



CATERING - BREAKFAST

Organic & Local Since 1985

priced per guest

BREAKFAST

priced per guest

- FRUIT PLATE** v/gf/vg 8
organic seasonal fruits
- BAKED CINNAMON FRENCH TOAST** vg 14
thick sliced organic sourdough | fresh blueberries |
house-made whipped cream | pure Wisconsin maple syrup
- ORGANIC HOUSE-MADE GRANOLA, YOGURT & BERRIES** gf/vg 10
Kalona organic yogurt | organic oats | hemp seeds | almonds
pumpkin seeds | walnuts | sunflower seeds | fresh blueberries
- CAJUN HASH BROWNS** gf/vg 14
hash browns | cheddar | spicy roasted onions, peppers and
tomatoes | garlic | scallions
ADD 2 SCHULTZ ORGANIC EGGS* 4
ADD NITRATE-FREE BACON 4
ADD VEGAN SAUSAGE 4
ADD CHICKEN CHORIZO 4
ADD BISON SAUSAGE 5
- CLASSIC EGG BREAKFAST** 14
two Schultz organic eggs | organic house-made seeded
sourdough toast | hashbrowns | nitrate-free bacon
- CLASSIC VEGAN BREAKFAST** v 14
tofu scramble | organic house-made seeded sourdough toast
hashbrowns | vegan sausage
- SIGNATURE QUICHE** vg 15
Schultz organic eggs | goat cheese | roasted tomatoes | leeks
organic spinach | organic spring greens
- QUICHE LORRAINE** gf 15
Schultz organic eggs | nitrate-free bacon | scallions | gruyere
cheese | organic spring greens
- BREAKFAST BURRITO** vg 14
Schultz organic scrambled eggs | vegan black bean chili | hash
browns | cheddar | scallions | chipotle sour cream | flour tortilla
ADD CHICKEN CHORIZO 3
ADD NITRATE-FREE BACON
ADD VEGAN SAUSAGE 3
ADD BISON SAUSAGE 5
- VEGAN BREAKFAST BURRITO** v 14
tofu scramble | vegan black bean chili | hash browns | vegan
cheddar | scallions | flour tortilla
ADD VEGAN SAUSAGE 3
- BREAKFAST QUESADILLA** vg 16
Schultz organic scrambled eggs | organic black beans | cheddar
organic spinach | house-made guacamole | chipotle sour cream
house-made salsa | 100% sprouted organic tortilla
- MARTIN'S HEUVOS RANCHEROS** gf 15
two Schultz organic poached ed eggs | slow-braised pork in
salsa verde | organic black beans | cheddar | scallions | chipotle
sour cream | crisp corn tortilla
- EGG & BACON CROISSANT** 14
Schultz organic eggs | Swiss cheese | house-made guacamole
nitrate-free bacon | organic spinach | roasted tomatoes
organic spring greens

BEVERAGES

- PEOPLES ORGANIC COFFEE** 32
JOE-TO-GO
(SERVES 8; 12 oz. cups or 12; 8 oz. cups)
fair trade organic small batch roasted coffee,
your choice of regular or decaf (96 oz.)
- ORGANIC HOT RISHI TEA** 32
(SERVES 8)
an assortment of black, green & herbal rishi loose leaf tea bags
- ORGANIC ORANGE JUICE** 48
- OR GRAPEFRUIT JUICE**
(SERVES 8; 8 oz. cups)
- ACQUA PANNA (STILL) OR SAN PELLEGRINO (SPARKLING) WATERS**
(750 ml bottle) 6
- WATERLOO FLAVORED SPARKLING WATER** 3
(12 oz cans) assorted flavors

PASTRIES

priced per each

CROISSANTS

- BUTTER CROISSANT** 3.5
- PAIN AU CHOCOLATE** 4.5

TRADITIONAL SCONES

- APRICOT GINGER** gf 3.5
- ORGANIC FIG** gf 4
- CRANBERRY WHITE CHOCOLATE** 3.5
- MAPLE PECAN** 3.5
- CHOCOLATE BANANA** v 3.5
- DAILY VEGAN SCONE** 3.5

