

Catering Menu

- Box of Joe (serves 12): \$25
- Box of Joe & Service (sugar, creamer, cups, lids): \$35
  - Assorted Pastry: Per Dozen \$30
- Choice of cannoli, fruit and cheese danish or scones.
- Assorted Scratch Made Cookies: Per Dozen \$12
- Giant Cinnamon Rolls and Donuts: Per Dozen \$30
  - Fresh Vegetable Tray with Dip: SM \$48 / LG \$76
- A selection of seasonal vegetables with ranch and charred onion dip.
  - Fresh Fruit Tray with Dip: SM \$62/ LG \$104
    - $\circ~$  Seasonal melons and fruit with yogurt dip.
    - Local Cheese Board: SM \$70 / LG \$130
      - Local and NY cheeses with jam.

- Charcuterie Board: SM \$94 / LG \$164
- A variety of cured meats with relishes, local mustard & butter candle.
  - Hot Dip & Pita Chips:
  - Spinach & Artichoke: \$65
    - Add Crab \$15
    - Buffalo Chicken: \$65
    - Soup Quart: \$20
- Choice of tomato bisque or weekly soups (includes French rolls)
  - 80 oz Salad: \$30
  - Choice of House, Caesar or Weekly Option (includes dressing choice & French rolls)
    - Add Chicken \$3 Per Person
      - Add Steak \$5 Per Person
    - Artisan Wraps: Per Dozen Halves \$60
- <u>Blackened Chicken:</u> pickled red onions, dill cucumber ribbons, mixed field greens and ancho pepper aioli
- <u>Roast Beef & Cheddar:</u> crispy fried shallots, bacon, mixed field greens, tomato & fresh horseradish sauce
- <u>Roasted Vegetable</u>: marinated roasted seasonal veggie blend, fried tofu & balsamic fig reduction
- <u>Fresh Roasted Turkey:</u> swiss cheese, pea tendrils, craisins, butter lettuce & garlic tarragon aioli

- Hot Slider Sandwiches: Per Dozen \$45
- <u>Philly:</u> shaved beef, peppers, onions, provolone cheese & tangy butter sauce
- <u>BBQ Beef and Cheddar:</u> beef, cheddar, onions & BBQ butter sauce
  - <u>Turkey Reuben:</u> turkey, swiss, sauerkraut, thousand island dressing & a ranch butter sauce

- Host Custom Parties/Meetings at The Pot Spot after Hours:
  \$100 for one hour
  - $\circ$  \$50 per hour for multiple hours

Catering & barista fees apply for food, coffee, and pastry requests.

All requests require a minimum two-week lead time.

For more details & bookings call or email: 607.545.0046 canaseragasoupandcoffeeco@gmail.com