

FRESH CITY CATERING MENU
REQUIRES ONLY 24 HOUR NOTICE



FRESH ★ CITY ★
KITCHEN

Build-Your-Own Taco Bar

Continental Breakfast

BAKERY ASSORTMENT

\$7 per person **V**

An assortment of our freshly baked muffins, bagels and breakfast pastries served with assorted individual cream cheeses, grape jelly, strawberry jam and salted butter.

V.I.P TREATMENT

\$20 per person **V**

Our fresh-baked pastry assortment is paired with ripe seasonal fruits, rich brewed coffee, and vibrant fresh-squeezed orange juice—an irresistible spread to start the day right.

FRESHLY SLICED FRUIT

serves 10-15 \$85 // serves 15-20 \$150 **G V V**

A fresh selection of hand-sliced seasonal fruit, beautifully arranged for a light and refreshing addition to any meal.

CHOPPED FRUIT

serves 10 for \$75 **G V V**

A colorful assortment of freshly chopped seasonal fruit, perfectly prepared for easy snacking and sharing.

YOGURT FONDUE

serves 10 for \$85 **G V**

Seasonal fresh-cut fruit served with your choice of creamy vanilla or strawberry yogurt, topped with a side of crunchy organic honey granola.

YOGURT PARFAIT

\$7 per person **G V**

Layers of creamy low-fat yogurt and fresh-cut seasonal fruit, finished with a crunchy topping of organic honey granola for the perfect balance of light and satisfying.

CHIA SEED PUDDING

\$7.50 per person **G V**

A creamy blend of chia seeds soaked in coconut milk, sweetened with maple syrup, and topped with fresh seasonal fruit.

FRESH FRUIT CUP

\$7 per person **G V V**

Fresh-cut seasonal fruit, served in convenient individual cups for a light and refreshing bite.



ORDER NOW

G Gluten-Free | **V** Vegetarian | **V** Vegan

Hot Breakfast

HOT BREAKFAST BUFFET

\$20 per person

Scrambled eggs, applewood smoked bacon, maple pork sausage links, baby golden roasted breakfast potatoes served with warmed mini buttered croissants and seasonal fresh fruit salad.

QUICHE

\$9 per person

Your choice between Spinach & Tomato or Quiche Lorraine. Both have a flavorful blend of seasoned egg & cream in a light & sweet cream cheese crust.

BUSINESS BREAKFAST BUNDLE

\$20 per person | 10 person minimum

An assortment of hearty breakfast sandwiches and burritos, crispy breakfast potatoes, fresh seasonal fruit, and hot, freshly brewed coffee —everything you need for a well-rounded, energizing start to the day.

SAVORY CROISSANTS

\$8 per person **V**

Flaky, buttery pastry made with cage-free eggs and served warm for the perfect bite. Available in two savory flavors: leek & parmesan cheese or spinach & feta.

FRITTATAS **G**

\$10 each | minimum of 12

Your choice between Caramelized Onion & Bacon or Spinach & Tomato with Red Pepper or Three Cheese layered with mozzarella, sharp cheddar, and mild cheddar cheeses. Both made with fluffy seasoned eggs and Sharp White Cheddar Cheese.

BREAKFAST SANDWICHES & BURRITOS

\$9.50 each | 6 piece minimum

Served with individual ketchup, salt & pepper

BREAKFAST SANDWICHES

prepared on an assortment of breakfast breads

Egg & Cheese Croissant
Bacon, Egg & Cheese Bagel
Ham, Egg & Cheese English Muffin
Chicken Sausage, Egg & Cheese Biscuit

BREAKFAST BURRITOS

wrapped in soft flour tortillas

Egg & Cheese
Bacon or Sausage, Egg & Cheese
Market Fresh Vegetable
South of the Border

GF tortillas available upon request.

