

TRAYS & APPETIZERS

Vegetable Tray *gf*

The centerpiece of your table, assorted cut veggies with your choice of curry chutney **v**, hummus **v** or garlic parmesan dip.

Small <small>for 10-20</small> \$25	Medium <small>for 25-50</small> \$40	Large <small>for 50-75</small> \$80
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Grilled Vegetable Tray *gf v*

An assortment of vegetables grilled with an herb oil and finished with a light drizzle of balsamic reduction.

One-Size
for 25-50
\$45

Fresh Fruit Tray *gf v*

Beautifully arranged fresh fruit. A centerpiece for your table.

Small <small>for 10-15</small> \$25	Medium <small>for 15-25</small> \$40	Large <small>for 30-50</small> \$80
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Cheese Tray

Imported & domestic cheeses with a cracker basket.

Small <small>for 10-15</small> \$25	Medium <small>for 15-25</small> \$40	Large <small>for 30-50</small> \$80
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Wisconsin Artisan Cheese Tray

A selection of the state's artisan-made cheeses with a cracker basket.

One-Size
for 10-15
\$50

Wisconsin Artisan Cheese with Fruit

Wisconsin artisan cheeses, cracker basket, fresh fruit.

One-Size
for 15-25
\$65

Salad Niçoise Tray *gf v*

A beautiful composition of green beans, Kalamata olives, artichoke hearts, red potatoes and roasted Roma tomatoes, with fresh basil vinaigrette.

Small <small>for 15-20</small> \$40	Large <small>for 30-40</small> \$80
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Todos los Dias *gf*

Our chipotle cream cheese dip, topped with tomato, lettuce, cheddar cheese, green onions and olives, with tortilla chips.

Small <small>for 8-12</small> \$25	Large <small>for 10-20</small> \$35
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Mexican Trio *gf*

This tray features guacamole, mild salsa and todos los dias, with tortilla chips.

One-Size
for 15-25
\$35

Mediterranean Tray

Our own hummus, feta basil spread, green and Kalamata olives served with pita wedges.

One-Size
for 15-25
\$40

Hummus & Pita Tray **v**

Your choice of one of our hummus dips served with pita wedges.

One-Size
for 10-15
\$25

- Traditional
- Kalamata Olive
- Fire-Roasted Red Pepper

Rustique Tray

Fresh toppings on bite-sized crusty French bread:

Small <small>for 20-30</small> \$25	Large <small>for 30-60</small> \$50
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- Artichoke Parmesan with Spinach & Scallions
- Olivada with Tomato & Smoked Provolone
- Pesto Mozzarella
- Feta Basil

Cajun Chicken or Tofu Sliders (minimum 12 per type)

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**)*

\$4
per slider

Cocktail Sandwiches (minimum 12 per type)

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

Sandwich <small>each</small> \$3	Wraps <small>each</small> \$4
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Sweets Tray

An assortment of a few of our favorites—lemon bars, brownies and mini-cookies, arranged on a tray.

Small <small>for 15-25</small> \$40	Large <small>for 30-50</small> \$80
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Fancy Sweets Tray

Mini-cupcakes, pecan squares and Mexican wedding cakes.

One-Size
for 20-40
\$70

HEAT & SERVE APPETIZERS

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

\$9
per pound

Mini Burritos (minimum 12 per type)

Mini burritos stuffed with cheese, and your choice of pinto beans or our salsa-baked chicken.

Bean <small>each</small> \$2.25	Chicken <small>each</small> \$2.75
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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 **v gf**

Mixed greens, toasted pepitas, raisins, Wisconsin gorgonzola and our balsamic vinaigrette dressing.

Small <small>for 6-12</small> \$20	Large <small>for 12-18</small> \$30
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Caesar Salad

Romaine lettuce, house-made croutons, Parmesan cheese, and Caesar dressing.

Small <small>for 6-12</small> \$15	Large <small>for 12-18</small> \$25
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Add sliced grilled chicken breasts for \$5 each

Garden Salad **v gf**

Green leaf lettuce, cut vegetables and one of our house-made dressings. *Choose from:*

- Garlic Parmesan
- Balsamic Vinaigrette **v**
- Herbal Vinaigrette **v**
- Greek Lemon Oil **v**
- Tahini **v**
- Garden Ginger **v**

Small <small>for 6-12</small> \$15	Large <small>for 12-18</small> \$25
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Kale Salad **v gf**

Chopped kale, shredded red cabbage and carrots, and diced red bell pepper, with cilantro and shaved almonds. Tossed in Ginger Peanut Dressing, or Avocado Dressing.

Small <small>for 10-12</small> \$20	Large <small>for 12-18</small> \$30
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Fresh Fruit Salad **v gf**

Bite-size cuts of fresh fruit.

