

# **Bread Garden Market Catering...**

## ***Everything You Want in Your Special Event***

Bread Garden Catering... freshness insured with every bite. The Bread Garden Market Catering Guide will be your tool to develop the perfect menu for your event, no matter how big or small. You see, we know that entertaining doesn't have to be difficult. Think of it as a chance to express yourself, to make a lasting impression, to show your guests how important they are. And great impressions are easy when you order from us. Don't worry... we'll take care of everything. From fresh homemade breads to appetizers and from entrees to beautifully created desserts; we have what you desire. And our experienced chefs, using only the freshest ingredients, prepare it all. We are proud to be the only catering service that can offer the experience of five restaurants in the Iowa City area that have been thriving in the community for over 25 years! The Fresh Food Concepts Family of Restaurants includes: Givanni's, Micky's Mondo's Tomatoe Pie, Joseph's & The Bread Garden Market, home of Bread Garden Market Catering. 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.

## **Policies and General Information**

If you would like us to develop a special menu, including items not in our guide, we are happy to accommodate your wishes. A consultation with the Catering Manager, Chef and yourself would be set up for a \$25.00 consultation fee. Fee 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 seven days prior to the function will be subject to a fee of at least 25% of the estimated total order. A client wishing to cancel a scheduled catering event will be charged for all perishable items prepared at the time of cancellation. The fee will be waived if cancellation is received before the seven day deadline or if the event is rescheduled.

## **Delivery and Pick Up**

The Bread Garden Market delivers and sets up a catered event for a charge of \$20.00. For delivery, set-up, pick-up and teardown a \$30.00 charge will apply. Deliveries outside a ten mile radius of Iowa City will be charged \$.50/mile each way.

## **Rentals**

If necessary, we will organize and order rental items from a rental company for a client for a fee that correlates with the amount to be rented. 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 charged accessed by the rental company.

# Catering Menu

## Deli Trays

**Classic Deli Tray**

\$80.00 serves 10

**Deli Meat Tray**

\$60.00 serves 10

*The Classic Deli Tray and Meat Tray are served with homemade breads and relishes.*

**Cheese Tray**

\$25.00 serves 10

**Vegetable Tray**

\$25.00 serves 10

**Fresh Fruit Tray**

\$25.00 serves 10

*Ask about our Antipasto, Gourmet Cheese and Smoked Salmon Trays.*

## Soups and Salads

*A wide variety of homemade options made daily.*

**Soup**

Quart: \$12.00

Half Gallon: \$24.00

Deli Salads: \$5.99/lb

**Garden Party Salad**

A generous assortment of fresh greens and vegetables with your choice of dressing.

Serves 8-10 \$35.00

**Garden Spinach Salad**

Fresh spinach leaves tossed with vegetables, feta & a balsamic vinaigrette.

Serves 8-10 \$45.00

## Appetizers

**Spicy Peanut Chicken Skewers**

Chicken tenders marinated in a teriyaki-citrus blend with fresh cilantro then flame grilled and served with a spicy peanut sauce.

\$40.00 serves 10

**Marinated Sirloin or Filet Mignon Skewers**

Marinated beef sirloin tips flame grilled and served with a raspberry Demi-Glace sauce.

**Sirloin-\$80.00 serves 10; Filet Mignon-\$100.00 serves 10**

### **Canapes**

A mouthwatering assortment of beautifully hand made finger sandwiches featuring selections for all palates. There are many choices available.

\$1.25-\$1.75 each

### **Grilled Portabella Mushroom**

Hearty wild portabella mushroom caps lightly grilled and served with roasted roma tomatoes, spinach chiffonade and garlic toast.

\$100.00 serves 15-20

### **Shrimp Cocktail**

Fresh shelled costal shrimp served with our homemade cocktail sauce and lemon wedges. Shrimp must be ordered in 5 lb. increments, one week in advance notice required.

