THE Goddess AND GROCER®



CATERING MENU

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OCTOBER 2026 | MENU, INGREDIENTS, AND PRICES SUBJECT TO CHANGE



BREAKFAST

BOXES

BREAKFAST BOX 16
choose from a bacon, egg and cheddar english muffin, breakfast burrito or maple bacon sandwich served with a fruit cup and a berry muffin

GLUTEN FREE BREAKFAST BOX GF 18
gluten free breakfast burrito or muffin sandwich served with a fruit cup and a gluten free breakfast pastry

THE SINGLE MONTY 14
scrambled eggs, home fries, choice of chicken, pork, or veggie sausage

HEALTHY PARFAIT GF, V 8
crunchy Goddess granola, organic yogurt, mixed berries
MINIMUM ORDER OF 12 EACH

FRESH FRUIT CUP GF, V+ *7.50*
fresh cut seasonal fruit, mixed berries
MINIMUM ORDER OF 12 EACH

A LA CARTE

SERVES 10 - 12

SCRAMBLED EGGS GF, V 50

CRISPY BACON GF 55

PORK SAUSAGE LINKS GF 55

CHICKEN SAUSAGE PATTIES GF 55

HOME FRIES GF, V+ 45

BEYOND MEAT VEGAN SAUSAGE PATTIES GF, V+ 50

SANDWICHES

ENGLISH MUFFIN SANDWICH *7.50*
bacon, ham, chicken or veggie sausage, cheddar, english muffin and a fried egg

BREAKFAST BURRITO 10.50
scrambled eggs, chorizo, black beans, pico de gallo and sour cream in a honey wheat tortilla with roasted tomato-jalapeño salsa

VEGAN BREAKFAST BURRITO V+ 10.50
turmeric tofu scramble with spinach, black beans and tomatoes in a spinach tortilla with roasted tomato-jalapeño salsa

MAPLE BACON SANDWICH 10.50
maple chili bacon, fried egg, swiss cheese, arugula, slow-roasted tomato jam, rosemary lemon aioli, brioche bun

BAGEL SANDWICH 8.50
folded eggs, cheddar, bacon, toasted bagel
ADD AVOCADO +2

VEGGIE BAGEL SANDWICH V *7.50*
hummus, cucumbers, fresh spinach, sliced tomato
ADD AVOCADO +2

ALL AVAILABLE GLUTEN FREE

CROISSANT SANDWICH 10.50
folded eggs, prosciutto, roasted tomatoes, fresh mozzarella and basil pesto on a fluffy butter croissant

VEGGIE CROISSANT SANDWICH V 10.50
folded eggs, roasted tomatoes, spinach and basil pesto on a fluffy butter croissant



BREAKFAST SPREADS

PRICED PER PERSON | MINIMUM ORDER OF 12, THEN INCREMENTS OF 6

PARFAIT BAR GF, V 8.50
crunchy Goddess granola, organic vanilla bean yogurt and fresh berries

OATMEAL BAR GF, V+ 8.50
steel cut oats served with brown sugar, sliced bananas, dried fruit and maple syrup

THE FULL MONTY 18.50
choice of pork sausage links or chicken sausage or veggie sausage patties, scrambled eggs, applewood smoked bacon, home fries, fresh fruit and **choice of** coffee or orange juice

A BREAKFAST WORTHY OF APPLAUSE

BLUEBERRY LEMON PANCAKES V 65
maple syrup, lemon curd, powdered sugar
SERVES 10 - 12

PANCAKE BATTERED FRENCH TOAST V 70
traditional challah batons soaked in vanilla custard, dipped in pancake batter, and served with maple syrup and fresh berries
SERVES 10 - 12

BEVERAGES

HEXE COFFEE CO COFFEE 30
cups and condiments included
SERVES 10 - 12

RISHI TEA & BOTANICALS HOT TEA 30
cups and condiments included
SERVES 10 - 12

FRESH SQUEEZED ORANGE JUICE
IND 6 | **QT** 12

FRITTATAS

CLASSIC GF **S** 55 | **M** 75
eggs, bacon, sausage, onions, mushrooms, bell peppers, cheddar, pepper jack cheese

