

TRAYS & APPETIZERS

Vegetable Tray *gf*
The centerpiece of your table, assorted cut veggies with your choice of curry chutney **v**, hummus **v** or garlic parmesan dip.

SMALL <i>for 10-20</i> \$25	MEDIUM <i>for 25-50</i> \$50	LARGE <i>for 50-75</i> \$100
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Grilled Vegetable Tray *gf* **v**
An assortment of vegetables grilled with an herb oil and finished with a light drizzle of balsamic reduction.

ONE SIZE <i>for 25-50</i> \$55

Fresh Fruit Tray *gf* **v**
Beautifully arranged fresh fruit. A centerpiece for your table.

SMALL <i>for 10-15</i> \$35	MEDIUM <i>for 15-25</i> \$55	LARGE <i>for 30-50</i> \$100
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Cheese Tray
Imported & domestic cheeses.

SMALL <i>for 10-15</i> \$25	MEDIUM <i>for 15-25</i> \$50	LARGE <i>for 30-50</i> \$100
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Wisconsin Artisan Cheese Tray
A selection of the state's artisan-made cheeses.

ONE SIZE <i>for 10-15</i> \$50

Wisconsin Artisan Cheese with Fruit
Wisconsin artisan cheeses, cracker basket, fresh fruit.

ONE SIZE <i>for 15-25</i> \$65

Todos los Dias *gf*
Our chipotle cream cheese dip, topped with tomato, lettuce, cheddar cheese, green onions and olives, with tortilla chips.

SMALL <i>for 8-12</i> \$35	LARGE <i>for 10-20</i> \$60
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Mexican Trio *gf*
This tray features guacamole, mild salsa and todos los dias, with tortilla chips.

ONE SIZE <i>for 15-25</i> \$45

Mediterranean Tray
Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.

ONE SIZE <i>for 15-25</i> \$50

Hummus & Pita Tray **v**
Your choice of one of our hummus dips served with pita wedges.

ONE SIZE <i>for 10-15</i> \$30

- Traditional
- Kalamata Olive
- Fire-Roasted Red Pepper

Rustique Tray
Fresh toppings on bite-sized crusty French bread:

- Artichoke Parmesan with Spinach & Scallions
- Olivada with Tomato & Smoked Provolone
- Pesto Mozzarella
- Feta Basil

SMALL <i>for 20-30</i> \$30	LARGE <i>for 30-60</i> \$60
CHOOSE 1 TYPE	CHOOSE 1-2 TYPES

Cajun Chicken or Tofu Sliders (minimum 12 per type)
Tiny sandwich, big flavor—our Cajun-marinated grilled chicken or tofu on a pretzel bun with chipotle-mayo and lettuce. *(served cold, can be **v**)*

\$5 <i>per slider</i>

Cocktail Sandwiches (minimum 12 per type)

- Turkey, Chutney & Cheddar
- Hummus & Vegetable Wrap **v**
- Cashew Curry Chicken Salad
- Chipotle Cream Cheese & Vegetable Wrap
- Tuna Salad
- Chicken Pinenut
- Balsamic Tofu Wrap **v**

SANDWICHES <i>each</i> \$3.50	WRAPS <i>each</i> \$4.50
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Sweets Tray
An assortment of a few of our favorites—lemon bars, brownies and mini-cookies, arranged on a tray.

SMALL <i>for 15-25</i> \$50	LARGE <i>for 30-50</i> \$100
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Fancy Sweets Tray
Mini-cupcakes, pecan squares and Mexican wedding cakes.

ONE SIZE <i>for 20-40</i> \$80

HEAT & SERVE APPETIZERS

Chicken Drumsticks *gf* (approx. 6/lb, 3 lb minimum)
Choose: Barbecue, Orange-Firecracker, Buffalo, or Teriyaki

\$8 <i>per pound</i>

Savory Turkey Mini-Meatballs *gf* (approx. 16/lb, 3 lb minimum)

\$9 <i>per pound</i>

Mini Burritos (minimum 12 per type)
Mini burritos stuffed with cheese, and your choice of pinto beans or our salsa-baked chicken.

BEAN <i>each</i> \$3.00	CHICKEN <i>each</i> \$3.75
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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

Balsamic & Gorgonzola **v *gf***
Mixed greens, toasted pepitas, craisins, Wisconsin gorgonzola and our balsamic vinaigrette dressing.

