



Catering Menu

September 2023



Breakfast

Continental Breakfast Grazing Board **\$12**

- A selection of house made bakery
- Fresh fruit with assorted cheeses
- Yogurt with granola and seasonal toppings
- Freshly brewed Boom Coffee
- Disposable place settings included

Beverages

- Hipp Juice \$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 **\$18**

- A selection of house made bakery
- Fresh fruit with assorted cheeses
- Scrambled eggs with chives
- Seasonal roasted root vegetable hash
- Hot sliced ham
- Sausage links
- Seasonal pancakes with maple syrup
- Freshly brewed Boom Coffee
- Disposable place settings included

Upgrade to Fallen Leaf place settings with stainless steel flatware **\$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
Small (20-25) \$30 Large (45-50) \$60
- 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

Dessert

- Assorted cookies and 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

- Selection of local cheeses
- Wood smoked meats
- 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
- Disposable place settings

Farmer's Market Soup, Salad and Sandwich Buffet \$18

- Seasonal soup with crackers
- Salad bar featuring Mission Greens hydroponic lettuce, seasonal vegetables and fixings, cheddar cheese, diced ham and turkey, house made croutons, ranch, French and vinaigrette dressings.
- Your choice of two sandwiches (hot or cold)
Ham and Swiss, Turkey and Cheddar, Mediterranean Veggie
Chicken Salad, Barbecued pulled pork, Shredded Beef, Shredded Turkey, Sloppy Joe
- Condiments, chips, and pickles
- Disposable place settings

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Lunch & Dinner Buffets

Pasta Buffet \$18

- Caesar salad featuring Mission Greens hydroponic lettuces
- Garlic bread
- Marinara with meat sauce Chicken Alfredo
- Hot pasta
- Parmesan cheese
- Disposable place settings

Community Luncheon \$12

Choose:

- Natural casing wieners or Ham
- Hot German or Cold Potato Salad
- Coleslaw, Baked Beans or Sauerkraut
- Potato chips, cookies
- Disposable place settings

Classic Dinner Buffet \$22

- Seasonal salad featuring Mission Greens hydroponic lettuces and house made dressings
- Fresh rolls with butter
- Beef burgundy with mushrooms and pearl onions
- Garlic basil breast of chicken
- Roasted red potatoes
- Seasonal vegetable
- Disposable place settings

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Box Lunches & Brown Bag

Box Lunches \$12

- Your choice of sandwich on a focaccia roll:
 - Ham and Swiss
 - Turkey and Cheddar
 - Mediterranean Veggie
(hummus, cucumber, tomato, red onion,
kalamata olives, feta cheese)
- Chips, chocolate chip cookie
- Napkin, salt and pepper, mayo, mustard
- Gluten free bread available by request
- Add a side of the salad selection of the day
\$3 per person

Brown Bag Lunch \$6

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



About Grow It Forward

Our Mission

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