

# CATERING | SERVES 10

## BREAKFAST + BRUNCH | 48 HOUR NOTICE REQUIRED

<b>SMOKED BACON</b>	<b>\$50</b>
<b>CHEF SELECT PASTRY PLATTER</b> breakfast breads, muffins, scones, whipped butter, house jam	<b>\$75</b>
<b>MARKET STREET BLT PLATTER</b> crisp pancetta, fried egg, ricotta, tomato, organic wild arugula, roasted red pepper aioli on ciabatta. 10 Sandwiches	<b>\$100</b>
<b>SHORT RIB BREAKFAST TACO KIT</b> scrambled eggs, short rib, ancho Padilla sauce, cojita, pick de gallo, spicy roasted corn + avocado salsa	<b>\$125</b>
<b>SMASHED FINGERLINGS</b> roasted red pepper aioli (gf)	<b>\$65</b>
<b>SEASONAL FRUIT BOWL</b>	<b>\$75</b>
<b>BOURBON GINGER-PEACH BAKED FRENCH TOAST</b> bourbon ginger-peach topping, crème fraiche	<b>\$100</b>
<b>SIMPLE GOOD MORNING EGGS</b> scrambled eggs, tomato, avocado	<b>\$75</b>
<b>BREAKFAST BURRITO PLATTER</b> egg, smoked bacon, pepper jack, black beans, pico de gallo	<b>\$100</b>
<b>SMOKED BACON BREAKFAST TACO KIT</b> scrambled eggs, cojita, smoked bacon, radishes, spicy refried black beans, pico de gallo, black bean-mango salsa	<b>\$125</b>



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## SANDWICH + WRAP PLATTER | 48 HOUR NOTICE REQUIRED

### SANDWICH + WRAP PLATTER

\$150

10 sandwiches cut in half | choice of 2

## SALADS + BOWLS | 48 HOUR NOTICE REQUIRED

SERVES 10

### LENTIL CAULIFLOWER BOWL

\$60

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

### AVOCADO CHOP

\$60

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

### BAJA BOWL

\$60

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

### URBAN MARKET SALAD

\$60

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

### GROW HAPPY GARDEN SALAD

\$60

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



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## MARKET SIDES | 48 HOUR NOTICE REQUIRED

serves 10-12

<b>SMOKED GOUDA MAC N CHEESE</b> rosemary breadcrumbs	<b>\$65</b>
<b>SMASHED FINGERLINGS</b> roasted red pepper aioli (gf)	<b>\$65</b>
<b>SUNSHINE SLAW</b> blackberries, fennel, green onion, orange, rainbow quinoa, radish sprouts (gf + v)	<b>\$65</b>
<b>SPICE ROASTED CAULIFLOWER (gf + v)</b>	<b>\$65</b>
<b>KOREAN FRIED CAULIFLOWER</b> radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce (gf + v)	<b>\$65</b>
<b>SWEET POTATO FRIES</b> vegan yellow pepper aioli	<b>\$65</b>
<b>KALE, CORN + SWEET ONION PAKORA</b> sweet-hot serrano glaze (gf)	<b>\$65</b>
<b>GREEN APPLE JICAMA SLAW</b> green apple, jicama, watercress, lemon-agave vinaigrette (gf + v)	<b>\$65</b>
<b>NAPA CABBAGE SLAW</b> cojita, avocado, pepitas, jalapeno-avocado vinaigrette (gf)	<b>\$65</b>
<b>WHITE BEAN CHICKEN CHILI</b> cilantro crema, green chilis, crisp tortilla strips	<b>\$65</b>
<b>CRISP BRUSSEL SPROUT CHIPS</b> vegan yellow pepper aioli (gf + v)	<b>\$65</b>
<b>ROSEMARY-POBLANO ROASTED SWEET POTATOES (gf + v)</b>	<b>\$65</b>
<b>CHARRED CAULIFLOWER + FENNEL SALAD</b> cauliflower, fennel, organic wild arugula, pickled golden raisins (gf + V)	<b>\$65</b>



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## MARKET CHIPS + DIP | 48 HOUR NOTICE REQUIRED

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SWEET POTATO CHIPS **\$30**

SPICY ROASTED CORN + AVOCADO SALSA **\$40**  
tortilla chips (gf + v)

CHILLED CILANTRO-LIME CRAB DIP (gf) **\$40**

BLACK BEAN + MANGO SALSA **\$40**  
tortilla chips (gf + v)

PICO DE GALLO **\$40**  
tortilla chips (gf + v)

## BEVERAGE SERVICES | 48 HOUR NOTICE REQUIRED

serves 10-12

**JUICE SERVICE** **\$30**

individual bottles | orange, grapefruit, cranberry | 10 bottles

**WATER SERVICE** **\$35**

individual bottles, still, sparkling | 10 bottles

**COFFEE SERVICE** **\$32**

organic coffee, cups, sweetener, creamer

**TEA SERVICE**

lemon, sugar, ice, plastic cups **\$32**

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## ENTREES | 48 HOUR NOTICE REQUIRED

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

<b>BLACKENED CHICKEN (gf)</b>	<b>\$85</b>
<b>ROSEMARY-BUTTERMILK FRIED CHICKEN</b> basil-garlic aioli	<b>\$100</b>
<b>VEGETARIAN SWEET POTATO TACO KIT</b> cojita, caramelized onions, cilantro crema, micro greens, spicy roasted corn + avocado salsa with black bean mango salsa	<b>\$125</b>
<b>GRAPEFRUIT + SUGAR CHARRED SALMON (gf)</b>	<b>\$150</b>
<b>SHORT RIB ENCHILADAS</b> manchego, ancho pasilla sauce   20 enchiladas (gf)	<b>\$85</b>
<b>BLACKENED SALMON (gf)</b>	<b>\$120</b>
<b>CHARGRILLED STEAK</b>	<b>\$125</b>
<b>MARKET STREET SHORT RIB TACO KIT</b> cojita, caramelized onions, cilantro crema, micro greens, spicy roasted corn + avocado salsa with black bean mango salsa	<b>\$150</b>
<b>BUTTERNUT SQUASH + CORN ENCHILADAS</b> tomatillo verde   20 enchiladas (gf)	<b>\$85</b>
<b>BLACKENED SHRIMP (gf)</b>	<b>\$120</b>
<b>CHIMICHURRI BEEF TENDERLOIN (gf)</b>	<b>\$150</b>