VEGETARIAN GF, V **S** 45 | **M** 65
eggs, swiss cheese, spinach, tomatoes, mushrooms, onions

PLATTERS

SCONES AND JAM V 50
an assortment of two dozen scones in seasonal flavors, served with butter and jam

MORNING MUFFINS V 60
an assortment of two dozen fresh baked muffins

MORNING PASTRIES V
freshly baked muffins, scones, croissants and danishes served with butter and jam
S 55 | **M** 75 | **L** 95

FRESH FRUIT AND YOGURT GF, V
fresh sliced seasonal fruit, berries, honey yogurt dip
S 55 | **M** 75 | **L** 95

BAGELS AND CREAM CHEESE V
freshly baked bagels, butter, jam, classic and vegetable cream cheese
S 55 | **M** 75 | **L** 95

BAGELS AND VEGGIES V
freshly baked bagels, avocado, tomatoes, cucumbers, shaved red onions, hummus, classic and vegetable cream cheese
S 70 | **M** 95 | **L** 125

LOX AND BAGELS
smoked salmon with all the fixings: tomatoes, cucumbers, shaved red onions, capers, lemons, cream cheese and freshly baked bagels
S 105 | **M** 145 | **L** 195

GLUTEN FREE BAGELS AND BREAD AVAILABLE

S SERVES 10 – 12 | **M** SERVES 15 – 18 | **L** SERVES 20 – 25 ✸ **GF** GLUTEN FREE | **V** VEGETARIAN | **V+** VEGAN

LUNCH



BAGGED LUNCH 17 each | GF 19

a selection of any of our delicious sandwiches or salads with kettle chips and a chocolate chip cookie in a Goddess bag with a handle

BOXED LUNCH 19 each | GF 21

a selection of any of our delicious sandwiches or salads, served with Goddess Caprese or Pesto Pasta Salad, kettle chips, and a chocolate chip cookie, presented in our stackable Goddess lunch box

SANDWICHES AND WRAPS

TURKEY BLT 12.95
roasted turkey breast, bacon, provolone, lettuce, tomato, herb aioli, country white

CALIFORNIA DREAMING 12.95
honey maple turkey breast, avocado, swiss cheese, lettuce, tomato, lemon aioli, multigrain bread

TURKEY TWIST 12.95
roasted turkey breast, caramelized onions, swiss cheese, lettuce, tomato, cranberry aioli, rustic white bread

TURKEY APPLE BRIE 13.95
roasted turkey breast, brie, sliced granny smith apple, arugula, fig jam, dijon, brioche bun

GRILLED CHICKEN CLUB 13.95
herb marinated chicken breast, bacon, avocado, lettuce, tomato, honey mustard, tuscan roll

BEEF STAMPEDE 13.95
roast beef, cheddar, tomato, lettuce, horseradish sauce, tuscan roll

HAM I AM 12.95
ham, swiss cheese, lettuce, tomato, dijon mustard, fresh baguette

GODDESS CHICKEN SALAD 12.95
roasted chicken, grapes, celery, scallions, almonds, lemon herb aioli, arugula, rustic white bread

TUNA SALAD 12.95
albacore tuna, celery, lemon juice, mayonnaise, lettuce, tomato, multigrain bread

WICKER PARK V 12.95
fresh mozzarella, artichokes, olives, tomatoes, spinach, pesto mayo, tuscan roll

GLUTEN FREE BREAD AVAILABLE

SOUTHWEST CHICKEN CAESAR WRAP 13.95
southwest spiced chicken, romaine, jalapeño corn, black beans, pico de gallo, croutons, house caesar dressing, honey wheat wrap

COBB SALAD WRAP 13.95
turkey, ham, bacon, avocado, hard boiled egg, lettuce, crumbled blue cheese, ranch dressing, honey wheat wrap

