Breakfast Catering - Orders should be placed by 6:00 pm the night before desired catering order, to reserve the bread and driver.

Add bread options:
- GCB- sourdough, sour rye, como + hoagie
- GF great seed + $2.00
- bagel or english muffin $2.00
- burrito wrap $1.00

Scrambles & Burritos (minimum of 6)
- Orcas Scramble: w/ vital farms egg, bacon, bell pepper, onion + sharp cheddar $7.50
- Quinoa + Carrot Scramble: w/ vital farms egg, shaved almonds + salsa $6.00 (vegetarian)
- Ham + Cheddar Scramble: w/ vital farms egg $7.00
- Steak + Egg Scramble: w/ USDA prime, vital farms egg, bell pepper, onion, spinach + sharp cheddar $8.00

Between Bread: (minimum of 6)
- Spicy Hog'd: w/ scrambled vital farms egg, bacon jalapeno jam, arugula on an english muffin $7.50
- Bagel Sammy: w/ scrambled vital farms egg, bacon + sharp cheddar $7.50
- Goat Horn: w/ scrambled vital farms egg, mama lil's peppers, sharp cheddar + arugula on an english muffin $7.00 (vegetarian)

Platters + Bowls: (no minimum)
- Seasonal Fruit Bowl - Small Bowl + Large Bowl: Sliced + Ready to Eat (vegan)
- Greek Yogurt Parfait: w/ seasonal fruit, honey + granola (vegetarian)
- Bagel Platter: *Assorted: Plain, Everything, Blueberry, Cheese* w/ Cream Cheese (vegetarian)
Lunch Catering - Orders should be placed by 6:00 pm the night before desired catering order, to reserve the bread and driver.

Artisan Sandwich Packed Lunches:
Substitute bread options:
- GF- sourdough, como, hoagie
- GF- oatmeal + $1.00
Substitute condiments: yellow mustard, whole grain mustard, naan, mayo, lemon aioli, roasted garlic, black pepper aioli, herb aioli, pesto aioli, cajun aioli, bbq sauce, cranberry sauce, raspberry jam, creamy peanut butter, cream cheese, horseradish cream fraiche, salad, orrachia

- Turkey Cranberry: daily roasted turkey, swiss + arugula w/ house made cranberry condiment on como $14.00
- Turkey Club: daily roasted turkey, bacon, roma, romaine, house made herb aioli on sourdough $14.00
- Spicy Italian: salami, ham, mama lil's peppers, pepperoncinis, romaine, house made herb + cajun aioli on sour rye $14.00
- Salami: salami, goat cheese, pepperoncinis + arugula w/ golden dijon on sour rye $12.00
- BLT: bacon, roasted roma + romaine w/ house made roasted garlic aioli on sour rye $12.50
- Classic Roast Beef: daily roasted beef, sharp cheddar w/ golden dijon + house made horseradish cream fraiche on hoagie $13.50
- Garden + Goat: mama lil's peppers, bell peppers, arugula + goat cheese w/ house made lemon aioli and golden dijon on sour rye $12.00 (vegetarian)
- Granola PB+J: creamy peanut butter, raspberry jam + house granola on como $13.00 (vegetarian)
- H.L.T.: house made garlic hummus, roasted roma + romaine w/ house made roasted garlic aioli on sour rye $12.50 (vegetarian)
- Herradura: sriracha chickpea mix of celery and red onion, roma, romaine, almond w/ golden dijon on hoagie $12.50 (vegan)

Fresh Salad Packed Lunches:
Add chicken + $4.00, add bacon + $3.00
Substitute greens options: romaine, spring mix, arugula + spinach
Substitute dressings: champagne vinaigrette, citrus vinaigrette, balsamic vinaigrette (vegan), dill vinaigrette (vegan), thousand, blue cheese, chipotle ranch, buttermilk ranch

- Harvest: bleu cheese crumbles, garbanzo, mama lil's peppers, roma, red onion, house made croutons on spring mix w/ house made balsamic vinaigrette $13.00 (vegetarian)
- Tuna Quinoa: house albacore tuna mix, tri-colored quinoa, lemon + parmesan crisp on arugula w/ house made dill vinaigrette $13.00

Conscious Eatery Updated: 02/02/20
● **Spring:** goat cheese, strawberries, blueberries, sunflower seeds on spring mix w/ crispy yams + house made champagne vinaigrette $12.00

● **Pear + Walnut:** bleu cheese crumbles, bosc pear, house candied walnuts on spring mix w/ crispy yams + house made champagne vinaigrette $13.50 (vegetarian)

● **Beet:** goat cheese, roasted beets, house candied walnuts on arugula w/ citrus vinaigrette $12.50 (vegetarian)

● **Southwest:** sharp cheddar, corn, black beans, roma on romaine w/ GF tortilla strips on house chipotle ranch $12.00 (vegetarian)

