



## breakfast

### SAVORY BREAKFAST

scrambled eggs, bacon or Bread Garden Market sausage, croissant french toast, and herbed potatoes  
\$7.99/person (minimum order 10)

### HOMEMADE QUICHE

assorted quiche baked in our flaky pie crust. choose from quiche lorraine, five cheese, and vegetable  
\$18.00 serves 6; \$2.99 each personal size

### BGM SCRAMBLE

ham, peppers, caramelized onion and pepper jack cheese with a side herbed potatoes  
\$6.99/person

### EGG CASSEROLE

eggs with bacon or Bread Garden Market sausage, cheese, and potatoes  
\$6.99/person (minimum 10)

### BREAKFAST BURRITOS

peppers, onion, potatoes, eggs, cheese, and bacon or Bread Garden Market sausage wrapped in flour tortilla  
\$5.99 each

### BAGEL PLATTER

assorted bagels with two varieties of our homemade cream cheeses and honey butter  
\$25 serves 15 (15 bagels)

## sides

BACON	\$.50/slice
BREAD GARDEN MARKET SAUSAGE	\$1.29/patty
HERBED POTATOES	\$1.99/person
HASHBROWNS	\$1.99/person
FRESH FRUIT SALAD	\$8.49/lb

### BREAKFAST PASTRY PLATTER

an assortment of mini muffins, mini croissants, mini danish, and mini cinnamon rolls  
\$25 serves 10 (20 pieces)

### ASSORTED MUFFINS

zucchini, blueberry, banana chocolate chip, apple oat, pumpkin pecan, lemon raspberry, lemon poppyseed  
\$1.99 each, \$11.99/dozen half size

### BREAD GARDEN DOUGHNUTS

classic glazed doughnuts made from scratch  
\$.99 each, \$10.99/dozen (limited availability)

### ASSORTED SWEET BREADS

pumpkin, apple oat, banana nut, lemon poppyseed, chocolate zucchini  
\$7.99/loaf

### SIGNATURE BREAD PUDDING

\$35.00 serves 10

### CROISSANT FRENCH TOAST

\$35.00 serves 10

### SCRATCH-MADE SCONES

blueberry, chocolate, cheddar herb, or pumpkin  
\$2.99 each

BUTTER CROISSANTS - \$2.99 each, \$9.99/dozen half size

FILLED CROISSANTS - \$3.49 each, \$21.99/dozen half size  
almond, chocolate, or ham and swiss

### PECAN STICKY BUNS

\$2.99 each

### DANISH

\$2.49 each

## **gourmet sandwiches**

### **MARKET TURKEY**

turkey breast, tomato, cheddar cheese, avocado, and herbed mayo on sourdough

### **MARKET CLUB**

oven gold turkey, black forest ham, white cheddar, lettuce, tomato, and bacon mayo on sourdough

### **HUMMUS**

hummus, roasted red pepper, fresh cucumber, tomato and greens on ancient grains

### **CHICKEN BLT**

sliced chicken breast, bacon, lettuce, tomato, mayo, and avocado on sourdough

### **ROAST BEEF**

roast beef, horseradish cheddar, sliced tomato, arugula, and caramelized onion balsamic mayo on sourdough

### **ITALIAN ROAST BEEF**

Italian seasoned roast beef, pepperjack cheese, giardiniera, and smoked paprika mayo on ciabatta

### **CHICKEN WALNUT SALAD**

grilled chicken breast with celery, onion, walnuts, Dijon mustard, and mayo on nine grain miche

### **BOLD TURKEY**

salsalito turkey, blackened turkey, sliced tomato, chipotle gouda, greens, and smoked paprika mayo on jalapeno cheddar

### **TUNA SALAD**

albacore tuna, celery, minced red onion, banana peppers, Dijon mustard, and mayo on semolina

### **EGG SALAD**

egg salad with and cucumbers on semolina

### **REUBEN**

corned beef, sauerkraut, and Swiss cheese on rye bread with Thousand Island dressing

### **SPICY ITALIAN**

ham, sausalito turkey, pepperoni, hot cappy, provolone cheese, caramelized onion, hot giardiniera, and Italian seasoning on a ciabatta roll

