GYPSY KITCHEN

COFFEE, CAFE, COMMUNITY,

LUNCH CATERING

SANDWICH TRAYS

sandwich trays include your choice of one salad Choice of sourdough bread or ciabatta rolls Sandwich Options:

- Chicken Salad (*N): grilled chicken, dried cranberries, apples, celery, walnuts, creamy dressing, greens
- Italian Assorted: ham, salami, tomatoes, banana peppers, red onion, greens, Italian herb mayo
- English Picnic: roast beef, cheddar mustard aioli, sweet pickles, red onion, greens
- **Harvest Turkey**: turkey, cheddar, cranberry aioli, red onion, greens
- Caprese (*N, V): fresh mozzarella, tomatoes, basil pesto aioli, greens

Size Options:

Small: \$144 - serves 12Medium: \$216 - serves 18Large: \$288- serves 24

SALADS

Salad Options:

- House: greens, red onion, grape tomatoes, cucumber, Parmesan, balsamic dressing
- Caesar: romaine, Parmesan, sourdough croutons, Caesar dressing
- Harvest Salad: greens, roasted apples, red onion, goat cheese, quinoa, toasted pecans, caramelized shallot dressing

V: Vegetarian / VE: Vegan / *N: Contains nuts, coconut or peanuts

Note: Our normal kitchen operations may involve shared equipment, cooking surfaces, and prep areas or utensils. It is possible food items may come in contact with other products or allergens. While we make an effort to prevent cross-contact, we make no guarantees with regard to such and do not assume responsibility for any sensitivities, allergies, or dietary restrictions.

WRAP TRAYS

wrap trays include your choice of one salad

Choice of plain or spinach wrap Wrap Options:

- Chicken Salad (*N): grilled chicken, dried cranberries, apples, celery, walnuts, creamy dressing, greens
- Chickpea Salad (VE): chickpeas, dried cranberries, apples, celery, walnuts, vegan aioli, greens
- **Thai Chicken**: grilled chicken, shredded carrot, pickled red onion, cucumbers, greens, Thai peanut sauce
- Ham & Swiss: ham, Swiss, dijon aioli, greens, sweet pickles

Size Options:

Small: \$144 - serves 12
Medium: \$216 - serves 18
Large: \$288- serves 24

ADD ONS

Coffee Java Box: serves 10 people, includes 8 oz cups, lids, sugars, creamers, and stir sticks \$18

Cookies: Chocolate Chip, Molasses Crinkle, Butterscotchies, or Dark Chocolate & Pistachio (+\$3 per dozen)

\$15 per dozen

Scones: Chocolate Chip, Cranberry Orange,

Earl Gray & White Chocolate, Chai

Butterscotch

\$21 per dozen mini scones \$36 per dozen regular scones

Energy Bites: oatmeal, peanut butter, flax seed, honey, and chocolate chips

\$22 per dozen

Pastry Trays: assorted pastries (cookies, brownies, berry oat bars, etc)

Small: \$30 - serves 12Medium: \$42 - serves 18

• Large: \$54- serves 24

GYPSY KITCHEN

COFFEE. CAFE. COMMUNITY.

DINNER / HOT LUNCH CATERING

BUFFETS

all buffets include bread and butter service

Buffet #1: choice of one entree, two starches, one vegetable OR a house salad \$22 PP

Buffet #2: choice of two entrees, two starches, one vegetable, house salad \$28 PP

Buffet #3: choice of two entrees, two starches, one vegetable, house salad, two desserts \$32 PP

House Salad: greens, cucumbers, grape tomatoes, red onion, Parmesan cheese, served with ranch dressing and balsamic vinaigrette **Entrees:**

- Chicken Parmesan
- · Chicken Marsala
- · Curried Baked Chicken Thighs
- Pork Tenderloin
- Italian Sausage and Meatballs in Marinara with Peppers and Onions
- Beef Tenderloin (+ \$4.00 PP)
- Vegetarian Lasagna
- Eggplant Parmesan

Starches:

- Pasta Primavera
- Smashed Garlic Red Potatoes
- · Baked Ziti
- Coconut Lime Rice

Vegetables:

- · Roasted Broccoli and Cauliflower
- · Roasted Zucchini
- Green Beans with Sliced Garlic
- Roasted Balsamic Brussels Sprouts
- Maple Glazed Carrots

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GRAZING TABLES

Clients may choose specific items or opt for a house selection of items to make up their table. Pricing may vary based on customer selections.

Breakfast Table: fruit, yogurt, granola, waffles, mini pastries, egg bites, butters and jams, etc \$20 PP

Lunch Table: sandwiches, wraps / pinwheels, fruit, vegetables, dips, cold salads, etc. \$18 PP

Brunch Table: fruit, yogurt, granola, waffles, mini pastries, egg bites, butters and jams, sandwiches, wraps / pinwheels, crudite, dips \$22 PP

Classic Charcuterie Table: assorted meats, cheese, olives, nuts, crackers, fruits, bread, etc. \$20 PP

Pastries / Desserts: assorted mini brownies, oat bars, cheesecake bites, cupcakes, etc. \$8-\$12 PP based on pastry selections

ADD ONS

Coffee Java Box: serves 10 people, includes 8 oz cups, lids, sugars, creamers, and stir sticks: \$18 **Espresso Bar Service:** brewed coffee, tea, espresso based drinks (12 oz only), flavor syrups and sauces, barista service: \$7 PP

Coffee and Hot Tea Service: brewed coffee, hot tea, sugar, and cream: \$4 PP

Cookies: Chocolate Chip, Molasses Crinkle, Butterscotchies, or Dark Chocolate & Pistachio (+\$3 per dozen)

\$15 per dozen

Scones: Chocolate Chip, Cranberry Orange, Earl Gray & White Chocolate, Chai Butterscotch

\$21 per dozen mini scones \$36 per dozen regular scones

Pastry Trays: assorted pastries (cookies,

brownies, berry oat bars, etc)

Small: \$30 - serves 12Medium: \$42 - serves 18

• Large: \$54- serves 24