

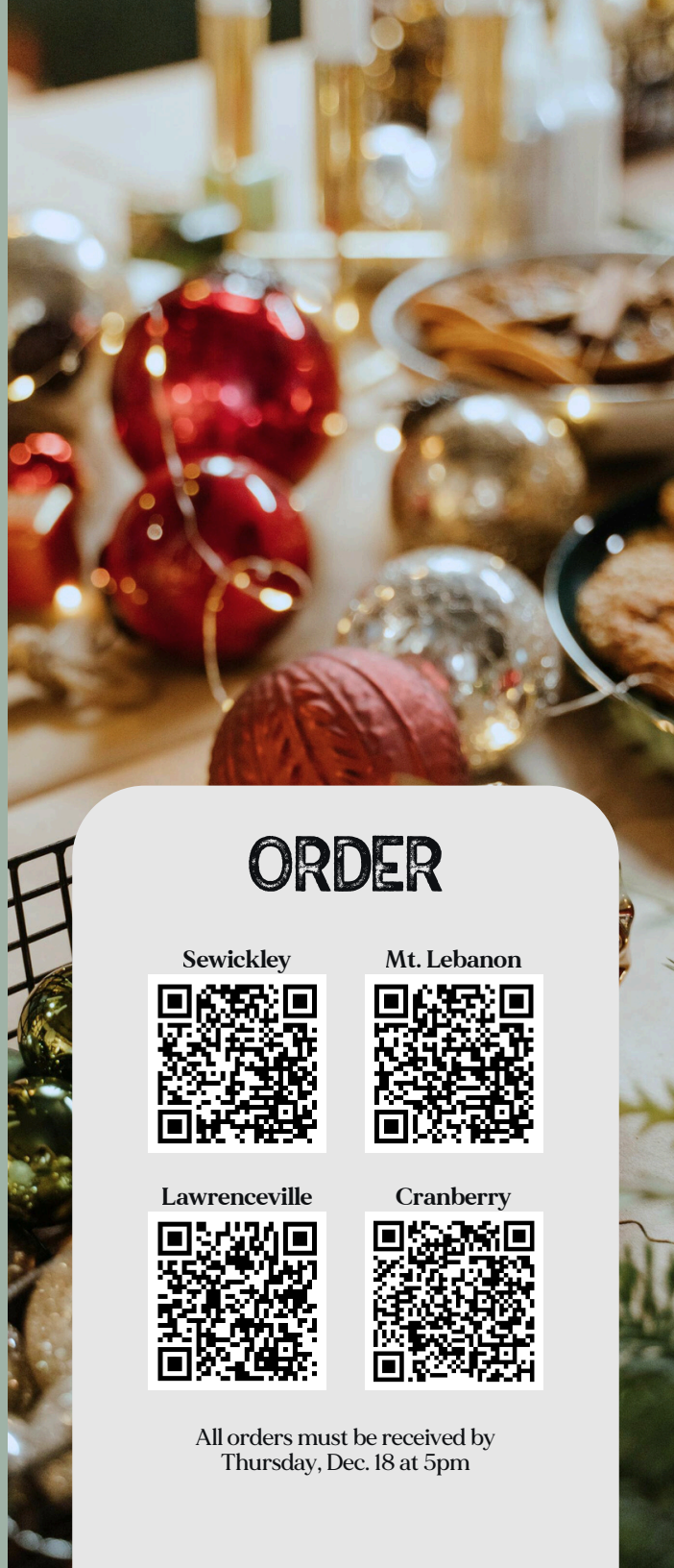


*We'll do the work,
you take the credit*

Pickup

Sewickley, Mt. Lebanon,
Lawrenceville or Cranberry
Tuesday, December 23, 11 am to 4 pm

All payment is due before pick up. Orders are not final
until an invoice is paid. No refunds after Dec. 18. Email
questions to info@mediterracafe.com



ORDER

Sewickley



Mt. Lebanon



Lawrenceville



Cranberry



All orders must be received by
Thursday, Dec. 18 at 5pm



Christmas CATERING



MEDITERRA
CAFÉ · FORAGE MARKET · BAKERY

MAINS

WHOLE AMISH ROTISSERIE CHICKEN \$36

house-brined, slow roasted, served with chimichurri & roasted winter vegetables
serves 4-6, NF GF DF

THREE BONE BEEF RIB ROAST \$210

garlic, rosemary, beef jus
serves 6-7, NF GF



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

CRUDITÉ PLATTER

assorted vegetables & housemade ranch

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

FRUIT PLATTER

assortment of seasonal fruits

small (feeds 4-6)	\$65
medium (feeds 8-10)	\$95
large (feeds 12-14)	\$125

We are unable to accommodate menu customizations

from the BAKEHOUSE

BRIOCHE ROLLS \$6

freshly baked dozen, NF

PECAN CRANBERRY \$9

tart, nutty & naturally leavened

BÛCHE DE NOËL \$40

chocolate cake rolled with chocolate whipped cream & decorated with confectioners' sugar

OLIVE OIL CAKE \$30

light, citrus-kissed crumb

FRENCH SILK PIE \$35

oreo crust, chocolate pastry cream & whipped cream

Don't forget to order from our pastry case!

Scan the QR code to check out available flavors.

mediterracafe.com/menu



from the BAR

HOUSE-MADE BLOODY MARY MIX \$20

1 quart, 4-5 servings

BLOODY MARY GARNISH \$12

house-made pickles & red pepper stuffed olives
1 pint, 5 servings

We are unable to accommodate menu customizations

APPS

SHRIMP OREGANATA \$32

bread crumbs, oregano, garlic, white wine, lemon
serves 8-10, NF

HOT CRAB DIP \$28

blue crab, cream cheese, chives, hot sauce
serves 8-10, NF GF



SIDES

DUCK FAT ROASTED LOCAL POTATOES \$30

garlic, herb salt
serves 4-6, NF GF DF

ROASTED CARROTS & PARSNIPS \$32

baharat spices, pistachios, cranberry, yogurt sauce
serves 4-6, GF VEG

MUSHROOM WELLINGTON \$32

butternut squash, walnuts, swiss chard, mozzarella, puff pastry
serves 4-6, VEG

LOBSTER MAC & CHEESE \$40

aged cheddar, gruyere, herbed breadcrumbs
serves 4-6, NF

We are unable to accommodate menu customizations