



Catering Menu

(Minimum of 10 people)

Don't see what you are looking for? Speak with us to personally design your event menu including meeting any special dietary needs.

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Need help? We offer free consulting to assist in determining the amount of food you need to maximize your budget and minimize leftover food waste.

Seasonal Fresh Fruit (\$4.25/person) (gff)(veg)(v)

Bowl full of fresh and delicious in-season fruits

Yogurt Bar (\$5.95/person) (gff)(veg)

Greek vanilla yogurt served with fresh fruit and crunchy house-made granola

Assorted Pastries (\$7.95/person) (veg)

Allow us to create a beautiful variety platter with a combination of cinnamon rolls, muffins, danish and scones

Hearty Breakfast (\$14.50/person)

Egg Strata with choice of (1) ham & cheddar or (2) spinach, onion & swiss served with sausage links and diced breakfast potatoes

Sandwich Tray (\$9.50/person)

Combination of Egg & Cheese and Sausage, Egg & Cheese bagel sandwiches

Biscuits/Bagels & Spread (\$7.00/person)

Combination of delicious bagels and made-from-scratch biscuits w/ choice of two (2) spreads:

- * jalapeno jam
- * avocado spread – Add \$1.50
- * raspberry cream cheese

- * raspberry jam
- * whipped cream cheese
- * butter

- * peanut butter
- * herbed cream cheese
- * honey & butter

Quiche \$33 (serves 6-8)

A flaky crust filled with a light and fluffy egg and cream mixture loaded with your favorite flavor combinations

French Toast Bake - \$33 (serves 10-12)

Our cinnamon/pecan roll pieces combined with custard, baked into a casserole and topped with streusel and maple glaze



Coffee Cake \$36 (serves 12-14)

Cinnamon - Tender cake with crunchy cinnamon streusel

Raspberry - Cinnamon coffee cake with a layer of fresh raspberries

Seasonal - Cinnamon coffee cake with a layer of seasonal fruit



Pricing includes single-use utensils, serving ware, and paper products

Additional charges apply for providing chafing dishes and fuel and/or rental of non-disposable serving trays and stands

All prices subject to change; All items subject to availability; Local delivery orders subject to \$20.00 set-up & delivery fee

(gff) – gluten-free friendly. The food identified as gluten-free friendly was prepared without gluten in the same kitchen and with the same equipment as food containing gluten. Fresh Start Café & Bakery cannot guarantee that there is no risk of cross-contamination

(veg) – vegetarian

(v) – vegan



Strawberry Salad (\$12.25/person) (gff) (veg)

A bed of spring mix lettuce topped with dried cranberries, fresh strawberries, honey toasted pecans, and gorgonzola with balsamic vinaigrette

Chef Salad (\$12.25/person)

Assorted fresh greens with turkey, ham, cheddar and mozzarella, hard-boiled egg, and grape tomatoes with choice of two (2) dressings
Available Dressings: Balsamic Vinaigrette, Bleu Cheese, Caesar, Italian, Ranch

Chicken Caesar Salad (\$12.25/person)

Romaine lettuce, asiago, and croutons topped with seasoned chicken breast with Caesar dressing

Garden Mix Salad (\$8.75/person) (veg)

Assorted salad greens with a variety of seasonally fresh vegetables and croutons with choice of two (2) dressings
Available Dressings: Balsamic Vinaigrette, Bleu Cheese, Caesar, Italian, Ranch

Assorted Sandwich/Wrap Tray (slider size - \$8.00/person; full size - \$12.00/person)(choose up to 4)

- Buffalo Wrap - Spicy breaded chicken breast, lettuce, gorgonzola, red onion & buffalo ranch dressing wrapped in a flour tortilla
- Veggie Wrap (veg) - Seasonally fresh vegetables, cheddar, and lettuce topped with a savory dressing and wrapped in a flour tortilla
- Club - Lean smoked ham, smoked turkey, bacon, fresh leaf lettuce, tomato and sharp cheddar
- Hickory Ham - Hickory ham and Jarlsburg cheese with fresh lettuce and sweet Bavarian mustard
- Italian - Ham, pepperoni, salami, provolone, mild banana peppers, and leaf lettuce
- Chipotle Turkey - Smoked turkey breast and mild jalapeño cheese with a spicy chipotle mayo and fresh leaf lettuce
- Chicken Salad - Chicken breast, toasted pecans and firm red grapes lightly dressed in a creamy, tangy sauce

BBQ Pork Sandwiches (\$16.75 /person)

Pork shoulder roasted low & slow and served juicy & tender with a house-made tangy Carolina BBQ sauce; served with mixed garden salad, and choice of side

