

# CATERING | SERVES 10

## BREAKFAST + BRUNCH | 48 HOUR NOTICE REQUIRED

<b>SMOKED BACON</b>	<b>\$60</b>
<b>CHEF SELECT PASTRY PLATTER</b> breakfast breads, muffins, scones, whipped butter, house jam	<b>\$90</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>\$120</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>\$150</b>
<b>SMASHED FINGERLINGS</b> roasted red pepper aioli (gf)	<b>\$78</b>
<b>SEASONAL FRUIT BOWL</b>	<b>\$90</b>
<b>BOURBON GINGER-PEACH BAKED FRENCH TOAST</b> bourbon ginger-peach topping, crème fraiche	<b>\$120</b>
<b>SIMPLE GOOD MORNING EGGS</b> scrambled eggs, tomato, avocado	<b>\$90</b>
<b>BREAKFAST BURRITO PLATTER</b> egg, smoked bacon, pepper jack, black beans, pico de gallo	<b>\$120</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>\$150</b>



# 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

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



# 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

<b>BLACKENED CHICKEN (gf)</b>	<b>\$105</b>
<b>ROSEMARY-BUTTERMILK FRIED CHICKEN</b> basil-garlic aioli	<b>\$120</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>\$150</b>
<b>GRAPEFRUIT + SUGAR CHARRED SALMON (gf)</b>	<b>\$150</b>
<b>SHORT RIB ENCHILADAS</b> manchego, ancho pasilla sauce   20 enchiladas (gf)	<b>\$105</b>
<b>BLACKENED SALMON (gf)</b>	<b>\$145</b>
<b>CHARGRILLED STEAK</b>	<b>\$150</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>\$180</b>
<b>BUTTERNUT SQUASH + CORN ENCHILADAS</b> tomatillo verde   20 enchiladas (gf)	<b>\$105</b>
<b>BLACKENED SHRIMP (gf)</b>	<b>\$145</b>
<b>CHIMICHURRI BEEF TENDERLOIN (gf)</b>	<b>\$180</b>

