

TRAYS & APPETIZERS

Vegetable Tray <i>gf</i> 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 <i>gf</i> 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
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Fresh Fruit Tray <i>gf</i> 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
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Wisconsin Artisan Cheese with Fruit Wisconsin artisan cheeses & fresh fruit.			ONE SIZE <i>for 15-25</i> \$65
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<i>Add a cracker basket to accompany your cheese tray:</i>	SMALL <i>2 cracker types</i> \$12	MEDIUM <i>3 cracker types</i> \$16
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Todos los Dias <i>gf</i> 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 <i>gf</i> This tray features guacamole, mild salsa and todos los dias, with tortilla chips.			ONE SIZE <i>for 15-25</i> \$40
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Mediterranean Tray Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.			ONE SIZE <i>for 15-25</i> \$50
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Hummus & Pita Tray v Your choice of one of our hummus dips served with pita wedges.			ONE SIZE <i>for 10-15</i> \$30
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Rustique Tray Fresh toppings on bite-sized crusty French bread:			
<ul style="list-style-type: none"> 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

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. <i>(served cold, can be v)</i>			\$5 <i>per slider</i>
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Cocktail Sandwiches (minimum 12 per type)	SANDWICHES	WRAPS
<ul style="list-style-type: none"> Turkey, Chutney & Cheddar Hummus & Vegetable Wrap v Cashew Curry Chicken Salad Chipotle Cream Cheese & Vegetable Wrap 	<i>each</i> \$3.50	<i>each</i> \$4.50
<ul style="list-style-type: none"> Tuna Salad Chicken Pinenut Balsamic Tofu Wrap v 		

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
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HEAT & SERVE APPETIZERS

Chicken Drumsticks <i>gf</i> (approx. 6/lb, 3 lb minimum) <i>Choose:</i> Barbecue, Orange-Firecracker, Buffalo, or Teriyaki			\$13 <i>per pound</i>
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Savory Turkey Mini-Meatballs <i>gf</i> (approx. 16/lb, 3 lb minimum)			\$13 <i>per pound</i>
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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 <i>gf</i> 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> \$30	LARGE <i>for 12-18</i> \$40
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Add sliced grilled chicken breasts for \$5 each

Garden Salad v <i>gf</i> Green leaf lettuce, cut vegetables and one of our house-made dressings. <i>Choose from:</i>	SMALL <i>for 6-12</i> \$30	LARGE <i>for 12-18</i> \$40
<ul style="list-style-type: none"> Garlic Parmesan Herbal Vinaigrette v Tahini v Balsamic Vinaigrette v Greek Lemon Oil v Garden Ginger v 		

Kale Salad v <i>gf</i> 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> \$30	LARGE <i>for 12-18</i> \$40
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Fresh Fruit Salad v <i>gf</i> 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 <i>gf</i> 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 <i>gf</i> <i>Choose from:</i> 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 <i>Choose from:</i> 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 <i>gf</i> 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 <i>gf</i> (min. 10 breasts) Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.	\$6 <i>each</i>
<i>Marinade choices:</i> Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, or Balsamic.	

Baked Marinated Tofu v <i>gf</i> (min. 10 pieces) Turn a green salad or pasta salad into an entrée.	\$4.50 <i>each</i>
<i>Marinade choices:</i> Balsamic, Barbecue, Curry-Peanut Asian, or Hot & Spicy	

SOUPS

<i>—please indicate if you will need bowls and spoons—</i>	
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

	Flour Tortillas v (6", 10 per pack)	
Cornbread (9"x13" pan) plain or jalapeño	\$15 <i>per pan</i>	55¢ <i>each</i>
Corn Tortillas <i>gf</i> v (6", 12 per pack)	75¢ <i>per pack</i>	Rolls & Butter french v or whole wheat
	\$1.50 <i>per pack</i>	\$8 <i>per pan</i>
	Garlic Bread (12-15 pc)	\$3.15 <i>each</i>

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 and Lime Cumin Vegetables for a Mexican inspired feast.	BLACK BEAN \$45	CHICKEN \$55
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Fajitas Over Rice <i>gf</i> Strips of onion and red and green bell pepper are sauteed in a richly-flavored fajita marinade and served over brown rice.	TOFU \$45 v	CHICKEN \$55
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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.	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 <i>gf</i> 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>
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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>
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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>
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Pasta Casseroles <i>Vegetarian:</i> Lemon Broccoli, Creamy Vegetable, or Mushroom Garlic Linguini		\$45 <i>per pan</i>
<i>Non-vegetarian:</i> 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>
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Grilled Chicken Breasts <i>gf</i> (min. 10 breasts) Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.		\$6 <i>each</i>
<i>Marinade choices:</i> Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, or Balsamic.		

