INDIVIDUALLY PLATED

\$120



FALAFEL PLATTER ① *

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

PACK OF 8 SALAD. INDIVIDUALLY PLATED

\$120



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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
\$60

THE SHOT (COLD PRESSED)

12 units/ 3 oz bottle
\$48

AGUA PANNA

6 units/ 16.9oz bottle
\$15

SAN PELLEGRINO

6 units/ 16.9oz bottle
\$15



Catering

*Let us cater your
next event!*