SMALL <i>for 6-12</i> \$30	LARGE <i>for 12-18</i> \$40
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Caesar Salad
Romaine lettuce, house-made croutons, Parmesan cheese, and Caesar dressing.

SMALL <i>for 6-12</i> \$25	LARGE <i>for 12-18</i> \$35
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Add sliced grilled chicken breasts for \$5 each

Garden Salad **v *gf***
Green leaf lettuce, cut vegetables and one of our house-made dressings. *Choose from:*

SMALL <i>for 6-12</i> \$25	LARGE <i>for 12-18</i> \$35
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- Garlic Parmesan
- Herbal Vinaigrette **v**
- Tahini **v**
- Balsamic Vinaigrette **v**
- Greek Lemon Oil **v**
- Garden Ginger **v**

Kale Salad **v *gf***
Chopped kale, shredded red cabbage and carrots, and diced red bell pepper, with cilantro and shaved almonds. Tossed in Ginger Peanut Dressing, or Avocado Dressing.

SMALL <i>for 10-12</i> \$25	LARGE <i>for 12-18</i> \$35
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Fresh Fruit Salad **v *gf***
Bite-size cuts of fresh fruit.

SMALL <i>for 10-12</i> \$25	LARGE <i>for 12-18</i> \$35
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Potato Salad *gf*
Choose from: "House", Diablo, or Mediterranean **v**

SMALL <i>for 10-12</i> \$25	LARGE <i>for 12-18</i> \$35
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Vegetable & Grain Salads *gf*
Choose from: Beautiful Broccoli **v**, Lime Cumin Vegetables **v**, Lime Cumin Vegetables **v**, Apricot Lemon Quinoa **v**, Mexican Quinoa **v**, Sweet Corn with Avocado Dressing **v**

PRICED PER POUND <i>3 pound minimum</i>
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Pasta Salads
Choose from: Spicy Peanut Noodles, Grilled Vegetable **v**, Garlic Parmesan, Mediterranean, Lemon Spinach Orzo, Roasted Garlic Dijon, Tuna Pasta, Mediterranean Tofu **v**, Greek Lemon **v**, or Vietnamese Tofu with Noodles **v**

PRICED PER POUND <i>3 pound minimum</i>
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Chicken & Tofu Salads *gf*
Mediterranean Chicken Salad, Chicken Pinenut, Cashew Curry Chicken (or Tofu **v**), Pesto Chicken, Hot & Spicy Chicken (or Tofu **v**), Tuna Salad, or Egg Salad

PRICED PER POUND <i>3 pound minimum</i>
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Grilled Chicken Breasts *gf* (min. 10 breasts)
Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.

\$6 <i>each</i>

Marinade choices: Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, or Balsamic.

Baked Marinated Tofu **v *gf*** (min. 10 pieces)
Turn a green salad or pasta salad into an entrée.
Marinade choices: Balsamic, Barbecue, Curry-Peanut Asian, or Hot & Spicy

\$4.50 <i>each</i>

SOUPS —*please indicate if you will need bowls and spoons—*
We make over forty soups from scratch with fresh vegetables and our own stocks. It's a great meal-starter or light lunch with rolls & butter.

\$40 <i>per gallon</i>

Specify a favorite with *one week's notice* or choose from one of the selections of the day. Available hot and ready, or chilled, for later.

BREADS

Cornbread (9"x13" pan)
plain or jalapeño

\$15 <i>per pan</i>

Rolls & Butter
french **v** or whole wheat

55¢ <i>each</i>

Corn Tortillas *gf* **v** (6", 12 per pack)

75¢ <i>per pack</i>

Garlic Bread (12-15 pc)

\$8 <i>per pan</i>

Flour Tortillas **v** (6", 10 per pack)

\$1.50 <i>per pack</i>

French Baguettes **v**

\$3.15 <i>each</i>

ENTRÉES

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

Enchilada Casserole *gf*
Our enchilada casserole is always a hit. Pair it with our Mexican Trio tray and Lime Cumin Vegetables for a Mexican inspired feast.

BLACKBEAN \$45	CHICKEN \$55
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Fajitas Over Rice *gf*
Strips of onion and red and green bell pepper are sautéed in a richly-flavored fajita marinade and served over brown rice.

