



GLOBALLY INSPIRED . LOCALLY SOURCED . PERSONALLY CREATED

EZCATER MENU
SPRING/SUMMER 2024

IMPORTANT ORDERING NOTES

- We request a 48 hour notice for weekday caterings and a 2 week notice for off-hour or Saturday events.
- Catering orders outside of our regular hours may incur higher minimums and additional charges.
- Orders are not confirmed until our sales team has received an approval of the invoice and payment.
- Menu prices do not include state and local tax, gratuities, equipment and other fees.
- We are a nut allergy safe cafe and bakery.
- When placing your order, please inform your customer relationship specialist if a person in your party has a food allergy.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
- **EZCater orders incur a 15% service charge.**

DISPOSABLES

- DISPOSABLE PLATES, CUTLERY and NAPKIN \$.75/set
- DISPOSABLE SOUP CUP, NAPKIN and SPOON \$.75/set
- UPGRADED WHITE PLASTIC PLATE, SILVER CUTLERY and LINEN-FEEL NAPKIN \$3/set
- PLASTIC or PAPER CUPS \$3/10
- DISPOSABLE CHAFING RACK, WATER PAN and FUEL CANS \$15/set
- SERVING TONGS and SPOONS \$2/each

BREAKFAST

FRITTATA (GF)

serves 8-12

- 4 CHEESE \$40
- BEEF BRISKET, caramelized onion, blue cheese \$50
- SAUSAGE, BACON, peppers, onion Cabot cheddar \$50
- BACON, onion, cheddar \$50
- SEASONAL VEGETABLE, feta cheese \$50

COFFEE and TEA each serves 10

organic, fair-trade, small batch coffees and teas

HOT COFFEE TRAVELER \$35

regular | decaf

ICED COFFEE TRAVELER \$35

COLD BREW ICED COFFEE \$40

HOT TEA \$35

black | herbal | green

ICED TEA \$35

black | herbal | green

SANDWICHES

- BRISKET, two eggs, Jamaican BBQ sauce, cotija cheese \$10
- GUAC & GOAT, caramelized onions, egg \$9
- PULLED PORK, egg, Jamaican BBQ sauce \$9
- TWO EGGS and cheddar \$6
- BACON, egg and cheddar \$8.5
- AVOCADO, egg and cheddar \$7

A LA CART

FRESH CUT FRUIT TRAY \$60 (serves 10-12) | \$110 (serves 20-24)

BREAKFAST POTATOES \$40 / serves 12

SCRAMBLED EGGS \$40 / serves 12

EXTRA THICK BACON \$40 / 24 pieces

GREEK YOGURT PARFAITS \$66 / dozen

Greek yogurt, roasted apples or berry jam, chia seeds, granola

MORNING PASTRY BOX \$48 / dozen

An assortment of fresh breads, scones and pastries, fresh from our bakery

BAGEL BOX \$48 / dozen

Assorted fresh bagels from our bakery with 8oz cream cheese, 8oz berry jam and 8oz whipped coffee butter

SANDWICH PACKAGES

SUBSTITUTE GLUTEN FREE BREAD +\$2

BBQ SANDWICH BUFFET \$22 per person/minimum order of 12

Pulled pork, brisket and BBQ chicken
Focaccia sandwich rolls, cabbage slaw, hickory bbq sauce
spicy BBQ sauce, potato salad, seasonal green salad with
vinaigrette, assorted cookies

SANDWICH/WRAP BUFFET \$19 per person/
minimum order of 10

Choose up to 1 sandwich for every 4 guests
Fresh Cooked Potato chips
Garden salad with vinaigrette
Assorted cookies

BOXED SANDWICH LUNCH \$20 per person/
minimum order of 10

Choose up to 1 sandwich for every 4 guests
Fresh Cooked Potato chips
Garden salad with vinaigrette
Assorted cookies

SANDWICHES SELECTIONS

SUBSTITUTE GLUTEN FREE BREAD +\$2

BLT SANDWICH \$13 each

Thick-cut bacon, greens, tomato, herb mayonnaise, fresh olive oil roll

CHICKEN CAESAR WRAP \$13 each

Roasted chicken, romaine, croutons, parmesan, dressing, tortilla wrap

BLUEBERRY-BALSAMIC CHICKEN SANDWICH \$13 each

Blueberry-balsamic chicken breast, greens, tomato, mayonnaise, fresh olive oil roll

BEEF BRISKET & CARAMELIZED ONION WRAP \$13 each

Beef brisket, caramelized onions, tomato, lettuce, parmesan cheese, hickory BBQ sauce

CARIBBEAN BEEF BRISKET WRAP \$13 each

Beef brisket, grilled pineapple, black beans, lettuce, spicy Jamaican BBQ sauce

ROASTED TURKEY SANDWICH \$13 each

Roasted Turkey, lettuce, blackberry mustard, caramelized onions, fresh olive oil roll

VEGAN ALT SANDWICH \$13 each

Avocado, lettuce, tomato, blueberry-balsamic vinaigrette, fresh olive oil roll

RED PEPPER HUMMUS WRAP \$13 each

Fresh and roasted seasonal vegetables, pickled red onion, lettuce, goat cheese, hummus

SALADS

GREEN SALADS

*DRESSINGS BOTTLED ON THE SIDE

Tray serves 10-12 | 20-24.

CAESAR SALAD \$40 | \$75

Romaine, parmesan, olive oil croutons, fried capers, creamy Caesar dressing

TOSSED GARDEN SALAD \$40 | \$75

Field greens, seasonal vegetables, vinaigrette

FIELD GREENS with VINAIGRETTE \$30 | \$55

Variety of baby field greens with a red wine-dijon vinaigrette

SOUTHWESTERN SALAD \$55 | \$110

Romaine, corn, black beans, crispy tortilla strips, peppers, red onion, avocado ranch dressing

COMPOSED SALADS

*INGREDIENTS AND DRESSINGS TOSSED TOGETHER

Tray serves 10-12 | 20-24.

