

PITTSBURGH, PENNA



MEDITERRA

CATERING MENU



THIS MENU INTENDED FOR OFF-SITE CATERING ONLY

BREAKFAST

Available 8am to 2pm

SINGLE PORTIONS

- GREEK YOGURT PARFAIT** 8 oz. **\$6**
housemade granola, fresh berries, local wildflower honey
- CHIA SEED PUDDING** 8 oz. **\$6**
coconut milk, chia, fresh berries, Paul Family Farm's maple syrup
- OVERNIGHT OATS** 8 oz. **\$6**
gf oats, chia, oat milk, coconut milk, seasonal toppings
- BREAKFAST SAMMIE** **\$11**
two free range eggs, aged cheddar, zhoug, tomato, arugula, Mediterra Bakehouse English muffin

BIG APPETITES

- FRENCH TOAST PLATTER**
milk bread, seasonal fruit, whipped crème fraîche, Paul Family Farms maple syrup
small (feeds 8 to 10) \$80
medium (feeds 10 to 14) \$112
large (feeds 14 to 20) \$160
- ACME SMOKED SALMON PLATTER**
smoked salmon, lemon labneh, capers, cucumbers, pumpernickel, sprouts
small (feeds 8 to 10) \$165
medium (feeds 10 to 14) \$205
- SEASONAL FRUIT PLATTER**
small (feeds 8 to 10) \$65
medium (feeds 10 to 14) \$95
large (feeds 14 to 20) \$125
- WHOLE QUICHE** feeds 6 to 8 **\$54**
chef's choice meat, chef's choice vegetable, or ham, leek + cheddar or mushroom, kale, parmigiano. hot/cold, whole/pre-cut side salad // greens, lemon vinaigrette + \$10

PASTRIES

Priced à la carte

- CROISSANT**
butter \$3.75
chocolate \$4
ham & cheese \$4
almond \$4
- MUFFIN** **\$3.50**
blueberry, cranberry, chocolate chip, cinnamon, seasonal
- POP TART** **\$4.75**
seasonal flavor
- CRUFFIN** **\$5.50**
croissant dough shaped as a muffin, seasonal flavor
- SCONE** **\$3.75**
chocolate, blueberry, cranberry orange, cinnamon, seasonal
- COOKIE**
chocolate chip \$2.50
oatmeal \$2.50
sugar \$3.25
- DANISH**
fruit \$5
cheese \$5
- BISCOTTI** **\$2.25**
hazelnut and chocolate hazelnut
- TRAVEL BREAD** **\$12**
seasonal flavor, yields ~8 slices
- CUPCAKES** **\$3.50**
assorted flavors

DRINKS

Available with breakfast + lunch

- COFFEE CARAFE** 96 oz. **\$30**
cream, sugar + cups available upon request
- COLD BREW** 96 oz. **\$45**
- NATALIE'S JUICES** **\$4.50-\$4.95**
orange, grapefruit, beet orange or carrot ginger
- GALVANINA ITALIAN SODA** **\$4.50**
assorted flavors
- MOUNTAIN VALLEY WATER** **\$2.99**
16.9 oz., sparkling and still
- HOUSE BLOODY MARY MIX** **\$20/qt**
- HOUSE BLOODY GARNISH** **\$12/pt**

LUNCH

Available 10:30am to 4:30pm

SANDWICHES

All sandwiches served cold

- ROASTED TURKEY** \$14
havarti, zhoug, lemon aioli (contains raw egg),
tomato + greens on heartland grain
- CUBAN STYLE PRESSED PORK** \$15
ham, swiss, poblano cream + pickles on ciabattini
- EGG SALAD** \$12
with greens + tomato on heartland grain
- CHICKEN SALAD** \$13
amish chicken, red grapes, toasted pecans,
tomato + greens on croissant
- ITALIANO** \$15
prosciutto, salami, fresh mozzarella, calabrian
mayo, basil pesto on french baguette
- SPANISH TUNA SALAD** \$15
with tomato, greens + pickled red onion on
sourdough
- VEGGIE** \$13
hummus, mozzarella, marinated artichoke,
pickled pepper + arugula on french baguette

SIDES

- DEEP RIVER POTATO CHIPS** \$1.75
sea salt, rosemary, jalapeño, salt + vinegar, dill
pickle, BBQ
- TRUFFLE CHIPS** \$3.25
- SOUP DU JOUR** serves 4 \$18/qt
with bread
- HOUSEMADE PICKLES** serves 8-10 \$10

WHOLE PIZZA

12 squares per pie

- MARGHERITA** \$32
mozzarella, basil, housemade marinara
- PEPPERONI** \$38
mozzarella, aged provolone, pepperoni, hot
honey, housemade marinara
- SPECIALTY** \$40
changes daily; customizable upon request

SALADS

Feeds 1-2

- SIDE** \$6
greens + choice of lemon or red wine vinaigrette
- FARM** \$13
veggies, quinoa, mixed greens, lemon vinaigrette
- BEET** \$14
kale, fennel, quinoa, cabbage, creamy pistachio
dressing
- CHICKPEA** \$14
chickpeas, tomatoes, cucumbers, house made
croutons, feta, red wine vinaigrette
- ADD CHICKEN** \$4/pp

SALADS FOR A GROUP

small (feeds 4-6)	\$40
medium (feeds 8-10)	\$65
large (feeds 12-14)	\$90

GRAZING BOARDS

CHEESE & CHARCUTERIE

assortment of meat, cheese, nuts, jams + crackers

small (feeds 4-6)	\$75
medium (feeds 8-10)	\$135
large (feeds 12-14)	\$195

CRUDITE PLATTER

assorted seasonal vegetables, chickpea hummus + house made ranch

small (feeds 4-6)	\$35
medium (feeds 8-10)	\$65
large (feeds 12-14)	\$95

To order, email info@mediterracafe.com

This menu is intended for off-site catering only. To inquire about an in-house catering menu for parties and events, please email info@mediterracafe.com. This menu does not include tax, which will be applied at the time of payment (7% tax). At least 48 hour notice required on all orders. Payment must be made prior to the date of order delivery/pickup. Delivery is available from 9am to 4:30pm, with a charge of +10% of order subtotal, and order minimum for delivery is \$200.