

Trays & Appetizers

Vegetable Tray (for 10-20 / 25-50 / 50-75) <i>gf</i>	\$25 / \$40 / \$80
The centerpiece of your table, assorted cut veggies with your choice of curry chutney v , hummus v or garlic parmesan dip.	
Grilled Vegetable Tray (for 25-50) <i>gf</i>	\$45
An assortment of vegetables grilled with an herb oil and finished with a light drizzle of balsamic reduction.	
Fresh Fruit Tray (for 10-15 / 15-25 / 30-50) <i>gf</i>	\$25 / \$40 / \$80
A beautiful arrangement of fresh fruit.	
Cheese Tray (for 10-15 / 15-25 / 30-50)	\$25 / \$40 / \$80
Imported and domestic cheeses, with a cracker basket.	
Wisconsin Artisan Cheese Tray (for 10-15)	\$50
A selection of the state’s artisan-made cheeses, with a cracker basket.	
Wisconsin Artisan Cheese w/Fruit (for 15-25)	\$65
Salad Niçoise Tray (for 15-20 / 30-40) v <i>gf</i>	\$40 / \$80
A beautiful composition of green beans, Kalamata olives, artichoke hearts, red potatoes and roasted Roma tomatoes, with fresh basil vinaigrette. <i>Add sliced basil-marinated grilled chicken breasts—\$4 ea.</i>	
Todos los Dias (for 8-12 / 10-20) <i>gf</i>	\$25 / \$35
Our chipotle cream cheese dip, topped with tomato, lettuce, cheddar cheese, green onion and olives, with tortilla chips.	
Mexican Trio (for 15-25) <i>gf</i>	\$35
A favorite for easy entertaining—this tray features guacamole, mild salsa and todos los dias, with tortilla chips.	
Mediterranean Tray (for 15-25)	\$40
Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.	
Hummus and Pita Tray (for 10-15) v	\$25
Kalamata, fire-roasted red pepper, or traditional hummus with pita wedges.	
Rustique Tray (for 20-30, 1 type per tray / 30-60, 2 types)	\$25 / \$50
Thirty-six bite sized pieces of crusty french bread topped with fresh and simple ingredients. <i>Choose from:</i> Olivada w/Tomato & Smoked Provolone Pesto & Mozzarella Feta Basil Artichoke Parmesan w/Spinach & Scallions	
Cocktail Sandwiches (min. 12 per type)	\$3 ea. / wraps \$3.50 ea.
<i>Choose from:</i> Smoked Turkey w/Curry Chutney & Cheddar Chicken Pinenut Salad Cashew Curry Chicken Salad Tuna Salad Balsamic Marinated Tofu v Chipotle Cream Cheese & Veggie Wrap Hummus & Vegetable Wrap v	
Cajun Chicken or Tofu Sliders (min. 12)	\$4 ea.
Small sandwich, big flavor—our Cajun-marinated grilled chicken or tofu on a pretzel bun with chipotle-mayo and lettuce (<i>served cold, can be v</i>).	
Sweets Tray (for 15-25 / 30-50)	\$40 / \$80
An assortment of a few of our favorites—lemon bars, brownies and mini-cookies, arranged on a tray.	
Fancy Sweets Tray (for 20-40)	\$70
Mini-cupcakes, pecan squares and Mexican wedding cakes.	

Heat & Serve Appetizers

Mini Burritos (12 per type)	
<i>Choose from:</i> Bean & Cheese \$2.25 ea. or Chicken & Cheese \$2.75 ea.	
Chicken Wings (approx. 16/lb, 2 lb minimum) <i>gf</i>	\$9 / lb
<i>Choose from:</i> Barbecue, Firecracker, Buffalo or Teriyaki	
Savory Turkey Mini-Meatballs <i>gf</i> (approx. 16/lb, 2 lb minimum)	\$8 / lb

Beans and Barley Menu Key

v Vegan items are made and processed without using animals or animal products. Many of our items can be made vegan upon request.

gf These menu items are or can be made gluten free. Note that because our kitchen is not gluten free, this is not 100% purity.

