

ASSORTED PASTRIES

one dozen for \$58

MAPLE KOUIGN AMANN

CINNAMON ROLL

CHAI BANANA BREAD

SEASONAL BISCUIT

FRUIT BRIOCHE

CHOCOLATE CROISSANT

SELECTION OF COOKIES

LOCALLY MADE BAGEL PLATTER \$6 per person

choice of plain, sesame, or everything

INCLUDES CHOICE OF SCHMEAR

plain or charred onion cream cheese, avocado, tomato, cucumber, red onion, capers. add smoked salmon for \$5pp

ALL DAY BREAKFAST

EGG SANDWICHES

free range eggs, served on a brioche roll or bagel
with the choice of:

- o applewood bacon, cheddar 10
- o sausage, muenster 10
- o bodega: mortadella, american, miso mayo 11
- o smoked salmon, tomato, avocado 12

fruit cup 6

overnight oats 7

greek yogurt with jam + granola 7

All catering orders have a \$250 minimum spend requirement for delivery. There is a 10% kitchen/admin fee applicable to all orders.

LUNCH BOX \$24 per person

Includes sandwich, chips, cookie, bottled water

CUBAN

mortadella, ham, braised pork, gruyere, pickles, dijonnaise, sub roll

TOASTED HAM + CHEESE

rosemary ham, gruyere, boursin cheese, mustard

ITALIAN GRINDER

mortadella, ham, salami, provolone, pickles, peppers, onions, sub roll

BLT

applewood bacon, gem lettuce, tomatoes, miso mayo

ROAST BEEF

corned beef, cheddar, crispy onions, horseradish aioli

STUFFED TURKEY

stuffing, cranberry, cheddar, rosemary mayo

MISO-ROASTED BROCCOLI MELT

cheddar, american, black garlic aioli

SALAD BOWLS \$75

serves 6

add grilled chicken, miso broccoli, or 1/2 avocado +5 || add salmon +7

THAI NOODLE BOWL

rice noodles, napa cabbage, toasted peanuts + sesame, carrot, sweet peppers, cucumber, ginger-lemongrass dressing

CHICKEN SHAWARMA SALAD

romaine, grilled chicken, banana peppers, onion, cherry tomatoes, mint +parsley, spiced tahini dressing

CHOPPED SALAD

chicories, apples, squash, dried cranberries, shaved carrots, toasted seeds, maple dressing