



# Catering Menu

(Minimum of 10 people)

Don't see what you are looking for? Speak with us to personally design your event menu including meeting any special dietary needs.

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Need help? We offer free consulting to assist in determining the amount of food you need to maximize your budget and minimize leftover food waste.

Pricing is all-inclusive with no additional charge for single-use utensils, serving ware, and paper  
All prices subject to change; All items subject to availability; Delivery orders subject to \$20.00 set-up & delivery fee  
(gff) – gluten-free friendly. The food identified as gluten-free friendly was prepared without gluten in the same kitchen and with the same equipment as food containing gluten. Fresh Start Café & Bakery cannot guarantee that there is no risk of cross-contamination  
(veg) – vegetarian  
(v) – vegan

## Seasonal Fresh Fruit (\$3.50/person) (gff)(veg)(v)

Bowl full of fresh and delicious in-season fruits

## Yogurt Bar (\$4.95/person) (gff)(veg)

Low-fat vanilla yogurt served with fresh fruit and crunchy granola

## Assorted Pastries (\$6.95/person) (veg)

Allow us to create a beautiful variety platter with a combination of cinnamon rolls, muffins, danish and scones

## Hearty Breakfast (\$14.50/person)

Egg Strata with choice of (1) ham & cheddar or (2) spinach, onion & swiss served with sausage links and diced breakfast potatoes

## Sandwich Tray (\$9.50/person)

Combination of Egg & Cheese and Sausage, Egg & Cheese bagel sandwiches

## Biscuits/Bagels & Spread (\$6.00/person)

Combination of delicious bagels and made-from-scratch biscuits w/ choice of two (2) spreads:

- \* jalapeno jam
- \* avocado spread – Add \$1.50
- \* raspberry cream cheese
- \* house-made raspberry jam
- \* whipped cream cheese
- \* butter
- \* peanut butter
- \* herbed cream cheese
- \* honey & butter



## Quiche \$33 (serves 6-8)

A flaky crust filled with a light and fluffy egg and cream mixture loaded with your favorite flavor combinations

## French Toast Bake - \$33 (serves 10-12)

Our cinnamon/pecan roll pieces combined with custard, baked into a casserole and topped with streusel and powdered sugar



## Coffee Cake \$33 (serves 12-14)

Cinnamon - Tender cake with crunchy cinnamon streusel

Raspberry - Cinnamon coffee cake with a layer of fresh raspberry

Blackberry Lavender – Cinnamon coffee cake with a layer of fresh blackberries combined with dried lavender blossoms



### **Strawberry Salad (\$11.75/person)** (gff) (veg)

A bed of spring mix lettuce topped with dried cranberries, fresh strawberries, honey toasted pecans, and gorgonzola with balsamic vinaigrette

### **Chef Salad (\$11.75/person)**

Assorted fresh greens with turkey, ham, cheddar and mozzarella, hard-boiled egg, and grape tomatoes with choice of dressing  
Available Dressings: Balsamic Vinaigrette, Bleu Cheese, Caesar, Italian, Ranch

### **Chicken Caesar Salad (\$11.75/person)**

Romaine lettuce, asiago, and croutons topped with seasoned chicken breast with Caesar dressing

### **Garden Mix Salad (\$8.75/person)** (veg)

Assorted salad greens with a variety of seasonally fresh vegetables and croutons with choice of dressing  
Available Dressings: Balsamic Vinaigrette, Bleu Cheese, Caesar, Italian, Ranch

### **Assorted Slider Sandwich/Wrap Tray (\$7.00/person)(choose up to 4)**

- Buffalo Wrap - Spicy breaded chicken breast, lettuce, gorgonzola, red onion & buffalo ranch dressing wrapped in a flour tortilla
- Veggie Wrap (veg) - Seasonally fresh vegetables, cheddar, and lettuce topped with a savory dressing and wrapped in a flour tortilla
- Club - Lean smoked ham, smoked turkey, bacon, fresh leaf lettuce, tomato and sharp cheddar
- Hickory Ham - Hickory ham and Jarlsburg cheese with fresh lettuce and sweet Bavarian mustard
- Italian - Ham, pepperoni, salami, provolone, mild banana peppers, and leaf lettuce
- Chipotle Turkey - Smoked turkey breast and mild jalapeño cheese with a spicy chipotle mayo and fresh leaf lettuce
- Chicken Salad - Chicken breast, toasted pecans and firm red grapes lightly dressed in a creamy, tangy sauce