Small <small>for 10-12</small> \$20	Large <small>for 12-18</small> \$25
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Potato Salad *gf*

Choose from: "House", Diablo, or Mediterranean **v**

Small <small>for 10-12</small> \$20	Large <small>for 12-18</small> \$25
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Vegetable & Grain Salads *gf*

Choose from: Beautiful Broccoli **v**, Lime Cumin Vegetables **v**, Lime Cumin Vegetables **v**, Apricot Lemon Quinoa **v**, Mexican Quinoa **v**, Sweet Corn with Avocado Dressing **v**

Priced Per Pound
3 pound minimum

Pasta Salads

Choose from: Spicy Peanut Noodles, Grilled Vegetable **v**, Garlic Parmesan, Mediterranean, Lemon Spinach Orzo, Roasted Garlic Dijon, Tuna Pasta, Mediterranean Tofu **v**, Greek Lemon **v**, or Vietnamese Tofu with Noodles **v**

Priced Per Pound
3 pound minimum

Chicken & Tofu Salads *gf*

Mediterranean Chicken Salad, Chicken Pinenut, Cashew Curry Chicken (or Tofu **v**), Pesto Chicken, Hot & Spicy Chicken (or Tofu **v**), Tuna Salad, or Egg Salad

Priced Per Pound
3 pound minimum

Grilled Chicken Breasts *gf* (min. 10 breasts)

Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.

Marinade choices: Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, or Balsamic.

\$5
each

Baked Marinated Tofu **v gf** (min. 10 pieces)

Turn a green salad or pasta salad into an entrée.

Marinade choices: Balsamic, Barbecue, Curry-Peanut Asian, or Hot & Spicy

\$3.50
each

SOUPS

—please indicate if you will need bowls and spoons—

We make over forty soups from scratch with fresh vegetables and our own stocks. It's a great meal-starter or light lunch with rolls & butter.

Specify a favorite with *one week's notice* or choose from one of the selections of the day. Available hot and ready, or chilled, for later.

\$32
per gallon

BREADS

Cornbread (9"x13" pan)
plain or jalapeño

\$15
per pan

Rolls & Butter
french **v** or whole wheat

50¢
each

Corn Tortillas *gf v* (6", 12 per pack)

75¢
per pack

Garlic Bread (12-15 pc)

\$8
per pan

Flour Tortillas **v** (6", 10 per pack)

\$1.50
per pack

French Baguettes **v**

\$3.15
each

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 and Lime Cumin Vegetables for a Mexican inspired feast.

Black Bean \$35	Chicken \$45
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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.

Tofu \$35 v	Chicken \$45
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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.

Tofu \$35 v	Chicken \$45
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Vegetable Stir-fry

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.

Plain \$35 v	Tofu \$40 v	Chicken \$45
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Lasagna

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

Vegetarian \$40	Turkey \$45
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Vegetarian: Cheese, Vegetable, Mushroom, Pesto, or Spinach Feta
Non-vegetarian: Turkey Ragu

Chicken Niçoise

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

\$45
per pan

Turkey Pot Pie

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

\$45
per pan

Mac & Cheese

You'll love our creamy, cheddar-y version of the American classic, baked with a buttered panko crumb topping.

\$35
per pan

Baked Couscous

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

\$35
per pan

Pasta Casseroles

Vegetarian: Lemon Broccoli, Creamy Vegetable, or Mushroom Garlic Linguini

Non-vegetarian: Tuna & Swiss Casserole, Lemon Chicken, or Rosemary Chicken Alfredo

\$35
per pan

\$45
per pan

Mushroom Sherry Chicken Breasts (min. 10 breasts)

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.

\$6
each

Grilled Chicken Breasts *gf* (min. 10 breasts)

Whole or sliced boneless, skinless, grilled chicken breasts, either marinated or plain.

Marinade choices: Lemon-Caper, Rosemary Garlic, Barbecue, Curry-Peanut, or Balsamic.

\$5
each

SIDES

(plan on ¼ to ½ lb per person)

Vegetables *gf*

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

Priced Per Pound
3 pound minimum

Potatoes *gf*

Parsley Shallot **v**, Roasted Garlic Mashed, Chipotle Mashed, Mashed Sweet Potatoes, or Mexican Sauté **v**

Priced Per Pound
3 pound minimum

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

Local eggs scrambled with potatoes, red and green peppers, onions, vegan breakfast sausage and cheddar cheese

\$45
per pan
for 10-15

Tofu Scrambler *v gf*

Local Simple Soyman tofu scrambled with tomatoes, mushrooms, tahini, scallions, and sesame seeds.

