



SMILE TO GO

**DROPOFF CATERING
FLATIRON**

BREAKFAST PLATTERS

\$6/EACH

SMALL SERVES 6-8, LARGE SERVES 12-16

BREAKFAST PASTRIES

seasonal assortment of scones, muffins & biscuits

REGULAR SIZE SM \$38 / LG \$76

MINI

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

OVERNIGHT OATS

cranberry compote, toasted almonds (v) (df)

EGG SANDWICHES

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

\$6.50/EACH

SUBSTITUTE BACON +\$3

BLACK SEED BAGEL BECS

maple bacon, fried egg & cheddar

\$6.50/EACH

BREAKFAST BURRITOS

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

\$9/each

HOUSEMADE GRANOLA & GREEK YOGURT PARFAITS

dates, pomegranate

\$6.50/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

MOZZARELLA & ROASTED RED PEPPERS

basil & balsamic reduction on housemade focaccia

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 / TUESDAY / WEDNESDAY

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

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

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

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

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

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

FUSILLI & BUTTERNUT SQUASH with parsley & parmesan

THURSDAY / FRIDAY / SATURDAY

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

ARUGULA, BLOOD ORANGE & MOZZARELLA balsamic reduction (gf)

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

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

POMEGRANATE GLAZED CARROTS with pomegranate & cilantro (v) (df) (gf)

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

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

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

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.