### **BBQ Pork Sandwiches (\$16.75 /person)**

Pork shoulder roasted low & slow and served juicy & tender with a house-made tangy Carolina BBQ sauce; served with mixed garden salad, and choice of side

### **BBQ Beef Sandwiches (\$16.75 /person)**

Tender & slow roasted in our house-made spicy sweet BBQ sauce; served with mixed garden salad, and choice of side

### **Baked Potato Bar (\$9.75/person)**

Baked potatoes served with an assortment of toppings including crispy bacon, cheddar, sour cream, salsa, and butter; served with mixed garden salad

### **Fajita Bar Vegetable** (veg) (\$12.75/person) **Chicken** (\$15.75/person)

Roasted peppers, onions, corn and zucchini served with flour tortillas and an assortment of toppings including lettuce, cheddar and salsa; served with Mexican rice.



### **Artichoke Chicken (\$16.75/person)** (gff)

Marinated chicken breast topped with artichoke hearts and fresh asiago in a lemon caper sauce; served with mixed garden salad and choice of side

### **Spiced Pear Pork Tenderloin (\$17.75/person)** (gff)

Slow roasted with a fresh pear compote; served with mixed garden salad and choice of side

**Tuscan Chicken (\$17.75/person)** (gff) Seared chicken breast with sundried tomatoes, spinach, and garlic in a fresh cream sauce; served with mixed garden salad and choice of side



## **Grecian Portobello Caps** (\$15.75/person) (gff)(veg)

Toasted portobello caps topped with a combination of tomatoes, olives, spinach, and feta; served with mixed garden salad and choice of side

## **Southwest Stuffed Peppers** (\$13.75/person) (gff)(veg)

Bell peppers halved and stuffed with seasoned rice, beans, corn, onion, and tomatoes topped with a bright marinara and melted mozzarella; served with mixed garden salad and choice of side

## **Beef Pot Roast** (\$17.95/person) (gff)

Tender, slow-roasted beef with whole pepperoncini in a flavorful au jus; served with mixed garden salad and choice of side

## **Sides**

Additional side (\$4.00/person)

### **Spinach & Tomato Pasta Salad** (veg)

Penne pasta, tomato, spinach and mozzarella tossed in a creamy dressing

### **Vinegar Cole Slaw** (gff)(veg)

Crunchy cabbage and carrots in a vinegar-based dressing

### **Sweet Potato Salad**

Roasted sweet potato chilled and tossed with cranberries, red onion, feta, and black rice in a house-made Dijon dressing

### **Oven Roasted Vegetables** (gff)(veg)(v)

Fresh vegetables lightly seasoned and roasted to perfection

### **Mexican Street Corn** (gff)(veg)

Roasted corn, cilantro, cotija, and lime crema

### **Green Beans** (veg)(v)

Green beans and garlic tossed in a mildly spicy soy sauce

### **Brussels Sprouts** (gff)(veg)(v)

Well-seasoned, oven roasted brussels drizzled with a balsamic reduction

### **Baked Beans** (gff)(veg)(v)

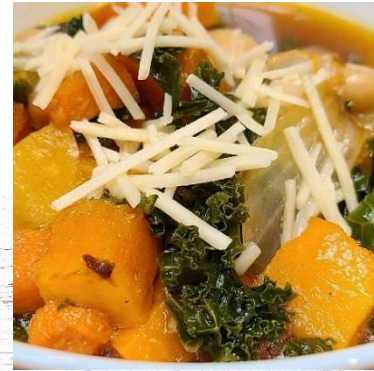
A variety of beans with onion cooked in a brown sugar sauce

### **Red Skin Potatoes** (gff)(veg)(v)

Oven roasted with herbs and sea salt

### **Macaroni & Cheese** (veg)

Creamy sharp cheddar and tender macaroni noodles baked to a golden finish



## **Soup**

\$7.00/person

### **Chicken Noodle**

Roasted Chicken, carrots, celery and spices with egg noodles in a delicious chicken broth

### **Red Beans and Rice** (gff)

Red Beans, pork, Andouille sausage, rice and Cajun seasonings in a well-seasoned broth

### **Loaded Baked Potato**

Large chunks of potato, bacon, green onion and cheddar with a thick, creamy texture

