

T rays

48 hours notice will ensure your order can be ready

- Vegetable Tray** (for 15-25 / 30-50) \$40 / 80
The centerpiece of your table. Assorted cut vegetables served with your choice of curry chutney or garlic parmesan dip. For blanched vegetables, add \$10.
- Fresh Fruit Tray** (for 15-25 / 30-50) \$40 / 80
A beautiful arrangement of seasonal fresh fruit.
- Cheese Tray** (for 15-25 / 30-50) \$40 / 80
Imported and domestic cheeses, with a selection of crackers.
- Sweets Tray** (for 15-25 / 30-50) \$40 / 80
An assortment of our own favorites—lemon bars, brownies, and mini cookies.
- Todos los Dias** (for 8-12 or 10-20) \$20 / 35
A layered composition of chipotle-spiced cream cheese dip, chopped tomato, lettuce, cheddar cheese, green onions, and olives, served with tortilla chips.
- Mexican Trio** (for 15-25) \$45
A favorite for easy entertaining—this tray features guacamole, mild salsa, and todos los dias, served with tortilla chips.
- Mediterranean Tray** (for 15-25) \$40
Our own hummus, feta butter, green and kalamata olives, served with pita wedges.
- Middle Eastern Trio** (for 15-25) \$30
A vegan trio of house-made hummus, baba ganooj, and mouhamara (spicy puree of red pepper and walnuts), served with pita wedges.
- Wisconsin Artisan Cheese Tray** (for 10-15) \$50
A selection of the state's artisan-made cheeses, with cracker basket.
- Wisconsin Artisan Cheese Tray with Fruit** (for 15-25) \$65
Our specialty cheese tray, with crackers, pineapple, grapes, and strawberries.
- Savory Cheesecake Tray** (for 15-20) \$25
Choose herbed gorgonzola, smoked salmon, or artichoke heart, served with crostini rounds.
- Cocktail Sandwiches Tray** \$2.50 ea.—as wraps, 3.50 ea.
Choose from the following: olivada and smoked provolone, balsamic marinated tofu, smoked turkey and cheddar with chutney, chicken pinenut salad, grilled pesto chicken salad, cashew curry chicken salad, chipotle cream cheese and vegetables, or tuna salad.
- MINIMUM OF 10 PER VARIETY
- Artichoke Parmesan Appetizer** (for 10-15) \$30
A classic dip to serve hot or cold—choose crackers or baguette.
- Guacamole and Chips** (for 10-15) \$30
Traditional Mexican dip of avocado, tomato, onion, lime, and cilantro.
- Hummus and Pita** (for 10-15) \$25
Choose kalamata, fire-roasted red pepper, or traditional hummus.
- Olivada tray** (for 10-15) \$25
Country tapenade of black & green olives—choose crackers or bread.
- Ginger-Scallion Goat Cheese Spread** (for 10-15) \$30
A festive tray includes french bread—perfect with Champagne!

Soups

We make over forty soups—some vegetarian, some vegan (♥), some with chicken or seafood. A list of our most popular offerings would include Cream of Tomato Leek, Dal Curry, Moroccan Split Pea, Cream of Mushroom, White Bean Coconut, Chicken Noodle, Cream of Chicken Dijon, and Fish Chowder.

We make our soups from scratch, using fresh vegetables and our own stocks. It's a great way to start your meal—or add rolls & butter for a light lunch... one gallon of hot or cold soup (for 10-20) \$30

Specify a favorite with 48 hrs. notice, or choose from the day's selections.

Salads

Bowl of salad for 12-18—\$20

Garden Salad

Green leaf lettuce, cut vegetables, and choice of house-made dressing.

Cæsar Salad

Romaine lettuce, house-made croutons, parmesan cheese, Cæsar dressing.

Mesclun, Balsamic, & Blue Cheese

Mixed microgreens, toasted pepitas, raisins, Wisconsin gorgonzola, and balsamic vinaigrette dressing.

Beans and Greens

White beans with organic spinach, tomatoes, onions, carrots, and balsamic vinaigrette dressing.

Fresh Fruit Salad

Bite size cuts of seasonal fresh fruit.

"House" Potato Salad

Our time-tested salad of red potatoes, hard-cooked egg, sliced radishes, and scallions, in a delicately seasoned Hellman's® mayonnaise dressing.

