

## TRAYS & APPETIZERS

**Vegetable Tray** (for 10-20 / 25-50 / 50-75) **\$25 / \$40 / \$80**  
The centerpiece of your table, assorted cut veggies with your choice of curry chutney **v**, hummus **v** or garlic parmesan dip.

**Grilled Vegetable Tray** (for 25-50) *gf* **\$45**  
An assortment of vegetables grilled with an herb oil and finished with a light drizzle of balsamic reduction.

**Fresh Fruit Tray** (for 10-15 / 15-25 / 30-50) **\$25 / \$40 / \$80**

**Cheese Tray** (for 10-15 / 15-25 / 30-50) **\$25 / \$40 / \$80**  
Imported and domestic cheeses, with a cracker basket.

**Wisconsin Artisan Cheese Tray** (for 10-15) **\$50**  
A selection of the state's artisan-made cheeses, with a cracker basket.

**Wisconsin Artisan Cheese with Fruit** (for 15-25) **\$65**

**Salad Niçoise Tray** (for 15-20 / 30-40) **v gf** **\$40 / \$80**  
A beautiful composition of green beans, Kalamata olives, artichoke hearts, red potatoes and roasted Roma tomatoes, with fresh basil vinaigrette. *Add sliced basil-marinated grilled chicken breasts—\$4 ea.*

**Todos los Dias** (for 8-12 / 10-20) *gf* **\$25 / \$35**  
Our chipotle cream cheese dip, topped with tomato, lettuce, cheddar cheese, green onions and olives, with tortilla chips.

**Mexican Trio** (for 15-25) *gf* **\$35**  
A favorite for easy entertaining—this tray features guacamole, mild salsa and todos los dias, with tortilla chips.

**Mediterranean Tray** (for 15-25) **\$40**  
Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.

**Hummus & Pita Tray** (for 10-15) **v** **\$25**  
Your choice of one of our hummus dips served with pita wedges. *Choose from:* kalamata olive, fire-roasted red pepper, or traditional hummus.

**Rustique Tray** (for 20-30 pick 1 type per tray / 30-60 pick 2 types) **\$25 / \$50**  
Bite sized pieces of crusty french bread topped with your choice of:

Artichoke Parmesan with Spinach & Scallions,  
Olivada with Tomato & Smoked Provolone,  
Pesto & Mozzarella, *or* Feta Basil

**Cajun Chicken or Tofu Sliders** (min. 12 per type) **\$4 ea.**  
Tiny sandwich, big flavor—our Cajun-marinated grilled chicken or tofu on a pretzel bun with chipotle-mayo and lettuce *(served cold, can be v)*

**Cocktail Sandwiches** (min. 12 per type) **\$3 ea. / wraps \$3.50 ea.**

Chicken Pinenut Salad, Cashew Curry Chicken Salad, Tuna Salad, Balsamic Marinated Tofu **v**, Hummus & Vegetable Wrap **v**, Chipotle Cream Cheese & Vegetable Wrap, *or* Smoked Turkey with Curry Chutney & Cheddar

**Sweets Tray** (for 15-25 / 30-50) **\$40 / \$80**  
An assortment of a few of our favorites—lemon bars, brownies and mini-cookies, arranged on a tray.

**Fancy Sweets Tray** (for 20-40) **\$70**  
Mini-cupcakes, pecan squares and Mexican wedding cakes.

## HEAT & SERVE APPETIZERS

**Mini Burritos** (minimum 12 per type)  
*Choose from:* Bean & Cheese **\$2.25 ea.** | Chicken & Cheese **\$2.75 ea.**

**Chicken Wings** (approx. 16/lb, 3 lb minimum) *gf* **\$13/lb**  
*Choose from:* Barbecue, Firecracker, Buffalo or Teriyaki

**Savory Turkey Mini-Meatballs** (approx. 16/lb, 3 lb minimum) **\$8/lb**

#### BEANS AND BARLEY MENU KEY

**v** Vegan items are made and processed without using animals or animal products. Many of our items can be made vegan upon request.