Vegan Breakfast Sandwiches/Burritos available upon request

ORDER NOW

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Breakfast Sides

6 person minimum

BREAKFAST POTATOES
\$6.50 per person **G** **V** **V**

MAPLE SAUSAGE LINKS
\$4 for 2 pieces **G**

SMOKED BACON
\$4 for 2 pieces **G**

HARD BOILED EGGS
\$4 each **G**

CHICKEN SAUSAGE PATTY
\$4 for 2 patties **G**

TURKEY BACON
\$4 for 2 pieces **G**

CHOBANI YOGURT
\$3.50 each **G** **V**

Breakfast Toppings

\$6 per person | 10 minimum

Perfect compliment to your hot breakfast buffet or breakfast sandwich assortment.
House made tomato salsa, fresh guacamole, chipotle aioli, cilantro lime crema, hot sauce, cheddar cheese, scallions, sautéed mushrooms, sautéed onions & peppers.

Breakfast Beverages

FRESHLY BREWED COFFEE

serves 10 \$32 per box

Our signature dark roast from Coda Coffee Co. is smooth, bold, and rich with notes of caramel and milk chocolate—available in both regular and decaf.

HOT TEA ASSORTMENT

serves 10 \$32 per box

Our hot tea assortment offers a rotating selection of premium herbal, black, and green teas—perfectly steeped for a smooth, comforting sip any time of day.

SPECIALTY WATER

\$4 per person

An assortment of sparkling waters featuring Saratoga, Poland Spring and Spindrift.

JUICE ASSORTMENT

\$3 per person

Variety of individual juices, including crisp apple, orange, and tart cranberry.

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G Gluten-Free | **V** Vegetarian | **V** Vegan

Build-Your-Own-Bars

Served Buffet Style | 10 Person Minimum

All build your own bars feature separately packaged components that make them friendly for vegan, vegetarian, gluten free, and dairy free guests.

ASIAN SALAD BOWLS

\$26 per person **G**

Kale, local lettuces, quinoa and jasmine rice, fresh avocado, sesame cucumbers, edamame, chickpeas, gluten-free teriyaki chicken breast, and signature Asian slaw. Served alongside a variety of unique sauces and dressings.

GOURMET SALAD BAR

\$26 per person

Grilled chicken breast, roasted portobello mushrooms, fresh garden vegetables, tri-color quinoa, hard boiled eggs, fresh green lettuces, and a variety of our chef's seasonal salads. Served with our market ranch and balsamic vinaigrette dressings.

TACO BAR

\$26 per person

Marinated steak, chicken, roasted vegetables, Spanish rice, street corn salad, tomato salsa, guacamole, pickled jalapeños, cilantro lime cream, hot sauce, limes, flour tortillas, crispy corn tortillas

GYRO BAR

\$26 per person

Choice of chicken marinated in Greek herbs & spices or Mediterranean grilled eggplant, roasted red pepper spread, Mediterranean crema, feta cheese, pickled red onion, cucumbers, olives, and artichoke hearts, and wrapped in grilled pita bread. Served with our chef's saffron rice and stuffed grape leaves.

Protein Additions

Served room temperature with cold menus and warm with hot menus

GRILLED SHRIMP **G**
serves 10-15 for \$120

Juicy, grilled shrimp finished with a light touch of seasoning.

PORTOBELLO MUSHROOMS **G **V****
serves 10-15 for \$85

Herb roasted portobello mushrooms marinated in balsamic glaze.

ROASTED SALMON **G**
serves 10-15 for \$175

Choose from lemon & sea salt or teriyaki glazed.

GRILLED SLICED STEAK **G**
serves 10-15 for \$150

Choose from classic char-grilled teriyaki glazed, greek, or taco.

MARINATED TOFU **G **V****
\$4 per person | 5 minimum

Choose from classic, teriyaki glazed, greek, lemon pepper or taco.

GRILLED CHICKEN BREAST **G**
serves 10-15 for \$100

Choose from classic, teriyaki glazed, greek, lemon pepper, sweet bourbon or taco.

ORDER NOW

G Gluten-Free | **V** Vegetarian | **V** Vegan

— Sandwich & Wrap Packages —

Our chefs create the perfect combination of the freshest ingredients to make the ultimate sandwiches and wraps. Our sandwich selections are prepared on fresh baked bread and our wraps are prepared on flour tortillas.