BBQ Beef Sandwiches (\$18.75 /person)

Tender & slow roasted in our house-made spicy sweet BBQ sauce; served with mixed garden salad, and choice of side

Baked Potato Bar (\$10.50/person)

Baked potatoes served with an assortment of toppings including crispy bacon, cheddar, sour cream, salsa, and butter; served with mixed garden salad

Fajita Bar Vegetable (veg) (\$15.75/person) **Chicken** (\$17.75/person)

Roasted peppers, onions, corn and zucchini served with flour tortillas and an assortment of toppings including lettuce, cheddar and salsa; served with Mexican rice. Substitute corn tortillas (gff)



Tuscan Chicken (\$17.75/person) (gff)

Seared chicken breast with sundried tomatoes, spinach, and garlic in a fresh cream sauce; served with mixed garden salad and choice of side

Grecian Portobello Caps (\$17.75/person) (gff)(veg)

Toasted portobello caps topped with a combination of tomatoes, olives, spinach, and feta drizzled with Olivina olive oil; served with mixed garden salad and choice of side

Meatloaf (\$17.75/person)

Tender and juicy combination of beef & pork; served with mixed garden salad and choice of side



Blue Cheese Chicken (\$17.75/person)

Tender breasts baked with crumbled blue and asiago cheeses; served with mixed garden salad and choice of side

Baked Ham (\$16.75/person) ^(gff)

Sweet and smoky slices of ham with a brown sugar glaze; served with mixed garden salad and choice of side

BBQ Chicken Leg Quarters (\$16.75/person) ^(gff)

Juicy chicken roasted to perfection and coated with a sweet and tangy BBQ sauce; served with mixed garden salad and choice of side

Vegetable Lasagna ^(veg) \$16.75 (must be ordered in quantities of 15)

Traditional pasta layered with spinach, mushroom, and caramelized onion in a creamy bechamel sauce; served with mixed garden salad and house-made bread with whipped butter

Beef Lasagna \$18.75 (must be ordered in quantities of 15)

Traditional pasta layered with fresh ground beef, ricotta cheese, and tomato sauce; served with mixed garden salad and house-made bread with whipped butter

Beef Pot Roast (\$19.95/person) ^(gff)

Tender, slow-roasted beef with whole peppercorn in a flavorful au jus; served with mixed garden salad and choice of side

Sides

Additional side (\$4.50/person)

Spinach & Tomato Pasta Salad ^(veg)

Penne pasta, tomato, spinach and mozzarella tossed in a creamy dressing

Cole Slaw ^{(gff)(veg)}

Crunchy cabbage and carrots in a choice of vinegar-based or creamy dressing

Sweet Potato Salad

Roasted sweet potatoes chilled and tossed with cranberries, red onion, and feta cheese in a house-made Olivina lemon olive oil-Dijon dressing

Oven Roasted Vegetables ^{(gff)(veg)(v)}

Fresh vegetables lightly seasoned, coated in Olivina olive oil, and roasted to perfection

Mexican Street Corn Salad ^{(gff)(veg)}

Roasted corn, cilantro, cotija, and lime crema

Asian Green Beans ^{(veg)(v)}

Fresh green beans and garlic tossed in a mildly spicy sauce made with Olivina sesame oil

Green Beans

Italian green beans with bacon and onion sauteed in Olivina olive oil

Baked Beans ^{(gff)(veg)(v)}

A variety of beans with onion cooked in a brown sugar sauce

Baby Potatoes ^{(gff)(veg)(v)}

Oven roasted with herbs, sea salt, and Olivina olive oil

Baked Corn Casserole

Moist, tender, and slightly sweet with a golden brown crust

Whipped Sweet Potatoes ^(gff)

Whipped sweet potatoes with candied pecans and drizzled with Olivina Bourbon Maple balsamic

Macaroni & Cheese ^(veg) (add \$1.00/person)

Creamy sharp cheddar and tender macaroni noodles baked to a golden finish

Hors D'oeuvres



Fresh Fruit Tray (\$4.25/person) ^{(gff)(veg)(v)}

Delicious combination of whole and sliced seasonal fresh fruit

Rustic Veggie Tray (\$4.50/person) ^{(gff)(veg)(v)}

Assortment of tender raw vegetables served with creamy house made dip

Sweet & Sour Meatballs (\$4.25/person)

Blend of tender pork and beef with pineapple bites in a sweet and sour glaze

Apple Butter & Brandy Meatballs (\$4.25/person)

Blend of tender pork and beef smothered in a sweet and tangy apple butter brandy sauce



