

HEIDI'S SANDWICHBOARD

Artisanal Catering & Grazing

1206 First Street Snohomish WA 98290

A Personalized Culinary Experience

If there is something you envision and do not see on our menu, we warmly invite you to inquire.

With over 20 years of experience, Heidi thoughtfully crafts **breakfast, brunch & hearty lunch** menus inspired by global flavors and refined comfort cuisine.

American • BBQ • German • Greek • Italian • Indian • Hawaiian • Mexican

Our restaurant proudly handcrafts every dish using locally sourced ingredients, choosing organic whenever possible!

INDIVIDUAL BOXED LUNCHES

Signature Sandwich Box

\$15.25 per guest

Gluten-Free option available — additional \$2 per guest

Each curated box includes:

- Half sandwich of your selection
- One house-made side or chips
 - Freshly baked cookie

Sandwich Selections:

Turkey & Cheddar
Ham & Swiss
Roast Beef & Jack
Salami, Capicola & Provolone
Vegan Garden Sami*

Accompaniments:

Lettuce • Tomato • Mayo • Mustard

*Vegan Garden Sami: Lettuce, sprouts, tomato, cucumber, hummus & mustard

Side Selections:

Creamy Macaroni Salad
Italian Pasta Salad
Flavorful Potato Salad
Coleslaw
Bag of Chips (*Assortment*)

Signature Salad Boxes

\$13.25 per guest

Add on a freshly baked cookie for \$1 per guest

Sweet Kale

Kale, shaved brussels sprouts, broccoli slaw, dried cranberries & pumpkin seeds
Poppseed dressing *served on the side*

Hearty Orchard

Mixed greens, crisp apple, candied pecans & Boursin cheese
Honey balsamic dressing *served on the side*

Strawberry Delight

Seasonal strawberries, mixed greens, candied pecans & feta
Honey balsamic dressing *served on the side*

Chicken Caesar

Romaine, sliced chicken breast, parmesan, croutons & lemon
Caesar dressing *served on the side*

Garden Fresh

Romaine & mixed greens, cucumber, cherry tomato & broccoli slaw
Choice of ranch, blue cheese, balsamic vinaigrette or caesar *served on the side*

SALADS

Catering salads are presented in large, family-style serving bowls with dressings *served on the side*.

All salad selections listed above are available for **\$3.50 per guest**.

Portions are served in appetizer-sized servings and are designed to complement your additional menu selections.

FRESH DELI SALADS

Choose between any of our house-made

Creamy Macaroni • Italian Pasta • Flavorful Potato • Coleslaw

Size	Serves	Cost
Quart	6-8	\$15
Small	20+	\$45
Medium	50+	\$80
Large	80+	\$115

SANDWICH COLLECTIONS

Ready-to-Serve Artisan Sandwich Tray \$95

Serves 12-24 guests

Twelve handcrafted sandwiches, elegantly cut in 1/2

Sandwich Choices:

Heidi's Turkey Cran – Turkey, Cream Cheese, Cranberry & Sprouts

Savory Ham & Swiss – Ham, Swiss, Lettuce, Mayo & Honey Dijon

Hearty Roast Beef – Roast Beef, Cheddar, Lettuce, Mayo and Mustard

Italian Caprese – Mozzarella, Roma, Mixed Greens, Balsamic & Pesto

Vegan Garden – Greens, Sprouts, Tomato, Cucumber, Hummus & Mustard

Curated Build-Your-Own Sandwich Tray \$115

Serves 12-24 guests

Assorted breads, ham, turkey & roast beef, cheddar & jack cheeses
lettuce, tomato, onion, pickles and pepperoncini & classic condiments

Tea Sandwich Tray \$55

Twenty-four delicate tea sandwiches

Tray Choice:

Traditional Egg Salad on Wheat

Chicken & Cranberry Salad on Croissant

Cucumber with Dill Cream Cheese on White

DELI SALADS & PROTEINS \$35 per quart

Serves 5-8

Choose between our house-made deli salads/proteins:

Chicken Salad

Egg Salad

Tuna Salad

Slow Roasted Pulled Pork

VEGETABLE & CRUDITÉ DISPLAYS

A vibrant seasonal assortment of broccoli, carrots, cauliflower, celery, cherry tomatoes, bell peppers & cucumber

Served with our house ranch & house hummus!

