

## Salty Fig Catering Breakfast & Lunch Menu

### Whole Bowls: \$22

Buffalo Chicken (*gf*) – steamed brown rice, grilled chicken breast, buffalo sauce, baby spinach, sweet pickles, cucumber, carrots, pickled red onion, peppercorn ranch

Chipotle Yam (*v*) – Roasted yams, black kale, roasted corn and black bean salad, avocado, cilantro pistou, lime vinaigrette

Chimichurri Steak Bowl (*gf*) – grilled flat iron steak, roasted fingerling potatoes, grape tomatoes, grilled zucchini, red onion bell and poblano peppers, house made chimichurri, crumbed goat cheese

### Salad Bowls: \$18

Grapes and Greens (*gf*) – roasted red grapes, mixed greens, granny smith apple, aged gouda, candied walnuts, apple cider and thyme vinaigrette

Classic Cobb (*gf*) – boiled egg, crisp bacon, grape tomatoes, mixed greens, black kale, avocado, green onion, aged cheddar, fine herb ranch dressing

Harvest Beet and Pecan (*gf*) – baby spinach, quinoa, shredded beets, carrots, toasted pecans, cucumber, goat cheese, tarragon orange vinaigrette

Mediterranean Chop (*gf*) – baby romaine, marinated bocconcini, lemony chickpeas, sundried tomatoes, artichoke hearts, cucumber, red wine vinaigrette

Summer Market Orzo Salad – orzo pasta, baby arugula, roasted grape tomato, grilled zucchini and eggplant, pickled fennel

Add chicken breast: \$5

Add grilled salmon fillet: \$7

## **Sandwiches: \$12**

All sandwiches come with your choice of croissant, sourdough, cheddar roll, artisan baguette, wrap, or gf bread

Italian Deli - rosemary ham, genoa salami, zucchini pickles, grainy Dijon, mayo, roma tomato, leaf lettuce

Rosemary Ham and Brie – rosemary ham, local brie, baby arugula, pickled red onion

Turkey and Havarti – carved turkey breast, havarti, spiced cranberry mayo

Roast Beef and Cheddar – roast beef, cheddar cheese, garlic aioli, roma tomatoes, baby spinach

Caprese (*veg*) – sliced burrata, sundried tomato, basil aioli, baby spinach, balsamic reduction

Urban Vegetarian (*veg*) - herbed Goat Cheese, pecan, fennel, roasted grapes

Curried Chickpea Salad (*v*)

Add side salad: \$5

Add seasonal soup: \$5

## **Breakfast**

Continental (\$20) – fresh fruit salad with mint syrup. Assorted muffins and pastries, preserves, hard boiled eggs, yogurt, coffee, tea, and juice

European (\$23) – sliced rosemary ham, prosciutto, salami, sliced cheese, melon, tomato, fennel and arugula salad, grilled filoni bread

Breakfast Boxes (\$18) – boiled egg, sliced tomato, avocado, buttermilk biscuit, fresh cut fruit cup, vanilla bean yogurt

Classic Buffet (\$25) – scrambled egg, choice of 2 breakfast protein (bacon, pork sausage, turkey sausage, shaved born beef brisket, back bacon), hash brown potatoes, Belgian waffles, compote, syrup, fresh fruit

Breakfast Sandwich (\$8) – fried egg, thick cut bacon, smoked cheddar, roasted jalapeño aioli, arugula, tomato

Breakfast Wrap (\$11) – scrambled egg, crumbled chorizo, black bean, roasted corn and poblano salad, baby spinach, roasted tomato salsa

**High Tea: \$30**

Finger sandwiches with choice of 3 sandwich fillings (egg salad, cucumber and cream cheese, ham and brie, turkey and havarti, vegetable pinwheels)

Artisan cheese, fruit and crackers

Mini quiche-florentine and Lorraine

Petite vanilla scones, house made seasonal preserves

Assorted mini cakes and pastries