Breakfast Catering Menn bit.ly/clovercatering

BUILD-YOUR OWN BUFFETS

We'll send you everything you need. You'll set out the food wherever you'd like, and your guests can help themselves. Servingware + Menu Cards Included. 10 people minimum Coffee and Beverage Options on Page 3.

Granola Buffet

Sidehill Farm Yogurt, House-made Seasonal Granola + Jam \$7 per person

Overnight Oats Buffet

Overnight Oats, Organic Rolled Oats, House-made Banana Nut Milk, Blanched Almonds, Peanut Butter + Macerated Seasonal Fruit. \$9 per person Vegan

BAKED GOODS

Scratch-made the morning of your event. 12 Minimum Per Type.

Popovers & Jam Freshly Baked Flaky, Eggy Popovers Seasonal House Jam + Butter \$6 per person

Plimoth Corn Muffins

Seasonal House Jam + Butter \$5 per person

Maine Blueberry Muffins

Seasonal House Jam + Butter \$5 per person Vegan



Lunch & Dinner Catering bit.ly/clovercatering



ASSORTED SANDWICHES

Already-made Clover sandwiches served in our fluffy organic pita pockets. Pick one type, or mix + match. 10 Sandwich Minimum.

Chickpea Fritter Sandwich

Silky Hummus, Tomato-Cucumber Salad, Falafel, Pickled Veggies + Tahini Sauce \$12.5 ea Vegan

Seasonal Sandwich

Features our Farmers' Weekly Crops \$12.5 ea

BBQ Seitan

House-made Seitan (lean protein made of wheat) + House BBQ Sauce, Caramelized Onions, Cheddar, Lettuce, Tomato + Mayo \$12.5 ea

Soy BLT

Smoky Tempeh, Lettuce, Tomato + Mayo \$12.5 ea Vegan

Egg and Eggplant

Hard-boiled Egg, Fried Eggplant, Silky Hummus, Tomato-Cucumber Salad + Tahini Sauce \$12.5 ea

Impossible Meatball Sandwich

Marinara, Provolone, House-made Italian Meatballs + Pecorino \$17 ea

LUNCH BOXES

Served in personal grab-and-go lunch boxes, so your guests can eat on their schedule. Each box includes your choice of Clover Sandwich OR Platter (deconstructed sandwich), plus a Seasonal Side Salad and Whole Fresh Fruit.

> \$17.50 per box 10 box minimum + 3.50 per box for Impossible Meatball

KID'S BOXES

Your choice of Sandwich from the menu below plus house-made Pita Chips and Whole Fresh Fruit. Adults welcome too :)

+ Tomato + Grafton Cheddar Sandwich + Peanut Butter Jam Sandwich + Maple + Banana Sandwich

> \$11.5 per box 10 box Minimum.

FAMILY STYLE BUFFETS

You'll set out the food wherever you'd like. Your guests will help themselves, building their own Platters or Sandwiches. 10 people minimum. Servingware + Menu Cards Included.

Hearty Vegan Mezze Bar (\$16.50 per person)

House-made Pita, Organic Hummus, Local Greens, Two Seasonal Side Salads, House-made Chickpea Fritter, Za'atar Lemon Vinaigrette + Tahini Sauce.

Impossible Meatball Bar (\$19 per person)

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

Sides, Drinks, and Fun Surprises bit.ly/clovercatering

SEASONAL ORGANIC SOUPS

Scratch-made Rotating Soup made with Locally Grown Vegetables + House-made Pita \$8.5 per person

FARM CRUDITES + HOUSE DIPS

48 Hour Notice Required Locally Grown Seasonal, Fresh-cut Veggie Dippers with Organic Silky Hummus, Romesco + Seasonal Dip \$5 per person

SEASONAL CHEESE BOARD

48 Hour Notice Required Kosher Cheese Trio, Seasonal Jam, Local Honey, Olives, House-made Organic Pita Chips + Local Bread \$8 per person

DESSERTS

20 portion Minimum.

Fudgy Brownie \$3 Made from Cocoa Powder + Fresh-Milled Maine Flour

Olive Oil Cake \$3 Orange Syrup, Local Grains + Eggs + Saffi Olive Oil

DRINKS

Hot Beverages

Spouted boxes, guests serve themselves. Available for 15 or 40 people. \$4 per person. George Howell Montecarlos Coffee Sugar, Half + Half, Grass-Fed Whole Milk Decaf available.

Add-Ons

Oatly Barista Oat Milk Quart \$6 Honey Bear 8 oz. \$7

Cold Beverages

Pitchers for 5 people: \$2.80 per person. Individual Bottles: \$3.25 per person. 10 people minimum.

Choose from:

+ Seasonal Lemonade

+ George Howell Iced Coffee

+ Hibiscus Iced Tea

- + Organic Unsweetened Iced Tea
- + Fresh-Squeezed Orange Juice
 - + Triple Filtered Water

We require 24 hours advance notice for all delivery orders.



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









Questions? Special requests? Email Sara, our catering director at sara@cloverfoodlab.com or call (617) 902-0774.

Menu items and pricing subject to change.