MUFFINS

- LEMON BLUEBERRY MUFFIN** v/gf 4
- STRAWBERRY RHUBARB MUFFIN** 3
- FRENCH CONTINENTAL BREAKFAST** 12
Coffee, juice and pastry of choice with butter & jam
- BREAKFAST BASKET (serves 12)** 38

an assortment of our fresh-baked scones, muffins, brioche & pure butter croissants (gluten-free and vegan substitutions available)

v = vegan

gf = gluten-free

vg = vegetarian



CATERING - LUNCH

Organic & Local Since 1985

priced per guest

HEARTY SOUPS

Served with organic sourdough

CUP 5 / BOWL 8
QUART 16/GALLON 54

- TOMATO BASIL** gf/vg
fresh basil | tomatoes | cream
- CHICKEN WILD RICE** gf
chicken | Minnesota wild rice | carrots | onion
cream | scallions
- MARTIN'S VERDE CHICKEN POZOLE** gf
traditional Mexican broth | chicken | roasted tomatillos
hominy

Plant

- VEGAN BLACK BEAN CHILI** v/gf
organic black beans | ancho peppers | chipotle peppers

SANDWICHES & WRAPS

*Served with organic spring greens or
organic tortilla chips*

- WILD ACRES TURKEY & BACON CROISSANT** 16
shaved Wild Acres smoked turkey | nitrate-free bacon
Gruyère | roasted tomatoes | organic spinach | garlic-
chive aioli | grilled croissant
- TUNA SALAD OR CURRIED CHICKEN SALAD CROISSANT** 14
tuna salad or curried chicken salad | organic spinach
roasted tomatoes | grilled croissant
- CALIFORNIA WRAP** 14
shaved Wild Acres smoked turkey | house-made
guacamole | roasted tomatoes | organic romaine
chipotle sour cream | 100% sprouted organic tortilla
ADD NITRATE-FREE BACON 3
- CHICKEN CEASAR WRAP** 15
grilled chicken | organic romaine | roasted tomatoes
house-made Caesar dressing | Parmigiano-Reggiano
roasted tomatoes | 100% sprouted organic tortilla
- MEDITERRANEAN WRAP** vg 14
house-made organic hummus | organic romaine | carrot
brown rice tabbouleh | roasted red pepper | kalamata olives
feta | house-made Caesar dressing | 100% sprouted
organic tortilla

Plant

- MEDITERRANEAN WRAP** v 14
house-made organic hummus | organic romaine | carrot
brown rice tabbouleh | roasted red pepper | kalamata olives
house-made Caesar dressing | 100% sprouted organic
tortilla

*SUBSTITUTE GLUTEN-FREE BREAD OR WRAP
FOR ANY SANDWICH 3

ORGANIC GREENS

**MEDIUM BOWLSERVES 8-14 SIDE SALADS;
LARGE BOWL SERVES 14-20 SIDE SALADS**

- PETITE SIRLOIN STEAK SALAD** gf 20/m 48 /lg 86
grass-fed pan-seared sirloin | crispy diced sweet potatoes
red onion | wild arugula | goat cheese | whole grain
mustard vinaigrette
- SALMON NIÇOISE** gf 19/m 48 /lg 86
sustainable salmon | fingerling potatoes | Kalamata olives
roasted tomato | haricots verts | hard-boiled Schultz organic
egg | lemon-herb vinaigrette
- ROASTED BEET & PEAR** gf/vg 16/m 44 /lg 84
roasted beets | roasted caramelized pears | St. Pete's Select
blue cheese | Bibb lettuce | toasted walnuts | tarragon
vinaigrette
- APPLE & CHEDDAR** gf/vg 16/ m 42 /lg 82
crisp, tart organic apples | extra sharp Tillamook cheddar
organic romaine | radicchio | toasted pecans | maple Dijon
vinaigrette
- LES DEUX** gf 16/ m 42 /lg 82
organic Bibb lettuce | shaved Wild Acres turkey breast
cherry tomatoes | nitrate-free bacon | hard-boiled Schultz
organic egg | crumbled blue cheese | green goddess dressing
- CLASSIC CAESAR SALAD** vg 16/ m 42/ lg 82
layered organic romaine | signature Caesar dressing
Parmigiano-Reggiano | grilled garlic crostini | bruised lemon