### **BEEF PASTRAMI**

beef pastrami, Swiss cheese and stoneground mustard on marble rye

### **HEALTHY TURKEY**

no-salt turkey, lacey Swiss, honey mustard, cucumber, tomato, and spring mix on nine grain Miche

### **HEALTHY HAM**

low-sodium ham, lacey Swiss, honey mustard, caramelized onions, avocado, tomato, and greens on rye

### **BOLD HAM**

peppenero-garlic ham, chipotle Gouda, tomato, smoked paprika aioli and greens on jalapeno cheddar



## **gourmet lunch box**

**\$10.99 each**

PERSONALIZED, INDIVIDUAL LUNCH  
BOXED UP AND READY TO GO

INCLUDES SANDWICH, SELECT SIDES, AND COOKIE  
SEE PAGE 4 FOR OPTIONS

**a la carte sandwiches**

**\$5.99 EACH**



## signature soups

Not all soups available on short notice. Don't see your favorite? Just ask! Special order minimum: 1 gallon with 48 hours notice. With hearth bread.

\$45.00/gallon serves 12  
a la carte \$3.99/cup

TUSCAN TOMATO - gluten-free, vegetarian  
BEEF CHILI - gluten-free  
TOMATO BASIL LENTIL - gluten-free, vegan  
BEEF BARLEY  
VEGETABLE BARLEY  
CHICKEN NOODLE  
BACON CHEDDAR POTATO  
BLACK BEAN - gluten-free, vegetarian  
MINISTRONE - vegetarian  
IOWA CORN CHOWDER  
BUTTERNUT SQUASH - vegetarian  
ROASTED TOMATO GARLIC - gluten-free, vegan  
CURRIED CAULIFLOWER - vegetarian  
SPICY SWEET POTATO  
ITALIAN SAUSAGE WHITE BEAN RAPINI

## salads

FOR A CROWD...

balsamic vinaigrette, garlic ranch, blue cheese, lime cilantro vinaigrette, sesame vinaigrette, lemon bruschetta vinaigrette, red wine vinaigrette, Caesar

ADD: CHICKEN \$3/PERSON, SALMON \$6/PERSON

### GARDEN PARTY SALAD

greens, cucumber, shredded carrot, tomato, red onion, your choice of dressing  
\$35.00 serves 10

### SPINACH SALAD

spinach, red onion, carrot, mushroom, tomato, Feta cheese, and balsamic vinaigrette  
\$45.00 serves 10

### CAESAR SALAD

hearts of Romaine, shredded Parmesan cheese, croutons, and Caesar dressing  
\$40.00 serves 10

### MIXED GREENS

mixed greens with fresh strawberries, toasted almonds, and balsamic vinaigrette  
\$45.00 serves 10

### BUILD YOUR OWN SALAD BAR

salad greens, choice of dressings, protein, cheese, vegetables, and toppings  
\$11.50/person

### INDIVIDUAL GOURMET SALADS \$5.99 each

#### CHICKEN CAESAR SALAD

grilled chicken breast, Romaine lettuce, Parmesan cheese, and Caesar dressing

#### SPINACH SALAD

spinach, caramelized onion, roasted red pepper, Feta cheese, and balsamic vinaigrette

#### COBB SALAD

turkey, ham, bacon, Cheddar, Swiss, Blue cheese, hardboiled egg, iceberg lettuce, and choice of dressing

## deli salads

\$8.49/lb (1 pound serves 3-4 people)

### CAPRESE

FRESH FRUIT SALAD  
WILD RICE VEGETABLE  
RED SKIN POTATO  
VEGETABLE MEDLEY  
CLASSIC COLESLAW  
TORTELLINI PASTA  
BALSAMIC GRILLED VEGETABLES

# appetizers

## CANAPÉS

caramelized onion-blue cheese tart, jicama with jalapeno cream cheese, goat cheese-sundried tomato-caramelized onion crostini, cucumber with cream cheese and herbs, tortilla with guacamole and pico, rice cracker with ginger preserve and tuna (minimum order 2 dozen)  
\$21.00/dozen



