

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. **\$6** ? oz. **\$10**
housemade granola, fresh berries, local wildflower honey

CHIA SEED PUDDING 8 oz. **\$6** ? oz. **\$9**
coconut milk, chia, fresh berries, Paul Family Farm's maple syrup

OVERNIGHT OATS 8 oz. **\$6** ? oz. **\$9**
gf oats, chia, oat milk, coconut milk, seasonal toppings

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 broccoli, potato, chive + gouda, 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

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

TRUFFLE CHIPS **\$3.50**

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

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