Gluten free bread & wraps available upon request

POWER LUNCH

\$25 per person

An assortment of sandwiches and wraps served with your choice of Caesar salad, Farmer's Market salad or tortellini salad, Community Snacks chips and freshly baked cookies, brownies, and bars.

MARKET LUNCH

\$20 per person

An assortment of handcrafted sandwiches and wraps, paired with Community Snacks kettle chips and an indulgent spread of freshly baked cookies, brownies, and dessert bars.

PREMIUM SANDWICH & WRAP SELECTION

\$17 per person

Our premium sandwich and wrap assortment featuring our fresh house-smoked turkey, prosciutto, portobello mushrooms and balsamic fig served with Community Snacks chips.

CITY SQUARE BOXED LUNCH

\$21 per person

Individually packaged with your choice of sandwich or salad wrap, plus a freshly baked cookie and Community Snacks kettle chips—perfect for meetings or team lunches leaving your guests fueled for the day ahead.

EXECUTIVE BOXED LUNCH

\$26 per person

Selection of premium house sandwiches are accompanied by your choice of side salad; Seasonal salad, Farmer's Market, Caesar, Olympia Greek or Tortellini served with a freshly baked cookie and bag of Community Snacks chips.

Gluten-free & vegan boxed lunch options available upon request



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Our Sandwiches

THE ITALIAN

Salami, Applewood smoked ham and imported prosciutto, provolone, marinated roasted peppers, Italian aioli with green lettuces and fresh garden tomato slices.

BALSAMIC FIG ROAST BEEF & CHEDDAR

Garlic & onion seasoned Roast Beef, Cabot cheddar cheese, balsamic fig aioli with green lettuces and fresh garden tomato slices.

NAPA VALLEY TURKEY

Roasted Turkey with Cabot cheddar cheese, Applewood smoked bacon, avocado spread, lemon chive aioli, green lettuces and fresh garden tomato slices.

VERMONT MAPLE TURKEY

Smoked maple turkey layered with creamy brie, housemade apple cranberry chutney, crisp green leaf lettuce, and fresh garden tomato slices.

SEDONA CHICKEN

Roasted chicken breast with guacamole, Cabot cheddar cheese, southwest aioli, green lettuces and garden fresh tomato slices.

CHICKEN SALAD

Tender shredded chicken breast beautifully folded together with diced celery, creamy mayonnaise, sliced tomato and green lettuces.

Our Wraps

ROASTED PORTOBELLO WRAP

Balsamic roasted Portobello mushrooms, marinated roasted red peppers, shredded carrots, diced cucumber, green lettuces, fresh diced garden tomatoes, and chickpea spread. Finished with our balsamic fig glaze.

FARMER'S MARKET TURKEY

Green lettuces, shredded carrots, steamed edamame, fresh diced garden tomatoes, freshly sliced cucumber, Cabot cheddar, and roasted turkey. Finished with our buttermilk ranch dressing.

OLYMPIA GREEK

Green lettuces, Greek feta cheese, diced rainbow peppers, diced cucumber, Kalamata olives, and fresh diced tomatoes. Finished with our Greek dressing.

GREAT CAESAR WITH CHICKEN WRAP

Crisp romaine lettuce, garlic croutons, and an Asiago cheese blend topped with our freshly roasted all-natural chicken breast. Finished with our rich, creamy classic Caesar dressing for a timeless favorite.

CHICKEN COBB

Freshly roasted all-natural chicken, green lettuces, fresh diced garden tomatoes, sliced hard-boiled egg, gorgonzola cheese, Applewood smoked bacon and balsamic vinaigrette.

BUFFALO BLEU

Green lettuces, buffalo chicken, Cabot cheddar, carrot, diced cucumber, and fresh diced garden tomatoes. Finished with our bleu cheese dressing.

ORDER NOW

 *Gluten-Free* |  *Vegetarian* |  *Vegan*

Hot Entrees

If you're looking to elevate your next lunch meeting or training, our Hot Entrees are the perfect choice. Served buffet-style with marinated and grilled proteins, roasted vegetables, and satisfying sides, they're a delicious, crowd-pleasing way to impress your group.