\$40
per pan
for 10-15

Quiche

Vegetarian: • Broccoli w/ Cheddar & Feta • Italian
• Spinach w/ Mushroom & Swiss • Potato Green Onion

\$20
for 6-8

Non-Vegetarian: • Smoked Turkey with Asparagus & Swiss

\$22
for 6-8

Parsley Shallot Breakfast Potatoes *v gf*

\$30
per pan
for 10-15

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 <i>v</i>	\$9.25	12.50
Hummus & Vegetable Wrap <i>v</i>	\$8.50	11.50
Tuna Salad	\$9.25	12.50
Egg Salad	\$8	11
Cheddar & Tomato	\$7.75	9.50
Peanut Butter & Jam <i>v</i>	\$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 <i>v</i>	\$10
<i>Dressing choices: Garlic Parmesan, Garden Ginger, Herb Vinaigrette, Greek Lemon Oil, Balsamic Vinaigrette</i>	
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

\$15
per gallon
for 10-12

Coffee Service

Disposable coffee server holds 10-12 cups of fresh-brewed Anodyne coffee—cups, cream and sugar included.

\$15
per gallon

Cold Brewed Anodyne Coffee

\$30
per gallon
for 10-12

Chilled Beverages

Choose from an assortment of natural sodas, iced teas, and still or sparkling waters.

Blue Sky or Zevia Soda

\$1.25 ea.
(12 oz.)

Cola, Diet Cola, Ginger Ale, Root Beer, Lemon-Lime

La Croix Sparkling Water

\$1 ea.
(12 oz.)

Cran-Raspberry, Grapefruit Lime, Lemon

Bottled Water

\$1 ea.
(16.9 oz.)

Steaz Iced Tea (sweetened)

\$2 ea.
(16 oz.)

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 the chocolate, butter and beet-sugar are real!

Muffins & Scones

Muffins

- Apple-Sesame
- Blueberry-Walnut
- Carrot-Walnut
- Raspberry Crumb
- Banana-Blueberry

Scones

- Classic Cream
- Orange-Poppy Seed
- Nutty Apricot
- Cherry-Almond

Regular
min. 12 per type
\$1.50 ea

Mini
min. 24 per type
75¢ ea

Coffee Cakes & Quickbreads (for 16-24)

Gingerbread

\$15
9x13" pan

Apple Cake

\$30
tube pan

Lemon Poppy Seed

\$15
9x13" pan

Tea Cake

Pear Coffee Cake

\$20
9x13" pan

Blueberry Coffee Cake

\$20
9x13" pan

Cinnamon Coffee Cake

\$20
9x13" pan

Cardamon Coffee Cake

\$30
tube pan

Cookies

- Molasses *v*
- Peanut Butter
- Chocolate Chip (can be *gf*)
- Oatmeal
- Peanut Butter Chocolate Chip
- Chocolate Chip with Pecans

Regular
min. 12 per type
\$1.50 ea

Mini
min. 24 per type
50¢ ea

Bars

Lemon Bars (2x2")

50¢ ea
min. 12

Magic Bars *gf* (1.5x1.5")

75¢ ea
min. 12

Giant Magic Bars *gf* (3x3")

\$3.50 ea
min. 6

Strawberry Cheesecake

50¢ ea
min. 12

Bars *gf* (1.5x1.5")

Giant Peanut Butter

\$3.50 ea
min. 6

Toffee Bars (3x3")

Cakes, Pies & Tarts

Cheesecakes *gf*

- Chocolate-Raspberry
- Chocolate-Apricot
- Blueberry
- Strawberry-Sour Cream
- Turtle
- Citrus

\$35
for 12

Pies

- Apple *v*
- Mixed Berry *v*
- Boston Cream
- Key Lime *gf*
- Chocolate Cream
- Cherry *v*
- Banana Cream

\$20 - 30
for 6-12

Multi-layer Cakes

(9" round, 3-4 cake layers)

- Poppy Seed Torte
- Killer Chocolate
- German Chocolate
- Chocolate Banana
- Coconut Custard
- Pink Raspberry *v*
- Chocolate Peanut Butter *v*
- Red Velvet *v*
- Chocolate Raspberry Torte
- Black & White Espresso *v*

\$45
for 12-24

Single-layer Cakes

(9" round, split-layer)

- Poppy Seed Torte
- Killer Chocolate
- German Chocolate
- Chocolate Banana
- Chocolate Cherry *v*
- Chocolate Peanut Butter *v*
- Red Velvet *v*
- Black & White Espresso *v*

\$25
for 8-12

Cupcakes

Regular
min. 12
\$2 ea
\$2.25 gluten free

Mini
min. 24
75¢ ea
\$1 gluten free

Cakes also available as sheet cakes:

Quarter-Sheet
8x12" for 8-16
\$20

Half-Sheet
12x17" for 16-32
\$35

Gluten-free Cakes

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

9" Round
for 8-12
\$25

¼ Sheet
for 8-16
\$30
***\$40**

Tarts

- Apple Bavarian
- Fresh Fruit
- Lemon
- Blueberry
- Chocolate Grand Marnier

\$26
for 8

Wedding Cakes

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

www.*BeansandBarley*.com



PICK-UP CATERING

CALL US: 414-278-7878

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

Open everyday 9:am-8:pm
1901 E. North Ave., Milwaukee, WI

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