**gf** These menu items are or can be made gluten free. Note that because our kitchen isnot gluten free, this is not 100% purity.

## SALADS

**Balsamic & Gorgonzola** (bowl for 6-12 / for 12-18) **\$20 / \$30**  
Mixed greens, toasted pepitas, raisins, Wisconsin gorgonzola and our balsamic vinaigrette dressing.

**Caesar Salad** (bowl for 6-12 / for 12-18) **\$15 / \$25**  
Romaine lettuce, house-made croutons, Parmesan cheese, Caesar dressing. *Add sliced grilled chicken breasts (plain or marinated) \$4 each*

**Garden Salad** (bowl for 6-12 / for 12-18) **\$15 / \$25**  
Green leaf lettuce, cut vegetables and one of our house-made dressings. *Choose from:* Garlic Parmesan, Herb Vinaigrette **v**, Balsamic Vinaigrette **v**, Caesar, Garden Ginger **v**, Tahini **v**

**Beans and Greens** (bowl for 12-18) **v** **\$20**  
White beans, organic spinach, tomato, onion, carrot and balsamic vinaigrette.

**Fresh Fruit Salad** (shell for 10-12 / bowl for 12-18) **\$20 / \$25**  
Bite-size cuts of fresh fruit.

**Potato Salad** (shell for 10-12 / bowl for 12-18) *gf* **\$20 / \$25**  
Choose from: “House”, Diablo, Mediterranean **v** or Balsamic **v**

**Vegetable & Grain Salads** (priced by the pound, 3 lb minimum) *gf*  
Choose from: Beautiful Broccoli **v**, Kale with Ginger Peanut Dressing **v**, Mexican Quinoa **v**, Sweet Corn with Avocado Dressing **v**, Lime Cumin Vegetables **v**, *or* Apricot Lemon Quinoa **v**

**Pasta Salads** (priced by the pound, 3 lb minimum)  
Choose from: Grilled Vegetable Pasta **v**, Roasted Garlic Dijon Pasta, Garlic Parmesan Pasta, Spicy Peanut Noodles, Mediterranean Pasta, Lemon Spinach Orzo, Tuna Pasta, Mediterranean Tofu Pasta **v**, Greek Lemon Pasta **v**, *or* Vietnamese Tofu with Noodles **v**

**Chicken & Tofu Salads** (priced by the pound, 3 lb minimum)  
Mediterranean Chicken Salad *gf*, Hot & Spicy Chicken (or Tofu **v**) *gf*, Cashew Curry Chicken (or Tofu **v**) *gf*, Chicken Pinenut Salad *gf*, Pesto Chicken Salad *gf*, Tuna Salad *gf*, *or* Egg Salad *gf*

**Grilled Chicken Breasts** (min 10 pieces) *gf* **\$4 ea.**  
Whole or sliced boneless skinless grilled chicken breasts available marinated or plain. *Marinade choices include:* Lemon-Caper, Rosemary, Barbecue, Curry-Peanut, *or* Balsamic.

**Baked Marinated Tofu** (min 10 pieces) **v gf** **\$3.50 ea.**  
Turn a green salad or pasta salad into an entrée. *Choose from:* Balsamic, Mediterranean, Asian, *or* Hot & Spicy

## SOUPS

We make over forty soups from scratch with fresh vegetables and our own stocks—some vegetarian, some vegan, and some with chicken or seafood. It's a great way to start your meal—or makes a light lunch with rolls & butter.

Specify a favorite with a week’s notice or choose from one of the selections of the day.

One gallon of hot or cold soup (for 10-20) **\$32**  
*—please indicate if you will need bowls and spoons—*

## BREADS

Cornbread (9x13 pan) plain or jalapeño	<b>\$15 pan</b>	Garlic Bread (12-15 pc)	<b>\$8 pan</b>
Corn Tortillas (6*/12 per pack)	<b>.75 pk.</b>	Rolls & Butter french or whole wheat	<b>.50 each</b>
Flour Tortillas (6*/10 per pack)	<b>\$1.50 pk.</b>	French Baguette	<b>\$2.79 each</b>

## ENTRÉES

(pans weigh 5-6 lbs—plan on ¼ to ½ lb per person)

#### Enchilada Casserole *gf*

Our enchilada casserole is always a hit, pair it with our Mexican Trio tray for a Mexican inspired feast.

