TRAYS & APPETIZERS

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Vegetable Tray The centerpiece of your table, assorted cut veggies with your choice of curry chutney	SMALL for 10-20 \$25	MEDIUM for 25-50 \$50	LARGE for 50-75 \$100
Grilled Vegetable Tray of v An assortment of vegetables grilled with an herb oil and finished with a light drizzle of Balsamic reduction.		for 2	SIZE 5-50 55
Fresh Fruit Tray of v Beautifully arranged fresh fruit. A centerpiece for your table.	SMALL for 10-15 \$35	MEDIUM for 15-25 \$55	LARGE for 30-50 \$100
Cheese Tray Imported & domestic cheeses.	SMALL for 10-15 \$25	MEDIUM for 15-25 \$50	LARGE for 30-50 \$100
Wisconsin Artisan Cheese Tray A selection of the state's artisan-made cheeses.		for I	SIZE <i>0-15</i> 50
Wisconsin Artisan Cheese with Fruit Wisconsin artisan cheeses & fresh fruit.		for I	SIZE 5-25 65
Add a cracker basket to accompany your cheese tray:		SMALL 2 cracker types \$12	MEDIUM 3 types \$16
Todos los Dias Our chipotle cream cheese dip, topped with tomato, le cheddar cheese, green onions and olives, with tortilla		SMALL for 8-12 \$35	LARGE for 10-20 \$60
Mexican Trio 9/ This tray features guacamole, mild salsa and todos los dias, with tortilla chips.		for I	SIZE 5-25 40
Mediterranean Tray Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.		for I	SIZE 0-15 50
Hummus & Pita Tray v Your choice of hummus, served with pita wedges.	1.5	for I	SIZE <i>0-15</i> 30
 Traditional Kalamata Olive Fire-Roasted Re Rustique Tray Fresh toppings on bite-sized crusty French bread: Artichoke Parmesan with Spinach & Scallions Olivada with Tomato & Smoked Provolone Pesto Mozzarella Feta Basil 	a repper	SMALL for 20-30 \$30 CHOOSE I TYPE	LARGE for 30-60 \$60 CHOOSE I-2 TYPES
Cajun Chicken or Tofu Sliders (minimum 12 per type Tiny sandwich, big flavor—our Cajun-marinated grilled on a pretzel bun with chipotle-mayo and lettuce. (serve	d chicken	or tofu equest)	\$5 each
Cocktail Sandwiches (minimum 12 per type) Turkey, Chutney & Cheddar Hummus & Vegetable Wrap Cashew Curry Chicken Salad Chipotle Cream Cheese & Vegetable Wrap	93 \$3	VICHES ach 3.50	WRAPS each \$4.50
Sweets Tray An assortment of a few of our favorites—lemon bars, brownies and mini-cookies—arranged on a tray.		SMALL for 15-25 \$50	LARGE for 30-50 \$100
Fancy Sweets Tray Mini-cupcakes, pecan squares and Mexican wedding	cakes.	for 2	SIZE 0-40 80
HEAT & SERVE APPETIZES Chicken Drumsticks of (approx. 6/lb, 3 lb minimum)	RS		\$13
Choose: Barbecue, Orange-Firecracker, Buffalo, or Te	eriyaki		per pound

Savory Turkey Mini-Meatballs 9f (approx. 16/lb, 3 lb minimum)