Plant

- ZEN** v/gf 16/ m 46 / lg 86
steamed organic brown rice | organic microgreens | radish
organic kale | house-made hummus | cucumber | scallions
roasted tomatoes | harissa | house-made guacamole | toasted
sunflower seeds | Kalamata olives | lemon-herb vinaigrette
- SPA** v/gf 15/ m 42 /lg 82
organic spring greens | rosewood organic tofu | beet | carrot
red pepper | cucumber | edamame | toasted sunflower seeds
cilantro | scallions | sesame vinaigrette
- ORGANIC VEGAN CAESAR** v/gf 14/ m 42 / lg 82
organic romaine | organic kale | organic tempeh "bacon" bits
garlic | roasted organic chickpea croutons | vegan 'parmesan'
creamy cashew dressing
- KUSHI BOWL** v/gf 16/ m 42 / lg 82
sweet potato mash | organic kale | black beans | red pepper
roasted beets | house-made guacamole | cucumber
scallions | toasted pumpkin seeds | tahini turmeric dressing

ADD GRASS-FED PETITE SIRLOIN gf 8
ADD SUSTAINABLE SALMON gf 7
ADD HORMONE-FREE CHICKEN BREAST gf 6
ADD CORNMEAL-CRUSTED ORGANIC TOFU v/gf 5

MAKE IT A BOXED LUNCH

**ANY SANDWICH, WRAP OR SALAD; ADD 2.5 FOR
ORGANIC APPLE OR "THE" CHOCOLATE CHIP COOKIE**

v = vegan gf = gluten-free vg = vegetarian



CATERING - ALL DAY MENU

Organic & Local Since 1985

priced per tray

APPETIZERS

- EARTH WINGS** v/gf 54
SERVES 10 - 12
deep-fried cauliflower | organic sesame BBQ sauce
organic celery sticks | tofu cilantro dressing
- CHICKEN WINGS** gf market price
SERVES 14 - 20
3 dozen organic bone-on chicken wings with your
choice of organic sesame BBQ sauce or Caribbean dry
rub (one seasoning per order) served with St. Pete's
blue cheese dressing and celery
- BLACK BEAN & CHICKEN** 72
QUESADILLA TRAY
SERVES UP TO 12
chicken | organic black beans | organic spinach
goat cheese | house-made salsa | house-made
guacamole | chipotle sour cream
- TORTILLA CHIPS** v/gf/vg 28
SERVES 6 - 12
100% organic corn tortilla chips | house-made salsa
house-made guacamole

TRAYS & PLATTERS

- FRESH FRUIT TRAY** v/gf/vg 50/75
MEDIUM SERVES 16 | LARGE SERVES 20
An arrangement of fresh seasonal fruits and berries
- CHEESE TRAY** vg 75/114
MEDIUM SERVES 10-12 | LARGE SERVES 20
chef selected cheeses (cheddar, brie, goat & Swiss) with
house-made artisan crackers, garnished with olives and
pepperoncini
- ORGANIC HUMMUS & VEGGIE PLATTER** v/gf/vg 30/50
MEDIUM SERVES 10-12 | LARGE SERVES 20
house-made organic hummus & seasonal fresh
vegetables
- SMALL WRAP TRAY** 54
12 HALVES - SERVES 6-12
OR
- LARGE WRAP TRAY** 81
18 HALVES - SERVES 9-18
choose up to 3 different selections for your tray:
California, chicken Caesar, Mediterranean or
vegan Mediterranean
- CROISSANT SANDWICH TRAY** 60
12 HALVES - SERVES 6-12
choose up to 3 different selections for your tray:
turkey & bacon, curried chicken salad and tuna
salad

*SUBSTITUTE GLUTEN-FREE BREAD OR WRAP FOR ANY SANDWICH 3

DESSERT TRAYS

- BAR BITES** 26
an assortment of 16 bite-sized bars
- COOKIES** 30
one dozen, assorted baked from scratch cookies
- RUSTIC TARTS** 42
an arrangement of seven of our 4" signature tarts, including
berry cream and lemon meringue
- GLUTEN-FREE SWEETS** gf 38
an assortment of mini cupcakes (3), chocolate-dipped coconut
macaroons (3), chocolate chip cookies (3) & bar bites (16)
- VEGAN DESSERTS** v 38
an assortment of mini cupcakes (6), vegan cookies (3)
& bar bites (16)

BEVERAGES

- PEOPLES ORGANIC COFFEE** 32
JOE-TO-GO
(SERVES 8; 12 OZ. CUPS OR 8; 12 OZ. CUPS)
fair trade organic small batch roasted coffee, your choice of regular or
decaffeinated (96 oz)
- ORGANIC HOT RISHI TEA TO-GO** 32
(SERVES 8)
an assortment of black, green & herbal rishi loose leaf tea
bags
- ORGANIC RISHI ICED TEA** 32
(SERVES 8)
- ORGANIC LEMONADE** 32
(SERVES 8)
- GT'S SYNERGY KOMBUCHA** 5
(ASSORTED FLAVORS - 16 oz bottle)
- OLIPOP** 5
(ASSORTED FLAVORS - 12 oz can)
- ACQUA PANNA (STILL) OR SAN PELLEGRINO**
(SPARKLING) WATER (750 ml bottle) 6
- WATERLOO FLAVORED SPARKLING**
WATER (12 oz. cans) assorted flavors 3
- COKE/DIET COKE** (12 oz cans) 3
- CC CLUB WATER** (20 oz bottle) 1