### **Roasted Vegetable** (gff)(veg)

Assortment of oven roasted vegetables in a delicate broth and finished with asiago

## Spicy Southwest Chicken

Creamy combination of white meat chicken, black beans, corn, and pureed tomato & jalapeno served with sour cream

## Pasta e Fagioli

Hearty soup loaded with vegetables and pasta in an Italian-seasoned broth

## Chicken and Butternut Squash <sup>(gff)</sup>

Roasted chicken, kale, onion and butternut squash in a well-seasoned broth

## Hors D'oeuvres

### Fresh Fruit Tray (\$3.50/person) <sup>(gff)(veg)(v)</sup>

Delicious combination of whole and sliced seasonal fresh fruit

### Gorgonzola Stuffed Strawberries (\$3.50/person) <sup>(gff)(veg)</sup>

Fresh strawberries stuffed with cream cheese, gorgonzola, and toasted pecans drizzled with a balsamic reduction

### Rustic Veggie Tray (\$3.50/person) <sup>(gff)(veg)(v)</sup>

Assortment of tender raw vegetables served with creamy house made dip



### Apple Butter & Brandy Meatballs (\$3.75/person)

Blend of tender pork and beef smothered in a sweet and tangy apple butter brandy sauce

### Stuffed Figs (\$1.50/person) <sup>(gff)(veg)</sup>

Sliced, sweet dried figs stuffed with whipped goat cheese and drizzled with honey

### Gourmet Cheese Tray (\$5.50/person) <sup>(veg)</sup>

High quality cheeses, fruit, nuts, spreads and gourmet crackers

### Crostini (Price varies)

Fresh, toasted slices of bread topped with a perfect combination of sauce, meat and/or vegetables - Contact us to discuss the possible varieties

### Baked Brie \$48.00 (serves 8-10) <sup>(veg)</sup>

Delicious, creamy brie cheese baked inside tender, flaky puff pastry and served with fruit and gourmet crackers

### Spinach Artichoke Dip (\$3.25/person) <sup>(veg)</sup>

Creamy combination of spinach, artichokes and cheese baked to perfection and served with tortilla chips

### Buffalo Chicken Dip (\$3.25/person)

Tender chicken & blue cheese in a spicy, creamy buffalo sauce served with tortilla chips and celery

### Tomato & Cheese Skewers (\$2.50/person) <sup>(gff)(veg)</sup>

Bite-sized combination of grape tomatoes, spinach and mozzarella cheese drizzled with a balsamic reduction

### Buffalo Chicken Skewers (\$3.50/person)

Bite-sized combination of breaded, spicy white meat chicken and crisp celery drizzled with a chunky blue cheese dressing



### **Roasted Asparagus & Ricotta Tart** (\$3.50/person) <sup>(veg)</sup>

Tender oven roasted asparagus and caramelized onion over fresh ricotta baked on a flaky puff pastry

### **Prosciutto Wrapped Asparagus** (\$3.75/person) <sup>(gff)</sup>

Oven roasted asparagus spears wrapped in dry-cured prosciutto drizzled with Tuscan Herb olive oil

### **Apple, Fig & Brie Tart** (\$3.50/person) <sup>(veg)</sup>

Sliced figs, crisp apples, and fine French brie arranged on puff pastry and drizzled with local honey

### **Deviled Eggs** (Bacon or Jalapeno - \$2.25/person) (Salmon - \$4.50/person) <sup>(gff)</sup>

Hard-boiled egg whites filled with creamy, mustard-style egg with choice of (1) crispy bacon, (2) jalapeno or (3) smoked salmon & dill.

### **Cranberry Brie Bites** (\$2.00/person) <sup>(veg)</sup>

Mini pastry dough topped with creamy brie and tart cranberry relish drizzled with honey

### **Salsa Tray** (\$2.75/person) <sup>(gff)(veg)(v)</sup>

An assortment of fresh salsas served with white corn tortillas chips.

### **Hummus Tray** (\$2.75/person) <sup>(gff)(veg)(v)</sup>

An assortment of fresh hummus served with salted pita chips.

