



SMILE TO GO

**DROP-OFF CATERING MENU
FALL 2026**

BREAKFAST ITEMS

SMALL SERVES 6-8, LARGE SERVES 12-16

BREAKFAST PASTRIES

seasonal assortment of muffins
SM \$40 / LG \$80

ASSORTED BREAKFAST LOAVES

SM \$40 / LG \$80

SEASONAL FRUIT SALAD (v) (df) (gf)

SM \$55 / LG \$110

SEASONAL SLICED FRUIT (v) (df) (gf)

SM \$50 / LG \$75

FRUIT CUP (v) (df) (gf)

\$7/each

OVERNIGHT OATS

blueberry compote, toasted almonds (v) (df)
\$7.50/each

HOUSEMADE GRANOLA & GREEK YOGURT PARFAITS

figs, dates & berries
\$7.50/each

EGG SANDWICHES

folded egg, gruyère, caramelized onion & black forest ham,
english muffin

\$8/each

SUBSTITUTE BACON +\$3

B.E.C

maple bacon, fried egg & cheddar on a Black Seed bagel

\$10/each

BREAKFAST BURRITOS

scrambled egg, avocado, black beans, cheddar, housemade
hot sauce

\$10.50/each

AVOCADO TOAST (v) (df) (can be made gf)

with pickled red onions & parsley salad on sourdough

\$12/each

SEASONAL VEGETABLE FRITTATA (gf)

kale, potato onion and heavy cream

\$60/dozen

BAGEL PLATTERS

FROM BLACK SEED BAGELS

BAGEL & CREAM CHEESE PLATTER

dozen assorted Black Seed bagels, three 8 oz cream cheese
spreads, sliced avocado, tomato, red onion, cucumber
\$95

SMOKED SALMON PLATTER

1/2 dozen or full dozen assorted Black Seed bagels, Catsmo
scottish smoked salmon, plain cream cheese, sliced tomato,
red onion, cucumber, capers & lemons

SM \$95 / LG \$220

BREAKFAST DRINKS

COFFEE CADDY

96 oz., 12-16 small cups of coffee
\$40/each

HARNEY & SONS TEA CADDY

96 oz., 12-16 small cups of tea
\$35/each

NATALIE'S ORANGE JUICE (4oz)

\$4/each

SANDWICH PLATTERS

SMALL SERVES 6-8, LARGE SERVES 12-16 /
SELECT UP TO 4 SANDWICH VARIETIES

SM \$87.50 / LG \$175

TURKEY & CHEDDAR

apple, sprouts, mayo & grainy mustard on multigrain

CHICKEN SALAD

dried cranberries & arugula on ciabatta (df)

HAM & GRUYÈRE

cornichons & grainy mustard on baguette

MANOURI CHEESE & FIG

pear, truffle oil & fig jam on sourdough

MOZZARELLA & MARINATED TOMATO

basil & balsamic reduction on housemade focaccia

ROASTED VEGETABLE

red pepper purée, fresh herbs, whole wheat baguette (v) (df)

SNACK ITEMS

AVAILABLE À LA CARTE

HARD BOILED EGGS • \$4/each

2 eggs per container

NORTH FORK POTATO CHIPS (2 oz bag) • \$3.25 each

plain • salt & vinegar • BBQ • sour cream & onion

PROTEINS

SMALL SERVES 6-8, LARGE SERVES 12-16

ROTISSERIE CHICKEN

cut into 8 pieces unless otherwise specified (gf) (df)

SM \$75 / LG \$130

COLD POACHED SALMON

with tzatziki & fresh herbs (df - without sauce) (gf)

SM \$130 / LG \$255

THYME-BUTTER SALMON • \$13.50/each

à la carte - 6 oz portion (gf)

ADDITIONAL ENTRÉES

ADVANCE NOTICE REQUIRED
SMALL SERVES 6-8, LARGE SERVES 12-16

GRILLED CHICKEN - Available Monday

marinated in harissa (df) (gf)

SM \$95 / LG \$150

GRILLED FLANK STEAK - Available Tuesday

with pomegranate salsa (df) (gf)

SM \$125 / LG \$225

CHICKEN PAILLARD - Available Wednesday

with kalamata olives, lemon & capers (df) (gf)

SM \$95 / LG \$150

MOROCCAN LAMB MEATBALLS - Available Thursday

in spiced tomato sauce (gf)

SM \$85 / LG \$175

COCONUT SHRIMP CURRY - Available Friday

with jasmine rice (df) (gf)

SM \$85 / LG \$175

SOUPS

\$8.50/PP

SOUPS CHANGE DAILY

SWEET POTATO & COCONUT MILK (v) (df) (gf) - Available Monday & Tuesday

MOROCCAN VEGETABLES (v) (df) (gf) - Available Wednesday & Thursday

BUTTERNUT SQUASH (v) (df) (gf) - Available Friday - Sunday

MARKET SIDES

SM \$50 / LG \$95

ALL OF OUR FOOD IS MADE FRESH FOR OUR DAILY CHANGING MENU:
PLEASE ORDER FROM THE MENU ON THE DAY THAT YOU WOULD LIKE TO RECEIVE YOUR CATERING.