Served Buffet Style | 10 Person Minimum

MARINATED & GRILLED STEAK TIPS

\$28 per person **G**

Served with buttery, house made mashed potatoes, fresh seasonal vegetables, and Chef's secret recipe steak sauce.

GRILLED SALMON

\$28 per person

Pan-seared salmon served with fragrant lemon-herbed orzo and paired with a medley of fresh, chef-selected seasonal vegetables for a vibrant and satisfying entrée.

CHICKEN TIPS

\$24 per person **G**

Tender, house-marinated grilled chicken tips served over fragrant jasmine rice and accompanied by a colorful medley of fresh, chef-selected vegetables for a balanced and satisfying meal.

CHAR-GRILLED CHICKEN TERIYAKI

\$25 per person **G**

Served with jasmine rice, seared baby bok choy, caramelized onions, steamed edamame, and finished with a teriyaki glaze.

LEMON PEPPER CHICKEN

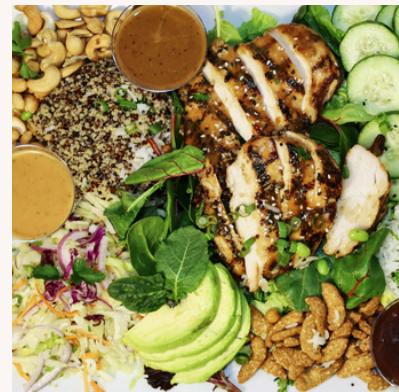
\$24 per person **G**

Oven roasted chicken breasts seasoned with our lemon pepper spices, served with jasmine rice and fresh chef-selected vegetables.

GREEK CHICKEN WITH SAFFRON RICE

\$26 per person **G**

Succulent chicken, marinated in Greek herbs and spices, takes center stage, perfectly grilled to juicy perfection. Paired with fragrant saffron rice and an arrangement of chef's selected vegetables.



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Salads & Grain Platters

These chef created salads, platters and bowls are bursting with flavor! Hearty whole grains, kale, root vegetables, nuts, seeds and protein will fuel, energize and satisfy your group!

Prepared Fresh Daily | Salads & Platters serve 10 as a side

GREEK SALAD & GRAIN PLATTER

\$95 per platter **G V**

Green lettuces, tri-color quinoa, grape leaves, tomatoes, cucumbers, red onion, Kalamata olives, and roasted chickpeas, topped with feta. Served with Greek dressing on the side.

GREAT CAESAR

\$65 per salad **V**

Crisp romaine lettuce, crunchy garlic croutons, and a rich asiago cheese blend come together for a classic Caesar salad, with our creamy Caesar dressing served on the side for the perfect finish.

FRESH CITY COBB

\$75 per salad

Green lettuces, freshly diced garden tomatoes, sliced hard-boiled egg, gorgonzola cheese, Applewood smoked bacon, and our balsamic vinaigrette served on the side.

THE BIRKENSTOCK GRAIN PLATTER

\$95 per platter **G V V**

Green lettuces mixed with kale, tri-color quinoa, pepitas, fresh garden tomatoes, steamed edamame, charred broccoli, topped with flax seeds. Our Italian vinaigrette is served on the side.

THE FARMER'S MARKET

\$65 per salad **G V**

Fresh green lettuces, shredded carrot, steamed edamame, garden tomatoes, sliced cucumbers, and Cabot cheddar, paired with balsamic vinaigrette and buttermilk ranch dressing on the side.

OLYMPIA GREEK

\$65 per salad **G V**

Green lettuces, Greek feta cheese, diced rainbow peppers, diced cucumber, Kalamata olives, and fresh diced tomatoes. Finished with our Greek dressing.

Salad Protein Additions

A great addition to any salad or grain platter that is sure to please.

GRILLED CHICKEN

serves 10-15 for \$100 **G**

Choose from classic, sweet bourbon or teriyaki glazed.

GRILLED STEAK

serves 10-15 for \$150 **G**

Choose from classic or teriyaki glazed.

ROASTED SALMON

serves 10-15 for \$175 **G**

Choose from classic roasted or teriyaki glazed.