## BEEF TENDERLOIN CROSTINI

shredded Parmesan, capers, and horseradish creme fraiche  
\$36.00/dozen

## PHYLLO CUP

smoked salmon mousse or caramelized onion, sundried tomato, goat cheese  
\$24.00/dozen

## STUFFED MUSHROOMS

jumbo baked mushrooms stuffed with shrimp, seasoned breadcrumbs, and herbed cheese or gorgonzola and spinach  
\$24.00/dozen

## PETITE MUSHROOM WELLINGTONS

Portabella, Shiitake, and Button mushrooms with roasted pepper and goat cheese in puff pastry  
\$24.00/dozen

## VEGETABLE ROLLS

choose from red pepper hummus, vegetable and cream cheese, black bean and salsa  
\$12.00/dozen

## CHERRY TOMATO BLT BITES

cherry tomato with bacon, Parmesan, mayo, and green onion  
\$12.00/dozen

## ASPARAGUS AND PROSCIUTTO WRAPS

roasted asparagus wrapped in herbed cheese, roasted peppers and prosciutto  
\$24.00/dozen

## BACON WRAPPED DATES

\$21.00/dozen

## BACON WRAPPED SCALLOPS

fresh scallops wrapped maple bacon  
\$60.00/dozen

## FRESH FRUIT SKEWERS

\$24.00/dozen

## CAPRESE SKEWERS

mozzarella, grape tomato, genoa salami and basil drizzled with a balsamic reduction  
\$30.00/dozen

## SPICY PEANUT CHICKEN SKEWERS

\$24.00/dozen

## SIRLOIN SKEWERS

\$48.00/dozen

## GRILLED SHRIMP SKEWERS

\$48.00/dozen

## CHIPS AND DIPS

with Salsa \$36.00 serves 1 with Queso \$42.00 serves 12  
with Guacamole \$48.00 serves 12

## QUESADILLAS

made with black beans and served with sour cream and salsa

cheese - \$12.00 for 6 pieces

chicken - \$14.00 for 6 pieces

## HUMMUS TRIO

red pepper hummus, black olive hummus, and garlic hummus served with pita chips

\$45.00 serves 12

## SHRIMP COCKTAIL

peeled, deveined, and cooked to order

36/40 \$.50 ea 16/20 \$2.00 ea U-10 \$5.00 ea

## TARTS

choose from bacon-onion-brie, sweet potato-cranberry-candied walnut, or pear-gorgonzola

\$24.00/dozen

## CRAB CAKES

signature pan-seared jumbo lump crab cake with sriracha and stoneground mustard aiolis

\$72.00/dozen

## CHICKPEA CAKES

curried chickpea purée with spinach, corn, and a curried cream sauce.

\$18.00/dozen

## ASIAN STYLE MEATBALLS - beef and pork with

ginger, garlic, and green onions served in a sweet and spicy sauce

\$75.00/pan

## TRADITIONAL MEATBALLS - homemade meatballs

and Italian sausage served warm with our fresh marinara sauce

\$75.00/pan

## SPINACH DIP

spinach, roasted peppers, garlic, onion, asiago and Parmesan

\$11.99 serves 4



## **gourmet trays**

### **CLASSIC DELI TRAY**

choice of 3: ham, turkey, roast beef, tuna salad, egg salad, or chicken salad. Swiss, Cheddar and Provolone cheese with lettuce, tomato, pickle, and red onion.

With mayo, mustard, and hearth breads.

\$80.00 serves 10

### **ROASTED VEGETABLE TRAY**

zucchini, yellow squash, carrots, eggplant, and Portabella mushrooms with sweet peppers slow-roasted with garlic infused virgin olive oil and fresh herbs served with hearth breads and hummus

\$65.00 serves 10

### **FRESH VEGETABLE TRAY**

fresh vegetables with housemade Ranch

\$30.00 serves 10

### **SALMON PLATTER**

side of smoked or poached salmon with hearth breads and herbed cream cheeses

\$125.00 serves 30

### **GOURMET CHEESE TRAY**

choose 5 from Smoked Gouda, Maytag Blue, Chevre, Pepperjack, Dill Havarti, Brie, Manchego, Gruyere, Cheddar, seasonal Stilton, Swiss, or Triple Cream with hearth bread, crackers, and seasonal fruit

12" - \$60.00 (serves 20); 18" - \$100.00 (serves 40)

### **PICK YOUR OWN CHEESE TRAY**

assorted cheeses of your selection, hearth bread, crackers, and seasonal fruit.