BUFFALO CHICKEN WRAP 13.95
panko chicken, celery, lettuce, tomato, frank's hot sauce, blue cheese dressing, honey wheat wrap

GARDEN GODDESS WRAP V+ 12.95
avocado, cucumber, shredded carrot, beets, tomato, spinach, lettuce, Goddess dressing, spinach wrap

GREEK GODDESS WRAP V 13.95
spinach, hummus, tomatoes, red onion, kalamata olives, feta, oregano dressing, spinach wrap

SALADS

LO-CARB CHEF'S SALAD GF 13.95
diced ham and turkey, cheddar and swiss, crumbled bacon, avocado, hard boiled eggs, scallions, romaine, peppercorn ranch dressing

GODDESS CHOPPED SALAD GF, V+ 13.95
grape tomatoes, cucumber, avocado, garbanzo beans, carrots, radishes, broccoli, sweet peppers, spinach, romaine, Goddess dressing

CHICKEN CAESAR SALAD 13.95
romaine, grilled chicken breast, ciabatta croutons, shaved parmesan, house caesar dressing

FETA CHICKEN SALAD GF 13.95
herb roasted chicken, tomatoes, kalamata olives, feta, cucumber, romaine, feta-oregano dressing

SPINACH PECAN SALAD GF, V 13.95
baby spinach, sliced green apples, dried cranberries, candied pecans, goat cheese, red wine vinaigrette

S SERVES 10 – 12 | **M** SERVES 15 – 18 | **L** SERVES 20 – 25 ✸ **GF** GLUTEN FREE | **V** VEGETARIAN | **V+** VEGAN

MORE SELECTIONS ONLINE!

APPETIZERS

PRICED PER DOZEN | MINIMUM ORDER OF 24, THEN INCREMENTS OF 12

CAPRESE SKEWERS GF, V 36
mozzarella, fresh tomatoes, basil, balsamic drizzle

MAC N CHEESE CROQUETTES V 36
breaded with crispy panko and served with ranch dressing

LEMON THYME CHICKEN SKEWERS GF 36
skewered and grilled

SPANAKOPITA V 30
phyllo dough stuffed with spinach and feta cheese

ARANCINI V 36
panko-crusted arborio rice balls with roasted tomatoes, mozzarella and parmesan

GRILLED VEGETABLE SKEWERS V+ 24
grilled mushrooms, bell peppers, zucchini, and red onion marinated in herbs and fresh garlic

WILD MUSHROOM RISOTTO CAKES GF, V 36
arborio rice cakes, parmesan, cream, white wine

MEATBALLS 36
marinara sauce

GRILLED TOFU OR CHICKEN SATAY V+, GF 42
sesame peanut sauce

POTATO LATKES 36
topped with smoked salmon, sour cream and dill

KOREAN SPICED WINGS 36
spicy gochujang sauce, celery and carrot sticks, gochujang ranch

BUFFALO WINGS 36
celery and carrot sticks, blue cheese dressing

SLIDERS

PRICED PER DOZEN | MINIMUM ORDER OF 24, THEN INCREMENTS OF 12

BEEF BURGER 42
cheddar, pickles, special sauce, sesame seed brioche

TURKEY BURGER 42
swiss cheese, caramelized onions, dijon, brioche

BRISKET 42
bbq beef brisket, pickled red onions, slaw, onion brioche

SANDWICH PLATTERS

WRAPS AND ROLLS TRAY
includes a selection of our finest sandwiches and wraps ready to serve
wraps: southwest caesar • greek • garden • cobb
rolls: turkey twist • beef stampede • chicken salad
tuna salad • egg salad • wicker park • ham and swiss
S 135 | **M** 195 | **L** 250

WRAPS TRAY
freshly made wraps cut in half and ready to serve
southwest caesar • cobb salad • garden goddess
greek goddess • wicker park • california dreaming
S 135 | **M** 195 | **L** 250

