



# SMILE TO GO

**DROP-OFF CATERING MENU  
SUMMER 2025**

# BREAKFAST

SMALL SERVES 6-8, LARGE SERVES 12-16

## BREAKFAST PASTRIES

seasonal assortment of muffins

REGULAR SIZE 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

cranberry compote, toasted almonds (v) (df)

\$7.50/each

## HOUSEMADE GRANOLA & GREEK YOGURT PARFAITS

dates, pomegranate

\$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

# 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

**SM \$87.50 / LG \$175**

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

### **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**

## ADDITIONAL ENTRÉES

ADVANCE NOTICE REQUIRED

SMALL SERVES 6-8, LARGE SERVES 12-16

### **MOROCCAN LAMB MEATBALLS** - Available Monday

with spiced tomato sauce (df)

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

### **FLANK STEAK** - Available Tuesday

with grilled scallion chimichurri (df) (gf)

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

### **CHICKEN** - Available Wednesday

with roasted corn, lime leaf & grape tomato sauce (df) (gf)

**SM \$80 / LG \$160**

### **TURKEY KEFTA** - Available Thursday

with saffron sumac yogurt (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

**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)

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

**ROASTED EGGPLANT & HEIRLOOM CHERRY TOMATOES** with bocconcini & black garlic vinaigrette (gf)

**GREEN BEANS & MELTED LEEKS** (df) (gf)

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

**ISRAELI COUSCOUS** with pumpkin seed pesto & radicchio

## WEDNESDAY / THURSDAY

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

**MOROCCAN CARROT SLAW** with red cabbage, almonds & coriander-cinnamon vinaigrette (df) (gf) (n)

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

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

**QUINOA** with zucchini & summer squash (v) (df) (gf)

**FUSILLI** with arugula pesto, bocconcini & heirloom cherry tomatoes

## FRIDAY / SATURDAY / SUNDAY

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**ESCAROLE** with hazelnuts & lime-maple vinaigrette (v) (df) (gf) (n)

**ROASTED CORN, SHAVED ZUCCHINI & SUMMER SQUASH** with jalapeño lime dressing (df) (gf)

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

**LENTIL TABBOULEH** with cucumber, fresh herbs & lemon dressing (v) (df) (gf)

**PENNE & FENNEL FROND PESTO** with kalamata olive, preserved lemon & arugula (n)

# SNACKS & APPETIZERS

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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

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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

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### 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.