

SCAN TO ORDER



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.



MEDITERRA

CATERING MENU



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BREAKFAST

Available 8am to 2pm

SINGLE PORTIONS

GREEK YOGURT PARFAIT	8 oz.	? oz.
housemade granola, fresh berries, local wildflower honey	\$6	\$10
CHIA SEED PUDDING	8 oz.	? oz.
coconut milk, chia, fresh berries, Paul Family Farm's maple syrup	\$6	\$9
OVERNIGHT OATS	8 oz.	? oz.
gf oats, chia, oat milk, coconut milk, seasonal toppings	\$6	\$9
BREAKFAST SAMMIE	\$13.50	
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 6-12)	\$85
large (feeds 12 to 24)	\$155
ACME SMOKED SALMON PLATTER	
smoked salmon, lemon labneh, cucumbers, pumpernickel, sprouts, trout roe	
small (feeds 12)	\$145
large (feeds 24)	\$185
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 corn, summer peppers, feta cheese. hot/cold, whole/pre-cut	
side salad // greens, lemon vinaigrette	+ \$10

PASTRIES

Priced à la carte

CROISSANT		
butter	\$5	
chocolate	\$5.25	
ham & cheese	\$5.25	
almond	\$5.25	
MUFFIN	\$4.50	
blueberry, cranberry, chocolate chip, cinnamon, seasonal		
POP TART	\$5.25	
seasonal flavor		
CRUFFIN	\$6	
croissant dough shaped as a muffin, seasonal flavor		
SCONE	\$4.25	
chocolate, blueberry, cranberry orange, cinnamon, seasonal		
COOKIE		
chocolate chip	\$4.25	
oatmeal	\$4.25	
sugar	\$4.25	
DANISH	\$5.50	
BISCOTTI	\$3.25	
hazelnut and chocolate hazelnut		
CROISSTICKY PECAN ROLL	\$5.25	
CUPCAKES	\$4	
assorted flavors		

Ask about our additional seasonal pastry offerings!

DRINKS

Available with breakfast + lunch

COFFEE CARAFE	96 oz.	\$30
cream, sugar + cups available upon request		
COLD BREW	96 oz.	\$45
NATALIE'S JUICES	\$3.50 - \$5.50	
orange, grapefruit, beet orange or carrot ginger		
GALVANINA SODA	\$4.50 - \$5	
assorted flavors		
MOUNTAIN VALLEY WATER	\$2.99 - \$4.99	
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, zhoug, lemon aioli (contains raw egg), tomato + greens on heartland grain	
CHICKEN SALAD SANDWICH	\$16
roasted chicken salad, pecans, grapes, lettuce, tomato on ciabattini	
EGG SALAD	\$12
with greens + tomato on heartland grain	
ITALIANO	\$15
prosciutto, salami, fresh mozzarella, calabrian mayo, basil pesto on french baguette	
TUNA MELT	\$17
sicilian pesto, olive oil spanish packed tuna, cheddar, arugula + pickled red onions on sesame semolina	
PARMA COTTA	\$17
fresh mozzarella, imported ham, basil pesto + arugula on farm bread	
BRAISED BEEF	\$17
horseradish mayo, roasted onions + arugula on toasted ciabattini	
GRILLED EGGPLANT	\$15
marinated eggplant, spanish goat cheese + roasted red peppers on sprouted spelt	
CUBAN PRESSED PORK	\$17
ham, swiss, poblano aioli + pickles on ciabattini	

WHOLE PIZZA

12 squares per pie

MARGHERITA	\$38
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, +chicken \$4/pp

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	
SIDE SALAD	\$6
feeds 1	
ADD CHICKEN	\$4/PP

SALADS FOR A GROUP

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

SIDES

DEEP RIVER POTATO CHIPS	\$1.75	
sea salt, rosemary, jalapeño, salt + vinegar, dill pickle, BBQ		
TRUFFLE CHIPS	\$3.50	
SOUP DU JOUR	with bread, serves 4	\$18/qt
HOUSEMADE PICKLES	serves 8-10	\$10

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 vegetables + house made ranch

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