\$15.00 assembly fee, plus the price of cheese

### **ANTIPASTO TRAY**

Genoa salami, Provolone, smoked Gouda, assorted olives, mushrooms, Mozzarella, cherry tomato, and cappicola wrapped asparagus. With hearth bread.

12" tray - \$60.00; 18" tray \$110.00

### **FRESH FRUIT TRAY**

fruit varies with season to ensure freshness

\$30.00 serves 10



## homemade pasta

Pastas are made from scratch daily. Gluten-free pasta available for additional \$1.00 charge.  
Pastas served with an assortment of hearth breads.

ADD: GARDEN SALAD \$3; CHICKEN \$3; MEATBALL \$1; SAUSAGE \$1.50; SHRIMP \$6

### PASTA MARINARA

choose from rigatoni, radiatori, fettucine, linguine, shells, or penne \$9.99/person

### RIGATONI WITH BROCCOLI

broccoli with pesto in a spicy tomato sauce tossed with rigatoni \$9.99/person

### PASTA PRIMAVERA

spicy garlic tomato sauce with roasted peppers, mushrooms, spinach, and broccoli over linguine \$9.99/person

### SPAGHETTI AND MEATBALLS

housemade meatballs and marinara over spaghetti \$9.99/person

### SHRIMP LINGUINE

garlic shrimp (5) with tomatoes, basil, and a white wine lemon butter sauce. \$10.99/person

### SUNDRIED TOMATO PENNE

broccoli, sundried tomato, basil, goat cheese and olive oil tossed with penne \$10.99/person

### MUSHROOM ROTINI

mushrooms, gorgonzola, caramelized onions, and arugula tossed with rotini \$10.99/person

### HOMEMADE MEAT LASAGNA

Italian sausage, Ricotta, Mozzarella, and Asiago cheeses layered with housemade noodles \$160.00 full pan; \$85.00 half pan

### HOMEMADE VEGETARIAN LASAGNA

spinach, mushrooms, zucchini, eggplant, and Ricotta cheese layered with housemade noodles \$140.00 full pan; \$75.00 half pan

## entrees

All entrees served with garlic whipped potatoes, sautéed vegetables, garden salad and hearth breads

### CHICKEN MARSALA

fresh chicken breast in a marsala mushroom sauce  
\$16.49/person

### ROTISSERIE CHICKEN

half a rotisserie chicken rubbed with garlic and herbs  
\$15.49/person

### FILET MIGNON

beef tenderloin wrapped in smoked bacon  
market price

### PRIME RIB

chef on site. minimum order 15. market price

### FLANK STEAK

grilled and served with chimichurri  
\$20.49/person

### PORK LOIN

slow-cooked pork in rosemary gravy  
\$17.49/person

### ROASTED TURKEY BREAST

herbed turkey breast served with turkey veloute  
\$15.49/person

### SALMON FILET

pan seared salmon with lemon dill cream sauce  
\$19.99/person

### RACK OF LAMB

crown rack of lamb with rosemary demi-glace  
minimum order 15. market price

## sides

\$3.00/PERSON

Baked Beans / Roasted Vegetables / Glazed Butternut Squash / Garlic Whipped Potatoes  
Southwestern Black Beans / Green Beans with Caramelized Onions / Brussels Sprouts and Bacon  
Roasted Fingerling Potatoes / Broccoli with Bell Peppers / Wild Rice Pilaf / Macaroni and Cheese