*Choose from:* Black Bean **\$35** *or* Chicken & Black Bean **\$45**

#### Fajitas Over Rice *gf*

Strips of onion and red and green bell pepper are sauteed in a richly flavored fajita marinade and served over brown rice.

*Choose from:* Tofu **v \$35** *or* Chicken **\$45**

#### Bombay Chickpeas & Rice *gf*

Basmati rice and chickpeas baked with sautéed onions, peppers, tomatoes, cilantro and a blend of Indian spices served with marinated chicken or tofu. *Choose from:* Ginger Tofu **v \$35** *or* Chicken **\$45**

#### Vegetable Stir-fry **\$35**

An assortment of crisp-cooked fresh vegetables with our own Spicy Ginger or Thai Coconut Curry sauce; served over brown rice *gf or* Asian-style wheat noodles and topped with sesame seeds.

*Made with:* Tofu or Tempeh **v \$40**, with Chicken **\$45**

#### Lasagna

Layers of pasta, our house-made tomato-basil sauce and a savory filling. *Choose from:*

*vegetarian:* Cheese, Vegetable, Mushroom, Pesto, *or* Spinach Feta **\$40**

*non-vegetarian:* Turkey Ragu **\$45**

#### Chicken Niçoise **\$45**

Strips of chicken breast, simmered in an herbed chicken and wine broth with potatoes, artichokes, tomatoes and black olives.

#### Turkey Pot Pie **\$45**

Chunks of house-roasted turkey breast, with potatoes, mushrooms, carrots, onions, celery, peas, leeks and a buttermilk biscuit topping.

#### Mac & Cheese **\$35**

Kids aren't the only ones who love our creamy, cheddar-y version of the American classic—baked with a buttered panko crumb topping.

#### Baked Couscous **\$35**

A savory casserole of spinach, tomato, feta cheese, pinenuts and couscous—serve it as a side with baked chicken or a vegetarian main dish with a salad.

#### Pasta Casseroles

Lemon Broccoli, Creamy Vegetable, *or* Mushroom Garlic Linguine **all \$35**

Tuna & Swiss Casserole, Rosemary Chicken Alfredo, Lemon Chicken **all \$45**

#### Mushroom Sherry Chicken Breasts (minimum 10) **\$6 ea.**

Sear'd boneless skinless chicken breasts with mushrooms and onions, in a richly aromatic,tarragon-laced sherry sauce. We recommend pairing this with our Roasted Garlic Mashed Potatoes.

#### Grilled Chicken Breasts (minimum 10 pieces) *gf* **\$4 ea.**

Whole or sliced boneless skinless grilled chicken breasts available marinated or plain. *Marinade choices include:* Lemon-Caper, Rosemary, Barbecue, Curry-Peanut, *or* Balsamic.

## SIDES

(plan on ¼ to ⅓ lb per person)

#### Vegetables (priced by the pound, 3 lb minimum) *gf*

Broccoli & Cauliflower Sauté **v**, Sautéed Zucchini **v**, Rosemary Brown Sugar Carrots, Southwest Corn, Savory Vegetables **v**

#### Potatoes (priced by the pound, 3 lb minimum) *gf*

Parsley Shallot **v**, Roasted Garlic Mashed Potato, Spinach & Carrot Sauté **v**, *or* Mexican Sauté **v**

**48 hours notice will ensure your order can be ready. PLEASE DO NOT FAX OR EMAIL ORDERS**

Fee based delivery is available on orders over \$100.

Disposable plate service can be purchased with your order upon request.

## BREAKFAST (24 hour notice)

Having a bright and early get together? We open at 8:am and can have your breakfast ready to go. Don't forget the coffee & scones.

