



clover food lab

BREAKFAST CATERING MENU

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Breakfast Buffets

We'll send you everything you need. You'll set out the food wherever you'd like, and your guests can help themselves. Serving-ware and menu cards included. 10 people minimum.

Granola and Yogurt Buffet

Sidehill Farm grass-fed Yogurt, Crunchy, nutty Clover granola, Seasonal jam or fruit compote
\$7 per person

Overnight Oats Buffet

Rolled organic oats from Maine, House-made Banana Nut Milk, Blanched Almonds, Peanut Butter, and Macerated Seasonal Fruit
\$9 per person
Vegan



Clover Food Lab food is certified Kosher. Our kitchen processes: gluten, soy, dairy, egg, peanuts, tree nuts, and sesame. Please inform us of any allergies prior to ordering.

Muffins and Popovers

Scratch-baked the morning of your event. One dozen minimum per type.

Maine Blueberry Muffins

Hearty whole wheat carrot batter studded with blueberries. Served warm with seasonal house jam and butter.

\$5 per person

Vegan (without the butter)

Popovers and Jam

Freshly baked flaky, eggy pastries (a Maine pastry that we bake in brown butter, in a special pan so it "pops over.") Served with seasonal house jam and butter.

\$6 per person

Don't miss the popovers!
A New England classic.





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LUNCH/DINNER CATERING MENU

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Lunch Buffet

We'll send you everything you need. You'll set out the food wherever you'd like, and your guests can make their own sandwiches or platters.

Serving-ware and menu cards included. 10 people minimum.

Mediterranean Mezze Bar

House-made fluffy pita, organic silky hummus, 2 hearty seasonal salads, pickled red cabbage + farm carrots, pickles, house-made falafel (crisp on the outside, herby and soft on the inside) + tahini sauce.

\$16.50 per person

Vegan

Gluten free without the pita bread

Impossible Meatball Bar

4 Impossible Meatballs per person, Marinara sauce, House-made Pita, Provolone + Pecorino Cheeses.

\$19 per person

Personal Lunch Boxes

Guests can grab a box and eat on their schedule. Each box includes a Clover sandwich plus a hearty side salad and whole fresh seasonal fruit.

\$17.50 per box

Minimum order of 10 boxes.

Assorted Sandwiches

Pick one type or mix-and-match.

Chickpea Fritter

Pita, hummus, falafel, pickled veggies, cucumber-tomato salad, tahini sauce. Vegan. *\$12.50 each*

Egg + Eggplant

Pita, hummus, cucumber tomato salad, fried eggplant, hardboiled egg, tahini sauce. *\$12.50 each*

Seasonal Sandwich

These change every 3-6 weeks depending on the weather and our farmers' crops. *\$13.50 each.*

Clover Bowls

Protein-rich and great for eating on the go. Fully compostable packaging.

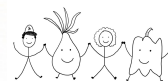
Verde Rice and Bean Bowl

Verde rice, heirloom black beans, pickled onions, fresh carrots and radishes, tostones, fried jalapeños, micro-greens, vegan chipotle ranch. Gluten free. *\$12.50*

Mediterranean Bowl

Farro with lemon and capers, Clover falafel, cabbage-mint salad, silky hummus, chickpea-eggplant-pepper salad, herby green tahini sauce. *\$14.50*

Ask us about our seasonal bowl!





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SIDES, DRINKS, AND DESSERTS

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Farm Crudites + Dips

Locally grown seasonal, fresh-cut veggie dippers with a trio of dips:

- Organic Silky Hummus - v, gf
- Romesco - v, gf
- Seasonal Dip (changes often)

48 Hour Notice Required
\$5 per person



Freshly made drinks

Drink pitchers (serves 10 people): \$40 per pitcher

Individual Bottles (post consumer recycled plastic): \$4.25 per person.

Choose from our selection of drinks:

- Seasonal Lemonade (think mint lemonade in the summer and apple lemonade in the fall)
- Hibiscus Iced Tea
- Organic Unsweetened Iced Tea

Just baked desserts

20 portion minimum, individually wrapped

Fudgy Brownies

Our founder Ayr's recipe. Made with cocoa powder and fresh-milled organic Maine flour.
\$4 each

Olive Oil Cake

House-baked moist cake scented with orange Syrup and enriched by Saffi Olive Oil.
\$4 each
48 Hour Notice Required

Hot drinks

George Howell Coffee

Spouted Cardboard Box of George Howell single origin Montecarlos Coffee (grown in El Salvador)

Available for 15 or 40 people.
\$4 per person.

Includes Compostable Cups, Sugar, Half + Half, Grass-Fed Whole Milk

Decaf option from Speedwell Coffee available upon request.

Coffee Add-ons:

Barista Blend Oatly (1 quart) \$6
Vermont Honey Bear (8oz) \$7



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We require 24 hours advance notice
for all delivery orders.



To order, scan the code
below, or visit
bit.ly/clovercaters



Questions? Want to chat? Email our catering director
at catering@cloverfoodlab.com or call (617) 902-0774.