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

MENU KEY

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



\$13

per pound

\$3.75

BEAN CHICKEN

each \$3.00

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 Mixed greens, toasted pepi gorgonzola and our balsami	tas, craisins		SMALL for 6-12 \$30	LARGE for 12-18 \$40
Caesar Salad Romaine lettuce, house-mad cheese, and Caesar dressing	g.		SMALL for 6-12 \$30	LARGE for 12-18 \$40
Add sliced grilled chicken b Add balsamic marinated tof		each		
Garden Salad v 91 Green leaf lettuce, cut vege house-made dressings. Choose from: Garlic Parmesan Herbal Vinaigrette v Tahini v	• Balsan • Greek	one of our nic Vinaigrette v Lemon Oil v n Ginger v	SMALL for 6-12 \$30	LARGE for 12-18 \$40
Kale Salad v 9/ Chopped kale, shredded re red bell pepper, with cilantr Tossed in Ginger Peanut Dr	o and shave	ed almonds.	SMALL for 6-12 \$30	LARGE for 12-18 \$40
Potato Salad of Choose from: "House", Dial	olo, or Medi	terranean v	SMALL for 10-12 \$25	LARGE for 12-18 \$35
Vegetable Bowls Beautiful Broccoli v, Lime C Avocado Dressing v, Lime B			SMALL for 10-12 \$35	LARGE for 12-18 \$50
Grain Salads Apricot Lemon Quinoa v, Ba Mexican Quinoa v	asil Barley Pi	rovencal v ,	SMALL for 10-12 \$30	LARGE for 12-18 \$40
Pasta Salads Spicy Peanut Noodles, Lem Roasted Garlic Dijon	on Spinach	Orzo,	SMALL for 10-12 \$30	LARGE for 12-18 \$40
Mediterranean Chicken of Satisfying side or healthy ma artichoke hearts, red bell pe parmesan, and your choice	ain dish, wit epper, red o	h spinach, tomato,	SMALL for 10-12 \$40	LARGE for 12-18 \$65
Tuna Pasta Salad Fresh and flavorful, with past vegetables, and capers, dre juice, olive oil, garlic, dill, bl	essed with a	zingy mix of lemon	SMALL for 10-12 \$30	LARGE for 12-18 \$40
Soups —please indice. Specify a favorite with one very selections of the day. Available.	veek's notic		he	\$40 per gallon
BREADS				
Cornbread (9"x13" pan) plain or jalapeño	\$15 per pan	Rolls & Butter french v or whole whea	at	55¢ each
Corn Tortillas 🂅 v (6", 12 per pack)	75 ¢ per pack	Garlic Bread (12-15 pieces)		\$8 þer þan
Flour Tortillas v (6", 10 per pack)	\$1.50 per pack	French Baguettes	1	\$3.15 each

ENTRÉES (page weigh 5.6 lbs—plan on 1/4 to 1/4 lb per person)

ENTREES (pans weigh 5-6 lbs—plan on 1/4 to 1/2 lb	per perso	n)	
Enchilada Casserole of Our enchilada casserole is always a hit. Pair it with our Mexican Trio tray and Lime Cumin Vegetables for a Mexican inspired feast.	BLACK \$4	BEAN	CHICKE \$55
Fajitas Over Rice of Strips of onion and red and green bell pepper are saute richly-flavored fajita marinade and served over brown richly-flavored fajita marinade.		TOFU \$45 ▼	CHICKEI \$55
Bombay Chickpeas & Rice of Basmati rice and chickpeas baked with sautéed onions, peppers, tomatoes, cilantro and a blend of Indian spice served with marinated chicken or tofu.		TOFU \$45 V	CHICKE \$55
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 and topped with sesame seeds.	PLAIN \$40 ¥	TOFU \$45 ▼	CHICKE \$55
Lasagna Layers of pasta, our house-made tomato-basil sauceand a savory filling.	VEGET. \$5		TURKEY \$55
Vegetarian: Cheese, Vegetable, Mushroom, Pesto, or Spinach Feta			
Non-vegetarian: Turkey Ragu			
Chicken Niçoise Strips of chicken breast simmered in an herbed chicker wine broth with potatoes, artichokes, tomatoes & black			\$55 per pan
Mac & Cheese You'll love our creamy, cheddar-y version of the America classic, baked with a buttered panko crumb topping.	an		\$45 per pan
Baked Couscous A savory casserole of spinach, tomato, feta cheese, pine and couscous. Serve it as a side with baked chicken or vegetarian main dish with a salad.			\$45 per pan
Pasta Casseroles			\$45
Vegetarian: Lemon Broccoli, Creamy Vegetable, or Mushroom Garlic Linguini			per pan
Non-vegetarian: Tuna & Swiss Casserole, Lemon Chick or Rosemary Chicken Alfredo	cen,		\$55 per pan
Grilled Chicken Breasts of (min. 10 breasts) Whole or sliced boneless, skinless, grilled chicken breamarinated or plain. Marinade choices: Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Pea			\$6 each
Mushroom Sherry Chicken Breasts (min. 10 breasts) Seared boneless skinless chicken breasts with mushroom onions, in a richly aromatic, tarragon-laced sherry sauce. Wrecommend pairing with our Roasted Garlic Mashed Pota:	s and <i>I</i> e		\$6.50 each
HOT SIDES			
Tegetables of Broccoli & Cauliflower Sauté v , Rosemary Brown Sugar Ca Sautéed Zucchini v , Southwest Corn	arrots v ,		\$50 per pan
Potatoes g/ Parsley Shallot y, Roasted Carlic Mashed, Chipotle Che Mashed Sweet Potatoes, Potato Sauté w/ Spinach & Car		shed,	\$35 per pan