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vg = vegetarian



CATERING - STARTERS

Organic & Local Since 1985

priced per piece - minimum five dozen per item

HORS D'OEUVRES

- BEEF SKEWERS** gf 5
grass-fed thinly sliced marinated beef with chimichurri sauce
- CHARCUTERIE BOARD** 8
chef selected cured meats | house-made pickled vegetables
mustards | organic vegan sourdough breads
- SMOKED SAUSAGE & HOUSE PICKLE SKEWERS** 4
- CLASSIC COCKTAIL SHRIMP** gf 5
U.S. wild caught shrimp | tomato-horseradish sauce
fresh lemons
- SMOKED SALMON CANAPES** 4
salmon rosette | lemon dill cream cheese | pickled
red onion house-made organic sourdough rye
- TURKEY MEATBALLS** 3.5
Wild Acres ground turkey | house-made organic
sesame bbq sauce
- MINI RACHEL TARTINES** 4
shaved Wild Acres smoked turkey | Swiss cheese | firecracker
slaw | sauerkraut | tomato-caper aioli | house-made organic
sourdough rye
- CHICKEN WINGS** market price
(JERK, CARIBBEAN DRY RUB OR BBQ)
cage-free and hormone-free chicken wings
- TEMPEH MELT TARTINES** v 3.5
marinated grilled tempeh patty | sauerkraut | firecracker
slaw | tomato-soy aioli | vegan Swiss cheese
house-made organic sourdough rye
- SEASONAL FRUIT SKEWERS** v/gf/vg 4
- CHEESE BOARD** vg 7
WITH HOUSE-MADE CRACKERS
chef selected local cheeses | chutney | seasonal fruit
house-made vegan crackers

Plant

- EARTH WINGS** v/gf 2
flash-fried cauliflower | house-made organic bbq sauce | celery
house-made soy-cilantro dipping sauce
- ORGANIC HUMMUS WITH CRUDITE** v 6
organic house-made hummus | grilled Brussels Sprouts
& seasonal raw vegetables | olives | house-made pickles
house-made organic crackers

MINI BURGERS & SANDWICHES

- GRASS-FED BEEF BURGER** 6
white cheddar | lettuce | roasted tomatoes | onion | pickles
Garlic-chive aioli | house-made organic bun
- WILD ACRES TURKEY BURGER** 5
white cheddar | nitrate-free bacon | roasted tomatoes | onion
pickles | garlic-chive aioli | house-made guacamole
house-made organic bun
- TUNA MELTS** 4
grilled tuna salad | Swiss cheese | roasted tomatoes
garlic-chive aioli | house-made organic sourdough rye
- CALIFORNIA ROULADES** gf 3.5
shaved Wild Acres smoked turkey | house-made guacamole
roasted tomatoes organic romaine | chipotle sour cream
100% sprouted organic tortilla
- INCREDIBLE CHEESE TOASTS** vg 4
house-made organic sourdough | white cheddar
jalapeno-chive aioli | arugula
pickled red onion | house-made organic sourdough

Plant

- COWBOY BURGER** v 6
house-made veggie burger | organic sesame bbq sauce
vegan American cheese | crispy onions | pickles
tomato chutney | house-made organic bun

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CATERING - DINNER

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priced per guest
choose a soup or a salad to complete your menu

HEARTY SOUPS

Served with organic sourdough

- TOMATO BASIL** gf/vg
fresh basil | tomatoes | cream
- CHICKEN WILD RICE** gf
chicken | Minnesota wild rice | carrots | onion | cream scallions
- MARTIN'S VERDE CHICKEN POZOLE** gf
traditional Mexican broth | chicken | roasted tomatillos hominy

Plant

- VEGAN BLACK BEAN CHILI** v/gf
organic black beans | ancho peppers | chipotle peppers

