



SMILE TO GO

**DROPOFF CATERING
SOHO**

BREAKFAST PLATTERS

SMALL SERVES 6-8, LARGE SERVES 12-16

BREAKFAST PASTRIES

seasonal assortment of scones, muffins & biscuits

SM \$38 / LG \$76

ASSORTED BREAKFAST LOAVES

SM \$33 / LG \$66

SEASONAL FRUIT SALAD (v) (df) (gf)

SM \$50/ LG \$100

SEASONAL SLICED FRUIT (v) (df) (gf)

SM \$30 / LG \$60

MINI CHEDDAR & HERB QUICHE

\$50/dozen

MAPLE BACON, FRISÉE & DATE MAYO SLIDERS

\$5.50/each

EGG SANDWICHES

scrambled egg, gruyère, caramelized onion & black forest ham, english muffin

\$6.50/EACH

SUBSTITUTE BACON +\$3

BREAKFAST BURRITOS

scrambled egg, avocado, black beans, cheddar, housemade hot sauce

\$9/each

HOUSEMADE GRANOLA & GREEK YOGURT PARFAITS

dates, pomegranate

\$6.50/each

OVERNIGHT OATS

cranberry compote, toasted almonds (v) (df)

\$6/EACH

BREAKFAST DRINKS

COUNTER CULTURE COFFEE CADDY

96 oz., 12-16 small cups of coffee

\$35/each

ORANGE JUICE (4oz)

\$4/each

PRESSED JUICERY COLD PRESSED JUICES

\$10/each

SANDWICH PLATTERS

SM \$78/ LG \$156

SMALL SERVES 6-8, LARGE SERVES 12-16 / SELECT UP TO 4 SANDWICH VARIETIES

TURKEY & CHEDDAR

apple, sprouts, mayo & grainy mustard on multigrain

CHICKEN SALAD

dried cranberries & arugula on ciabatta (df)

HAM & GRUYÈRE

cornichons & grainy mustard on baguette

ROAST BEEF

roasted grape tomatoes, arugula & horseradish mayo on baguette

MANOURI CHEESE & FIG

pear, truffle oil & fig jam on sourdough

TOMATO MOZZARELLA

fresh mozzarella, tomato & basil on baguette

MAPLE BACON, FRISÉE & DATE MAYO SLIDERS

BOXED LUNCH

choice of sandwich & cookie
\$16

additional items:

side salad +\$4.50

fruit salad cup +\$3.00

small bag of chips \$2.75

PROTEINS

SMALL SERVES 6-8, LARGE SERVES 12-16

ROTISSERIE CHICKEN

cut into 8 pieces unless otherwise specified (gf) (df)

SM \$58 / LG \$116

COLD POACHED SALMON

with tzatziki & fresh herbs (df - without sauce) (gf)

SM \$120 / LG \$240

MARKET SIDES

ALL OF OUR FOOD IS MADE FRESH FOR OUR DAILY CHANGING MENU: PLEASE ORDER FROM THE MENU ON THE DAY THAT YOU WOULD LIKE TO RECEIVE YOUR CATERING.

SMALL SERVES 6-8, LARGE SERVES 12-16 **SM \$45/ LG \$90**

MONDAY

ESCAROLE with hazelnuts & lime maple vinaigrette (v) (df) (gf) (n)

MARINATED BEETS with tarragon & pistachios (v) (df) (gf) (n)

TURMERIC ROASTED CARROTS toasted caraway, fennel fronds (v) (df) (gf)

MIXED WINTER SQUASH pomegranate, toasted pumpkin seed (v) (df) (gf)

LENTILS, APPLE, FENNEL & CELERY with lemon dressing (df) (gf)

QUINOA, KALE & SHAVED CAULIFLOWER with almonds & ginger dressing (v) (df) (gf) (n)

ISRAELI COUSCOUS & PUMPKIN SEED PESTO with arugula & radicchio

TUESDAY

BABY KALE, MIZUNA & SUNCHOKE toasted sunflower seeds & lemon dressing (df) (gf)

FENNEL, BLOOD ORANGE & CANDY CANE BEETS citrus vinaigrette (v) (df) (gf)

ROASTED BEETS & SWEET POTATOES (v) (df) (gf)

CHICKPEAS & SLOW ROASTED TOMATOES with preserved lemon & parsley (v) (df) (gf)

MOROCCAN CARROT SLAW with red cabbage, almonds & coriander cinnamon vinaigrette(df) (gf) (n)

LENTIL & QUINOA SALAD orange zest, arugula (v) (gf) (df)