Pasta Salad

Choose from our most popular selections—Grilled Vegetable Pasta♥, Herb Dijon Pasta ♥, Greek Pasta ♥, Roasted Garlic Dijon Pasta, Spicy Peanut Noodles, or Garlic Parmesan Pasta Salad, Middle Eastern Lentil Orzo.

Entrée Salads (PRICED BY THE POUND)

For a salad that can serve as your main dish, choose one of these hearty vegan ♥, vegetarian, or non-vegetarian selections: Hot & Spicy Chicken (or tofu ♥)salad, Oriental Chicken (or tofu ♥) salad, Tuna Pasta Salad, or Mediterranean Pasta Salad.

Vegetable Salads (PRICED BY THE POUND)

Pair one or two of these flavorful dishes with your entrée: Beautiful Broccoli ♥, Italian Chopped Vegetables, Zucchini & Artichoke Salad, Vegetable Ribbons, or Lime Cumin Vegetables.

Breads

Garlic Bread—sliced baguette with garlic butter \$6

Cornbread—with jalapeño peppers (9x13 pan) \$15

Rolls—french or whole wheat, with butter 45¢ ea.

All-Purpose Bag Lunch

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

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

Please call 2 hours ahead—24 hours for large orders (more than 10).
NO FAX ORDERS PLEASE

SANDWICH CHOICES	HALF	WHOLE
Chicken Pinenut Salad	\$8.95	\$11.50
Smoked Turkey	8.95	11.50
Baked Turkey	7.95	10.50
Tuna Salad	8.45	11.00
Dill Havarti	7.95	10.50
Hummus & Vegetable Pocket	7.25	9.00
Egg Salad	6.75	8.50
Peanut Butter & Jam	6.25	7.50

MOST SANDWICHES CAN BE MADE AS A WRAP

JUST WANT SANDWICHES? Sandwiches can be cut in half and arranged on a tray if you like.

Beverages

Cherry Lemonade \$18 / gallon

Iced Tea—choose Black Currant or SPORTea® \$12 / gallon

Coffee \$16

Disposable coffee server holds 10-12 cups of fresh-brewed Alterra coffee. Cups, cream & sugar included.

Wine and Beer

We have a wide selection of beer and wine—from across the country and around the world—and we'll be glad to help you select the right one for the occasion.

Chilled Beverages

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

Breakfast

Maybe you have a breakfast meeting coming up—perhaps your cycling group needs a fast start in the morning. How about a pan of Tofu Scrambler or Hopple Popple? Coffee, juice, quiche, muffins & scones—we open at 8:00, and we can have your breakfast ready to go. (24 hr. notice)

Hopple Popple (for 10-15) \$30

Tofu Scrambler (for 10-15) \$30

Quiche (for 6-8) \$15

Choose Broccoli Cheddar Feta, Italian, Smoked Salmon, Potato & Green Onion, Smoked Turkey & Swiss, Spinach Mushroom & Swiss.

Entrées

ORDER YOUR FAVORITE ENTRÉE IN ADVANCE

Each pan weighs 5-6 lb. Plan on ¼ to ½ lb per person

- Lasagna \$35
Choose Cheese, Vegetable, Mushroom, Pesto, Spinach Feta, Turkey Ragù, or Herb Tofu ▼.
- Enchilada Casserole—with black beans, or with chicken \$30 / \$40
- Fajitas—with tofu ▼, or with chicken \$30 / \$40
Strips of onion, and red & green bell pepper, in a richly flavored fajita marinade, and served over brown rice.
- Tuna Gruyere Casserole \$40
Not your mother's tuna casserole—ours has sundried tomatoes, swiss cheese, bell pepper, and pinenuts (sorry, no peas).
- Chicken Nicoise \$40
Boneless breast of chicken, seared, and simmered in an herbed chicken and wine broth, with potatoes, artichokes, tomatoes, and black olives.
- Turkey Pot Pie \$40
Chunks of house-roasted turkey breast, with potatoes, carrots, onion, celery, peas, and leeks, with buttermilk biscuit topping.
- Roasted Root Vegetable Tart \$30 ea
A savory classic of roasted and caramelized fall vegetables, baked with gruyere cheese, eggs, and cream.
(also available as hors d'oeuvre-size squares—tray pricing)
- Indian Tofu and Peas ▼ \$30
Peas and tofu in a fragrantly spiced Indian tomato sauce
- Creamy Vegetable Casserole \$30
A hearty vegetarian meal—pasta with lots of vegetables, in a delicate dill and parmesan-seasoned cream sauce.
- Chicken Jefferson \$40
Chunks of chicken sautéed with mushrooms and onions in a richly aromatic, tarragon-laced sherry sauce.
- Lemon Chicken Pasta \$40
Sautéed chicken with carrots, pasta, and parsley, in a zesty lemon cream sauce.
- Quiche \$15 ea
Choices are: Broccoli Cheddar & Feta, Italian, Smoked Salmon, Smoked Turkey & Swiss.
- Grilled Chicken Breasts (minimum of 10) \$4 ea
Choices are: Barbecue, Lemon Caper, Curry Peanut, Bombay, or Cajun.