## **Dessert**

Ask about <sup>(gff)(veg)(v)</sup>

### **¼ Sheet Cake** (serves 18-24 \$45)

Vanilla ▪ Chocolate

### **½ Sheet Cake** (serves 36-48 \$80)

Vanilla ▪ Chocolate

### **Round, Double-Layer Cake** (6" serves 4-6 \$27; 8" serves 10-12 \$34)

Vanilla - Moist cake iced with your choice of vanilla or chocolate buttercream

Chocolate - Rich cake iced with your choice of vanilla or chocolate buttercream

### **Round, Double-Layer Specialty Cake** (6" serves 4-6 \$36; 8" serves 10-12 \$45)

Carrot - Moist cake full of carrots, nuts and spices (no raisins!) layered and covered with a rich cream cheese icing

Naked - Delicious vanilla cake lightly iced with vanilla buttercream and topped with seasonal fruit

Chocolate Ganache - Chocolate cake iced with chocolate buttercream and rich dark chocolate ganache poured over the top

Peanut Butter - Rich chocolate cake layered and covered with peanut butter buttercream. Filled with peanut butter cup pieces and topped with mini peanut butter cups

Cookie Dough - Moist vanilla cake layered with chocolate chip cookie dough, covered with chocolate buttercream and topped with more cookie dough

German Chocolate - Rich chocolate cake iced with chocolate buttercream and layered and topped with coconut-pecan icing

Red Velvet - the buttermilk in this chocolaty cake gives it a soft and "velvety" texture. Layered and covered with cream cheese buttercream then topped with cake crumbles

Toffee - Rich vanilla cake iced with caramel buttercream and layered and topped with sweet Lizabella's Toffee



Tiramisu - Moist vanilla cake layered with smooth chocolate cream. Iced with espresso buttercream and garnished with cocoa powder

Lemon - Moist vanilla cake layered and topped with house-made lemon curd. Decorated with lemon cream cheese icing



## Cupcakes

Vanilla ▪ Chocolate (\$21/doz)

Carrot ▪ Peanut Butter ▪ Cookie Dough ▪ German Chocolate ▪ Red Velvet ▪ Lemon ▪ Toffee ▪ Tiramisu ▪ Strawberries & Cream ▪ Fruit Topped (\$29/doz)

## Cheesecake<sup>(gff)</sup> (serves 10 \$48)

Rich, dense, cream cheese texture

## Specialty Cheesecake (serves 10 \$56)

Lemon - traditional cheesecake swirled and topped with a layer of slightly tart, house made lemon curd

Raspberry Swirl - natural raspberry filling swirled throughout

Turtle - topped with roasted pecans, caramel and chocolate drizzle

Mint Chocolate Chip - mint flavored traditional cheesecake with chocolate chips throughout on a chocolate crust

Chocolate Ganache - traditional cheesecake swirled with & covered in a layer of smooth, creamy chocolate ganache on a chocolate crust

Seasonal - ask us about our other seasonal flavors



## Peach & Blackberry Cobbler \$45 (serves 16)

Naturally sweet fresh peaches and blackberries with a fluffy, sugared crust

## Peanut Butter Pie \$35 (serves 8)

Delicious peanut butter filling in a graham cracker crust and topped with peanut butter cups

## Pound Cake \$30 (serves 8)

Slices of rich, buttery pound cake topped with seasonal fresh berries in simple syrup

## Cookie & Brownie Tray (\$3.50/person)

Assortment of Salted Chocolate Chip, Snickerdoodle, Peanut Butter, Shortbread, and fudgy/dense brownies; may include other seasonal favorites

## Assorted Dessert Tray (Varies Based on Selection)

Let our bakers help you choose a bite-sized selection of our incredible desserts to satisfy your cravings and budget



## Drinks

**Assorted Canned Sodas** (\$1.50 each)

**Bottled Spring Water** (\$1.50 each)

**Bottled Hint Water** (\$2.50 each)(assorted flavors)

**Simply Juice Orange Juice or Lemonade** (\$3.00 each)

**Organic Iced Tea** Choice of black or green

- One (1) gal., serves 10 (\$19.95)

- Five (5) gal., serves 50 (\$90.00)

**Canned Spritz Tea** (\$2.75 each)(assorted flavors)

**Assorted Hot Tea** (\$3.25/person)

Combination of high-quality black, green, herbal & white tea served with cups & lids

### Coffee

Armando's Blend, a full-bodied medium roast coffee with a slightly nutty finish, served with cups, lids, creamer, sweeteners and stir sticks

- One (1) gal., serves 10 (\$19.95)

- Five (5) gal., serves 50 (\$90.00)

### Custom Coffee Bar

We will create custom drinks that compliment your event theme and/or menu