## one dish meals

12 pieces/ half pan 24 pieces/full pan

### SHEPHERD'S PIE

\$50.00 half pan; \$90.00 full pan

### ENCHILADA BAKE

\$50.00 half pan; \$90.00 full pan

### CHICKEN POT PIE

\$65.00 half pan; \$120.00 full pan

### PAELLA

\$85.00 half pan; \$160.00 full pan

### JAMBALAYA

\$60.00 half pan; \$110.00 full pan

## beverages

### MARKET COFFEE

organic coffee brewed regular or decaf

\$24.00/gallon

with cream, sweeteners, cups, and stir sticks

\$20.00/gallon

without cream, sweeteners, cups, and stir sticks

### APRICOT ICED TEA

\$16.00/gallon

### FRESH SQUEEZED JUICES

orange, grapefruit, apple, carrot

\$27.99/gallon

momo, rise and shine, juicy root

\$35.99/gallon

additional juice options available.  
please consult associate for details

### FRESH SQUEEZED LEMONADE

\$17.00/ gallon

### ASSORTED SODAS

\$2.00 each

### BOTTLED WATER

\$1.50 each

### SPARKLING WATER

\$2.00 each

### WINE - BEER - LIQUOR

We are happy to offer you an outstanding selection of wine, beer and liquor to compliment your event. Ask for recommendations and pricing

# combination meals

UNDER \$15.00 PERSON

GREAT FOR MEETINGS AND EVENTS

ASK ABOUT OUR OPTIONS OR LET US  
DEVELOP A CUSTOM MENU

## kids menu

PIGS IN A BLANKET	\$2.69
CHICKEN TENDERS	\$4.99
HAM & CHEESE PANINIS	\$3.99
CHEESE QUESADILLAS	\$5.99
MACARONI AND CHEESE	\$4.99





# combination meals

IDEAL FOR CORPORATE EVENTS AND WEEKLY MEETINGS

## BUILD YOUR OWN SALAD BAR

greens, 2 dressing choices, turkey, bacon, ham, eggs, cheese, fresh vegetables and assorted toppings with brownie bites

\$12.99/person

## BAKED POTATO BAR

Russet and sweet potatoes with bacon, chicken, cheese, chives, and sour cream with Caesar salad and pastry bites

\$11.99/person

## CLASSIC PASTA BAR

housemade fresh spaghetti with meatballs and fresh-made shells and cheese with artisan hearth bread, salad, and assorted brownie bites

\$15.99/person

## FAVORITE PASTA BAR

chicken alfredo and rigatoni with broccoli, garden salad, artisan hearth bread, and dessert

\$14.99/person

## ROTISSERIE CHICKEN

quarter chicken, whipped potatoes, sautéed vegetables, artisan hearth bread, and pastry bites.

\$13.99/person

## ENCHILADA MEAL

enchilada bake, sided with rice and beans, salad, and assorted truffles

\$13.99/person

## BURGERS AND BRATS

house-ground Iowa Premium beef burgers, and housemade bratwurst with redskin potato salad, tortellini pasta salad, and assorted brownies and cookies.

\$12.99/person

## JAMBALAYA

jambalaya with honey corn bread, garden salad, and corn on the cob

\$13.99/person

## CHICKEN AND BISCUITS

warm chicken and vegetables topped with housemade biscuits, sided with cobb salad, artisan hearth bread, and assorted cupcakes

\$12.99/person

## LASAGNA

choice of Italian sausage lasagna or vegetarian lasagna with Caesar salad, and mini cannoli

\$12.99/person

## TACO BAR

beef, chicken, carnita, flour and corn tortilla, cheese, lettuce, sour cream.

Sided with rice and beans, chips queso, guacamole, and salsa.

\$14.99/person

## BBQ

bbq pork sandwiches, potato salad, baked beans, salad, and cookies

\$14.99/person

## to place an order

CALL: 319.354.4246 OR EMAIL: CATERING@BREADGARDENMARKET.COM

**bread garden market • 225 s. linn street • iowa city, ia 52240**

# desserts

## BASIC PASTRY TRAY

assorted brownies, lemon squares and pecan diamonds  
\$30.00 serves 10 (30 pieces)

## GRAND PASTRY TRAY

mini fresh fruit tarts, assorted cheesecake triangles, assorted truffles, and brownies  
\$55.00 serves 10 (30 pieces)

PECAN DIAMONDS	\$9.99/dozen
BAKLAVA	\$9.99/dozen
CANNOLI	\$2.49 each
MINI CANNOLI	\$1.49 each
ECLAIRS	\$2.49 each
MINI ECLAIRS	\$1.99 each

## TRUFFLES

peanut butter, rum ball\*, cookies and cream, nutty rum ball\*, chocolate orange, chocolate raspberry  
\*\$.79 each / \$1.69 each

