



Catering Menu

May 2024



Breakfast

Continental Breakfast \$12

Includes disposable place settings

- A selection of house made bakery
- Fresh fruit
- Yogurt with granola and seasonal toppings
- Freshly brewed Boom Coffee

Beverages

- Hipp Juice of the day \$5 per person
- Brewed Boom Coffee \$1.50 per person
- Brewed Reishi Tea \$1.50 per person
- Bottled Water \$2 per bottle
- Canned soda \$2 per can

Breakfast Buffet \$20

Includes disposable place settings

- A selection of house made bakery
- Assorted fresh fruit
- Scrambled eggs with chives
- Breakfast potatoes or seasonal hash
- Hot sliced ham
- Sausage links
- Seasonal pancakes with maple syrup
- Freshly brewed Boom Coffee

Upgrade to Fallen Leaf place settings with stainless steel flatware, linen napkin \$4



Appetizers, Platters & Ala Carte

- Cold cocktail sandwiches-ham, turkey, veggie, chicken salad on brioche slider roll \$2.50 each
- Local smoked salmon side with capers and lemon \$75
- Shrimp cocktail with house made sauce - market price
- Spinach dip platter with fresh bread
Small (20-25) \$40 Large (45-50) \$80
- Taco dip platter with lettuce, cheddar cheese, olives, tomato and tortilla chips
Small (20-25) \$40 Large (45-50) \$80
- House made hummus platter with feta, cucumber, red onion, kalamata olives, naan
Small (20-25) \$30 Large (45-50) \$60
- Cucumber dill sandwiches \$1.50 each
- Seasonal fruit salad \$10 per pound
- Fresh vegetable crudite with house recipe vegetable dip Small (20-25) \$30 Large (45-50) \$60
- Hot cocktail sandwiches \$3 each
Beef, pork, turkey, meatball and provolone on brioche slider roll
- Hot beef and pork meatballs in sweet tangy sauce \$.75 each
- Barbecued pulled pork \$10 per pound
- Shredded beef and gravy \$11 per pound
- Shredded turkey and gravy \$9 per pound
- Potato salad - hot German or cold \$

Dessert

- Assorted cookies or dessert bars \$2 each
- Dessert parfait cups \$2 each

Menus are priced per person, based on minimum of 20 guests. Standard service time is 90 minutes. If delivery only, delivery charge will apply. Delivery, set up, service and removal must be indicated on order. Prices are subject to a 20% Service Charge and 5% Sales Tax. Service charge may vary location or service requirements. Prices are subject to change without previous notice. We reserve the right to make substitutions at our discretion to accommodate item quality or availability and market fluctuations. Please make us aware of any dietary restrictions prior to ordering.



Lunch & Dinner Buffets

Fresh Farmstand

Grazing Board \$25

Includes disposable place settings

- Selection of local cheeses
- Wood smoked meats
- Antipasto basil cream cheese dip
- House made hummus with olives, tomato, cucumber, red onion, feta cheese
- Crackers, bread, crisps
- Fresh vegetable crudite with house recipe dill dip
- Fresh grapes, seasonal herb garnish

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*Farmer's Market Soup, Salad
and Sandwich Buffet \$20*
Includes disposable place settings

- Seasonal soup with crackers
- Salad bar featuring Mission Greens hydroponic lettuce, seasonal vegetables and fixings, cheddar cheese, house made croutons, ranch, French and vinaigrette dressings.
- Your choice of two sandwiches
(choose either hot or cold)
Ham or Turkey with Cheddar,
Mediterranean Veggie
Chicken Salad
Barbecued Pulled Pork, Shredded
Beef, Shredded Turkey, Sloppy Joe
or Vegan Sloppy Joe
- Condiments, chips, and pickles

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Lunch & Dinner Buffets

Pasta Buffet \$18

Includes disposable place settings

- Italian salad featuring Mission Greens hydroponic lettuces
- Garlic bread
- Marinara with meat sauce
- Alfredo with chicken or broccoli
- Hot pasta
- Parmesan cheese

Add meatballs \$.75 each

Community Luncheon \$12

Includes disposable place settings

Choose:

- Natural casing wieners or hot Ham with buns or rolls
- Hot German or Cold Potato Salad
- Coleslaw, Baked Beans, or Sauerkraut
- Potato chips, cookies

Add an additional meat for \$3 per person

Upgrade to Fallen Leaf place settings with stainless steel flatware, linen napkin \$4



Lunch & Dinner Buffets

Taco Burrito Nacho Buffet \$18

Includes disposable place settings

- Tortillas
 - Flour tortillas
 - Hard shell corn tortillas
 - Tortilla chips

- Fillings
 - Taco beef
 - Refried beans
 - Spanish rice
 - Your choice of ONE: Shredded seasoned chicken, pork, or vegan chorizo

- Toppings
 - Queso
 - Shredded cheese
 - Shredded lettuce
 - Diced tomatoes
 - Sliced black olives
 - Diced onions
 - Salsa
 - Guacamole
 - Sour cream
 - Hot sauce

Add Street Corn Slaw \$2 per person

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Lunch & Dinner Buffet

Classic Dinner Buffet \$25

Includes disposable place settings

- Includes your choice of TWO mains with:
 - Seasonal salad featuring Mission Greens hydroponic lettuces and house made dressings
 - Fresh rolls with butter
 - Roasted red potatoes
 - Seasonal vegetable

Main dishes:

- Creamy garlic basil boneless breast of chicken
- Roasted beef tenderloin with house made horseradish sauce (add \$10 per person)
- Braised beef with mushrooms and pearl onions
- Roasted pork loin
- Toasted Mediterranean quinoa and roasted vegetables (vegan)

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Box Lunches & Brown Bag Lunch

Brown Bag Lunch \$6

- Your choice of half sandwich on multigrain bread
- Piece of fresh fruit
- Napkin, mayo, mustard

Gluten free bread available by request

Add a side salad with house dressing \$3 per person

Box Lunches \$12

- Your choice of sandwich on our multi-grain bread
 - Smoked ham or roasted turkey with cheddar cheese
 - Mediterranean veggie (hummus, cucumber, tomato, red onion, kalamata olives, feta cheese, lettuce)
- Chips, chocolate chip cookie
- Napkin, salt and pepper, mayo, mustard

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About Grow It Forward

Our Mission

Grow It Forward is a 501c3 nonprofit, anti-hunger organization founded by Amber Daug's in 2014.

We use good food to build community and feed change in Manitowoc County.

We're on a mission to provide people in need with dignified access to good food, along with opportunities to grow, cook, share, and advocate for it.

Our Vision

Grow It Forward's vision is that food should be treated as a basic right and central to health--where everyone has the means, knowledge, and voice to access good food with dignity. To accomplish this, we must take a different approach to fight food insecurity, poor health, and isolation through healthy food access, food skills, public awareness and advocacy, education, and engagement.

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