Salads and Cold Entrées

Mesclun, Balsamic & Gorgonzola (bowl for 12-18) <i>gf</i>	\$25
Mixed greens, toasted pepitas, dried cranberries, Wisconsin gorgonzola and balsamic vinaigrette dressing.	
Cæsar Salad (bowl for 12-18)	\$25
Romaine lettuce, house-made croutons, Parmesan cheese, Cæsar dressing. <i>Add sliced grilled chicken breasts (plain or marinated) \$4 ea.</i>	
Garden Salad (bowl for 12-18) <i>gf</i>	\$25
Green leaf lettuce, cut vegetables and one of our house-made dressings. <i>Choose from:</i> Garlic Parmesan, Herb Vinaigrette v , Balsamic Vinaigrette v , Cæsar, Garden Ginger v , Tahini v , Greek Lemon Oil v	
Beans and Greens (bowl for 12-18) v <i>gf</i>	\$20
White beans, organic spinach, tomatoes, onions and carrots tossed with a balsamic vinaigrette.	
Fresh Fruit Salad (bowl for 10-12 / bowl for 12-18)	\$20 / \$25
Bite-size cuts of fresh fruit.	
Potato Salad (bowl for 10-12 / bowl for 12-18) <i>gf</i>	\$20 / \$25
“House”, Diablo, Mediterranean v or Balsamic v	
Vegetable & Grain Salads (priced by the pound, 3 lb minimum) <i>gf</i>	
Beautiful Broccoli v , Kale w/Ginger Peanut Dressing v , Apricot Lemon Quinoa v , Mexican Quinoa v , Sweet Corn w/Avocado Dressing v , Lime Cumin Vegetables v	
Pasta Salads (priced by the pound, 3 lb minimum)	
Grilled Vegetable Pasta v , Roasted Garlic Dijon Pasta, Herb Dijon Pasta v , Garlic Parmesan Pasta, Spicy Peanut Noodles, Mediterranean Pasta, Lemon Spinach Orzo, Greek Lemon Pasta v , Tuna Pasta, Mediterranean Tofu Pasta v , Vietnamese Tofu w/Noodles v	
Chicken & Tofu Salads (priced by the pound, 3 lb minimum)	
Mediterranean Chicken Salad <i>gf</i> , Hot & Spicy Chicken Salad <i>gf</i> (or tofu v), Cashew Curry Chicken <i>gf</i> (or tofu v), Chicken Pinenut Salad <i>gf</i> , Pesto Chicken Salad <i>gf</i> , Tuna Salad <i>gf</i> , Egg Salad <i>gf</i>	
Grilled Chicken Breasts (min 10 pieces) <i>gf</i>	\$4 ea.
Whole or sliced boneless skinless grilled breasts, marinated or plain. <i>Marinade:</i> Lemon Caper, Rosemary, Barbecue, Curry Peanut, Balsamic	
Baked Marinated Tofu (min 10 pieces) v <i>gf</i>	\$3.50 ea.
A great addition to a green salad, or turn a pasta salad into an entrée. <i>Choose from:</i> Balsamic, Mediterranean, Asian, or Hot & Spicy	

Soups

We make over forty soups from scratch with fresh vegetables and our own stocks—some vegetarian, some vegan and some with chicken or seafood. It’s a great way to start your meal—or add rolls and butter for a light lunch.

Specify a favorite with a week’s notice or choose from the day’s selections.

One gallon of hot or cold soup (for 10-20)	\$32
<i>—please indicate if you will need bowls and spoons—</i>	

Breads

Cornbread (9x13 pan) plain or jalapeño	\$15 pan	Garlic Bread (12-15 pc)	\$8 pan
Corn Tortillas (6” / 12 per pack)	75¢	Rolls w/butter	50¢ ea.
Flour Tortillas (6” / 10 per pack)	\$1.50	french or whole wheat	
		French Baguette	\$2.79 ea.

