



# SMILE TO GO

**DROP-OFF CATERING MENU  
SUMMER 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

### ROASTED CHICKEN THIGHS - Available Monday

marinated in harissa (df) (gf)

**SM \$85 / LG \$160**

### GRILLED FLANK STEAK - Available Tuesday

with sautéed corn and salsa (df) (gf)

**SM \$125 / LG \$225**

### TURKEY MEATBALLS - Available Thursday

in tomato sauce (gf)

**SM \$85 / LG \$175**

### CHICKEN - Available Thursday

with corn, lime leaf and tomato sauce (gf)

**SM \$85 / LG \$175**

### COCONUT SHRIMP CURRY - Available Friday

with jasmine rice and fried shallots (df) (gf)

**SM \$85 / LG \$175**

## SOUPS

**\$8.50/PP**

SOUPS CHANGE DAILY

**CLASSIC GAZPACHO** (v) (df) (gf) - Available Monday & Tuesday

**WHITE GAZPACHO** (v) (df) (gf) - Available Wednesday & Thursday

**WATERMELON GAZPACHO** (v) (df) (gf) - Available Friday - Sunday

# MARKET SIDES

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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

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**KALE, CARROTS, RED CABBAGE, ROASTED CAULIFLOWER** with cashews & ginger dressing (df) (gf) (n)

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

**LENTIL & QUINOA SALAD** with orange zest & arugula (v) (df) (gf)

**FUSILLI** with arugula-walnut pesto, bocconcini & heirloom cherry tomatoes (n)

**GREEK ISLAND SALAD** with cucumber, grape tomatoes, olives, onion & feta (gf)

**ROASTED BEETS & SWEET POTATOES** (v) (df) (gf)

## WEDNESDAY / THURSDAY

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**KALE, CARROTS, RED CABBAGE, ROASTED CAULIFLOWER** with cashews & ginger dressing (df) (gf) (n)

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

**LENTIL & QUINOA SALAD** with orange zest & arugula (v) (df) (gf)

**PEARL COUSCOUS TABBOULEH** with fresh herbs & lemon dressing (v) (df)

**FUSILLI** with arugula-walnut pesto, bocconcini & heirloom cherry tomatoes (n)

**RED & GOLD BEEFSTEAK TOMATOES** with capers, basil, & red wine-shallot vinaigrette (v) (df) (gf)

**MARINATED BEETS** with tarragon & pistachio (v) (df) (gf) (n)

## FRIDAY / SATURDAY / SUNDAY

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**KALE, CARROTS, RED CABBAGE, ROASTED CAULIFLOWER** with cashews & ginger dressing (df) (gf) (n)

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

**LENTIL & QUINOA SALAD** with orange zest & arugula (v) (df) (gf)

**FUSILLI** with arugula-walnut pesto, bocconcini & heirloom cherry tomatoes (n)

**ROASTED RAINBOW CARROTS** with ginger & black sesame (df) (gf)

**TOMATO, BEET, FETA** with pickled red onion and red wine vinaigrette (gf)

# SNACKS & APPETIZERS

SMALL SERVES 10-15; LARGE SERVES 20-25

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## 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.