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

Hopple Popple 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.	\$50 per pan for 10-15
QuicheVegetarian:• Broccoli, Cheddar, & Feta• Potato Green Onion• Spinach, Mushroom, & Swiss• Italian	\$20 for 6-8
Non-Vegetarian: • Smoked Turkey with Asparagus & Swiss	\$22 for 6-8
Parsley Shallot Breakfast Potatoes v of	\$35 per pan for 10-15

Muffins	Scones	REGULAR	MINI
Apple Sesame Physic serve Welnut	Classic Cream Creams Departs Cook	min 12 þer tyþe \$1.50 ea	min 24 per type 75 ¢ ea
Blueberry WalnutCarrot Walnut	Orange Poppy SeedNutty Apricot		,

• Carrot Walnut • Raspberry Crumb Cake

 Cherry Almond Banana Blueberry

Dariana Diaoborij					
Coffee Cakes & Quickbreads (for 16-24)					
Cardamom Coffee Cake	\$30 tube pan	Gingerbread	\$15 9x13" pan		
Pear Coffee Cake	\$20 9x I 3" pan	Apple Cake	\$30 tube pan		
Cinnamon Coffee Cake	\$20 9x I 3" pan	Lemon Poppy Seed Tea Cake	\$15 9x13" pan		
Blueberry Coffee Cake	\$20 9x13" pan				
Fresh Fruit Salad v	ď		SMALL LARGE		

for 10-12

\$15.00 \$15.00

\$15.00

\$4.00

\$2.00

for 12-18

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-

Garden Salad v

Fresh Fruit Salad v of

Bite-size cuts of fresh fruit.

Balsamic & Gorgonzola with Craisins & Pepitas

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

add a serving of Chicken or Tuna Salad

add feta or blue cheese

e may be able to accommodate small orders with less no	ouce.	
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 🔻	\$12.50	\$15.50
Hummus & Vegetable Wrap v	\$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 Just need sandwiches? They can be arranged on trays	*	
Salad Choices		

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!

• Chocolate Chip with Pecans

Cookies

• Molasses v

• Peanut Butter • Chocolate Chip

(gf by request)

• Peanut Butter Chocolate Chip

REGULAR min 12 per type \$2.00 ea

min 24 per type

Bars Lemon Bars **75¢** ea Strawberry min. 12 **75¢** ea $(2 \times 2")$ Cheesecake Bars of (2 x 2") \$1.50 ea Magic Bars of min. 12 Peanut Butter \$3.50 ea Giant \$4.00 ea Toffee Bars Magic Bars of min. 6 $(3 \times 3")$

Cakes, Pies, &	Tarts		
Cheesecakes g			\$50 for 12
Chocolate-RaspberryStrawberry-Sour Cre		cot, • Blueb • Citrus	erry
Pies			\$25-35 for 6-12
Apple vMixed Berry vBoston Cream	3	Cherry vBanana Crean	n
Multi-layer Cakes	(9" round, 3-4 cake la	yers)	\$60 for 12-24
Poppy Seed TorteKiller ChocolateGerman ChocolateChocolate BananaChocolate Raspberry	 Coconut Custar Pink Raspberry Chocolate Peant Red Velvet v Black & White E 	ut Butter v	JOI 12-2-F
Single-layer Cakes	(9" round, 2 cake laye	ers)	\$35 for 8-12
Poppy Seed TorteKiller ChocolateGerman ChocolateChocolate Banana	 Chocolate Cher Chocolate Pean Red Velvet v Chocolate Espre 	ut Butter v	jui 0-12
Sheet Cakes	•	RTER-SHEET 2" for 8-16 \$30	HALF-SHEET 12x17" for 16-32 \$45
Cupcakes		GULAR min. 12 ea / \$2.25 gf	MINI min. 24 \$1.25 ea / \$1.00 gf
Gluten-free CakesLemon ChiffonChocolate-Chocolate	• Orange Cream v • Black Forest v	9" ROUND for 8-12 \$35-60	1/4 SHEET for 8-16 \$30-45

BEVERAGES

—cups available by request—adlons serve 10-12—

caps available by request gamons serve to 12	
Iced Rishi Black Tea or SPORTea	\$15 per gallon
Cherry Lemonade	\$22 per gallon
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
Chilled Beverages	

Choose from an assortment of natural sodas, sparkiling, or still waters.

Zevia 0-Cal Sodas	\$2 ea	La Croix Sparkling Water	\$1 ea
Sprecher Soda	\$2 ea	Bottled Water	\$1 ea



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