Entrées

(pans weigh 5-6 lbs—plan on ¼ to ½ lb per person)

Enchilada Casserole <i>gf</i>	
Our enchilada casserole is always a hit, pair it with our Mexican Trio tray for a Mexican inspired feast. <i>Choose from:</i> Black Bean \$35 or Chicken & Black Bean \$45	
Fajitas Over Rice <i>gf</i>	
Strips of onion and red and green bell pepper are sautéed in a richly flavored fajita marinade and served over brown rice. <i>Choose from:</i> Tofu v \$35 or Chicken \$45	
Bombay Chickpeas & Rice <i>gf</i>	
Basmati rice and chickpeas baked with sautéed onions, peppers, tomatoes, cilantro and a blend of Indian spices served with marinated chicken or tofu. <i>Choose from:</i> Ginger Tofu v \$35 or Chicken \$45	
Vegetable Stir-fry	\$35
An assortment of crisp-cooked fresh vegetables with our own Spicy Ginger or Thai Coconut Curry sauce; served over brown rice <i>gf</i> or Asian-style wheat noodles and topped with sesame seeds. <i>Add:</i> Tofu or Tempeh v \$40 , Chicken \$45	
Lasagna	
Layers of pasta, our house-made tomato-basil sauce and a savory filling. <i>vegetarian:</i> Cheese, Vegetable, Mushroom, Pesto or Spinach Feta \$40 <i>non-vegetarian:</i> Turkey Ragu \$45	

Chicken Niçoise	\$45
Strips of chicken breast, simmered in an herbed chicken and wine broth with potatoes, artichokes, tomatoes and black olives.	
Turkey Pot Pie	\$45
Chunks of house-roasted turkey breast, with potatoes, carrots, onions, celery, peas, leeks and a buttermilk biscuit topping.	
Mac & Cheese	\$35
Kids aren’t the only ones who love our creamy, cheddar-y version of the American classic—baked with a buttered panko crumb topping.	
Baked Couscous	\$35
A savory casserole of spinach, tomato, feta cheese, pinenuts and couscous—serve it as a side with baked chicken or a vegetarian main dish with a salad.	
Pasta Casseroles	
Lemon Broccoli, Creamy Vegetable, Mushroom Garlic Linguine all \$35 Tuna & Swiss Casserole, Rosemary Chicken Alfredo, Lemon Chicken all \$45	
Mushroom Sherry Chicken Breasts (minimum 10)	\$6 ea.
Seared boneless skinless chicken breasts with mushrooms and onions, in a richly aromatic,tarragon-laced sherry sauce. We recommend pairing this with our Roasted Garlic Mashed Potatoes.	
Grilled Chicken Breasts (min 10 pieces) <i>gf</i>	\$4 ea.
Whole or sliced boneless, skinless grilled chicken breasts available marinated or plain. <i>Marinade choices include:</i> Lemon-Caper, Rosemary, Barbecue, Curry-Peanut, Balsamic	

Sides

(plan on ¼ to ⅓ lb per person)

Vegetables (priced by the pound, 3 lb minimum) <i>gf</i>	
Broccoli & Cauliflower Sauté v , Sautéed Zucchini v , Rosemary Brown Sugar Carrots, Southwest Corn, Savory Vegetables v	
Potatoes (priced by the pound, 3 lb minimum) <i>gf</i>	
Parsley Shallot v , Roasted Garlic Mashed Potatoes, Spinach & Carrot Sauté v , or Mexican Sauté v	

48 hours notice will ensure your order can be ready.