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Individual Entree Salads

GREAT CAESAR

\$14 **V**

Crisp romaine hearts tossed with garlicky croutons and a savory Asiago blend, finished with our rich, creamy classic Caesar dressing.

Add grilled chicken + \$4

OLYMPIA GREEK

\$14 **G V**

Green lettuces, fresh garden tomatoes, feta, kalamata olive, sliced cucumber, tricolored peppers and Greek dressing.

Add grilled chicken + \$4

BUFFALO BLEU

\$20

Green lettuces, buffalo chicken, Cabot cheddar, carrot, diced cucumber, and fresh diced garden tomatoes. Finished with our bleu cheese dressing.

FARMER'S MARKET

\$14 **G V**

Green lettuces, shredded carrot, edamame, garden tomatoes, sliced cucumbers, and Cabot cheddar served with buttermilk ranch or balsamic vinaigrette dressings on the side.

Add grilled chicken + \$4 | Vegan Option

MANDARIN SESAME CHICKEN

\$20

Roasted chicken, green lettuces, carrots, scallions, diced peppers, cashews and wonton strips served with asian sesame dressing.

CHICKEN COBB

\$20

Green lettuces, garden tomatoes, sliced hard-boiled egg, gorgonzola cheese, Applewood smoked bacon, grilled chicken, and our balsamic vinaigrette served on the side.

Add grilled chicken + \$4

Grab & Go Greens

\$26 per person

Introducing our individually packaged salad lunch served with a mini fruit cup and freshly baked cookie! Choose from any of our entree salads listed above to create a fresh and satisfying lunch!



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Afternoon Snacks

AFTERNOON SNACK VARIETY

serves 10 for \$40 **V**

A perfect pick me up for any group, this assortment of candied pecans, roasted cashews, our signature trail mix, sesame sticks, kind bars and dried apricots.

CRUDITÉ CUPS

\$12 per person/cup | 6 minimum **G V**

Fresh broccoli, rainbow carrots, peppers, celery, cucumbers, and tomatoes served with buttermilk ranch and hummus.

TRIO OF DIPS

serves 10-12 for \$75 **G V**

Homemade onion dip, roasted tomato salsa and hand smashed guacamole. All served with Mi Nina chips.

FIVER LAYER DIP

serves 10-15 for \$75 **G V**

Layers of cilantro lime crema, cream cheese, guacamole, fresh tomato salsa, and scallions. Served with Mi Nina chips.

CHARCUTERIE CUPS

\$16 per person/cup | 6 minimum

A curated assortment of artisanal cheeses and premium charcuterie, paired with seasonal fruit, nuts, and house garnishes, and served with crisp artisan crackers.

FRUIT CUPS

\$7 per person/cup **G V V**

Fresh-cut seasonal fruit, served in convenient individual cups for a light and refreshing bite.

PITA & HUMMUS

serves 10-12 for \$40 **V**

Warm, soft pita wedges served with our smooth, house-made hummus for a simple yet satisfying savory bite.

BUFFALO CHICKEN DIP

serves 10-15 for \$75 **G**

A creamy mix of our freshly-roasted chicken, hot sauce, celery, and bleu cheese dressing. Served hot with Mi Nina chips.



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Shared Snack Platters

ARTISANAL CHEESE & CHARCUTERIE BOARD

serves 20 \$175

Includes artisanal cheeses, charcuterie, chef's accompaniments, and artisan crackers.

GOURMET CHEESE SELECTION

serves 10-15 \$90 | serves 16-25 \$150

A curated selection of premium domestic and imported cheeses, perfectly paired with juicy grapes, fresh strawberries, and an assortment of crisp crackers.

GARDEN CRUDITÉ

serves 10-15 \$75 | serves 16-25 \$100 **G V**

An assortment of freshly sliced broccoli, rainbow carrots, peppers, celery, cucumbers, and garden tomatoes served with our market ranch dressing.

MEZZE PLATTER

serves 10-15 \$100 **V**

Chef's red pepper spread, mediterranean crema, artichoke hearts, stuffed grape leaves, kalamata olives served with grilled pita seasoned with Za'tar.