TOFU \$45 v	CHICKEN \$55
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Bombay Chickpeas & Rice *gf*
Basmati rice and chickpeas baked with sautéed onions, peppers, tomatoes, cilantro and a blend of Indian spices served with marinated chicken or tofu.

TOFU \$45 v	CHICKEN \$55
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Vegetable Stir-fry
An assortment of crisp-cooked, fresh vegetables with our own Spicy Ginger or Thai Coconut Curry sauce; served over brown rice *gf* or Asian-style wheat noodles and topped with sesame seeds.

PLAIN \$40 v	TOFU \$45 v	CHICKEN \$55
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Lasagna
Layers of pasta, our house-made tomato-basil sauce and a savory filling.

VEGETARIAN \$50	TURKEY \$55
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Vegetarian: Cheese, Vegetable, Mushroom, Pesto, or Spinach Feta
Non-vegetarian: Turkey Ragu

Chicken Niçoise
Strips of chicken breast, simmered in an herbed chicken and wine broth with potatoes, artichokes, tomatoes and black olives.

\$55 <i>per pan</i>

Turkey Pot Pie
Chunks of house-roasted turkey breast, with potatoes, mushrooms, carrots, onions, celery, peas, leeks and a buttermilk biscuit topping.

\$55 <i>per pan</i>

Mac & Cheese
You'll love our creamy, cheddar-y version of the American classic, baked with a buttered panko crumb topping.

\$45 <i>per pan</i>

Baked Couscous
A savory casserole of spinach, tomato, feta cheese, pine nuts and couscous. Serve it as a side with baked chicken or a vegetarian main dish with a salad.

\$45 <i>per pan</i>

Pasta Casseroles
Vegetarian: Lemon Broccoli, Creamy Vegetable, or Mushroom Garlic Linguini

Non-vegetarian: Tuna & Swiss Casserole, Lemon Chicken, or Rosemary Chicken Alfredo

\$55 <i>per pan</i>

Mushroom Sherry Chicken Breasts (min. 10 breasts)
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.

\$6.50 <i>each</i>

Grilled Chicken Breasts *gf* (min. 10 breasts)
Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.

\$6 <i>each</i>

Marinade choices: Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, or Balsamic.

SIDES

(plan on ¼ to ½ lb per person)

Vegetables *gf*
Broccoli & Cauliflower Sauté **v**, Rosemary Brown Sugar Carrots **v**, Sautéed Zucchini **v**, Savory Vegetables **v**, Southwest Corn

PRICED PER POUND <i>3 pound minimum</i>
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Potatoes *gf*
Parsley Shallot **v**, Roasted Garlic Mashed, Chipotle Mashed, Mashed Sweet Potatoes, or Mexican Sauté **v**

PRICED PER POUND <i>3 pound minimum</i>
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We require a 48 hour notice for all orders
PLEASE DO NOT FAX OR EMAIL ORDERS

Fee based delivery may be available on orders over \$100.
Disposable plate service can be purchased with your order upon request.

BREAKFAST

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

Hopple Popple

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

\$45
per pan
for 10-15

Tofu Scrambler v gf

Local Simple Soyman tofu scrambled with tomatoes, mushrooms, tahini, scallions, and sesame seeds.

\$40
per pan
for 10-15

Quiche

Vegetarian: • Broccoli w/ Cheddar & Feta • Italian
• Spinach w/ Mushroom & Swiss • Potato Green Onion

\$20
for 6-8

Non-Vegetarian: • Smoked Turkey with Asparagus & Swiss

\$22
for 6-8

Parsley Shallot Breakfast Potatoes v gf

\$30
per pan
for 10-15

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 days ahead—

We may be able to accommodate small orders with less notice.

Sandwich Choices

	half	whole
Chicken Pinenut Salad	\$12.50	15.50
Smoked Turkey & Swiss	\$12.50	15.50
Turkey Club	\$12.25	15.00
Balsamic Tofu Wrap <small>v</small>	\$12.50	15.50
Hummus & Vegetable Wrap <small>v</small>	\$11.50	14.00
Tuna Salad	\$12.00	14.50
Egg Salad	\$11.00	13.50
Cheddar & Tomato	\$9.50	11.50

Most sandwiches can be made as a wrap by request.

Just need sandwiches? They can be served arranged on trays for large groups.