Sides

Plan on ¼ to ⅓ lb per person

- Vegetables \$5.99/lb Broccoli & Cauliflower Sauté ▼, Cauliflower au Gratin, Curried Vegetables ▼, Ginger Shoyu Vegetables ▼, Glazed Carrots, Honey Mustard Vegetables, Roasted Brussels Sprouts ▼, Savory Vegetables ▼, Southwest Corn, Sautéed Zucchini ▼.
- Potatoes & Grains \$4.99/lb Parsley Shallot Potatoes ▼, Roasted Garlic Mashed Potatoes, Garam Masala Sweet Potatoes ▼, Broccoli Dill Baked Potatoes, Mexican Quinoa ▼, Baked Cous Cous, Sage Stuffing ▼.

From our Bakery

We make all our desserts from scratch, using the best ingredients. Our piecrusts are made with no-trans-fat vegetable shortening, and be warned—the chocolate, butter, and sugar (from beets), are real! Items marked with a ▼ are vegan.

Cakes

Elegant multi-layer cakes (for 12-24) \$45
Poppyseed Torte, “Killer” Chocolate Cake, German Chocolate Cake, Banana Cake, Chocolate Raspberry Torte, Coconut Custard Cake, Black & White Espresso Cake ▼, Red Velvet Cake ▼, Chocolate Peanut Butter Cake ▼.

Single-layer cakes

Round 9” (8-12 pieces) \$25
Quarter-sheet (8”x12” —8-16 pices) \$20
Half-sheet (12”x17” —16-32 pieces) \$35

CHOOSE: Poppyseed, Chocolate, Banana, Carrot, Chocolate Espresso ▼, Chocolate Cherry ▼, Red Velvet ▼, Chocolate Peanut Butter ▼.

Cheesecakes (for 12) \$30

Our batter recipe uses just cream cheese, eggs, sugar, cream, and vanilla, for an incredibly rich, smooth cheesecake. A prizewinner!

Chocolate Raspberry, Chocolate Apricot, Strawberry Sour Cream, Citrus, Blueberry, Cherry, or Caramel Chocolate Nut.

Pies (for 6-12) \$15-\$26

Apple (\$16 ▼), Cherry (\$20), Pecan (\$20), Key Lime (\$20), Banana Cream (\$20), Butterscotch Cream (\$20), Chocolate Cream (\$20), Coconut Cream (\$20), Chocolate Coconut Cream (\$20), Boston Cream (\$26), Mixed Berry (\$20 ▼), Pumpkin (\$20), Sweet Potato (\$15).

Muffins and Scones (minimum 12 per variety) \$1.25 ea

SCONES

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

MUFFINS

Blueberry
Bran
Apple Sesame
Banana Blueberry
Carrot Walnut
Raspberry Crumbcake
Pumpkin

Coffee Cakes and Quickbreads

(for 12-16—9”X13” pan)

Blueberry Ginger Coffee Cake \$20
Apple Cake (tube pan) 20
Gingerbread 15
Lemon Poppyseed Tea Cake 15
Cardamom Coffee Cake (tube pan) 25
Oatmeal Maple Coffee Cake 20
Pear Coffee Cake 20
Lemon Pound Cake 20

INDIVIDUAL ¾ LB MINI-LOAF \$3.25

Banana Nut Bread
Cranberry Nut Bread
Cream Cheese Pound Cake
Pumpkin Bread
Zucchini Bread

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