ROLLS TRAY
freshly made sandwiches on assorted rolls, ready to serve
turkey twist • beef stampede • egg salad • tuna salad
chicken salad • wicker park • ham and swiss
S 135 | **M** 195 | **L** 250

PETITE SANDWICH TRAY 78
finger sandwiches perfect for an afternoon tea
choose four: Goddess curry chicken salad • egg salad and radish • smoked salmon with herbed cream cheese roast beef with horseradish sauce • turkey breast with cranberry mayonnaise • pimento cheese and cucumber
SERVES 10 - 12

THE GODDESS DELI TRAY
roasted turkey, shaved ham and roast beef, sliced swiss, cheddar and provolone, sliced tomatoes, lettuce, pickles, shaved red onions, mayonnaise and whole grain mustard with a basket of freshly baked rolls and bread and choice of pesto pasta salad or mixed greens
S 150 | **M** 195 | **L** 250

AS WE AIM TO PROVIDE YOU AND YOUR GUESTS A CONSISTENTLY SPECTACULAR EXPERIENCE, WE RESPECTFULLY REQUEST NO MODIFICATIONS TO THESE COMPOSED TRAYS

GLUTEN FREE BREAD AVAILABLE

BE THE OFFICE HERO, AND MAKE THOSE MEETINGS DELICIOUS!

S SERVES 10 – 12 | **M** SERVES 15 – 18 | **L** SERVES 20 – 25 ✸ **GF** GLUTEN FREE | **V** VEGETARIAN | **V+** VEGAN



PARTY PLATTERS

SNACK ATTACK 60
vegetable crudités, spinach-artichoke dip, grapes, cheese and salami bites, pretzels, honey mustard dip
SERVES 12

CHIPS AND DIPS V
house made guacamole, hummus and salsa served with pita chips, and yellow and blue corn tortilla chips
S 50 | **M** 65 | **L** 80

FRUITS AND BERRIES GF, V+
sliced seasonal fruits garnished with berries
S 60 | **M** 90 | **L** 120

CRUDITÉS TRAY GF, V
fresh crunchy and seasonal vegetables with hummus or ranch dip
S 50 | **M** 80 | **L** 110

MEDITERRANEAN PLATTER
hummus, baba ghanoush, lemon chicken skewers, stuffed grape leaves, spanakopita, marinated feta, mixed olives, grilled vegetables, pita chips
S 95 | **M** 150 | **L** 195

FRUIT AND CHEESE V
fresh seasonal fruits, artisanal domestic and imported cheeses, served with crackers and bread
S 75 | **M** 105 | **L** 135

TUSCAN ANTIPASTO
prosciutto-wrapped asparagus, mixed olives, salami, tomato and mozzarella skewers, parmesan chunks with balsamic syrup, italian meatballs, grilled vegetables, garlic toast
S 95 | **M** 150 | **L** 195

WE'LL COOK,
SO YOU CAN ENTERTAIN & ENJOY

ARTISANAL CHEESE BOARD V
the best selection of international and domestic cheeses served with crackers, bread, chutneys, relishes, garnished with dried fruits and nuts
S 80 | **M** 115 | **L** 150

SPANISH TAPAS
serrano ham-wrapped dates stuffed with goat cheese, chorizo and cheese croquettes, beef empanadas, manchego, quince, mixed olives, sliced baguette
S 95 | **M** 150 | **L** 195

BEEF TENDERLOIN PLATTER
red wine and mustard-marinated tenderloin, seared medium-rare, served with horseradish cream, whole grain mustard and crusty rolls
S 150 | **M** 225 | **L** 295

BUILD YOUR OWN PARTY BARS

PRICED PER PERSON | MINIMUM ORDER OF 12, THEN INCREMENTS OF 6

BAKED POTATO BAR GF 9.95
bacon, shredded cheddar, sour cream, butter and green onions

FAJITA BAR V
with peppers, onions, shredded pepper jack, guacamole, sour cream, mexican rice, black beans, tortillas and housemade salsa
with grilled portobello V+ GF 18
with chicken GF 20
with flat iron steak GF 22