Market Price

### **Petite Mushroom Wellington**

Seasoned Portabella, shitaki, and button mushrooms with roasted pepper and goat cheese wrapped in puff pastry. (Other vegetables & cheeses can be substituted in the puff pastry)

\$18.00 serves 10

### **Bacon Wrapped Scallops**

Fresh scallops wrapped in maple bacon and baked.

\$2.69 each

### **Meatballs and Sausage in Marinara**

Our homemade meatballs and Italian sausage served warm with our fresh marinara sauce, and fresh baked hearth bread.

\$75.00 serves 15-20

### **Stuffed Mushrooms**

Jumbo baked mushrooms stuffed with shrimp seasoned bread crumbs and herbed cheese.

\$18.00/dozen

### **Antipasto Tray**

A mouthwatering assortment of Italian specialty meats and cheeses: Genoa Salami, provolone, smoked Gouda, Bening's goat cheese, kalamata olives, artichokes, marinated mushrooms, roasted vegetables, pepperoncini. All accompanied by our delicious baked hearth breads.

\$75.00 serves 10

### **Smoked Salmon**

Whole smoked salmon beautifully displayed and served with hearth breads and herbed cream cheeses.

\$200.00 serves 30

### **Gourmet Cheese Tray**

A special selection of our gourmet cheese including baked brie, Bening's goat cheese, pepper havarti and smoked Gouda. Served with seasonal fresh fruit.

\$60.00 serves 10

### **Roasted Vegetable Tray**

Zucchini, yellow squash, carrots, eggplant, and portabella mushrooms with sweet roasted peppers slow roasted with garlic infused virgin olive oil and fresh herbs. This spectacular veggie platter is served with an assortment of our hearth breads and hummus.

\$60.00 serves 10

## **Gourmet Lunches**

*Ideal for five or five hundred!*

**Select your favorite half sandwich and pair it up with one of our delicious cups of soup or side salads for \$7.99**

### **Sandwiches**

#### **The Vegetarian**

Zucchini, yellow squash, sweet roasted peppers, eggplant, Bening's Goat cheese, roasted roma tomatoes, radish sprouts and basil pesto on Olive Bread.

#### **Chicken BLT on Focaccia**

Roasted chicken breast, bacon, roma tomato, lettuce and mayonnaise on our famous Focaccia.

#### **Smoked Turkey on Focaccia**

Smoked Turkey, smoked Gouda, caramelized onion, roasted sweet peppers, pepperoncini, tomato and roma mayonnaise on Focaccia.

#### **Carolina Turkey Sandwich**

Carolina Turkey breast, roma tomato, sprouts, garlic aioli and Swiss on Pain Au Levain.

#### **Roast Beef Sandwich**

Tender roast beef, provolone, caramelized onion, roasted peppers, pepperoncini, tomato and garlic aioli on Sourdough.

#### **Grilled Chicken Walnut Salad**

Grilled chicken breast made with celery, onion, walnuts, mustard and mayonnaise served on Miche.

#### **Corned Beef Sandwich**

Corned beef, sauerkraut and Baby Swiss on Rye. Served with 1000 Island.

#### **Tuna Salad**

Albacore tuna with celery, minced onion, pepperoncini, Dijon mustard and mayonnaise on Caramelized Onion- Walnut Bread.

#### **Hummus Sandwich**

Savory hummus made with chick peas, sesame tahini and garlic with cucumber, pepperoncini, zucchini, squash, eggplant, roma tomatoes and roasted bell peppers on Sesame Semolina.

#### **Egg Salad Sandwich**

Classic egg salad with sprouts and cucumber on Pain Au Levain.

### **Soups and Salads**

Our soups and salads are created on a daily basis: therefore you will either need to ask

for a "variety" of soups or salads for your special event or call us the morning of your event to receive a list of the soups and salads available for that particular day.

One exception...Our Famous Tuscan Tomato Soup will be available everyday.