● **Spinach:** bacon, vital farms egg, roma, red onion + sliced almonds on spinach w/ house made citrus vinaigrette $12.00

● **Caesar:** shredded parmesan, house made croutons, lemon + sliced almonds on romaine w/ caesar $12.00

● **Cobb:** bleu cheese crumbles, bacon, vital farms egg, cucumber, roma on romaine w/ bleu cheese $13.00

½ Fresh Salad + ½ Artisan Sandwich Packed Lunches:

*Substitute greens options: romaine, spring mix, arugula + spinach*

*Substitute dressing: champagne vinaigrette, citrus vinaigrette, balsamic vinaigrette (vegan), dill vinaigrette (vegan), caesar, bleu cheese, chipotle ranch, buttermilk ranch*

*Substitute bread options: GF- sourdough, sour rye, como + hoagie*

*Substitute condiments: yellow mustard, whole grain mustard aioli, mustard & co's golden dijon, mayo, lemon aioli, roasted garlic black pepper aioli, herb aioli, pesto aioli, sriracha aioli, cajun aioli, bbq sauce, cranberry sauce, raspberry jam, creamy peanut butter, cream cheese, horseradish cream fraiche, salsa, sriracha*

Choose any 2 items from the Fresh Salads or Artisan Sandwiches for $16.00

**Artisan Sandwich Platters** (minimum 10)

*Substitute bread options: GF- sourdough, sour rye, como + hoagie*

*Substitute condiments: yellow mustard, whole grain mustard aioli, mustard & co's golden dijon, mayo, lemon aioli, roasted garlic black pepper aioli, herb aioli, pesto aioli, sriracha aioli, cajun aioli, bbq sauce, cranberry sauce, raspberry jam, creamy peanut butter, cream cheese, horseradish cream fraiche, salsa, sriracha*

- **½ Turkey Cranberry:** daily roasted turkey, swiss + arugula w/ house made cranberry condiment on como $6.50
- **½ Turkey Club:** daily roasted turkey, bacon, roma, romaine, house made herb aioli on sourdough $6.00
- **½ Spicy Italian:** salami, ham, mama lil's peppers, pepperoncini, romaine, house made herb + cajun aioli on sour rye $6.00
- **½ Salami:** salami, goat cheese, pepperoncini + arugula w/ golden dijon on sour rye $6.00
- **½ B.L.T.:** bacon, roasted roma + romaine w/ house made roasted garlic aioli on sour rye $6.00
- **½ Classic Roast Beef:** daily roasted beef, sharp cheddar w/ golden dijon + house made horseradish cream fraiche on hoagie $6.00
- **½ Garden + Goat:** mama lil's peppers, bell peppers, arugula + goat cheese w/ house made lemon aioli and golden dijon on sour rye $6.00 (vegetarian)
- **½ Granola PB+J:** creamy peanut butter, raspberry jam + house granola on como $6.00 (vegetarian)
• ½ H.L.T.: house made garlic hummus, roasted roma + romaine w/ house made roasted garlic aioli on sour rye  $5.50 (vegetarian)
• ½ Herradura: sriracha chickpea mix of celery and red onion, roma, romaine, almond w/ golden dijon on hoagie  $6.00 (vegan)

**Fresh Salad Bowls:**

Substitute greens options: romaine, spring mix, arugula + spinach
Substitute dressings: champagne vinaigrette, citrus vinaigrette, balsamic vinaigrette (vegan), dill vinaigrette (vegan), caesar, blue cheese, chipotle ranch, buttermilk ranch

• Harvest: bleu cheese crumbles, garbanzo, mama lil's peppers, roma, red onion, house made croutons on spring mix w/ house made balsamic vinaigrette
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Tuna Quinoa: house albacore tuna mix, tri-colored quinoa, lemon + parmesan crisp on arugula w/ house made dill vinaigrette
  Small: $9.00  Large: $13.00
  Small: $10.00  Large: $14.00 (w/ chicken)
• Spring: goat cheese, strawberries, blueberries, sunflower seeds on spring mix w/ crispy yams + house made champagne vinaigrette
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Pear + Walnut: bleu cheese crumbles, bosc pear, house candied walnuts on spring mix w/ crispy yams + house made champagne vinaigrette
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Beet: goat cheese, roasted beets, house candied walnuts on arugula w/ citrus vinaigrette
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Southwest: sharp cheddar, corn, black beans, roma on romaine w/ GF tortilla strips on house chipotle ranch
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Spinach: bacon, vital farms egg, roma, red onion + sliced almonds on spinach w/ house made citrus vinaigrette
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Caesar: shredded parmesan, house made croutons, lemon + sliced almonds on romaine w/ caesar
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)
• Cobb: bleu cheese crumbles, bacon, vital farms egg, cucumber, roma on romaine w/ bleu cheese
  Small: $9.00  Large: $13.00 (vegetarian)
  Small: $10.00  Large: $14.00 (w/ chicken)