BRUSCHETTA

serves 15 \$45 **V**

Vine-ripened tomato bruschetta tossed with herbs and olive oil, served over crisp toasted crostini.



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Happy Hour Appetizers

MARINATED BEEF SKEWERS

\$65 per dozen | 2 dozen minimum **G**

Tender marinated beef skewers, flame-grilled to perfection and served with chimichurri and a bold steakhouse-style sauce.

CAPRESE SKEWERS

\$48 per dozen **V** **G**

Skewers of fresh mozzarella and fresh garden tomatoes topped with basil and served with a balsamic fig dipping sauce.

EDAMAME POTSTICKERS

\$45 per dozen | 2 dozen minimum **V** **V**

Vegan potstickers served with a sweet chili dipping sauce.

PANKO CHICKEN TENDERS

\$60 per dozen | 2 dozen minimum

Served with honey mustard, sriracha ranch, and ketchup.

BALSAMIC FIG ROAST BEEF & CHEDDAR SLIDERS

\$75 per tray

Garlic and onion seasoned roast beef, cabot cheddar cheese, balsamic fig aioli with green lettuces, and garden tomato slices on a slider.

SWEET BOURBON CHICKEN SKEWERS

\$52 per dozen | 2 dozen minimum **G**

Tender chicken skewers marinated in a rich maple bourbon glaze, perfectly cooked for a sweet, smoky, and savory finish.

SWEET CHILI SHRIMP SKEWERS

\$65 per dozen | 2 dozen minimum **G**

Our sweet Asian chili sauce is distinctively sweet with a surprising amount of heat and pairs perfectly with shrimp.

LEMONGRASS CHICKEN POTSTICKERS

\$50 per dozen | 2 dozen minimum

Savory potstickers served with a sweet chili dipping sauce.

FLATBREAD PIZZAS

\$25 per flatbread | 3 minimum

Your choice of: margherita, soppressata, or chicken pesto.

PORTOBELLO MUSHROOM SLIDERS

\$60 per tray **V**

Portobello mushrooms seasoned with rosemary and thyme, caramelized onions with a balsamic glaze, and herbed boursin cheese on a slider.

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Cold Sides

TOMATO & CUCUMBER SALAD

serves 10 for \$60 **G V V**

A refreshing blend of fresh garden tomatoes and crisp sliced cucumbers, lightly tossed in our homemade lemon herb vinaigrette for a bright and flavorful side dish.

TORTELLINI SALAD

serves 10 for \$60 **V**

Cheese tortellini tossed with diced red onion, garden tomatoes, rainbow peppers, cheese blend, and tossed in our fresh house made Italian herb dressing.

DIJON POTATO SALAD

serves 10 for \$60 **V**

Bite sized boiled baby golden potatoes with diced red onion and parsley tossed with our Dijon dressing.

STREET CORN

serves 10 for \$60 **V**

Sweet grilled corn with creamy mayo, tangy lime, spicy chili powder, crumbled queso fresco, cilantro, and diced red onions.

ROASTED & GRILLED VEGETABLE TRAY

\$125 per tray **G V V**

Fresh seasonal vegetables grilled to order and finished with a balsamic fig glaze. Perfect for vegetarian or vegan guests.

Side Salads

individual side salads, \$6 per salad

GREAT CAESAR **V**

Crisp romaine hearts tossed with garlicky croutons and a savory Asiago blend, finished with our rich, creamy classic Caesar dressing.

FARMER'S MARKET **G V**

Green lettuces, shredded carrot, edamame, garden tomatoes, sliced cucumbers, and Cabot cheddar served with our buttermilk ranch or balsamic vinaigrette on the side.

OLYMPIA GREEK **G V**

Green lettuces, fresh garden tomatoes, feta, kalamata olive, sliced cucumber, tricolored peppers and Greek dressing.

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Hot Sides

MASHED POTATOES

serves 10 as a side for \$60 **G V**

Creamy whipped potatoes blended with butter and cream.

PAN OF RICE

serves 10 as a side for \$60 **G V**

Jasmine, Spanish or Saffron Rice, a light and versatile addition to Hot Entrees or Byo Bars.