- Hopple Popple** (for 10-15) **\$45**  
Local eggs scrambled with potatoes, red and green peppers, onions, vegan breakfast sausage and cheddar cheese
- Tofu Scrambler** (for 10-15) **\$40**
- Quiche** (for 6-8) **\$20 / 22\***  
*Choose from:* Broccoli with Cheddar & Feta, Potato & Green Onion, Spinach with Mushroom & Swiss, Italian, or Smoked Turkey with Asparagus & Swiss\*
- Peppadew & Chèvre Egg Bake** (for 9-12, requires 48 hr notice) **\$45**  
A light and fluffy egg dish, with goat and cheddar cheeses, piquant Peppadew peppers, scallions and a bit of cornmeal.
- Parsley Shallot Breakfast Potatoes** (for 10-15) **\$30**

## ALL-PURPOSE BAG LUNCH

Whether you're taking a field trip, or providing lunch for a business meeting, call ahead and we'll have lunch ready to go.

Each bag lunch includes a whole or half sandwich or salad, with potato salad, fruit salad and a cookie.

Please call 2 hours ahead—24 hours notice for orders over 10

Sandwich Choices	half	whole
Chicken Pinenut Salad	<b>\$9.50</b>	<b>12.50</b>
Smoked Turkey & Swiss	<b>\$10</b>	<b>13</b>
Roast Turkey	<b>\$9.25</b>	<b>12</b>
Balsamic Tofu Wrap ▼	<b>\$9.50</b>	<b>12.50</b>
Hummus & Vegetable Wrap ▼	<b>\$8.25</b>	<b>10.50</b>
Tuna Salad	<b>\$9.25</b>	<b>12</b>
Egg Salad	<b>\$8</b>	<b>10</b>
Cheddar & Tomato	<b>\$8</b>	<b>10</b>
Peanut Butter & Jam	<b>\$6.50</b>	<b>8</b>

*Most sandwiches can be made as a wrap by request.*

*Just need sandwiches? They can be served arranged on trays for large groups.*

Salad Choices	
Caesar Salad	<b>\$9.25</b>
Balsamic & Gorgonzola With Craisins and Pepitas	<b>\$9.25</b>
Garden Salad	<b>\$9.25</b>
<i>Dressing choices: Garlic Parmesan, Garden Ginger, Herb Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette</i>	
add a serving of Chicken or Tuna Salad	<b>\$4</b>
add blue cheese or feta	<b>\$2</b>

## BEVERAGES (cups available by request)

- Iced Rishi Black Tea or SPORTea** (gallon for 10-12 people) **\$14**
- Cold Brewed Anodyne Coffee** (gallon for 10-12 people) **\$30**
- Coffee Service** **\$16**  
Disposable coffee server holds 10-12 cups of fresh-brewed Anodyne coffee—cups, cream and sugar included.
- Chilled Beverages**  
Choose from an assortment of natural sodas, iced teas, and still or sparkling waters.

<b>Blue Sky or Zevia Soda</b> (12 oz.) <b>\$1.25 ea.</b>	<b>Bottled Water</b> (16.9 oz.) <b>\$1 ea.</b>
Cola, Diet Cola, Ginger Ale, Rootbeer, Lemon-Lime, Diet Lemon Lime	<b>La Croix Sparkling Water</b> (12 oz.) <b>\$1 ea.</b>
<b>Izze Sparkling Juice</b> (8 oz.) <b>\$1.50 ea.</b>	<b>Steaz Iced Tea</b> (sweetened/16 oz.) <b>\$2 ea.</b>
Blackberry, Clementine, Pomegranate,	<b>Itoen Tea</b> (unsweetened/16 oz.) <b>\$2.50 ea.</b>

## FRESH FROM OUR BAKERY

We make all our desserts from scratch, using the best ingredients. Our pie crusts are made with trans-fat-free vegetable shortening and be warned—the chocolate, butter and sugar (from beets) are real!