PLEASE DO NOT FAX OR EMAIL ORDERS

Fee based delivery is available on orders over \$100

Disposable plate service can be purchased with your order upon request



Pick-up Catering

Call us: 414-278-7878

Open everyday | 8:am-9:pm
1901 E. North Ave., Milwaukee, WI
For full-service catering inquiries, please email:
beanscater@beansandbarley.com

Fresh From Our Bakery

Our bakers are hard at work every morning making all of our desserts from scratch, using real Wisconsin butter and unbleached, non-gmo cane sugar.

Muffins & Scones

Regular (min. 12 per type) **\$1.50 ea.** or **Mini** (min. 24 per type) **75¢ ea.**

Muffins

Apple-Sesame, Blueberry-Pecan,
Carrot-Walnut, Raspberry Crumb,
Banana-Blueberry

Scones

Apple-Date, Classic Cream,
Cherry-Almond, Nutty Apricot,
Oatmeal-Fig, Orange-Poppyseed

Coffee Cakes & Quickbreads (for 16-24, 9x13 pan/tube pan)

Blueberry Coffee Cake	\$20	Cinnamon Coffee Cake	\$20
Gingerbread	\$15	Apple Cake (tube pan)	\$30
Lemon Poppyseed Tea Cake	\$15	Cardamom Coffee Cake (tube)	\$30
Pear Coffee Cake	\$20	Fat Free Brownies	\$20

Cookies & Bars

Regular (min. 12 per type) **\$1.25 ea.** or **Mini** (min. 24 per type) **25¢ ea.**

Choose from: Chocolate Chip & Pecan, Chocolate Chip (*can be gf*),
Oatmeal, Peanut Butter, Peanut Butter & Chocolate Chip, Molasses **v**

Bars (min. 24 per type) or **Giant Bars** (min. 12 per type)

Lemon Bars (2 x 2" / **50¢ ea.**), Strawberry Cheesecake Bars *gf* (1.5 x 1.5" / **50¢**),
Magic Bars *gf* (1.5 x 1.5" / **75¢**), Giant Magic Bars *gf* (3 x 3" / **\$3.50 ea.**),
Giant Peanut Butter Toffee Bars (3 x 3" / **\$3.50 ea.**)

Cakes, Pies & Tarts

Cheesecakes (serves 12) *gf* **\$35**

Chocolate-Raspberry, Chocolate-Apricot, Blueberry, Strawberry-Sour
Cream, Citrus or Turtle

Pies (serves 6-12) **\$20 - \$30**

Apple **v**, Key Lime *gf*, Banana Cream, Chocolate Cream, Coconut Cream,
Boston Cream, Mixed Berry **v**, Cherry **v**

Tarts (serves 8) **\$26**

Apple Bavarian, Chocolate-Grand Marnier, Blueberry, Cherry, Lemon, Fresh Fruit

Multi-layer Cakes (for 12-24, 9" round, 3-4 cake layers) **\$45**

Poppyseed Torte, Killer Chocolate, German Chocolate, Banana,
Coconut Custard, Chocolate Raspberry Torte, Black & White Espresso **v**,
Pink Raspberry **v**, Red Velvet **v**, Chocolate Peanut Butter **v**

Single-layer Cakes (for 8-12, 9" round, 2 cake layers) **\$25**

Poppyseed, Chocolate, Red Velvet **v**, Banana, German Chocolate,
Chocolate Espresso **v**, Chocolate Cherry **v**, Chocolate Peanut Butter **v**

Cakes also available in:

Quarter-sheet (8x12" for 8-16) **\$20**

Half-sheet (12x17" for 16-32) **\$35**

Cupcakes

Regular (min. 12) **\$2 ea.**

Mini (min. 24) **75¢ ea.**

Gluten-free Cakes

Orange Cream **v**, Chocolate-Chocolate **v**, Lemon Chiffon, Black Forest* **v**

Available in:

9" Round (for 8-12, 2 layers) or **Quarter Sheet** (8 x 12" for 8-16) **\$30 / \$45***

Cupcakes (min. 12 per type / **\$2.25 ea.**) or **Mini** (min. 24 per type / **\$1 ea.**)

Wedding Cakes

Looking for something elegant and simple? We offer many options including
several vegan and gluten-free choices. Please call for more details.

www.*Beans & Barley*.com

call us: 414-278-7878

Breakfast (24 hour notice)

Having a bright and early get together? We open at 8:00 and can
have your breakfast ready to go. Don't forget the coffee & scones.