SMALL SERVES 6-8, LARGE SERVES 12-16

MONDAY / TUESDAY

LACINATO KALE & ROASTED FENNEL with golden raisins and black garlic vinaigrette (v) (df) (gf)

CLASSIC CAESAR with romaine lettuce, house-made croutons & parmesan

QUINOA & KALE with shaved cauliflower, almonds & ginger dressing (v) (df) (gf) (n)

PENNE & FENNEL FROND PESTO with kalamata olives, arugula, parmesan & preserved lemon (n)

SHAVED RAW BRUSSELS SPROUT SALAD with pickled onion, currants, parmesan & citrus dressing (gf)

EGGPLANT & SWEET POTATO CAPONATA (df) (gf)

WEDNESDAY / THURSDAY

LACINATO KALE & ROASTED FENNEL with golden raisins and black garlic vinaigrette (v) (df) (gf)

CLASSIC CAESAR with romaine lettuce, house-made croutons & parmesan

QUINOA & KALE with shaved cauliflower, almonds & ginger dressing (v) (df) (gf) (n)

PENNE & FENNEL FROND PESTO with kalamata olives, arugula, parmesan & preserved lemon (n)

PEARL COUSCOUS & PUMPKIN SEED PESTO with arugula & radicchio

FENNEL, RADISH & CUCUMBER with pomegranate, feta & red wine vinaigrette (gf)

ROASTED ROOT VEGETABLES with shallots & apples (v) (df) (gf)

FRIDAY / SATURDAY / SUNDAY

LACINATO KALE & ROASTED FENNEL with golden raisins and black garlic vinaigrette (v) (df) (gf)

CLASSIC CAESAR with romaine lettuce, house-made croutons & parmesan

QUINOA & KALE with shaved cauliflower, almonds & ginger dressing (v) (df) (gf) (n)

PENNE & FENNEL FROND PESTO with kalamata olives, arugula, parmesan & preserved lemon (n)

SAUTÉED BROCCOLI with red Fresno chilies (v) (df) (gf)

CHICKPEAS & SLOW ROASTED TOMATOES with preserved lemon & parsley (v) (df) (gf)

SNACKS & APPETIZERS

SMALL SERVES 10-15; LARGE SERVES 20-25

CRUDITÉS PLATTER

with crème fraîche dip or hummus

\$55 / \$95

ARTISANAL CHEESE PLATE

beemster gouda, cheddar, manouri & aged manchego

\$125 / \$250

CHARCUTERIE PLATTER

served with assorted breads & crackers

\$125 / \$250

CHERMOULA MARINATED SHRIMP SKEWERS

\$135 / \$275

MEZZE PLATTER

beet almond dip, roasted carrot feta dip, hummus, marinated olives, fresh veggies & pita

\$90 / \$175

MAPLE BACON, FRISÉE & DATE MAYO SLIDERS

\$125 / \$250

BEET CURED SALMON PLATTER

with horseradish cream & pumpernickel toasts

\$135 / \$270

HARISSA HONEY CHICKEN SKEWERS

with cilantro yogurt sauce

\$75 / \$150

COLD BEVERAGES

AVAILABLE À LA CARTE

MARTINELLI'S APPLE JUICE (10 oz)

\$4/each

COCONUT WATER (16 oz)

\$7.25/each

KOMBUCHA (12 oz)

\$8/each

orange-ginger • pomegranate-rose

BOYLAN BOTTLED SODA (12 oz)

\$4/each

cola • diet cola • grape ginger ale • black cherry

SARATOGA BOTTLED WATER (12 oz)

\$3.50/each

still • sparkling

LA CROIX (12 oz)

\$3/each

cola • diet cola • grape ginger ale • black cherry

TOPO CHICO CARBONATED MINERAL WATER (12 oz)

\$4/each

DESSERTS

DARK CHOCOLATE CHIP & SEA SALT COOKIES

\$50/dozen

PEANUT BUTTER & JELLY COOKIES (v) (df) (gf)

\$50/dozen

SPRINKLE COOKIES

\$50/dozen

ASSORTED MINI COOKIES

\$50/two dozen

CHOCOLATE COCONUT MACAROONS (gf)

\$42/dozen

BROWN BUTTER RICE KRISPIE TREATS

\$50/dozen

CATERING INFO

Utensils, napkins, plates and serving spoons are included with all orders. Bamboo plates are available upon request.

All items are packed in disposable, compostable packaging.

Catering orders are subject to a 5% administrative fee and a \$500 minimum order.

Orders must be placed by 2 PM, 2 days before your delivery.

Orders are subject to a delivery fee that is dependent on specific location.