Catering Menu Café Iterum

Breakfast

Egg and Cheese $8

* + - Toasted Bun, Scrambled Eggs Patty, Cheddar Cheese
    - Modifiers (2 & 3)

Breakfast Egg Sandwich $10

* + - Toasted Bun, House Made Local Egg Patty, Bacon or Vegan Eggplant ‘Bacon’, Cheddar, Mixed Greens, and Sriracha Mayo
    - Modifiers (1, 2, 3, & 4)

Vegan Breakfast Sando- V $10

* + - Avocado, Spinach, Tomato, Tofu, Vegan Mayo, Vegan Eggplant ‘Bacon’, Sourdough
    - Modifiers (1, 2, 3, & 4)

Morning Wrap $10

* + - Scrambled Egg, Marinated Sliced Tomato, Cheddar Cheese, Bacon, Sautéed Spinach
    - Modifiers (1, 2, 3, & 4)

Farmwich $10

* + - Fried Egg (runny yolk), Braised Kale, Smashed Beets, Pickled Red Onions, Squash Tahini Puree, Herb Vinaigrette, Sourdough
    - Modifiers (1, 2 & 3 )

Cashew Butter, V $10

* + - House-made Cashew Butter, Seasonal Fruit, Sunflower Seeds, Shaved Coconut

Avocado Toast, V $12

* + - Pickled Red Onion, Marinated Tomatoes, House Herbs, Sumac, Sea Salt

Catering Packages

Serves 10 -12 people

Continental Breakfast Pack $175

* + Includes assorted bagels & pastries, two cream cheeses, house made jam, fruit, yogurt parfaits, and a box of coffee. Serves 10-12 people.

Bagel Pack $140

* + Includes assorted bagels, two types of cream cheese, house made jam, fruit, and a box of coffee. Serves 10-12 people.

Breakfast Pastry Pack $150

* + Includes an assortment of muffins, scones & croissants, butter, jam, and a box of coffee. Serves 10-12 people.

Breakfast Sandwich Pack $125

* + Includes our most popular breakfast sandwiches. The Breakfast Sandwich (w/ your choice of protein, cheddar cheese, mixed greens, and spicy mayonnaise on a bun). As well as our Vegan Breakfast Sando (Avocado, Spinach, Tomato, Tofu, Vegan Mayo, Eggplant Bacon, Sourdough). Serves 10-12 people.

Sandwiches/Salads/Bowls

Chickpea Sando $12

* + Lettuce, Marinated Tomato, Vegan Mayo, House Pickled Carrots, Herbs, Chickpeas, Cumin on sourdough Bread
    - Modifiers (1, 2, 3, & 6)

Grilled Mixed Mushroom Melt $14

* + Roasted Mushroom Mix, Cheddar, Swiss, Sherry Caramelized Onions, Cabbage Slaw
    - Modifiers (1, 2, 3 & 6)

Chicken Salad $12

* + Cashews, Dried Cranberries, Herbs, Mixed Greens
    - Modifiers (1, 2, 3 & 6)

BLAT, V $12

* + Choice of Bacon or Vegan Eggplant ‘Bacon’, Vegan Mayo, Avocado, Lettuce, Tomato, Sourdough
    - Modifiers (1, 2, 3, 4 & 6)

Chicken Kale Caesar Wrap $12

* + (Roasted chicken) tossed in kale, romaine, tomatoes, vegan Caesar dressing with parmesan cheese all in a toasted wrap.
    - Modifiers (1, 2, 3, 5 & 6)

Kale Caesar, VG $15

* + Garlic Herb Croutons, Vegan Caesar Dressing, Sliced Tomato, Grated Parmesan, Kale, Romaine Lettuce
    - Modifiers (1, 2, 3 & 5)

Harvest Bowl $16

* + Kale, Spring Mix, Wild Rice, Goat Cheese, (Roasted Chicken) , Crunchy Chickpea Cashew Mix, Sweet Potato, and Marinated Cucumbers and a House Herb Vinaigrette
    - Modifiers (1, 2, 3 & 5)

Chili Smashed Beet Bowl, V $16

* + Roasted Broccoli, Herb Vinaigrette, Beets, Mesculan Greens, Eggplant Bacon, (Marinated Tofu), Chickpea Cashew Mix, House Herbs
    - Modifiers (1, 2, 3 & 5)