ORGANIC GREENS

Served with organic sourdough

- FRENCH MEADOW SALAD** v/fg/vg
organic mixed greens | toasted sunflower seeds | beets tomato | shredded carrots | white balsamic vinaigrette
- APPLE & CHEDDAR** gf
crisp, tart organic apples | extra sharp Tillamook cheddar | organic romaine | radicchio | toasted pecans maple Dijon vinaigrette
- CLASSIC CAESAR SALAD** gf/vg
organic romaine | croutons | Parmigiano-Reggiano Caesar dressing

Plant

- ORGANIC VEGAN CAESAR** v/gf
organic romaine | organic kale | organic tempeh "bacon" bits | garlic | roasted organic chickpea croutons | vegan 'parmesan' creamy cashew dressing

CHILDREN'S

10 & UNDER

options are \$15 and include a French Meadow salad or organic tortilla chips

- SIGNATURE MAC & CHEESE**
organic gluten-free penne | mornay sauce
- KIDS COWBOY BURGER**
House-made veggie burger | white cheddar | pickles house-made ketchup | house-made organic bun
- GRASS-FED BEEF BURGER**
white cheddar | lettuce | roasted tomatoes | onions pickles | house-made ketchup | house-made organic bun

ENTRÉES

- BRAISED BEEF** gf **28**
grass-fed, boneless short rib | organic Yukon Gold mashed potatoes | red wine demi-glace | broccolini | horseradish creme
- PAN-SEARED MISO SALMON** gf **28**
(fillet in house daily)
sustainable Norwegian salmon | organic Yukon Gold garlic mashed potatoes | broccolini
- ALMOND ENCRUSTED WALLEYE** gf **30**
(fillet in house daily)
organic Yukon Gold garlic mashed potatoes | pesto beurre blanc | broccolini
- CHICKEN PICCATA**
chicken breast
- SIGNATURE MAC & CHEESE** gf **16**
organic gluten-free penne | mornay sauce | tempeh bacon & peas | organic spring greens with white balsamic vinaigrette

Plant

- GREEN COCONUT CURRY** v/gf/vg **16**
green curry | vegetable melange | organic brown rice
- ADD SUSTAINABLE SALMON** gf 7
ADD HORMONE-FREE CHICKEN BREAST gf 6
ADD CORNMEAL-CRUSTED ORGANIC TOFU v/gf 5
- VEGAN BOLOGNESE** v **22**
house-made organic pappardelle pasta | "Bolognese" sauce with vegan sausage, tomato, fennel, onions, garlic, carrot & basil | *staff favorite

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vg = vegetarian



CATERING - DESSERTS

Organic & Local Since 1985

PRICED PER GUEST

CAKES

- ROSE CAKE v/gf** 7
chocolate layered cake with naturally dyed vanilla rose frosting
- CHOCOLATE DIP CAKE gf** 7
fudgy layered chocolate cake with ganache and triple sec Chantilly cream
- TOASTED COCONUT CAKE gf** 7
four delicate almond cake layers filled with white chocolate custard and covered with coconut
- TRIPLE CHOCOLATE MOUSSE gf** 7
layers of white & bittersweet chocolate mousse over flourless chocolate cake
- VEGAN TURTLE v** 7
layers of moist chocolate cake, toasted pecans and house-made vegan caramel
- VANILLA BERRY CREAM gf** 7
almond cake layers filled with chocolate buttercream, topped with ganache, whipped cream and seasonal berries
- TRADITIONAL CARROT CAKE** 7
moist, spiced cake layers filled with cream cheese frosting

RUSTIC TARTS

- FRESH FRUIT TART** 7
fresh berries and vanilla custard in a butter crust
- LEMON MERINGUE TART** 7
lemon custard in butter crust with toasted meringue
- BERRY CREAM TART gf/v** 7
Venezuelan fair-trade single origin chocolate and ground almond crust filled with blueberry and raspberry cream, topped with fresh berries
- LINGONBERRY ALMOND TORTE gf** 7
layers of almond cake with chocolate ganache and lingonberry sauce drizzle

SIGNATURE DESSERTS

- LYNN'S ORGANIC APPLE CRISP** 8
- SEASONAL CRISP v** 8

BARS

- LEMON CUSTARD BAR gf** 4
- FLOURLESS BROWNIE gf** 4
- CARAMEL CRUNCH BROWNIE gf** 4
- CHOCOLATE RICE CRISP BAR v/gf** 5
- CAROB RASPBERRY v** 5
- SEA SALT CARAMEL BAR** 4
- PEANUT BUTTER BROWNIE** 4

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