BREAKFAST CATERING MENU bit.ly/clovercatering

Savory Breakfast Bowls

These new bowls feature softboiled eggs from Maine Family farms, and crispy potatoes. Minimum 10 (of one type, or mix-and-match). \$90 for 10 individual bowls

Verde Potato Bowl

Black beans, home fried potatoes; pickled jalapeños & red onion, chipotle aioli, green onions, and house salsa verde. Vegan. \$9 each

Seasonal Breakfast Bowl

Changes seasonally based on produce from local farms. \$9 each

Maine Oat Bowls

Overnight Oats

Rolled organic oats from Maine soaked overnight in our housemade macadamia nut milk, served with sliced bananas and peanut butter. Vegan. \$90 for 10 individual bowls

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. Vegan *\$5 per person*

Popovers and Jam

Flaky, eggy pastries with jam and butter. Popovers are a Maine pastry that we bake in sizzling brown butter, in a special pan so it "pops over." \$6 per person

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



LUNCH/DINNER CATERING MENU

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Build your own buffet

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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. Bowls, serving spoons, and menu cards included. 10 people minimum.

Mediterranean 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

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 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*

Seasonal Sandwich

Changes seasonally based on produce from local farms. *\$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 (crisp plantains), fried jalapeños, green onions, vegan chipotle ranch. Gluten free. \$12.50 each

Mediterranean Bowl

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

Seasonal Bowl

Changes seasonally based on produce from local farms. \$14.50

Seasonal Soup \$8.50

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SIDES, DRINKS, AND DESSERTS

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Farm Crudites + Dips

\$ Spect

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

- Organic Silky Hummus v, gf
- Romesco v, gf

PVEY

QVM

• 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 organic Maine flour. \$4 each, 48 Hour Notice Required

Chocolate Chip Cookies

Kev's recipe for delicious cookies, crisp edges, gooey inside. \$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

George Howell Coffee

Spouted cardboard box of George Howell single origin Montecarlos Coffee (grown in El Salvador)

\$49, serves 10.

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

Decaf option from Speedwell Coffee available upon request.

Coffee Add-ons:

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

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.