

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—\$5 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, Orange-Firecracker, Buffalo or Teriyaki

Savory Turkey Mini-Meatballs (approx. 16/lb, 3 lb minimum) **\$9/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 is not 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**

Kale with Ginger Peanut Dressing (bowl for 10-12) **v** **\$20**
Chopped kale, shredded red cabbage and carrots, and diced red bell pepper with cilantro and almonds, tossed in our ginger peanut dressing.

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**, 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* **\$5 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	\$15 pan	Garlic Bread (12-15 pc)	\$8 pan
Corn Tortillas (6"/12 per pack)	.75 pk.	Rolls & Butter french or whole wheat	.50 ea.
Flour Tortillas (6"/10 per pack)	\$1.50 pk.	French Baguette	\$2.79 ea.

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.**
Seared 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* **\$5 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 **v**, Savory Vegetables **v**, Southwest Corn

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

Having a bright and early get together? We 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	\$9.25	12.50
Smoked Turkey & Swiss	\$9.75	13
Turkey Club	\$9.00	12
Balsamic Tofu Wrap v	\$9.25	12.50
Hummus & Vegetable Wrap v	\$8.50	11.50
Tuna Salad	\$9.25	12.50
Egg Salad	\$8	11
Cheddar & Tomato	\$7.75	9.50
Peanut Butter & Jam	\$6.75	9

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	\$10
Balsamic & Gorgonzola With Craisins and Pepitas	\$10
Garden Salad	\$10
<i>Dressing choices:</i> Garlic Parmesan, Garden Ginger, Herb Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette	
add a serving of Chicken or Tuna Salad	\$4
add blue cheese or feta	\$2

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.

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

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**

Muffins

Apple-Sesame, Blueberry-Pecan, Carrot-Walnut, Raspberry Crumb, or Banana-Blueberry

Scones

Classic Cream, Cherry-Almond, Orange-Poppyseed, or Nutty Apricot

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 **v**

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 **v**, Key Lime *gf*, Banana Cream, Chocolate Cream, Boston Cream, Mixed Berry **v**, 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 **v**, Pink Raspberry **v**, Red Velvet **v**, Chocolate Peanut Butter **v**

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

Poppyseed, Chocolate, Red Velvet **v**, Banana, German Chocolate, Chocolate Espresso **v**, Chocolate Cherry **v**, Chocolate Peanut Butter **v**

Cakes also available in:

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

Gluten-free Cakes

Orange Cream **v**, Chocolate-Chocolate **v**, Lemon Chiffon, Black Forest***v**

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. *BeansandBarley*.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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