

TRAYS & APPETIZERS

Vegetable Tray <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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Grilled Vegetable Tray <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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Fresh Fruit Tray <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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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 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 10-15</i> \$50
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Hummus & Pita Tray ▼ Your choice of hummus, served with pita wedges.	ONE SIZE <i>for 10-15</i> \$30
<ul style="list-style-type: none"> Traditional Kalamata Olive Fire-Roasted Red Pepper 	

Rustique Tray Fresh toppings on bite-sized crusty French bread:	SMALL <i>for 20-30</i> \$30	LARGE <i>for 30-60</i> \$60
<ul style="list-style-type: none"> Artichoke Parmesan with Spinach & Scallions Olivada with Tomato & Smoked Provolone Pesto Mozzarella Feta Basil 	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. <i>(served cold, ▼ by request)</i>	\$5 <i>each</i>
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Cocktail Sandwiches (minimum 12 per type)	SANDWICHES <i>each</i> \$3.50	WRAPS <i>each</i> \$4.50
<ul style="list-style-type: none"> Turkey, Chutney & Cheddar Tuna Salad Hummus & Vegetable Wrap ▼ Chicken Pinenut Cashew Curry Chicken Salad Balsamic Tofu Wrap ▼ Chipotle Cream Cheese & Vegetable Wrap 		

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

▼ 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 ▼ <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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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 \$6 each

Add balsamic marinated tofu for \$6 each

Garden Salad ▼ <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 ▼ Tahini ▼ Balsamic Vinaigrette ▼ Greek Lemon Oil ▼ Garden Ginger ▼ 		

Kale Salad ▼ <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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Potato Salad <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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Vegetable Bowls 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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Grain Salads 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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Pasta Salads 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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Mediterranean Chicken or Tofu Salad <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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Tuna Pasta Salad 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*—

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 ▼ or whole wheat	55¢ <i>each</i>
Corn Tortillas <i>gf</i> ▼ (6", 12 per pack)	75¢ <i>per pack</i>	Garlic Bread (12-15 pieces)	\$8 <i>per pan</i>
Flour Tortillas ▼ (6", 10 per pack)	\$1.50 <i>per pack</i>	French Baguettes ▼	\$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 ▼	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 ▼	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 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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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 Ragù

Chicken Niçoise 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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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>

Grilled Chicken Breasts <i>gf</i> (min. 10 breasts) Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain. <i>Marinade choices:</i> Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, Balsamic.	\$6 <i>each</i>
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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 with our Roasted Garlic Mashed Potatoes.	\$6.50 <i>each</i>
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HOT SIDES

Vegetables <i>gf</i> Broccoli & Cauliflower Sauté ▼, Rosemary Brown Sugar Carrots ▼, Sautéed Zucchini ▼, Southwest Corn	\$50 <i>per pan</i>
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Potatoes <i>gf</i> Parsley Shallot ▼, Roasted Garlic Mashed, Chipotle Cheddar Mashed, Mashed Sweet Potatoes, Potato Sauté w/ Spinach & Carrots ▼	\$35 <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.

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.	\$55 <i>per pan for 10-15</i>
Quiche <i>Vegetarian:</i> • Broccoli, Cheddar, & Feta • Potato Green Onion • Spinach, Mushroom, & Swiss • Italian	\$25 <i>for 6-8</i>
<i>Non-Vegetarian:</i> • Smoked Turkey with Asparagus & Swiss	\$30 <i>for 6-8</i>

Parsley Shallot Breakfast Potatoes ▼ <i>gf</i>	\$35 <i>per pan for 10-15</i>
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Muffins • Apple Sesame • Blueberry Walnut • Carrot Walnut • Raspberry Crumb Cake • Banana Blueberry	Scones • Classic Cream • Orange Poppy Seed • Nutty Apricot • Cherry Almond	REGULAR <i>min 12 per type</i> \$1.50 ea	MINI <i>min 24 per type</i> 75¢ ea
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Coffee Cakes & Quickbreads (for 16-24)			
Cardamom Coffee Cake	\$30 <i>tube pan</i>	Gingerbread	\$15 <i>9x13" pan</i>
Pear Coffee Cake	\$20 <i>9x13" pan</i>	Apple Cake	\$30 <i>tube pan</i>
Cinnamon Coffee Cake	\$20 <i>9x13" pan</i>	Lemon Poppy Seed Tea Cake	\$15 <i>9x13" pan</i>
Blueberry Coffee Cake	\$20 <i>9x13" pan</i>		

Fresh Fruit Salad ▼ <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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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 ▼	\$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 & Pepitas	\$15.00
Garden Salad ▼ <i>Dressing choices:</i> Garlic Parmesan, Garden Ginger, Herbal Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette	\$15.00
add a serving of Chicken or Tuna Salad	\$4.00
add feta or blue cheese	\$2.00

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

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

Cakes, Pies, & Tarts

Cheesecakes <i>gf</i>		\$50 <i>for 12</i>
• Chocolate-Raspberry • Strawberry-Sour Cream	• Chocolate-Apricot, • Turtle	• Blueberry • Citrus
Pies		\$25-35 <i>for 6-12</i>
• Apple ▼ • Mixed Berry ▼ • Boston Cream	• Key Lime <i>gf</i> • Chocolate Cream	• Cherry ▼ • Banana Cream

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

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

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

Gluten-free Cakes	9" ROUND <i>for 8-12</i> \$35-60	¼ SHEET <i>for 8-16</i> \$30-45
• Lemon Chiffon • Chocolate-Chocolate	• Orange Cream ▼ • Black Forest ▼	

BEVERAGES

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

Iced Rishi Black Tea or SPORTea	\$15 <i>per gallon</i>
Cherry Lemonade	\$22 <i>per gallon</i>
Coffee Service Disposable coffee server holds 10-12 cups of fresh-brewed Anodyne coffee—cups, cream and sugar included.	\$25 <i>per gallon</i>
Cold Brewed Valentine Coffee	\$35 <i>per gallon</i>

Chilled Beverages

Choose from an assortment of natural sodas, sparkling, 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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