CHILI BAR & FIXIN'S GF 13
served with shredded cheddar, sour cream, guacamole, green onions, jalapeños and freshly baked cheddar corn bread
beef | **white chicken** | **veggie**
add six plain baked potatoes +24

S SERVES 10 – 12 | **M** SERVES 15 – 18 | **L** SERVES 20 – 25 ✸ **GF** GLUTEN FREE | **V** VEGETARIAN | **V+** VEGAN



ENTRÉES

MINIMUM ORDER OF 12, THEN INCREMENTS OF 6
INCLUDE CHOICE OF 2 SIDES

GODDESS TURKEY MEATLOAF 21
rustic, slow-cooked, tomato glaze

LEMON THYME CHICKEN GF 21
grilled chicken breast, lemon, thyme, garlic, parsley

PANKO CRUSTED CHICKEN 21
crispy panko-crusted chicken breast, parmesan, parsley

CHICKEN TIKKA MASALA GF 19
spice marinated chicken thighs and petite peas in a creamy tomato yogurt sauce

VEGAN "BUTTER CHICKEN" GF, V+ 19
baked tofu in a mildly spiced coconut tomato sauce

SALMON FILLET 25
grilled or miso-honey glazed

BEEF LASAGNA 21
rich beef sauce layered with ricotta, bechamel and marinara

VEGETABLE RICOTTA LASAGNA V 19
sautéed spinach, zucchini, peppers layered with pomodoro sauce, ricotta and bechamel

TURKEY POT PIE 19
puff pastry shell filled with turkey, carrots, celery, onions, cream, herbs

LOW & SLOW POT ROAST GF 22
beef, carrots, onions, herbs

CHICKEN PARMESAN 22
parmesan and panko crusted chicken breast with marinara and fresh mozzarella

SIDES

SERVES 10–12 | PRICES LISTED FOR ORDERING A LA CARTE

MIXED GREENS SALAD GF, V+ 45

GODDESS CAESAR SALAD V 50

ROASTED BRUSSELS SPROUTS GF, V+ 45
red and yellow peppers, shallots, olive oil, balsamic glaze

MAC N CHEESE V 55
cavatappi pasta, cheddar, fontina, dijon, parsley, crispy breadcrumbs

ROASTED ROOT VEGETABLES GF, V+ 45
carrots, parsnips, fennel, red potatoes, shallots, sea salt

MASHED YUKON GOLD POTATOES GF, V 50

HERB ROASTED POTATOES GF, V+ 50

SAUTÉED GREEN BEANS GF, V+ 45

BROCCOLI WITH LEMON GF, V+ 45

STEAMED JASMINE RICE GF, V+ 30

LEMON CURRY RICE GF, V+ 35

KIDDOS SERVES 6–8

FRANKS IN A BLANKET 30
mini beef hot dogs rolled in puff pastry

PANKO CHICKEN FINGERS 36
served with BBQ sauce and honey mustard

MAC & CHEESE V 30
classic Goddess mac & cheese

MINI SANDWICH TRAY 30
sun butter and grape jelly • turkey and cheddar nutella and banana • on sliced white bread

EXTRAS

DISPOSABLES .95
plates, napkins, cutlery and serving utensils

CHAFER KITS 15
1 chafer and 2 sternos

SERVING UTENSILS 1.25

S SERVES 10 – 12 | **M** SERVES 15 – 18 | **L** SERVES 20 – 25 **GF** GLUTEN FREE | **V** VEGETARIAN | **V+** VEGAN



SOUPS

SERVES 10–12

ADD ROLLS & BUTTER +18

CHICKEN MATZO BALL 65
house made matzo balls, carrots, celery, onion, chicken broth

THAI CORN CHOWDER GF, V+ 65
fresh corn, potatoes, onions, peppers, red curry, lemongrass, coconut milk, ginger, fresh coriander

CHICKEN TORTILLA GF 70
chile-spiked chicken broth, roasted tomatoes, cilantro, fire-grilled onions, lime, fried corn tortilla strips

