

## TRAYS & APPETIZERS

<b>Vegetable Tray</b> <i>gf</i> The centerpiece of your table, assorted cut veggies with your choice of curry chutney ▼, hummus ▼ 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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<b>Grilled Vegetable Tray</b> <i>gf</i> ▼ 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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<b>Fresh Fruit Tray</b> <i>gf</i> ▼ 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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<b>Cheese Tray</b> 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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<b>Wisconsin Artisan Cheese Tray</b> A selection of the state's artisan-made cheeses.	ONE SIZE <i>for 10-15</i> \$50
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<b>Wisconsin Artisan Cheese with Fruit</b> 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 types</i> \$16
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<b>Todos los Dias</b> <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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<b>Mexican Trio</b> <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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<b>Mediterranean Tray</b> Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.	ONE SIZE <i>for 10-15</i> \$50
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<b>Hummus &amp; Pita Tray</b> ▼ Your choice of hummus, served with pita wedges.	ONE SIZE <i>for 10-15</i> \$30
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- Traditional
- Kalamata Olive
- Fire-Roasted Red Pepper

<b>Rustique Tray</b> Fresh toppings on bite-sized crusty French bread:	SMALL <i>for 20-30</i> \$30	LARGE <i>for 30-60</i> \$60
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- Artichoke Parmesan with Spinach & Scallions
- Olivada with Tomato & Smoked Provolone
- Pesto Mozzarella
- Feta Basil

<b>Cajun Chicken or Tofu Sliders</b> (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, ▼ by request)</i>	\$5 <i>each</i>
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<b>Cocktail Sandwiches</b> (minimum 12 per type) • Turkey, Chutney & Cheddar • Hummus & Vegetable Wrap ▼ • Cashew Curry Chicken Salad • Chipotle Cream Cheese & Vegetable Wrap	SANDWICHES <i>each</i> \$3.50	WRAPS <i>each</i> \$4.50
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<b>Sweets Tray</b> 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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<b>Fancy Sweets Tray</b> Mini-cupcakes, pecan squares and Mexican wedding cakes.	ONE SIZE <i>for 20-40</i> \$80
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## HEAT & SERVE APPETIZERS

<b>Chicken Drumsticks</b> <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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<b>Savory Turkey Mini-Meatballs</b> <i>gf</i> (approx. 16/lb, 3 lb minimum)	\$13 <i>per pound</i>
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<b>Mini Burritos</b> (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

▼ 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

<b>Balsamic &amp; Gorgonzola</b> ▼ <i>gf</i> Mixed greens, toasted pepitas, raisins, 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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<b>Caesar Salad</b> 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 \$6 each*

*Add balsamic marinated tofu for \$6 each*

<b>Garden Salad</b> ▼ <i>gf</i> Green leaf lettuce, cut vegetables and one of our house-made dressings.	SMALL <i>for 6-12</i> \$30	LARGE <i>for 12-18</i> \$40
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*Choose from:*

- Garlic Parmesan
- Herbal Vinaigrette ▼
- Tahini ▼
- Balsamic Vinaigrette ▼
- Greek Lemon Oil ▼
- Garden Ginger ▼

<b>Kale Salad</b> ▼ <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 6-12</i> \$30	LARGE <i>for 12-18</i> \$40
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<b>Potato Salad</b> <i>gf</i> Choose from: "House", Diablo, or Mediterranean ▼	SMALL <i>for 10-12</i> \$25	LARGE <i>for 12-18</i> \$35
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<b>Vegetable Bowls</b> Beautiful Broccoli ▼, Lime Cumin Vegetables ▼, Sweet Corn with Avocado Dressing ▼, Lime Basil Colseslaw	SMALL <i>for 10-12</i> \$35	LARGE <i>for 12-18</i> \$50
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<b>Grain Salads</b> Apricot Lemon Quinoa ▼, Basil Barley Provencal ▼, Mexican Quinoa ▼	SMALL <i>for 10-12</i> \$30	LARGE <i>for 12-18</i> \$40
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<b>Pasta Salads</b> Spicy Peanut Noodles, Lemon Spinach Orzo, Roasted Garlic Dijon	SMALL <i>for 10-12</i> \$30	LARGE <i>for 12-18</i> \$40
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<b>Mediterranean Chicken or Tofu Salad</b> <i>gf</i> Satisfying side or healthy main dish, with spinach, tomato, artichoke hearts, red bell pepper, red onion, pinenuts, parmesan, and your choice of protein	SMALL <i>for 10-12</i> \$40	LARGE <i>for 12-18</i> \$65
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<b>Tuna Pasta Salad</b> Fresh and flavorful, with pasta, Albacore tuna, seasonal vegetables, and capers, dressed with a zingy mix of lemon juice, olive oil, garlic, dill, black pepper, and mayonnaise	SMALL <i>for 10-12</i> \$30	LARGE <i>for 12-18</i> \$40
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**SOUPS** —*please indicate if you will need bowls and spoons*— \$40 per gallon

