Special Events and Catering Menu of Services



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

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

Weekday rentals Monday 11a-2p \$300 Weekend rentals Friday - Saturday 5p-9p \$600

Thursday 5p-9p \$400 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 for on site events. 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/or 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 25. 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

> Box lunch \$10 each Your choice of sandwich, chips, cookie

> > Bread choice White or 9 grain bread Large Kaiser roll Sub roll Wrap

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 romaine lettuces

Choose your salad fixings:

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

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

Mediterranean - chopped cucumber, cherry tomatoes, red onion, kalamata olives, banana pepper strips, chickpeas, feta cheese, with house made hummus and basil vinaigrette 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 information.



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.

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



Breakfast, Dessert & Coffee Breaks featuring house made bakery and BOOM! Coffee

Continental Breakfast \$10 per person

Assortment of house made scones, muffins, quick breads, juices, fresh brewed coffee

Coffee Break \$5 per person

Fresh brewed coffee, house made chocolate chip cookies

Dessert buffet \$12 per person

Assortment of house made bars, cookies, tortes and mini desserts, fresh brewed coffee

Bakery by the piece or platter

Our delicious bakery is available by the piece or platter. Please call for availbility and pricing.



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 accomodate 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 Daugs 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.