GODDESS CHILI GF 75
traditional chili with beans,
choose from white chicken, beef or veggie

SALADS

SERVES 10–12 | SERVED WITH DRESSING ON THE SIDE
ADD CHICKEN +25 | TOFU +18

GODDESS KALE GF, V 60
roasted tomatoes, toasted almonds, shredded parmesan, golden raisins, white balsamic vinaigrette

CAPRESE GF, V 65
fresh mozzarella, cherry tomatoes, basil, extra virgin olive oil, white balsamic vinaigrette

ITALIAN CHOPPED 65
romaine, salami, provolone, sweet red peppers, cherry tomatoes, olives, croutons, Grocer's herb vinaigrette

GODDESS CAESAR V 50
chopped romaine, shaved parmesan, croutons, house made caesar dressing

PESTO PASTA V 50
cavatappi pasta, roasted red peppers, kalamata olives, artichoke hearts, basil pesto dressing

YUKON GOLD POTATO SALAD GF, V 45
hard boiled eggs, scallions, radish, dill pickles, mayonnaise

MIXED GREENS GF, V+ 45
cherry tomatoes, radishes, shredded carrots, cucumber, balsamic dressing

GREEK GF, V 55
cherry tomatoes, cucumbers, feta cheese, peppers, kalamata olives, romaine, oregano dressing

GODDESS CHOPPED GF, V+ 55
romaine, spinach, avocado, cherry tomatoes, cucumber, garbanzo beans, carrots, sweet peppers, broccoli, radish, Goddess dressing

BABY SPINACH & GOAT CHEESE GF, V 55
sliced green apples, dried cranberries, candied pecans, red wine vinaigrette

DINNER GRAB & GO

INDIVIDUALLY PACKAGED | MINIMUM ORDER OF 12, THEN INCREMENTS OF 6

GODDESS TURKEY MEATLOAF 18
tender ground turkey, herbs, carrots, onions with a tomato glaze, served with mashed potatoes and green beans

MISO-HONEY GRILLED SALMON 22
served with bok choy and steamed jasmine rice

LEMON THYME CHICKEN GF 18
served with mashed potatoes and green peas

VEGAN "BUTTER CHICKEN" GF, V+ 16
baked tofu in a mildly spiced coconut tomato sauce served with rice and vegetables

VEGETABLE RICOTTA LASAGNA V 16
served with roasted vegetables

BEEF LASAGNA 18
served with roasted vegetables



DESSERTS

COOKIES V
a platter of assorted freshly baked cookies
S 35 | **M** 50 | **L** 70

AVAILABLE NUT-FREE!

COOKIES, BARS AND BROWNIES V
an assortment of cookies, brownies, dessert bars and rice krispie treats
S 55 | **M** 80 | **L** 95

COOKIE DECORATING KIT V 35
everything you need for a cookie decorating party: 9 hand rolled shortbread cookies, 3 bags of colored royal icing and 3 cups of assorted sprinkles

CUPCAKE DECORATING KIT V 38
everything you need for a cupcake decorating party: 4 vanilla and 4 chocolate cupcakes, 3 bags of colored buttercream icing and 3 cups of assorted sprinkles

GIANT CELEBRATION COOKIE V 28
giant 9" chocolate chip cookie, custom decorated for your occasion

COOKIE V 3.95
chocolate chunk • oatmeal raisin • peanut butter
chocolate caramel pecan • snickerdoodle • sugar

VEGAN BROWNIE V+ 4.95
rich vegan chocolate brownie topped with semisweet chocolate chips

GLUTEN FREE BROWNIE GF, V 4.95
chocolate brownie with almond flour and vanilla

GLUTEN FREE CUPCAKE GF, V 4.95
hand decorated vanilla bean cupcake

TREAT YOURSELF
MINIMUM ORDER OF 12

CAKE POPS V 3.50
chef's selection, dipped in white & dark chocolate

POWER BALLS: DARK CHOCOLATE OR BLUEBERRY CHIA 3 PACK GF, V+ 7.95
with dried nuts and seeds

CUPCAKES V
a colorful platter of hand decorated vanilla, chocolate and red velvet cupcakes
S 45 | **M** 65 | **L** 85

VEGAN CUPCAKES AVAILABLE!

