



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 \$13

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 \$4
chocolate \$4.25
ham & cheese \$4.25
almond \$4.25

MUFFIN \$3.75

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 \$3.75
oatmeal \$3.75
sugar \$3.75

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-\$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 \$16
havarti, zhough, lemon aioli (contains raw egg),
tomato + greens on heartland grain

CUBAN STYLE PRESSED PORK \$17
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

TOMATO MOZZARELLA \$14
local tomatoes, arugula, mozzarella + basil pesto
on baguette

SIDES

DEEP RIVER POTATO CHIPS \$1.75
sea salt, rosemary, jalapeño, salt + vinegar, dill
pickle, BBQ

TRUFFLE CHIPS \$3.25

SOUP DU JOUR with bread, serves 4 \$18/qt

HOUSEMADE PICKLES serves 8-10 \$10

WHOLE PIZZA

12 squares per pie

MARGHERITA \$35
mozzarella, basil, housemade marinara

PEPPERONI \$40
mozzarella, aged provolone, pepperoni, hot
honey, housemade marinara

SPECIALTY \$40
changes daily; customizable upon request

SALADS

Feeds 1-2

CHOPPED \$15
greens, tomatoes, cucumbers, radish, kalamata
olives, chickpeas, eggs, provolone, salami,
housemade ranch

ROASTED BEET \$15
kale, fennel, quinoa, cabbage, creamy pistachio
dressing

CHICKPEA \$15
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

small (feeds 4-6)	\$82
medium (feeds 8-10)	\$148
large (feeds 12-14)	\$215

CRUDITE PLATTER

assorted seasonal vegetables + 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.