Hopple Popple (for 10-15) **\$45**

Local eggs scrambled with red and green peppers, onions, herb
roasted potatoes, vegan breakfast sausage and cheddar cheese

Tofu Scrambler (for 10-15) **v gf** **\$40**

Quiche (for 6-8) **\$20 / 22***

Choose from: Broccoli, Cheddar & Feta | Italian | Potato & Green Onion |
Spinach, Mushroom & Swiss | Smoked Turkey, Asparagus & Swiss*

Peppadew & Chevre Egg Bake (for 9-12, requires 48 hr notice) *gf* **\$45**

A light and fluffy egg dish, with goat and cheddar cheeses, piquant
Peppadew peppers, scallions and a bit of cornmeal.

Parsley Shallot Breakfast Potatoes (for 10-15) *gf* **\$30**

All-Purpose Bag Lunch

Whether you're taking a field trip, or providing lunch for a business
meeting, call ahead and we'll have lunch ready to go.

Each bag lunch includes a whole or half sandwich or salad, with
potato salad, fruit salad and a cookie.

Please call 2 hours ahead—24 hours notice for orders over 10

Sandwich Choices **half whole**

Most sandwiches can be made as a wrap by request.

Chicken Pinenut Salad	\$9.25	12.00
Smoked Turkey & Swiss	\$9.75	12.50
Roast Turkey	\$9.25	12.00
Balsamic Tofu Wrap v	\$9.25	12.00
Hummus & Vegetable Wrap v	\$8.50	11.00
Tuna Salad	\$9.25	12.00
Egg Salad	\$8.00	10.50
Cheddar & Tomato	\$7.75	9.50
Peanut Butter & Jam	\$6.25	9.00

JUST WANT SANDWICHES?

We can cut them in half and arrange on a tray if you like.

Salad Choices

Cæsar Salad	\$9.25
Mesclun, Balsamic & Gorgonzola <i>w/pepitas and cranberries</i>	\$9.25
Garden Salad	\$9.25
<i>Dressing choices: Garlic Parmesan, Caesar, Garden Ginger, Tahini, Herb Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette</i>	
Add a serving of Chicken or Tuna Salad	\$4.00
Add blue cheese or feta	\$1.50

Beverages (cups available by request)

Iced Tea / Coffee (Rishi Classic Black, SPORTea, Toddy Coffee) **\$12 / gallon**

Coffee Service **\$16**

Disposable coffee server holds 10-12 cups of fresh-brewed Anodyne
coffee—cups, cream and sugar included

Chilled Beverages

We can gather an assortment of beverages—natural sodas, still and
sparkling water and iced teas—to have chilled and ready.

Blue Sky or Zevia Soda (12 oz.) \$1.25 ea.	La Croix Sparkling Water (12 oz.) \$1.00 ea.
Cola, Diet Cola, Ginger Ale, Rootbeer, Lemon-Lime, Diet Lemon Lime	Cran-Raspberry, Grapefruit, Lime, Lemon, Plain
Izze Sparkling Juice 8 oz. \$1.50 ea.	Steaz Iced Tea (sweetened/16 oz.) \$2.00 ea.
Blackberry, Clementine, Pomegranate	Peach Green, Mint Green, Blueberry- Pomegranate Green, Lemon Black Tea
Bottled Water (16.9 oz.) \$1.00 ea.	Itoen Tea (unsweetened/16 oz.) \$2.50 ea.
	Green Lemongrass or Rose, Oolong