PAN OF VEGETABLES

serves 10 as a side for \$65 **G V**

Asian Style Vegetables, Roasted Carrots, Stirfry Vegetables with Bok Choy and Edamame, Tri Color Peppers, Western Vegetable Blend, Zucchini & Summer Squash, Green Beans

BAKED POTATO

\$4 per person | 10 person minimum **G V**

Fluffy, rich baked potato served with salt, pepper, butter & sour cream.

ROASTED POTATOES

serves 10 as a side for \$60 **G V**

Lightly seasoned, crisp roasted potatoes with a golden exterior and tender center.

PAN OF ORZO

serves 10 as a side for \$60 **V**

Orzo tossed in fresh lemon juice and butter and seasoned with fragrant herbs.

ROASTED CAULIFLOWER STEAKS

serves 10 as a side for \$65 **G V V**

Thick-cut cauliflower steaks roasted until tender and caramelized. Available Classic Roasted, Mediterranean-inspired Greek Style, or bright and zesty Lemon Pepper.

MEDITERRANEAN POTATOES

serves 10 as a side for \$60 **V**

Mediterranean roasted potatoes, tri-colored peppers, and Kalamata olives.



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Desserts

This facility is not nut-free. While we take precautions, our kitchen processes peanuts, tree nuts, and other allergens, meaning cross-contact can occur.

COOKIE & DESSERT BAR ASSORTMENT

serves 10 for \$42 **V**

Our freshly baked cookies and dessert bars featuring double chocolate chip, oatmeal raisin, cheese fudge swirl, chocolate chunk more!

BROWN BUTTER KRISPY RICE BAR

\$4 per bar **V** **G**

Chewy, crispy marshmallow bars made with crisp rice, browned butter and sea salt.

MINI DESSERT CUPS

24 mini cups for \$85 **V**

Featuring white chocolate raspberry, lemon meringue crumble, dark chocolate mousse and tiramisu.

NUT FREE COOKIE & DESSERT BAR ASSORTMENT

serves 10 for \$42 **V**

An assortment of freshly baked nut-free cookies and decadent dessert bars featuring a variety of classic favorites, perfect for sharing at the office.

NUT FREE COOKIE

\$4 per cookie **V**

Allergy safe chocolate chip cookie.

GOURMET DESSERT PLATTER

serves 20 for \$100 **V**

Our gourmet dessert platter features mini dessert cups, petit fours, caramel almond apple bars, lemon bars and a variety of decadent brownies and cookies.

CUPCAKE ASSORTMENT

served by the dozen \$50 per dozen **V**

Featuring double chocolate, red velvet, vanilla bean, jelly roll and peanut butter cup.

CHOCOLATE STRAWBERRIES

served by the dozen \$48 per dozen **V** **G**

Fresh strawberries dipped in semi-sweet chocolate, garnished with an assortment of decorative sprinkles.

NUT FREE GOURMET DESSERT PLATTERS

serves 20 for \$100 **V**

Our nut free gourmet dessert platter features an assortment of mini dessert cups, petit fours, lemon bars and a variety of decadent brownies and cookies.

VEGAN COOKIE

\$4 per cookie **V**

Vegan chocolate chunk cookie.

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Beverages

MIX & MATCH

\$3.50 per person | minimum of 6

An assortment of beverages from Coca-Cola, Snapple, Spindrift and Poland Springs. 12oz

SODA ASSORTMENT

\$2.50 per person | minimum of 6

An Assortment of Coca Cola products.

EVERYBODY WATER

\$5 per person | minimum of 10

Everybody Water offers eco-friendly, sustainably sourced boxed water that supports clean water infrastructure projects worldwide. Packaged in recyclable cartons, it's a smarter choice for both you & the planet.

FRESHLY BREWED COFFEE

\$32 per box | serves 10

Our signature dark roast from Coda Coffee Co. is smooth, bold, and rich with notes of caramel and milk chocolate—available in both regular and decaf.

SPECIALTY WATER

\$4 per person

An assortment of sparkling waters featuring Saratoga, Poland Spring and Spindrift.

BOTTLED WATER

\$2.25 per person | minimum of 6

Poland Springs bottled water.