Stuffed Figs (\$2.00/person) (gff)(veg)

Sliced, sweet dried figs stuffed with whipped goat cheese and drizzled with honey

Gourmet Cheese Tray (\$6.50/person) (veg)

High quality cheeses, fruit, nuts, spreads and gourmet crackers

Spinach Artichoke Dip (\$4.25/person) (veg)

Creamy combination of spinach, artichokes and cheese baked to perfection and served with tortilla chips

Buffalo Chicken Dip (\$4.25/person)

Tender chicken & blue cheese in a spicy, creamy buffalo sauce served with tortilla chips and celery

Buffalo Chicken Skewers (\$4.50/person)

Bite-sized combination of breaded, spicy white meat chicken and crisp celery served with chunky blue cheese or spicy ranch dressing

Prosciutto Wrapped Asparagus (\$4.25/person) (gff)

Oven roasted asparagus spears wrapped in dry-cured prosciutto drizzled with Olivina Tuscan Herb olive oil



Deviled Eggs (Bacon or Jalapeno - \$3.00/person) (Salmon - \$5.50/person) (gff)

Hard-boiled egg whites filled with creamy, mustard-style egg with choice of (1) crispy bacon, (2) jalapeno or (3) smoked salmon & dill.

Cranberry Brie Bites (\$2.50/person) (veg)

Mini pastry dough topped with creamy brie and tart cranberry relish drizzled with honey

Salsa Tray (\$3.25/person) (gff)(veg)(v)

An assortment of fresh salsas served with white corn tortillas chips

Feta Dip (\$4.25/person) (gff)(veg)(v)

Salty feta cheese whipped with Greek yogurt, lemon Olivina olive oil, and herbs served with pita chips and cucumber slices

Hummus Tray (\$3.75/person) (gff)(veg)(v)

An assortment of fresh hummus served with salted pita chips.

Dessert

Ask about (gff)(veg)(v)

Cupcakes

Vanilla ▪ Chocolate (\$21/doz)

Carrot ▪ Peanut Butter ▪ Cookie Dough ▪ German Chocolate ▪ Red Velvet ▪ Lemon ▪ Toffee ▪ Tiramisu ▪ Strawberries & Cream ▪ Fruit Topped (\$29/doz)

Vanilla Bean Cheesecake \$48 (serves 10)

Rich, dense dessert with a vanilla-infused cream cheese filling baked on a graham cracker crust



Specialty Cheesecake \$56 (serves 10)

Lemon - traditional cheesecake swirled and topped with a layer of slightly tart, house made lemon curd

Raspberry Swirl - natural raspberry filling swirled throughout

Turtle - topped with roasted pecans, caramel and chocolate drizzle

Mint Chocolate Chip - mint flavored traditional cheesecake with chocolate chips throughout

Chocolate Ganache - traditional cheesecake swirled with & covered in a layer of smooth, creamy chocolate ganache

Seasonal - ask us about our other seasonal flavors



Peach & Blackberry Cobbler \$45 (serves 12)

Naturally sweet fresh peaches and blackberries with a fluffy, sugared crust

Peanut Butter Pie \$35 (serves 8)

Delicious peanut butter filling in a graham cracker crust and topped with peanut butter cups

Pound Cake \$30 (serves 8)

Slices of rich, buttery pound cake topped with seasonal fresh berries in simple syrup

Cookie & Brownie Tray (\$3.50/person)

Assortment of Salted Chocolate Chip, Snickerdoodle, Peanut Butter, Shortbread, and fudgy/dense brownies; may include other seasonal favorites

Assorted Dessert Tray (Varies Based on Selection)

Let our bakers help you choose a bite-sized selection of our incredible desserts to satisfy your cravings and budget

Drinks

Bottled Spring Water (\$1.50 each)

Bottled Hint Water (\$2.50 each)(assorted flavors)

Simply Juice Orange Juice or Lemonade (\$3.00 each)

Organic Iced Tea Choice of black or green; served with cups

- One (1) gal., serves 10 (\$21.75)

- Five (5) gal., serves 50 (\$98.00)

Assorted Hot Tea (\$3.25/person)

Combination of high-quality black, green & herbal tea; served with cups, lids, creamer, sweeteners and stir sticks

Coffee

Armando's Blend, a full-bodied medium roast coffee with a slightly nutty finish; served with cups, lids, creamer, sweeteners and stir sticks

- One (1) gal., serves 10 (\$21.75)

- Five (5) gal., serves 50 (\$98.00)

Custom Coffee Bar

We will create custom drinks that compliment your event theme and/or menu