Size	Serves	Vegetable Display	Crudité Display
Small	20	\$75	\$95
Medium	50	\$175	\$225
Large	80	\$250	\$320

CAPRESE TRAY

Fresh mozzarella, Roma tomatoes, sweet basil & balsamic glaze
(available as tray or skewered presentation)

Size	Serves	Cost
Small	12	\$65
Medium	20	\$100
Large	50	\$240

ELEVATED APPETIZERS

Deviled Egg Tray \$45

Serves 8-12

Freshly prepared deviled eggs individually garnished with a mix of paprika, dill & pickle

House-made Artichoke Dip w/ Crostini \$40

Serves 8-12

Cocktail Meatballs Starts at \$35

Bite sized beef meatballs which are marinated & cooked with your choice of House-made BBQ sauce or Sweet & Tangy sauce

House-made Hummus w/ Pita \$35

Serves 8-12

ARTISAN CHARCUTERIE

All cheeses and charcuterie are sliced in-house and prepared to order.

Portions are designed for elegant appetizer service.

Each board includes seasonal fresh fruit, honeycomb, dried fruit, olives, cornichons, nuts, preserves and sweet accents.

Small box of house-made crackers & crostini included with each board.

Cheese Selections

Humboldt Fog
French Brie
Blue
Midnight Moon
Smoked Gouda
Seasonal Goat
Boursin
Rotating House Selection

Charcuterie Selections

Classic Salami
Argumi
Finocchiona
Lemongrass
Mole
Hot Sopressata
Genoa Salami
Prosciutto
Capicola

Board Size	Selections	Serves	Cost
Small (12")	6	5-8	\$90
Medium (16")	8	9-13	\$150
Large (19" x 13")	8	14-18	\$195
Extra Large (24" x 18")	8	19-25	\$290

ADD ON CRACKERS

6oz La Panzanella **\$6.99**
12" Cracker Board **\$30**

INDIVIDUAL CHARCUTERIE

Charcuterie Cups **\$12 per guest**
Charcuterie Boxes **\$15 per guest**

Each includes artisan cheeses, charcuterie, seasonal fruits, olives, nuts sweet accompaniment & crackers. Garnished w/ either floral or a herb.

CURATED GRAZING TABLES & BRUNCH BOARDS

Savory Grazing Experience

\$18 per guest

Premium charcuterie & artisan cheeses, seasonal fruits & vegetables olives & cornichons, crostini, crackers, dips, spreads, preserves & honeycomb

Brunch Grazing Experience

\$18 per guest

Artisan cheeses, yogurt parfaits (w/ granola & berries), fresh & dried fruits, nuts mini sweet waffles, mini bagels w/ whipped cream cheese & mini pastries/donuts

For a more elevated brunch graze - add one of our sandwich trays, Smoked Salmon Soirée Board and/or deviled eggs!

Each grazing table is custom-designed with fresh greenery and floral accents to complement your event aesthetic. No two tables are ever the same!

SMOKED SALMON SOIRÉE BOARDS

This is the ultimate brunch board! This Board comes full of locally smoked salmon and lox, deviled eggs, whipped cream cheese, Boursin, sliced english cucumbers, tomatoes, shaved red onion and sliced avocado. Garnished with dill, lemon wedges capers & micro greens. Selection of bagels comes served on the side!

Size	Serves	Cost
Small (10" x 14")	6 - 12	\$98
Medium (12" x 16")	12 - 18	\$170

MORNING INDULGENCE BOARD

\$55

Serves 9-12

This board features an assortment of sweet waffles, freshly baked scones & buttery croissants and a curated variety of other morning pastries.

Add yogurt parfaits (yogurt, granola & fresh fruit) for just \$3.00 per cup!

SEASONAL FRUIT BOARDS

All fruit trays are made with a beautiful assortment of seasonal fruits consisting of melons, berries, citrus & grapes

Size	Serves	Cost
Small	Up to 12	\$95
Medium	25+	\$180
Large	50+	\$300

DESSERT COLLECTION

Whole Cakes & Cheesecakes start at \$60 (*inquire within on availability*)

Freshly Baked Chocolate Chip Cookies

Decorated with drizzled chocolate on top (*your choice of color*)!

Small Platter (16 cookies)	\$24.95
Large Platter (32 cookies)	\$48.95

BEVERAGE SERVICE

Heidi's Sandwichboard is Licensed & MAST permitted

Options Include:

Coffee & Tea Service
Fresh Lemonade & Iced Tea
Festive Punch
Beer & Wine
Craft Cocktails

Inquire for customized beverage packages.

LINEN RENTAL SERVICE

Elegant linen rentals available as an add-on service.
Inquire for details and pricing.

CATERING POLICIES

Delivery available (*fee based on mileage*).

On-site setup, service & breakdown available upon request.

A 20% service charge applies to orders exceeding \$500.
This charge covers labor and event preparation and is not gratuity.