

Chef Karen Cooks
DROP OFF CATERING MENU

chefkarenmansur@gmail.com

BREAKFAST \$15 pp

Quiche

Made with traditional pastry crust or smashed potato crust (gluten free)

CHOOSE 2 OPTIONS

- Spinach, sun-dried tomato, and feta
- Ham, cheddar, and caramelized onion
- Mushroom and swiss
- Bacon and kale

Sides

CHOOSE 2 OPTIONS

- Fresh Fruit Salad with melon, apple, orange, grapes, berries
- Yogurt Parfait with fresh berries and house-made granola (gluten-free)
- Breakfast Potatoes seasoned and roasted potatoes

LUNCH \$18 pp

Includes single-serve bags of Cape Cod Potato Chips

Wrap Sandwich Platters (upgrade to ciabatta rolls or gluten-free bread for \$1 pp)

CHOOSE 2 OPTIONS

- Veggie with cucumber, carrot, pickled onion, greens, hummus (vegan)
- Tuscan Turkey with roasted red pepper, baby spinach, basil aioli
- Vermont Ham with cheddar, apple, arugula, maple-mustard spread
- Cranberry Chicken Salad with herbs, celery and mixed greens
- Caprese with fresh mozzarella, tomato, baby spinach, basil and balsamic

Salads

CHOOSE 2 OPTIONS

- Fresh Fruit: melon, apple, orange, grapes, berries
- Herbed Potato: baby gold potato, celery, herbs, red onion, creamy dressing
- Superfood Salad: broccoli, kale, brussels, cabbage, kale, seeds, yogurt dressing
- Greek: romaine, chickpeas, peppers, tomatoes, onion, olives, feta, vinaigrette
- Orzo Antipasto: roasted red pepper, artichoke, olive, baby spinach, and balsamic

SOMETHING SWEET

Desserts By the Dozen \$24

Each platter has 12 of one flavor.

- Cookies: Molasses Ginger / Loaded Granola / Dark Chocolate + Sea Salt
- Cupcakes: Raspberry-Lemon / Spiced Gingerbread / Ganache-Dipped Chocolate

Fresh Baked Quick Breads \$18 each

- Lemon-Blueberry
- Spiced Apple
- Classic Banana

All pricing is for food only (no plates, cups, bowls, napkins or utensils are included, except serving utensils for buffet items).

Most menu items can be modified. Ask for details.