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

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

## ENTRÉES

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

<b>Enchilada Casserole</b> <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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<b>Fajitas Over Rice</b> <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 ▼	CHICKEN \$55
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<b>Bombay Chickpeas &amp; Rice</b> <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 ▼	CHICKEN \$55
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<b>Vegetable Stir-fry</b> An assortment of crisp-cooked, fresh vegetables with our own Spicy Ginger or Thai Coconut Curry sauce; served over Asian-style wheat noodles or brown rice <i>gf</i> and topped with sesame seeds.	PLAIN \$40 ▼	TOFU \$45 ▼	CHICKEN \$55
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<b>Lasagna</b> 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 Ragù

<b>Chicken Niçoise</b> Strips of chicken breast simmered in an herbed chicken and wine broth with potatoes, artichokes, tomatoes & black olives.	\$55 <i>per pan</i>
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<b>Mac &amp; Cheese</b> 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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<b>Baked Couscous</b> 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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<b>Pasta Casseroles</b> <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>

<b>Grilled Chicken Breasts</b> <i>gf</i> (min. 10 breasts) Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.	\$6 <i>each</i>
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*Marinade choices:*

Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, Balsamic.

<b>Mushroom Sherry Chicken Breasts</b> (min. 10 breasts) Seared boneless skinless chicken breasts with mushrooms and onions, in a richly aromatic, tarragon-laced sherry sauce. We recommend pairing with our Roasted Garlic Mashed Potatoes.	\$6.50 <i>each</i>
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## HOT SIDES

<b>Vegetables</b> <i>gf</i> Broccoli & Cauliflower Sauté ▼, Rosemary Brown Sugar Carrots ▼, Sautéed Zucchini ▼, Southwest Corn	\$50 <i>per pan</i>
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<b>Potatoes</b> <i>gf</i> Parsley Shallot ▼, Roasted Garlic Mashed, Chipotle Cheddar Mashed, Mashed Sweet Potatoes, Potato Sauté w/ Spinach & Carrots ▼	\$50 <i>per pan</i>
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**We request a 72 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.

## CONTINENTAL BREAKFAST

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

<b>Hopple Popple</b> 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.	<b>\$50</b> <i>per pan for 10-15</i>
<b>Quiche</b> <i>Vegetarian:</i> • Broccoli, Cheddar, & Feta • Potato Green Onion • Spinach, Mushroom, & Swiss • Italian	<b>\$20</b> <i>for 6-8</i>
<i>Non-Vegetarian:</i> • Smoked Turkey with Asparagus & Swiss	<b>\$22</b> <i>for 6-8</i>

<b>Parsley Shallot Breakfast Potatoes</b> <i>v gf</i>	<b>\$30</b> <i>per pan for 10-15</i>
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<b>Muffins</b> • Apple Sesame • Blueberry Walnut • Carrot Walnut • Raspberry Crumb Cake • Banana Blueberry	<b>Scones</b> • Classic Cream • Orange Poppy Seed • Nutty Apricot • Cherry Almond	<b>REGULAR</b> <i>min 12 per type</i> <b>\$1.50 ea</b>	<b>MINI</b> <i>min 24 per type</i> <b>75¢ ea</b>
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<b>Coffee Cakes &amp; Quickbreads</b> (for 16-24)			
Cardamom Coffee Cake	<b>\$20</b> <i>tube pan</i>	Gingerbread	<b>\$15</b> <i>9x13" pan</i>
Pear Coffee Cake	<b>\$20</b> <i>9x13" pan</i>	Apple Cake	<b>\$30</b> <i>tube pan</i>
Cinnamon Coffee Cake	<b>\$20</b> <i>9x13" pan</i>	Lemon Poppy Seed Tea Cake	<b>\$15</b> <i>9x13" pan</i>
Blueberry Coffee Cake	<b>\$20</b> <i>9x13" pan</i>		

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

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

*Most sandwiches can be made as a wrap by request.*

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

<b>Salad Choices</b>	
Caesar Salad	<b>\$15.00</b>
Balsamic & Gorgonzola with Craisins & Pepitas	<b>\$15.00</b>
Garden Salad <i>v</i> <i>Dressing choices:</i> Garlic Parmesan, Garden Ginger, Herbal Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette	<b>\$15.00</b>
add a serving of Chicken or Tuna Salad	<b>\$4.00</b>
add feta or blue cheese	<b>\$2.00</b>

