

CATERING | SERVES 10

BREAKFAST + BRUNCH | 48 HOUR NOTICE REQUIRED

SMOKED BACON	\$60
CHEF SELECT PASTRY PLATTER breakfast breads, muffins, scones, whipped butter, house jam	\$90
MARKET STREET BLT PLATTER crisp pancetta, fried egg, ricotta, tomato, organic wild arugula, roasted red pepper aioli on ciabatta. 10 Sandwiches	\$120
SHORT RIB BREAKFAST TACO KIT scrambled eggs, short rib, ancho Padilla sauce, cojita, pick de gallo, spicy roasted corn + avocado salsa	\$150
SMASHED FINGERLINGS roasted red pepper aioli (gf)	\$78
SEASONAL FRUIT BOWL	\$90
BOURBON GINGER-PEACH BAKED FRENCH TOAST bourbon ginger-peach topping, crème fraiche	\$120
SIMPLE GOOD MORNING EGGS scrambled eggs, tomato, avocado	\$90
BREAKFAST BURRITO PLATTER egg, smoked bacon, pepper jack, black beans, pico de gallo	\$120
SMOKED BACON BREAKFAST TACO KIT scrambled eggs, cojita, smoked bacon, radishes, spicy refried black beans, pico de gallo, black bean-mango salsa	\$150



CATERING | SERVES 10

SANDWICH + WRAP PLATTER | 48 HOUR NOTICE REQUIRED

SANDWICH + WRAP PLATTER

\$180

10 sandwiches cut in half | choice of 2

SANDWICH + WRAP OPTIONS

blackened chicken + sage pesto

the herb box chicken BLT

the herb box salmon BLT

urban grilled steak sandwich

market veggie pita wrap

chicken + arugula wrap

turkey avocado wrap

SIMPLE LUNCH BOX | \$215

choice of 2 | wrap or sandwich, sweet potato chips, chocolate chip

cookie | comes with plasticware

minimum 10 items required

COMPLETE LUNCH BOX | \$260

choice of 2 | wrap or sandwich, sweet potato chips, market orzo

salad, chocolate chip cookie | comes with plasticware

minimum 10 items required



CATERING | SERVES 10

SALADS + BOWLS | 48 HOUR NOTICE REQUIRED

serves 10

LENTIL CAULIFLOWER BOWL

\$72

black lentils, crispy brussel sprouts, pickled red grapes, rainbow quinoa, spice roasted cauliflower, agave dijon, vegan yellow pepper aioli (gf + v)

AVOCADO CHOP

\$72

smoked bacon, cojita, organic spring mix, red onions, romaine, sweet dried corn, baby heirloom tomatoes, jalapeno-avocado dressing (gf)

BAJA BOWL

\$72

cojita, black beans, onion, rainbow quinoa, rosemary-poblano roasted sweet potatoes, avocado, tobasco fried shallots, jalapeno-avocado dressing (gf)

URBAN MARKET SALAD

\$72

blue cheese, avocado, candied pecans, frisee, red + yellow peppers, romaine, sweet dried corn, watercress, red wine vinaigrette (gf)

GROW HAPPY GARDEN SALAD

\$72

feta, cucumbers, edamame, organic spring mix, candied pepitas, pepperoncini, red wine vinaigrette (gf)

CATERING | SERVES 10

MARKET SIDES | 48 HOUR NOTICE REQUIRED

serves 10-12

SMOKED GOUDA MAC N CHEESE rosemary breadcrumbs	\$78
SMASHED FINGERLINGS roasted red pepper aioli (gf)	\$78
SUNSHINE SLAW blackberries, fennel, green onion, orange, rainbow quinoa, radish sprouts (gf + v)	\$78
SPICE ROASTED CAULIFLOWER (gf + v)	\$78
KOREAN FRIED CAULIFLOWER radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce (gf + v)	\$78
SWEET POTATO FRIES vegan yellow pepper aioli	\$78
KALE, CORN + SWEET ONION PAKORA sweet-hot serrano glaze (gf)	\$78
GREEN APPLE JICAMA SLAW green apple, jicama, watercress, lemon-agave vinaigrette (gf + v)	\$78
NAPA CABBAGE SLAW cojita, avocado, pepitas, jalapeno-avocado vinaigrette (gf)	\$78
WHITE BEAN CHICKEN CHILI cilantro crema, green chilis, crisp tortilla strips	\$78
CRISP BRUSSEL SPROUT CHIPS vegan yellow pepper aioli (gf + v)	\$78
ROSEMARY-POBLANO ROASTED SWEET POTATOES (gf + v)	\$78
CHARRED CAULIFLOWER + FENNEL SALAD cauliflower, fennel, organic wild arugula, pickled golden raisins (gf + v)	\$78



CATERING | SERVES 10

MARKET CHIPS + DIP | 48 HOUR NOTICE REQUIRED

serves 10-12

SWEET POTATO CHIPS \$36

SPICY ROASTED CORN + AVOCADO SALSA \$48
tortilla chips (gf + v)

CHILLED CILANTRO-LIME CRAB DIP (gf) \$48

BLACK BEAN + MANGO SALSA \$48
tortilla chips (gf + v)

PICO DE GALLO \$48
tortilla chips (gf + v)

BEVERAGE SERVICES | 48 HOUR NOTICE REQUIRED

serves 10-12

JUICE SERVICE \$36
individual bottles | orange, grapefruit, cranberry | 10 bottles

WATER SERVICE \$42
individual bottles, still, sparkling | 10 bottles

COFFEE SERVICE \$38
organic coffee, cups, sweetener, creamer

TEA SERVICE \$38
lemon, sugar, ice, plastic cups



CATERING | SERVES 10

ENTREES | 48 HOUR NOTICE REQUIRED

10 servings | sent packaged in foil containers | serving platters and fresh herb garnish available for an additional charge

BLACKENED CHICKEN (gf)	\$105
ROSEMARY-BUTTERMILK FRIED CHICKEN basil-garlic aioli	\$120
VEGETARIAN SWEET POTATO TACO KIT cojita, caramelized onions, cilantro crema, micro greens, spicy roasted corn + avocado salsa with black bean mango salsa	\$150
GRAPEFRUIT + SUGAR CHARRED SALMON (gf)	\$150
SHORT RIB ENCHILADAS manchego, ancho pasilla sauce 20 enchiladas (gf)	\$105
BLACKENED SALMON (gf)	\$145
CHARGRILLED STEAK	\$150
MARKET STREET SHORT RIB TACO KIT cojita, caramelized onions, cilantro crema, micro greens, spicy roasted corn + avocado salsa with black bean mango salsa	\$180
BUTTERNUT SQUASH + CORN ENCHILADAS tomatillo verde 20 enchiladas (gf)	\$105
BLACKENED SHRIMP (gf)	\$145
CHIMICHURRI BEEF TENDERLOIN (gf)	\$180