## CHEESECAKES

fresh fruit, marble, turtle, New York, pumpkin, cherry, white chocolate raspberry

6"	\$14.99	9"	\$29.99
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## CHOCOLATE DECADENCE (gluten-free)

6"	\$14.99	9"	\$29.99
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## PIES

oatmeal, apple, pumpkin, pecan\*  
additional flavors upon request

\$11.99	*\$14.99	\$3.99 each/mini
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## BROWNIES

cream cheese, turtle, cappuccino, cherry cheese, blondie, vegan, lemon bar  
\$2.49 each \$6.99/dozen, quartered

## COOKIES

snickerdoodle, peanut butter, coconut macaroon, sugar, chocolate chunk, toffee, monster, oatmeal raisin  
\$7.50/dozen \$13.50/dozen gluten free

## CAKES

carrot, red velvet, white, tiramisu, vegan chocolate, German chocolate

6" round	\$18.00	9" round	\$35.00
1/4 sheet	\$50.00	1/2 sheet	\$85.00

CAKE BITES \$21.00/dozen

## CUPCAKES

boston cream pie, red velvet, cookies and cream, key lime, vanilla raspberry, vanilla sprinkle, chocolate indulgence, chocolate raspberry  
\$9.99/dozen - minimum order of a dozen per flavor

## TORTES

chocolate mousse, strawberry mousse, turtle, chocolate raspberry, white chocolate

6" round	\$22.99	9" round	\$40.00
1/4 sheet	\$50.00	1/2 sheet	\$85.00

## TARTS

oatmeal, pecan, key lime, and fresh fruit\*

regular	\$3.99	*	\$4.99 / \$24.99
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# libations

## wine

**house red or white wine - \$15.00 bottle**  
**freixenet brut champagne toast - \$2.00 per person**

CUSTOMIZE YOUR EVENT WITH OUR IN-STORE SELECTION  
PRICE PER BOTTLE : SHELF PRICE PLUS \$10.00 SERVICE CHARGE (10% DISCOUNT ON CASE PURCHASES)

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## liquor

**house bar - \$5.00 / drink**

SMIRNOFF VODKA, BEEFEATERS GIN, CAPTAIN MORGAN RUM, BACARDI RUM, LAUDER'S SCOTCH,  
SAUZA GOLD TEQUILA

**premium bar - \$6.00 / drink**

ABSOLUT VODKA, TANQUERAY GIN, CAPTAIN MORGAN RUM, BACARDI RUM, CROWN ROYAL WHISKEY,  
DEWAR'S SCOTCH, JOSE CUERVO GOLD TEQUILA

**specialty bulk drinks**

BOURBON SMASH, MOJITO, MARGARITA, NEGRONI, OLD FASHIONED, ETC.  
PRICING AVAILABLE UPON REQUEST

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## beer

ADDITIONAL SELECTIONS AVAILABLE. CONSULT ASSOCIATE FOR SUGGESTIONS AND PRICING

**domestic - \$3.50 ea**

BUD LIGHT  
MILLER LITE  
COORS LIGHT  
MICHELOB ULTRA

**premium domestic - \$4.00 ea**

GOOSE ISLAND  
SAM ADAMS  
BLUE MOON  
LEINENKUGEL

**craft beer - \$5.00 ea**

BELL'S  
EXILE  
TOPPLING GOLIATH  
NEW BELGIUM

**reunion brewery**

HELLES LAGER, AMARILLO TART,  
HEFEWEIZEN, DUNKEL, MARZEN, IPA,  
SCHWARZBIER, COFFEE STOUT

**1/6 barrel**

\$150

**1/2 barrel**

\$300

**domestic**

BUD LIGHT, MILLER LITE,  
COORS LIGHT, MICHELOB ULTRA

N/A

\$375

**premium domestic**

GOOSE ISLAND, SAM ADAMS, BLUE MOON

\$200

N/A

**craft beers**

IOWA BEERS, SIERRA NEVADA, FAT TIRE

\$250

N/A

KEG TAPPER BOX RENTAL WITH CO2 - \$50.00  
BARTENDERS \$25/HOUR



## hand-rolled sushi

### CALIFORNIA ROLL

white rice, rice vinegar, seaweed, jumbo lump crab, avocado, cucumber, sesame seed  
\$6.99/roll