Chilled SPICY Noodles $17

* + Chilled Udon, Spinach Mint Pesto, Candied Walnuts, Pickled Carrot, (Roasted Chicken), Orange, Marinated Cucumber
    - Modifiers (1, 2, 3 & 5)

Sides

Serve 5 – 7 people

Herb Smashed Potatoes $25

* + - Yukon gold potatoes, crisped on the griddle with Herbs, Garlic, Pickled Red Onions, and Vegan Mayo

Roasted Brussels Sprouts, V $20

* + - Roasted Brussel Sprouts Tossed in Gluten Free Soy Maple Glaze, Topped With Herbs

Sweet Potato Salad, VG $25

* + - Sweet potato salad, goat cheese, pickled onion, parsley, croutons, soy maple vinaigrette

Chicken Salad $30

* + - Roasted Chicken with Toasted Cashews, Dried Cranberries, Herbs, Light Mayo

Chickpea Salad $22

* + - Chickpeas, Vegan Mayo, Dijon, with House Pickled Carrots, Tomatoes and Herbs.

Addicting Cucumber Salad Side, V $22

* + - Soy marinated cucumbers on top of a bed of lettuce.

Desserts

* + Chocolate Almond Croissant $5
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  + Chocolate Croissant $5
  + Banana Chocolate Chip Scone $4
  + Mushroom Cheddar Scone $4
  + Grandma Nancy's Dishpan Cookies $4.5
    - * Chocolate Chips, Oats, Cornflakes
  + Chocolate Chip Cookie-Gluten Free! $4.5

Beverages

* Box of Joe $30
  + Coffee, cups, stirrers, creamers, sugars. Serves 10 – 12 people.
* Iced Crimson Tea $4
  + Hibiscus flowers, organic rooibos, rosehip, natural raspberry, strawberry, and blueberry flavors, Unsweetened.
* Iced Black Tea $4
  + English Breakfast iced tea, Unsweetened.
* Iced Ginger Plum Tea $4
  + Organic Hibiscus, Organic Rosehips, Organic Ginger, Natural Plum Flavor, Organic Stevia, Natural Essential Ginger Oil, Unsweetened.
* Spindrift $3
  + Assorted Flavors
* Spare Tonic $6
  + Lemon Ginger, Blueberry Ginger, Yuzu & Passionfruit
* Seasonal House Tea $4.5
  + Fruity seasonal tea combined with refreshing cucumber water.

Modifier Categories:

(1) No:

* No Greens
* No Sauce
* No Tomato
* No Cheese
* No Avocado
* No Bacon
* No Herbs
* No Onion
* No Egg
* No Slaw
* No Cashew/Chickpea Mix
* No Potatoes

(2) Bread Substitutions:

* Bun
* 7-Grain Bread
* Sourdough Bread
* Wrap
* Everything Bagel $2
* Plain Bagel $2
* Raisin Bagel $2
* Sesame Bagel $2
* Croissant $2
* GF wrap

(3) Additions:

* Add Bacon $3
* Add Eggplant Bacon $3
* Add Confit Salmon $5
* Add Roasted Chicken $4
* Add Fried Egg $2
* Add Avocado $2.5
* Add Sliced Tomatoes $1.5
* Add Goat Cheese $2
* Add Sliced Cheddar $1
* Add Monterey Jack $1.5
* Add Tofu $2
* Add Egg Patty $3
* Add Sriracha Vegan Mayo $1
* Add House Hot Sauce $1
* Add Roasted Potatoes $1.5
* Add House Made Jam $.5

(4) Bacon Option:

* Pork Bacon
* Vegan Eggplant Bacon
* No Bacon

(5) Protein Option:

* Chilled Herb Roasted Chicken
* Marinated Tofu
* Confit Salmon $2
* Avocado $1
* Fried Egg

(6) Add A Side:

* Side Sweet Potato Salad, VG $5
* Side Addicting Cucumber Salad $5
* Side Chicken Salad $8
* Side Chickpea Salad $5
* Side Herb Smashed Potatoes $6
* Side Kale Caesar, Vg $5
* Side of Roasted Brussels Sprouts, V $5