CHOCOLATE DECADENCE CAKE V, GF 50
8" rich, flourless chocolate cake with raspberry coulis

GODDESS CARROT CAKE V
four layers of spiced carrot cake with shredded carrots, walnuts, pineapple and raisins, covered in cream cheese frosting, and topped with candied walnuts and carrot curls
6" 50 | **8"** 70 | **10"** 85

GODDESS RAINBOW CAKE V
six layers of the rainbow with buttercream frosting and rainbow sprinkles
6" 50 | **8"** 70 | **10"** 85

CHOCOLATE OREO CAKE V
chocolate cake filled with dark chocolate fudge and oreo pieces, covered in cookies and cream buttercream and topped with chocolate ganache and cookie crumbles
6" 50 | **8"** 70 | **10"** 85

CELEBRATION CAKES

Let us create an amazing custom cake for your next celebration! Choose from our wide selection of flavors, fillings and frosting to design your perfect dessert for any occasion.



View our gallery at goddessandgrocer.com/sweets

YOU DREAM IT, WE'LL BAKE IT!

S SERVES 10 – 12 | **M** SERVES 15 – 18 | **L** SERVES 20 – 25 ✸ **GF** GLUTEN FREE | **V** VEGETARIAN | **V+** VEGAN



BEVERAGES

SODA 12 oz 3.50
coke, diet coke, sprite

OLIPOP HEALTHY PREBIOTIC SODA 12 oz 4
strawberry vanilla • vintage cola • root beer

BOTTLED WATER
san pellegrino sparkling water 500 ml 5
fiji water 500ml 5
Goddess spring water 16.9oz 3.50

ABOUT US

The Goddess and Grocer is a gourmet café, bon vivant market and a full-service catering kitchen created by Melbourne native Debbie Sharpe, caterer to the stars. Sharpe has toured the world for over 40 years feeding the music industry's biggest stars, from Paul McCartney and Rolling Stones to Ariana Grande and Beyoncé.

The Goddess and Grocer provides comfort and nutrition through fresh and hearty meals, delicious coffee, fresh baked goods and unique retail products.

LET US HELP WITH YOUR NEXT CELEBRATION, BUSINESS LUNCH, PRE-WEDDING DRESSING ROOM SNACKS, HOLIDAY FEAST OR CORPORATE EVENT!

HELPFUL INFO

To order, visit goddessandgrocer.com, email catering@goddessandgrocer.com or call 773.292.7100.

- All catering orders must be finalized by 12pm, two business days prior to delivery or pick up. Weekend orders are due by Noon on Thursday. Monday orders due by Noon on Friday prior.
- Larger catered events and all staffed events require additional lead time.
- Though we try to accommodate all requests, orders accepted with less than 48 hours lead time may be subject to a rush fee.
- Orders canceled less than two business days prior to delivery or pick up may result in a 50% cancellation fee. Orders canceled without 24-hour notice will result in a full charge for the order.
- An administrative hospitality surcharge of 4.5% applies to all orders. Payment is due in full prior to delivery or pick up and we accept all major credit cards. All orders require a $200 food and beverage minimum.
- The Goddess and Grocer delivers throughout Chicago, with delivery fees starting at $30. There are a limited number of delivery slots available each day, and we accommodate as many orders as we are able.
- We offer free pick up at any of our retail stores. Please provide a desired pick up time within a one hour window. Store hours are available on our website, www.goddessandgrocer.com/locations.

THANK YOU FOR CHOOSING THE GODDESS AND GROCER – LOVELY CATERING SINCE 2005™

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, treetnuts, milk, eggs, wheat, soy, sesame, fish and shellfish.