### Muffins & Scones

**Regular** (min. 12 per type) **\$1.50 each** | **Mini** (min. 24 per type) **.75 each**

<b>Muffins</b>	<b>Scones</b>
Apple-Sesame, Blueberry-Pecan, Carrot-Walnut, Raspberry Crumb, or Banana-Blueberry	Classic Cream, Cherry-Almond, Nutty Apricot, Oatmeal-Fig, or Orange-Poppyseed

### Coffee Cakes & Quickbreads (for 16-24)

Cakes come in a 9 x 13" pan | Cakes with this mark \* come in a tube pan

Blueberry Coffee Cake	\$20	Cinnamon Coffee Cake	\$20
Gingerbread	\$15	Apple Cake*	\$30
Lemon Poppyseed Tea Cake	\$15	Cardamom Coffee Cake*	\$30
Pear Coffee Cake	\$20	Fat Free Brownies	\$20

### Cookies & Bars

**Regular** (min. 12 per type) **\$1.25 each** | **Mini** (min. 24 per type) **.25 each**

*Choose from:* Chocolate Chip & Pecan, Chocolate Chip *(can be gf)*, Oatmeal, Peanut Butter, Peanut Butter & Chocolate Chip, Molasses ▼

**Bars** (min. 24 per type) | **Giant Bars** (min. 12 per type)

Lemon Bars (2 x 2" **50¢ ea.**), Strawberry Cheesecake Bars (1.5 x 1.5" **50¢ ea.**), Magic Bars *gf* (1.5 x 1.5" **75¢ ea.**), Giant Magic Bars *gf* (3 x 3" **\$3.50 ea.**), Giant Peanut Butter Toffee Bars (3 x 3" **\$3.50 ea.**)

### Cakes, Pies & Tarts

**Cheesecakes** (serves 12) *gf* **\$35**

Chocolate-Raspberry, Chocolate-Apricot, Blueberry, Turtle, Citrus, Strawberry-Sour Cream (more varieties available, prices vary)

**Pies** (serves 6-12) **\$20 - \$30**

Apple ▼, Key Lime *gf*, Banana Cream, Chocolate Cream, Boston Cream, Mixed Berry ▼, Cherry

**Tarts** (serves 8) **\$26**

Apple Bavarian, Chocolate Grand Marnier, Lemon, Blueberry, Cherry, Fresh Fruit

**Multi-layer Cakes** (for 12-24, 9" round, 3-4 cake layers) **\$45**

Poppyseed Torte, Killer Chocolate, German Chocolate, Banana, Coconut Custard, Chocolate Raspberry Torte, Black & White Espresso ▼, Pink Raspberry ▼, Red Velvet ▼, Chocolate Peanut Butter ▼

**Single-layer Cakes** (for 8-12, 9" round, 2 cake layers) **\$25**

Poppyseed, Chocolate, Red Velvet ▼, Banana, German Chocolate, Chocolate Espresso ▼, Chocolate Cherry ▼, Chocolate Peanut Butter ▼

*Cakes also available in:*

<b>Quarter-sheet</b> (8x12" for 8-16)	<b>\$20</b>	<b>Cupcakes</b>	
<b>Half-sheet</b> (12x17" for 16-32)	<b>\$35</b>	<b>Regular</b> (min. 12)	<b>\$2 ea.</b>
		<b>Mini</b> (min. 24)	<b>75¢ ea.</b>

**Gluten-free Cakes**

Orange Cream ▼, Chocolate-Chocolate ▼, Lemon Chiffon, Black Forest\* ▼

*Available in:*

**9" Round** (for 8-12, 2 layers) | **Quarter Sheet** (8 x 12" for 8-16) **\$30 | \$45\***  
**Cupcakes** (min. 12 per type) **\$2.25 ea.** | **Mini** (min. 24 per type) **\$1 ea.**

**Wedding Cakes**

Looking for something elegant and simple? We offer many options including several vegan and gluten-free choices. Please call for more details.

WWW. *Beans & Barley* .COM

call us: 414-278-7878



# PICK-UP CATERING

CALL US: 414-278-7878

For full-service catering inquiries, please email:  
beanscater@beansandbarley.com

Open everyday 8:am-9:pm  
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