

clover food lab

Breakfast Catering Menu
bit.ly/clovercatering

BUILD-YOUR OWN 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. Servingware + Menu Cards
Included. 10 people minimum.

Granola Buffet

Sidehill Farm Yogurt,
House-made crunchy nutty granola
Housemade jam or compote
\$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.
One dozen minimum per type.

Popovers & Jam

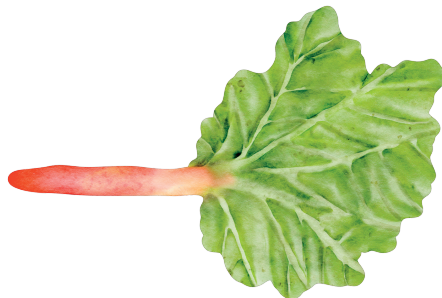
Freshly Baked Flaky, Eggy Popovers
Seasonal House Jam + Butter
\$6 per person

Plimoth Corn Muffins

Fluffy corn muffins made with locally
grown and milled corn.
Seasonal House Jam + Butter
\$5 per person

Maine Blueberry Muffins

Hearty whole wheat carrot batter studded
with blueberries
Seasonal House Jam + Butter
\$5 per person
Vegan



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Lunch & Dinner Catering Menu 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
\$13.5 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 Mezze Bar (\$16.50 per person)

House-made Pita, Organic Hummus, Two Seasonal Side Salads, Pickled Cabbage + Carrots, Pickles, House-made Chickpea Fritter + Tahini Sauce.

Impossible Meatball Bar (\$19 per person)

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

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Sides, Drinks, and Desserts

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SEASONAL ORGANIC SOUPS

Scratch-made soup that rotates with the seasons
(e.g. Roman Tomato, Potato Leek)

Includes 1 house-made Pita for each guest
\$8.5 per person

FARM CRUDITES + HOUSE DIPS

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

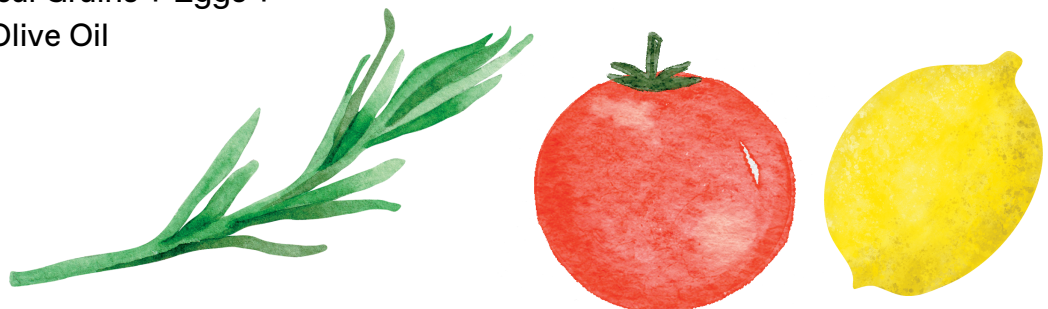
Oatly Barista Oat Milk Quart \$6
Honey Bear 8 oz. \$7

Cold Beverages

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

Choose from:

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



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We require 24 hours advance notice
for all delivery orders.



To order, scan the code
below, or visit
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Questions? Special requests? Email Sara, our catering director
at sara@cloverfoodlab.com or call (617) 902-0774.

Menu items and pricing subject to change.