FUSILLI & BUTTERNUT SQUASH with parsley & parmesan

WEDNESDAY

KALE, CARROTS, RED CABBAGE, ROASTED CAULIFLOWER with cashews & ginger dressing (df) (gf) (n)

EGGPLANT & SWEET POTATO CAPONATA mint, cilantro, black sesame (df) (gf)

ARUGULA, BLOOD ORANGE & MOZZARELLA balsamic reduction (gf)

ROASTED ROOT VEGETABLES with shallots & apples (v) (df) (gf)

BROCCOLI & HAZELNUT GREMOLATA (v) (df) (gf) (n)

QUINOA & SHIITAKES with almonds & pecans (v) (df) (gf) (n)

PENNE WITH FENNEL FROND PESTO kalamata olives, arugula, parmesan & preserved lemon

THURSDAY

KALE & ROASTED SWEET POTATO pomegranate seeds, turmeric tahini dressing

SAVOY CABBAGE, FENNEL & CAULIFLOWER with roasted garlic vinaigrette (v) (df) (gf)

MOROCCAN CARROT SLAW with red cabbage, almonds & coriander cinnamon vinaigrette (df) (gf) (n)

BROCCOLI with hazelnut gremolata (v) (df) (gf)

MARINATED BEETS with tarragon & pistachios (v) (df) (gf) (n)

SAUTÉED CANDY CANE BEETS & FARRO fried capers (v) (df)

ISRAELI COUSCOUS & PUMPKIN SEED PESTO with arugula & radicchio

FRIDAY

KALE, CARROTS, RED CABBAGE, ROASTED CAULIFLOWER with cashews & ginger dressing (df) (gf) (n)

FENNEL, BLOOD ORANGE & CANDY CANE BEETS citrus vinaigrette (v) (df) (gf)

LENTILS, APPLE, FENNEL & CELERY with lemon dressing (df) (gf)55

TURMERIC ROASTED CARROTS toasted caraway, fennel fronds (v) (df) (gf)

EGGPLANT & SWEET POTATO CAPONATA mint, cilantro, black sesame (df) (gf)

QUINOA & SHIITAKES with almonds & pecans (v) (df) (gf) (n)

FARFALLE with sautéed broccoli rabe & parmesan

SATURDAY & SUNDAY

LACINATO KALE & ROASTED DELICATA SQUASH with dukkah & citrus vinaigrette (df) (gf) (n)

ARUGULA, BLOOD ORANGE & MOZZARELLA balsamic reduction (gf)

ROASTED BEETS & SWEET POTATOES (v) (df) (gf)

BROCCOLI with hazelnut gremolata (v) (df) (gf) (n)

LENTIL & QUINOA SALAD orange zest, arugula (v) (gf) (df)

SNACKS & APPETIZERS

SMALL SERVES 10-15; LARGE SERVES 20-25

CRUDITÉS PLATTER

with crème fraîche dip or hummus

\$40 / \$80

ARTISANAL CHEESE PLATE

beamster gouda, cheddar, manouri & aged manchego

\$105 / \$215

CHARCUTERIE PLATTER

served with assorted breads & crackers

\$105/ \$215

CHERMOULA MARINATED SHRIMP SKEWERS

\$120 / \$250

MEZZE PLATTER

beet almond dip, roasted carrot feta dip, hummus, marinated olives, fresh veggies & pita

\$75 / \$150

MAPLE BACON, FRISÉE & DATE MAYO SLIDERS

\$110 / \$220

BEET CURED SALMON PLATTER

with horseradish cream & pumpernickel toasts

\$120 / \$250

HARISSA HONEY CHICKEN SKEWERS

with cilantro yogurt sauce

\$60 / \$125

SEASONAL FOCACCIA BITES

SM \$25/ LG \$50

SMALL SERVES 6-8. LARGE SERVES 12-16

DESSERTS

DARK CHOCOLATE CHIP & SEA SALT COOKIES

\$48/dozen

PEANUT BUTTER & JELLY COOKIES (v) (df) (gf)

\$48/dozen

ASSORTED MINI COOKIES

\$30/two dozen

SEASONAL FRUIT HANDPIES

\$36/dozen

CATERING INFO

Utensils, napkins, plates and serving spoons are included with all orders. Bamboo plates are available upon request.

All items are packed in disposable, compostable packaging.

Catering orders are subject to a 5% administrative fee and a \$150 minimum order.

Orders must be placed by 4 PM, 2 days before your delivery.

Delivery is free if within delivery zone.

Orders outside delivery zone are subject to a delivery fee that is dependent on specific location.