### **Some Little Extras...**

A YUMMY cookie...\$1.25

A SINFUL brownie...\$1.99

Whole Kosher Dill Pickle...\$1.00

Half Kosher Dill Pickel...\$.50

## **Pasta Entrees**

*All entrees include a bountiful tossed garden salad and an assortment of our famous breads. Homemade pasta, using only egg whites for a healthy alternative.*

**Pasta with Broccoli, Tomato and Garlic**

\$12.49/person

**Pasta Marinara (rigatoni, radiatori, fettucine, linguine, and angel hair)**

\$10.49/person

**Pasta with Portobello Mushroom**

\$13.49/person

**Pasta with Roasted Peppers**

\$11.49/person

**Classic Ravioli**

\$12.49/person

**Homemade Lasagna**

Full pan serves 20: \$125.00

Less than 20: \$10.49/person

## **Grill and Hearth Entrees**

*All entrees are accompanied with garlic whipped potatoes, sautéed vegetables, a garden tossed salad & hearth bread*

**Chicken Marsala**

\$13.49/person

**Steak DeBurgo**

\$26.49/person

**Pork Loin**

\$15.49/person

**Roasted Turkey Breast**

\$15.49/person

**Salmon**

\$17.49/person

## **Breakfast**

**Breakfast Platters**

Includes scrambled eggs, bacon, sausage, French Toast, herbed potatoes, and hearth toast.

\$7.99/person

### **Southwestern Breakfast Fajitas**

Scrambled eggs with fresh tomato salsa, red peppers, caramelized onions, & Monterey Jack cheese. These are served with warm tortillas, sour cream, & guacamole. They are sided with a fresh fruit salad & herb potatoes.

\$8.99/person

### **Garden Veggie or Garden Denver Omelet**

The veggie one consists of zucchini, yellow squash, roma tomato, eggplant, roasted peppers, & fresh basil; the Denver one consists of roasted peppers, caramelized onions, ham, & pepper havarti cheese. Each omelet served with herbed potatoes & hearth toast.

\$7.99/person

### **Egg Casserole**

Eggs, sausage or bacon, cheese, potatoes, etc. This comes with herbed potatoes & hearth toast.

\$7.99/person

### **Fresh baked quiche**

Vegetable, Lorraine, Five Cheese, Spinach & Artichoke with feta, Bacon & Spinach with pepper havarti, Shrimp & Asparagus with smoked Gouda.

\$12.00/whole (6 slices) \$24.00/dozen mini quiches

### **Gourmet breakfast**

Your choice of Fresh toast stuffed with Strawberry Chantilly Cream & Citrus Banana syrup or Sourdough French toast with maple syrup. Served with maple bacon, sausage, & herbed potatoes.

\$7.00/person

### **Breakfast Pastries Platter**

An assortment of mini muffins, cinnamon rolls & croissants.

Tray: \$15.00 serves 10; Box:\$12.50 serves 10 (two pastries/person)

### **Bread Pudding**

Serves 20-24

\$20.00

### **Sweet Dough Coffee Cake**

Serves 20-24

\$24.00

## **Beverages**

### **Fresh Squeezed Orange Juice**

\$14.00/gallon

### **Fresh Squeezed Apple Juice**

\$22.00/gallon

### **Fresh Squeezed Carrot Juice**

\$22.00/gallon

### **Fresh Squeezed Lemonade**

\$17.00/gallon

Iced Tea/Coffee

\$14.00/gallon

## Desserts and Pastries

### Dessert Trays

3 per person: Mini fresh fruit tarts, assorted cheesecake triangles, rum balls of brownies

Tray: \$45.00 serves 10

Box: \$40.00 serves 10

3 per person: Mini fresh fruit tarts, rum balls & mini coconut macaroons

Tray: \$25.00 serves 10

Box: \$22.50 serves 10

3 per person: Assorted brownies, lemon squares & pecan diamonds

Tray: \$15.00 serves 10

Box: \$13.00 serves 10