VEGETABLE AND ORZO SALAD \$40 | \$80

Seasonal vegetables, orzo, herbs, vinaigrette

HOMESTYLE POTATO SALAD \$36 | \$72

Red potatoes, onions and peppers, ranch dressing

BALSAMIC CAPRESE SALAD \$50 | \$80

Fresh ciliegine mozzarella, baby tomatoes and kalamata olives, basil, roasted garlic-balsamic vinaigrette

CORN & TOMATO SALAD \$45 | \$80

Grilled corn, baby tomatoes, black beans, red onion, cilantro, chipotle-lime vinaigrette

HOT BUFFET PACKAGES

10 person minimum per package.

EXECUTIVE PACKAGE \$24 per person

MARINATED STEAK TIPS and BLUEBERRY-BALSAMIC CHICKEN BREAST
with roasted red, roasted seasonal vegetables, garden salad and honey-buttered dinner rolls

TACO BUFFET \$17 per person

CHICKEN, BRISKET AND PORK

With flour tortillas, shaved lettuce, onions and peppers, salsa, sour cream, pickled jalapeño, chipotle hot sauce, shredded cheese, rice and beans

**Add guac \$2 per person

BBQ BUFFET \$22 per person

BEEF BRISKET, PULLED PORK and BBQ CHICKEN BREAST

With corn & tomato salad, cabbage slaw, corn bread, BBQ sauces

ADD: Glazed pork ribs \$30/full rack

Steak Tips \$4/per person

Creamy Macaroni & Cheese \$3/per person

A LA CART

ENTREES BY THE TRAY

Small serves 8-12 | large serves 20-24

CREAMY MAC AND CHEESE \$45 | \$90

CHEESE LASAGNA \$55 | \$100

MEAT LASAGNA \$65 | \$130

SEASONAL VEGETABLE LASAGNA \$65 | \$120

ZITI PRIMAVERA, seasonal vegetables, white wine sauce \$55 | \$110

GRILLED CHICKEN TIPS \$65 | \$120

CHOOSE:

hickory BBQ | lemon-herb | Jamaican BBQ | blueberry balsamic glaze

GRILLED CHICKEN BREAST \$75 | \$140

CHOOSE: hickory BBQ | lemon-herb | Jamaican BBQ | blueberry balsamic | chimichurri

GLAZED BBQ RIBS \$80 | \$150

BBQ PULLED PORK \$80 | \$150

BBQ BEEF BRISKET \$140 | \$280

MARINATED STEAK TIPS \$120 | \$230

BEEF MEATBALLS, marinara sauce, parmesan \$60 | \$110

SIDES BY THE TRAY

Serves 10-12 GF available

• RICE AND BEANS \$36

• PENNE WITH MARINARA \$36

• ROASTED POTATOES \$36

• MASHED POTATOES \$36

• ROASTED SEASONAL VEGETABLES \$36

• CILANTRO LIME CABBAGE SLAW \$36

FRESH BAKERY BREADS

• OLIVE OIL FOCACCIA SQUARES \$24/dozen

• SOUTHERN CORN BREAD \$18/dozen

• HONEY BUTTER DINNER ROLLS \$12/dozen

• SLIDER ROLLS \$12/dozen

• OLIVE OIL SANDWICH ROLLS \$18/dozen

CONTACT US FOR VEGETARIAN and GLUTEN FREE OPTIONS

DESSERTS

All from our own nut allergy safe bakery
Priced per dozen

COOKIE/BAR SAMPLER BOX \$40

Assortments of our seasonal cookies and bars

COOKIES ONLY BOX \$36

Assortments of our seasonal cookies

BARS ONLY BOX \$48

Assortments of our seasonal bars and brownies

GLUTEN FREE / VEGAN BROWNIE \$4 each

MINI WHOOPEE PIES \$36

chocolate | classic | toasted coconut

S'MORES POPS \$28

COOKIE/BAR BITES \$36

HOUSE-MADE SAUCES \$8/16oz

- Jamaican BBQ Sauce
- Hickory BBQ Sauce
- Blackberry BBQ Sauce
- Steak Sauce
- Italian Vinaigrette
- Blueberry-Balsamic Vinaigrette
- Caesar Dressing (not gf/df)
- Chipotle Hot Sauce
- Chimichurri

REFRESHMENTS

Cups, cream and condiments included, per request for carriers that serve 8-10.

COFFEE and TEA

organic, fair-trade, small batch coffees and teas

HOT COFFEE \$35/serves 8-10

regular | decaf

ICED COFFEE \$5/16oz | \$12/32oz

COLD BREW ICED COFFEE \$7/16oz | \$13/32oz

HOT TEA \$35/serves 8-10

black | herbal | green

ICED TEA \$6/16oz | \$12/32oz

CANNED & BOTTLED

CANNED SODA \$2.25 each

COKE | DIET COKE | SPRITE | GINGER ALE

POLAND SPRINGS BOTTLED WATER \$1.75 each

SARATOGA GLASS BOTTLE WATER \$3 each

SARATOGA GLASS BOTTLE SPARKLING WATER \$3 each

SPINDRIFT FLAVORED SPARKLING WATER \$3 each

NATALIES ORANGE JUICE \$5 each

HOUSE-MADE CLASSIC LEMONADE \$5 each

HOUSE-MADE BERRY-MINT LEMONADE \$5.5 each