

Special Events and Catering Menu of Services



1501 Marshall Street
Manitowoc, WI. 54220
920.645.9467
info@grow54220.com

June 2022

Cafe Harmony Event Venue Rental

Rental includes:

Private space
Classroom seating up to 45
Banquet seating up to 45
Cafe seating up to 35
Theater seating up to 45
75" screen with HDMI/bluetooth
55" screen with HDMI
Wifi
Handicap accessible
Water service upon request
PA system with wireless mic
Stage
Podium
On-site coordinator

Food and beverage available only through
Grow It Forward (no other food or beverage permitted)

Larger guest counts can be accommodated and may
require additional rental items. Call for details.

Weekday rentals

Monday

11a-2p

\$300

Thursday

5p-9p

\$400

Weekend rentals

Friday - Saturday

5p-9p

\$600

Sunday rental

9a-9p

4 hour rental \$600

8 hour rental \$1200

All rental fees waived with equal food and beverage purchase



Beverage

Bottled water \$1 per person
Canned soda \$1 per person
Bottled iced tea/lemonade \$1.50 per person
Brewed BOOM! Coffee \$1 .50 per person
Brewed Rishi tea \$1
Hipp Juice \$5 per person

Beer, wine and hard seltzer
packages available.
Requires beverage deposit.
Please call for information.

Add a custom coffee bar to your event!

Our professional Cafe Harmony baristas will serve
your guests for up to 4 hours
\$250

Included:

Brewed BOOM! Coffee
Brewed Rishi Iced Tea
Water station
Disposable and glass serve ware

Other drinks billed per drink at counter prices.
Limited specialty menu available.
Custom drink creation available.

Requires beverage deposit.

Additional staff required for guest counts over 20. Please call for pricing.



Box and Brown Bag Lunches

All lunches include, napkin, disposable plastic ware (when applicable), salt and pepper, and appropriate condiments.

Brown bag - \$5 each

Half sandwich with your choice of chickpea salad, egg salad or nut free pb & j, chips, cookie

Brunch box \$10 each

Quiche of the day, small salad with seasonal veggies, side of house dressing, scone, bottled water

VIP box \$12 each

Your choice of sandwich, with side of the day, cookie or dessert, bottled water, iced tea or lemonade

Bread choice

White or 9 grain bread

Large Kaiser roll

Sub roll

Wrap - 6"

Sandwich filling

Ham

Turkey

Tuna salad

Chicken Salad

Egg salad

Chickpea salad

Mediterranean veggie

Add sliced cheese \$.50 per slice

Cheddar

Swiss

Vegan cheddar



Soup and Salad Bar

\$13.50 per person

Make your own salad includes:

Mission Greens fresh mixed greens and
your choice of salad fixings:

Farmer's Market - Shredded carrots, cherry tomatoes, sliced
cucumber, red onion, radish, farmhouse cheddar with
house ranch and balsamic vinaigrette, house croutons

Southwest - chopped cucumber, cherry tomatoes, pico de
gallo, avocado, corn, bell pepper, black beans, monterey jack
cheese, with house ranch and chipotle dressing,
crispy tortilla strips

Mediterranean - chopped cucumber, cherry tomatoes, red
onion, kalamata olives, banana pepper strips, chickpeas, feta
cheese, with house made hummus and mediterranean
dressing, house croutons

Choose 1 additional protein:

grilled chicken, hard boiled eggs, vegan sausage
crumbles, diced ham, diced turkey

Your choice of 1 soup:

Vegetarian chili

Chicken vegetable

Soup du jour

Includes fresh bread or rolls, butter, crackers, cookies and/or
bars. Serving utensils, equipment, and disposable place settings
included. Add sandwiches - add \$3 per person



Sandwich Buffet

\$14.50 per person

Choose up to 3 cold sandwiches or 2 hot sandwiches

Includes condiments, side du jour, potato chips,
pickles, cookies and/or bars.

Ham

Turkey

Tuna salad

Chicken Salad

Egg salad

Chickpea salad

Mediterranean veggie

Hot pulled pork

Hot shredded turkey

Hot vegan sloppy joe

To add a cup of soup, choose 1 soup, 1-2 cold or hot sandwiches

Soup and sandwich bar includes crackers, potato chips,
pickles, cookies and/or bars.

Community Kitchen Buffet

A buffet of salads, soups, sandwiches or dessert based
on market prices and availability to provide special rates
for funerals, memorials and community partner events.

Please call for pricing.



Grazing boards

As an appetizer or a meal, our Grazing Boards are as beautiful as they are delicious.

Disposable plates, napkins and appropriate flatware are included.

Breakfast & Juice \$15 per person

A selection of house made bakery including scones, muffins, quick breads with bagels, whipped butter, jams, cream cheese, spreads

Greek yogurt

Fresh fruit and assorted topping bar

Cold pressed juice selection

Plant-based Pollinator \$15 per person

Fresh vegetable crudite

Sunflower seed dip

Summer garden white bean dip

Lavender jelly

Crackers and crisps

Marinated vegan caprese salad

Olives, grapes, edible floral & herbal garnish

Fresh Farmstand \$25 per person

Our selection of 2 local cheeses

Wood smoked sausage

Tomato and house made pesto cream cheese dip

Crackers, bread, crisps

Fresh vegetable crudite

Summer garden white bean dip

Olives, grapes, edible floral & herbal garnish



Catering Information

Catering menu available for 20 guests or more.

Delivery in Manitowoc County \$20

Delivery to other areas available. Please call for pricing.

Pricing does not include set up or service fee.

Set up and full service is available for an additional fee.

Prices subject to change.

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.

About Grow It Forward

Our Mission

Grow It Forward is a 501c3 nonprofit, anti-hunger organization founded by Amber Daus 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.