Salad Choices

Caesar Salad	\$15.00
Balsamic & Gorgonzola with Craisins and Pepitas	\$15.00
Garden Salad <small>v</small>	\$15.00
<i>Dressing choices: Garlic Parmesan, Garden Ginger, Herb Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette</i>	
add a serving of Chicken or Tuna Salad	\$4

BEVERAGES —cups available by request—

Iced Rishi Black Tea or SPORTea

\$15
per gallon
for 10-12

Coffee Service

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

\$15
per gallon

Cold Brewed Anodyne Coffee

\$30
per gallon
for 10-12

Chilled Beverages

Choose from an assortment of natural sodas, iced teas, and still or sparkling waters.

Blue Sky or Zevia Soda	\$1.25 ea.	La Croix Sparkling Water	\$1 ea.
Cola, Diet Cola, Ginger Ale, Root Beer, Lemon-Lime, Diet Lemon Lime	(12 oz.)	Cran-Raspberry, Grapefruit Lime, Lemon	(12 oz.)
Bottled Water	\$1 ea.	Steaz Iced Tea (sweetened)	\$2 ea.
(16.9 oz.)		(16 oz.)	

FRESH FROM OUR BAKERY

We make all our desserts from scratch, using the best ingredients. Our pie crusts are made with trans-fat-free vegetable shortening, and the chocolate, butter and beet-sugar are real!

Muffins & Scones

Muffins

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

Scones

- Classic Cream
- Orange-Poppy Seed
- Nutty Apricot
- Cherry-Almond

REGULAR
min. 12 per type
\$1.50 ea

MINI
min. 24 per type
75¢ ea

Coffee Cakes & Quickbreads (for 16-24)

Gingerbread	\$15 9x13" pan	Pear Coffee Cake	\$20 9x13" pan
Apple Cake	\$30 tube pan	Blueberry Coffee Cake	\$20 9x13" pan
Lemon Poppy Seed Tea Cake	\$15 9x13" pan	Cinnamon Coffee Cake	\$20 9x13" pan
		Cardamon Coffee Cake	\$30 tube pan

Cookies

- Molasses v
- Peanut Butter
- Chocolate Chip
(can be gf)
- Oatmeal
- Peanut Butter Chocolate Chip
- Chocolate Chip with Pecans

REGULAR
min. 12 per type
\$1.25 ea

MINI
min. 24 per type
25¢ ea

Bars

Lemon Bars (2x2")	50¢ ea min. 12	Strawberry Cheesecake Bars <small>gf</small> (1.5x1.5")	50¢ ea min. 12
Magic Bars <small>gf</small> (1.5x1.5")	75¢ ea min. 12	Giant Peanut Butter Toffee Bars (3x3")	\$3.50 ea min. 6
Giant Magic Bars <small>gf</small> (3x3")	\$3.50 ea min. 6		

Cakes, Pies & Tarts

Cheesecakes gf

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

\$35
for 12

Pies

- Apple v
- Mixed Berry v
- Boston Cream
- Key Lime gf
- Chocolate Cream
- Cherry v
- Banana Cream

\$20 - 30
for 6-12

Multi-layer Cakes

- Poppy Seed Torte
- Killer Chocolate
- German Chocolate
- Chocolate Banana
- Chocolate Raspberry
- (9" round, 3-4 cake layers)
- Coconut Custard
- Pink Raspberry v
- Chocolate Peanut Butter v
- Red Velvet v
- Black & White Espresso v

\$45
for 12-24

Single-layer Cakes

- Poppy Seed Torte
- Killer Chocolate
- German Chocolate
- Chocolate Banana
- (9" round, 2 cake layers)
- Chocolate Cherry v
- Chocolate Peanut Butter v
- Red Velvet v
- Black & White Espresso v

\$25
for 8-12

Sheet Cakes

QUARTER-SHEET
8x12" for 8-16
\$20

HALF-SHEET
12x17" for 16-32
\$35

Cupcakes

REGULAR
min. 12
\$2 ea
\$2.25 gluten free

MINI
min. 24
75¢ ea
\$1 gluten free

Gluten-free Cakes

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

9" ROUND
for 8-12
\$25

¼ SHEET
for 8-16
\$30
*\$40



PICK-UP CATERING

CALL US: (414) 278-7878

For inquiries about large events and orders, please email:
beanscater@beansandbarley.com

Open everyday 8:am-9:pm
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