SIDES

(plan on ¼ to ⅓ lb per person)

Vegetables <i>gf</i> 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 <i>gf</i> 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 request a 72 hour notice for all orders
PLEASE DO NOT FAX OR EMAIL ORDERS
Fee based delivery <i>may</i> be available on orders over \$100. Disposable plate service can be purchased with your order upon request.0

CONTINENTAL BREAKFAST

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

Hopple Popple \$50
per pan
for 10-15
Your favorite breakfast sides, loaded into a casserole. Local scrambled eggs with potatoes, red and green peppers, onions, vegan breakfast sausage and real cheddar cheese.

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 \$30
per pan
for 10-15

Muffins	Scones	REGULAR min. 12 per type	MINI min. 24 per type
• Apple-Sesame	• Classic Cream	\$1.50 ea	75¢ ea
• Blueberry-Walnut	• Orange-Poppy Seed		
• Carrot-Walnut	• Nutty Apricot		
• Raspberry Crumb Cake	• Cherry-Almond		
• Banana-Blueberry			

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

Fresh Fruit Salad SMALL
for 10-12
\$25 LARGE
for 12-18
\$35
Bite-size cuts of fresh fruit.

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	\$12.50	15.00
Balsamic Tofu Wrap ▼	\$12.50	15.50
Hummus & Vegetable Wrap ▼	\$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 arranged on trays for large groups.*

Salad Choices

Caesar Salad	\$15.00
Balsamic & Gorgonzola with Craisins and Pepitas	\$15.00
Garden Salad ▼	\$15.00

Dressing choices: Garlic Parmesan, Garden Ginger, Herb Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette

add a serving of Chicken or Tuna Salad	\$4
add feta or blue cheese	\$2

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!

Cookies

• Molasses ▼	• Oatmeal	REGULAR min. 12 per type \$2.00 ea	MINI min. 24 per type 75¢ ea
• Peanut Butter	• Peanut Butter Chocolate Chip		
• Chocolate Chip (can be gf)	• Chocolate Chip with Pecans		

Bars

Lemon Bars (2x2")	75¢ ea min. 12	Strawberry Cheesecake Bars (2" x 2")	75¢ ea min. 12
Magic Bars (1.5x1.5")	1.50¢ ea min. 12	Giant Peanut Butter Toffee Bars (3x3")	\$3.50 ea min. 6
Giant Magic Bars (3x3")	\$4.00 ea min. 6		

Cakes, Pies & Tarts

Cheesecakes \$45
for 12

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

Pies \$25-35
for 6-12

• Apple ▼	• Key Lime (gf)	• Cherry ▼
• Mixed Berry ▼	• Chocolate Cream	• Banana Cream
• Boston Cream		

Multi-layer Cakes (9" round, 3-4 cake layers) \$60
for 12-24

• Poppy Seed Torte	• Coconut Custard
• Killer Chocolate	• Pink Raspberry ▼
• German Chocolate	• Chocolate Peanut Butter ▼
• Chocolate Banana	• Red Velvet ▼
• Chocolate Raspberry	• Black & White Espresso ▼

Single-layer Cakes (9" round, 2 cake layers) \$35
for 8-12

• Poppy Seed Torte	• Chocolate Cherry ▼
• Killer Chocolate	• Chocolate Peanut Butter ▼
• German Chocolate	• Red Velvet ▼
• Chocolate Banana	• Black & White Espresso ▼

Sheet Cakes

QUARTER-SHEET 8x12" for 8-16 \$30	HALF-SHEET 12x17" for 16-32 \$45
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Cupcakes

REGULAR min. 12 \$3 ea \$2.25 gluten free	MINI min. 24 \$1.25 ea \$1 gluten free
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Gluten-free Cakes

• Orange Cream ▼	• Chocolate-Chocolate ▼	9" ROUND for 8-12 \$35-60	¼ SHEET for 8-16 \$30-45
• Lemon Chiffon	• Black Forest ▼		

BEVERAGES —cups available by request—

Iced Rishi Black Tea or SPORTea \$15
per gallon
for 10-12

Cherry Lemonade \$22
per gallon
for 10-12

Coffee Service \$15
per gallon
Disposable coffee server holds 10-12 cups of fresh-brewed Anodyne coffee—cups, cream and sugar included.

Cold Brewed Anodyne Coffee \$30
per gallon
for 10-12

Chilled Beverages
Choose from an assortment of natural sodas, sparkling, or still waters.

Zevia Calorie-Free Sodas	\$2 ea.	La Croix Sparkling Water	\$1 ea.
Sprecher Sodas	\$2 ea.	Bottled Water	\$1 ea.



PICK-UP CATERING

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For inquiries about large events and orders, please email:
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