## 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!

<b>Cookies</b>	<b>REGULAR</b> <i>min 12 per type</i> <b>\$2.00 ea</b>	<b>MINI</b> <i>min 24 per type</i> <b>75¢ ea</b>
• Molasses <i>v</i> • Peanut Butter • Chocolate Chip <i>(gf by request)</i>	• Oatmeal • Peanut Butter Chocolate Chip • Chocolate Chip with Pecans	

<b>Bars</b>		
Lemon Bars (2 x 2")	<b>75¢ ea</b> <i>min. 12</i>	Strawberry Cheesecake Bars <i>gf</i> (2 x 2")
Magic Bars <i>gf</i> (1.5 x 1.5")	<b>\$1.50 ea</b> <i>min. 12</i>	<b>75¢ ea</b> <i>min. 12</i>
Giant Magic Bars <i>gf</i> (3 x 3")	<b>\$4.00 ea</b> <i>min. 6</i>	Giant Peanut Butter Toffee Bars (3 x 3")
		<b>\$3.50 ea</b> <i>min. 6</i>

## Cakes, Pies, & Tarts

<b>Cheesecakes</b> <i>gf</i>		<b>\$45</b> <i>for 12</i>
• Chocolate-Raspberry • Strawberry-Sour Cream	• Chocolate-Apricot, • Turtle	• Blueberry • Citrus
<b>Pies</b>		<b>\$25-35</b> <i>for 6-12</i>
• Apple <i>v</i> • Mixed Berry <i>v</i> • Boston Cream	• Key Lime <i>gf</i> • Chocolate Cream	• Cherry <i>v</i> • Banana Cream

<b>Multi-layer Cakes</b>	(9" round, 3-4 cake layers)	<b>\$60</b> <i>for 12-24</i>
• Poppy Seed Torte • Killer Chocolate • German Chocolate • Chocolate Banana • Chocolate Raspberry	• Coconut Custard • Pink Raspberry <i>v</i> • Chocolate Peanut Butter <i>v</i> • Red Velvet <i>v</i> • Black & White Espresso <i>v</i>	

<b>Single-layer Cakes</b>	(9" round, 2 cake layers)	<b>\$35</b> <i>for 8-12</i>
• Poppy Seed Torte • Killer Chocolate • German Chocolate • Chocolate Banana	• Chocolate Cherry <i>v</i> • Chocolate Peanut Butter <i>v</i> • Red Velvet <i>v</i> • Chocolate Espresso <i>v</i>	

<b>Sheet Cakes</b>	<b>QUARTER-SHEET</b> 8x12" for 8-16 <b>\$30</b>	<b>HALF-SHEET</b> 12x17" for 16-32 <b>\$45</b>
<b>Cupcakes</b>	<b>REGULAR</b> <i>min. 12</i> <b>\$3.00 ea / \$2.25 <i>gf</i></b>	<b>MINI</b> <i>min. 24</i> <b>\$1.25 ea / \$1.00 <i>gf</i></b>

<b>Gluten-free Cakes</b>	<b>9" ROUND</b> <i>for 8-12</i> <b>\$35-60</b>	<b>¼ SHEET</b> <i>for 8-16</i> <b>\$30-45</b>
• Poppy Seed Torte • Chocolate-Chocolate	• Orange Cream <i>v</i> • Black Forest <i>v</i>	

<b>BEVERAGES</b>	
<i>—cups available by request—gallons serve 10-12—</i>	

<b>Iced Rishi Black Tea or SPORTea</b>	<b>\$15</b> <i>per gallon</i>
<b>Cherry Lemonade</b>	<b>\$22</b> <i>per gallon</i>

<b>Coffee Service</b>	<b>\$15</b> <i>per gallon</i>
Disposable coffee server holds 10-12 cups of fresh-brewed Anodyne coffee—cups, cream and sugar included.	
<b>Cold Brewed Anodyne Coffee</b>	<b>\$30</b> <i>per gallon</i>

<b>Chilled Beverages</b>	Choose from an assortment of natural sodas, sparkling, or still waters.	
Zevia 0-Cal Sodas	<b>\$2 ea</b>	La Croix Sparkling Water
Sprecher So	<b>\$2 ea</b>	Bottled Water
		<b>\$1 ea</b>



# PICK-UP CATERING

CALL US: (414) 278-7878

For inquiries about large events and orders, please email:  
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