### PHILADELPHIA ROLL

white rice, rice vinegar, seaweed, salmon, cream cheese, cucumber, green onion  
\$7.99/roll

### GREEN ONION YELLOW TAIL ROLL

white rice, rice vinegar, seaweed, yellow tail, green onion, sesame seed  
\$6.99/roll

### AVOCADO CUCUMBER ROLL

white rice, rice vinegar, seaweed, cucumber, avocado  
\$6.99/roll

### SPICY YELLOW TAIL ROLL

white rice, rice vinegar, seaweed, yellow tail, cucumber, sriracha, sesame seed  
\$6.99/roll

### VEGETABLE ROLL

white rice, rice vinegar, seaweed, seasoned vegetables, sesame seeds  
\$6.99/roll

### SPICY SALMON ROLL

white rice, rice vinegar, seaweed, salmon, cucumber, sriracha, chili, sugar, garlic, salt

### ELL AVOCADO ROLL

white rice, rice vinegar, seaweed, eel, eel sauce, avocado, sesame seed  
\$6.99/roll

### SHRIMP TEMPURA

white rice, rice vinegar, seaweed, shrimp, eel sauce, batter (beer, flour, corn starch)  
\$7.99/roll

\*\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness\*\*

# **relax! we'll take care of everything**

Entertaining doesn't have to be difficult in our opinion. Think of your event as a chance to express yourself, to make a lasting impression. A chance to show your guests how important they are. Great impressions are made easy when you order from us. From fresh homemade breads, to appetizers and entrées, to beautifully created desserts--we have what your little heart desires. Our experienced chefs, using only the freshest ingredients, will skillfully prepare it all. We are proud to be the only catering service that can offer the experience of multiple restaurants in the Iowa City area that have been a thriving part of the community for over 30 years. The Fresh Food Concepts family of restaurants includes Joseph's Steakhouse, Reunion Brewery, and Bread Garden Market.

Whether it's a wedding reception, banquet, party, meeting or intimate gathering--all parties large and small deserve the freshest food. You and your guests will enjoy magnificent food, a stellar presentation and skillful, friendly service courtesy of Bread Garden Market Catering. Don't see what you're after? Speak with our Catering Director for special requests.

## **policies and general information**

If you would like us to develop a specialized menu, including items not in our guide, we are happy to accommodate your wishes. A menu tasting with our Catering Directors can be arranged for a \$40.00 fee. This fee is waived if your event is scheduled with Bread Garden Market Catering.

## **deposit and contract**

Twenty-five percent of the total estimated cost of your catering, as well as a signed and dated contract may be required to guarantee the service of Bread Garden Market Catering.

## **cancellations**

All cancellations received less than fourteen days prior to the function will result in surrender of deposit. A client wishing to cancel a scheduled catering event will be charged for all specialty and perishable goods ordered at the time of cancellation. The fee will be waived if the cancellation is received before the fourteen day deadline or if the event is rescheduled.

## **delivery and pick-up**

The Bread Garden Market delivers in the local area for a charge of \$20.00. Deliveries outside the Iowa City-Coralville area will be subject to additional fees. Delivery and set-up is a \$30.00 charge. For delivery, set-up, tear-down and pick-up, there is a charge of \$50.00.

## **rentals**

If necessary, we will organize and order rental items from a local rental company for a client. The cost of all rentals will be added to the final bill. Replacement cost will be charged to the client for any items suffering damage or missing on return, as well as any additional clean-up charges assessed by the rental company. Rental handling fee is 20% of total of rental items.

## **additional services and fees**

Servers \$25.00/hour  
Onsite Chefs \$40.00/hour  
Paper Service \$.75/person  
Chafing Units \$14.00 each  
10% Service Coordination Fee

## **payment**

Payment for regular catering is due in full upon delivery or pick-up. Payment for large-scale events is due within seven days of the issue of final invoice. We accept MasterCard, Visa, Discover, American Express, Corporate Checks, and Bread Garden Market house accounts.

**to place an order, call 319.354.4246**  
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