POPPI SODA

\$5 per person | minimum of 10

Poppi soda offers a mouth-watering swirl of flavors and bubbles without the guilt, filled with prebiotics, less sugar and calories it's time to love soda again. Coffee, Tea and Specialty waters copy from breakfast.

HOT TEA ASSORTMENT

\$32 per box | serves 10

Our hot tea assortment offers a rotating selection of premium herbal, black, and green teas—perfectly steeped for a smooth, comforting sip any time of day.

JUICE ASSORTMENT

\$3 per person

Variety of individual juices, including crisp apple, orange, and tart cranberry.



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Catering Made Easy

WHO WE ARE

Now serving you for or over 25 years, you've counted on us to deliver big flavor, incredible freshness, and reliable service—and we're just getting started. As Fresh City Kitchen, we've expanded our catering menu and elevated our offerings, all while staying true to the scratch-made quality and hospitality you've always known. Across Boston and beyond, we're here to serve fresh, inspired meals that make every meeting, celebration, and team lunch something to look forward to.

IT'S ABOUT MORE THAN FOOD

Focusing on the smallest details might not seem important until they're overlooked, and that's why our customers rave about us to their colleagues. We've got your back and are here to serve you so that you can focus on what matters most at work.

HOW TO ORDER

Call 617-477-9043 — we answer live 100% of the time M-F 8AM-5PM
Email us — we respond in 30 minutes or less during business hours or **Order Online**.

FREE MEALS FOR YOU!

Sometimes you're too busy to eat when managing deliveries for your office. We provide a complimentary meal, of your choice, with any catering order placed with us directly. This will always be packaged separate from the delivery with your name on it!

FOOD ALLERGIES

We are very sensitive to those with food allergies. Please notify us when placing your order if anyone in your party has a food allergy. Our allergy certified team will be sure to take good care of those meals.

DELIVERY & PRESENTATION

Here at Fresh City Kitchen we want to ensure the safety of your team and ours by following all necessary safety and sanitation procedures. Our team can make your day easier by taking the task of setting up your meal off your plate, just let them know where to set up and the rest is easy! As always, we provide everything you may need to serve your guests a delicious and fresh meal.

MINIMUM ORDER REQUIREMENT

To ensure the best experience and efficient service, we have a few minimums in place for catering orders. All orders require a \$150 minimum, with a flat \$25 administrative fee applied to each order. Our packages are designed for groups of 10 or more, appetizers are served by the dozen with a 2-dozen minimum, and self-serve bars require a minimum of 20 guests. These guidelines help us maintain the quality and consistency you expect from Fresh City Kitchen.

Catering Made Easy

ONLY 24-HOUR NOTICE

We ask for 24 hours notice on all catering orders. Our incredible team is here to guide you with selecting quantities, serving suggestions and menu combinations. We will always do our best to accommodate any last minute needs but please know they can not be guaranteed based on the volume of our business.

CANCELLATION POLICY

We require 24 hour notice of cancellation on all orders placed. In the event of shorter notice you may be invoiced for unrecoverable food and labor costs. Also, please know we understand that living in New England mother nature isn't always the best...so we are here to work with you on unforeseen changes in weather.

EASY PAYMENT

We accept corporate checks, VISA, Mastercard, American Express and Discover Card. For added convenience, please ask your representative about our Corporate Catering Account Program.

PRICING DISCLOSURES

Prices are subject to change without notice. While we do our best to ensure pricing increases are communicated, due to seasonal changes and item modifications, adjustments to our menu must be made accordingly at times. We appreciate your understanding.

EVENT CATERING

From full service parties to corporate events our focus has always been to help you create a memorable experience for your employees, clients and business partners. We have a variety of options for you to choose from and our sales team will help you bring your vision together. We believe planning an event should be as seamless as possible, while delivering an end result that creates positive experiences for everyone. Whether it's sandwich platters, passed hors d'oeuvres or even down to the table linens; we've got all your event planning and corporate catering needs covered! [Click here](#) for more information.

 *Gluten-Free* |  *Vegetarian* |  *Vegan*

HEADQUARTERS

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