

# Summer Menu

Menu available to order June 1 - September 14

## Breakfast

### Cinnamon Monkey Bread "Muffins" (V)

Contains: Dairy, Egg, Wheat

\$14.00 (4 pack)

Pull apart style brioche cinnamon dough, cream cheese frosting

### Vanilla Cream Filled "Cruffins"

Contains: Dairy, Egg, Wheat

\$15.00 (4 pack)

Crispy layers of pastry, vanilla pastry cream, crystal sugar

### Cherry Coffee Cake Muffin

Contains: Dairy, Egg, Wheat

\$14.00 (4 pack)

Cinnamon sugar, oat streusel topping

### Vegan Blueberry Muffin

Contains: Wheat

\$15.00 (4 pack)

### Peach Cobbler Overnight Oats (GF)(VGN)

\$8.00 ea

Certified gluten free oats, oatmilk, peach compote, crumble topping

### Strawberry Chocolate Yogurt Parfait (GF)(V)

Contains: Dairy, Soy

\$6.00 ea

Strawberry yogurt, chocolate chips, house-made gluten-free granola

### MYO Avocado Toast

Contains: Dairy, Egg, Wheat

\$120.00 small (serves 16-20)

\$215.00 large (serves 30-35)

Grilled sourdough, mashed avocado, chopped hard boiled eggs, crumbled bacon, roasted tomato, sliced radish, chili crisp oil  
Add gluten free bread for \$1.50pp

### Blueberry Muffin French Toast Sticks (V)

Contains: Dairy, Egg, Wheat

\$11.50 pp

Homemade blueberry muffin loaf, egg custard, served with blueberry maple syrup

### Bibimbap Breakfast Fried Rice (GF)(V)

Contains: Egg, Soy

\$65.00 half pan (serves 10-12)

\$125.00 full pan (serves 20-24)

Brown rice, kimchi, scrambled eggs, sweet corn, green onion, sunny-side fried eggs, gochujang drizzle

### Egg Bites (GF)

Contains Dairy, Egg

\$10.50 pp (3 bites)

Shredded potato, eggs, cream  
Chive and Cheddar (V)  
Pepper Jack Salsa (V)  
Steak and Mushroom

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GFA: Gluten Free Available GF: Gluten Free V: Vegetarian VGN: Vegan

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### Patisserie Breakfast Platter (V)

Contains: Dairy, Egg, Soy, Wheat

\$68.00 (15 pieces)

House-baked croissants, chocolate croissants, cherry greek yogurt danishes, and assorted seasonal pastries

### Patisserie Savory Breakfast Platter

Contains: Dairy, Egg, Fish, Sesame, Soy, Wheat

\$68.00 (15 pieces)

Savory selection of breakfast pastries including croissants, multigrain croissants, ham and cheese turnovers, leek parmesan pastries, salmon and cream cheese danishes

### 88 Acres Granola Bars (GF)(VGN)

\$2.50 ea

Apple ginger, chocolate sea salt, triple berry

### Blueberry Power Bars (GF)(VGN)

\$18.00 half dozen

Sweet dried blueberries, sunflower seeds, flax seed, certified gluten free oats, apricots, apple sauce

### McBaker's Griddle Breakfast Sandwich (V)

Contains: Dairy, Egg, Wheat

\$9.00 ea

Maple griddle cake, scrambled eggs, white cheddar cheese

\$10.00 ea

Add bacon or sausage

### Vegan Chorizo Potato Burrito (GFA)

Contains: Soy, Wheat

\$10.00 ea | \$11.00 ea GF

Vegan chorizo crumbles, breakfast potato, tortilla

## Breakfast Beverages

### Brown Sugar Iced Coffee (V)

Contains: Dairy on the side

\$55.00 gallon (serves 16)

House-brewed Columbian iced coffee by thrive coffee farmers, brown sugar, with milk and cream pints

### Vanilla Oat Milk Protein Iced Coffee (VGN)

\$55.00 gallon (serves 16)

House-brewed Columbian iced coffee by thrive coffee farmers, organic pea protein with sweeteners

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## Salads

### Strawberry Spinach Salad (GF)(V)

Contains: Dairy

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

Sunflower seeds, goat cheese, poppy seed dressing

### Mesclun Caprese Salad (V)

Contains: Dairy, Egg, Wheat

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

Balsamic marinated mozzarella, heirloom grape tomato, crushed crostini croutons, mesclun greens, sweet basil dressing

### Farm Stand Topper (GF)(V)

Contains: Dairy, Egg

\$115.00 small (serves 8-10)

\$170.00 medium (serves 12-15)

\$215.00 large (serves 16-20)

Poached corn off the cob, tomatoes, grilled zucchini, pickled cucumbers, onions, baby roasted potatoes, crumbled blue cheese, toasted spiced chickpeas, herb buttermilk dressing, baby greens and herb salad

### Mediterranean Pesto Chicken Salad Topper (GF)

Contains: Dairy

\$140.00 small (serves 8-10)

\$208.00 medium (serves 12-15)

\$275.00 large (serves 16-20)

Pesto grilled chicken, pepperoni, baby mozzarella, roasted onion, marinated artichokes, marinated olives, pepperoncini, cucumber tomato salad, roasted chickpeas, romaine and arugula mix, italian vinaigrette

## Lunch Specialty Sandwiches

### Heirloom Tomato Sandwich (VGN)

Contains: Wheat

\$13.50 each

Sliced heirloom tomatoes, tarragon-balsamic vegan aioli, eggplant, grilled vegetables, spinach  
Herb focaccia roll: [Contains Wheat](#)

### Colaba Wrap (VGN)(GFA)

Contains: Soy, Wheat

\$13.50 ea

Inspired by vada pav, crispy seasoned potatoes, coconut garlic chutney, creamy cilantro mint chutney, fried green beans, green leaf lettuce  
Tomato wrap: [Contains Soy, Wheat](#)

### Never Gonna Give You Up (GFA)

Contains: Dairy, Egg, Wheat

\$11.95 pp

Turkey breast, spicy mayo, pepper jack cheese, dill pickles, arugula  
French baguette: [Contains Wheat](#)

### Fennel Salami and Burrata Sandwich

Contains: Dairy, Sesame, Soy, Wheat

\$13.50 ea

Fennel salami, burrata cheese, sundried tomato relish, arugula  
Seeded panzano: [Contains Sesame, Soy, Wheat](#)

### MYO Club Sandwich Deli Platter

Contains: Dairy, Egg, Wheat

\$130.00 small (serves 6-8)

\$180.00 medium (serves 10-12)

\$275.00 large (serves 16-18)

Turkey breast, grilled chicken, bacon, tomato, swiss cheese, lettuce, sliced country white and whole wheat breads, garlic cilantro aioli - *Add Gluten free bread for \$1.50pp*

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## Pasta & Grain Salads

### Buttermilk Dill Pasta Salad (V)

Contains: Dairy, Egg, Wheat

\$4.25 pp

Peas, tomatoes, bell peppers,  
creamy buttermilk dressing

### Fresh Corn and Avocado Salad (GF)(VGN)

\$5.25 pp

Fresh seasonal corn, cilantro, avocado

### Panzanella (V)

Contains: Dairy, Wheat

\$4.25 pp

Fresh tomatoes, toasted tuscan bread,  
fresh mozzarella, red onion, basil, olive oil

### Blueberry, Kale, Quinoa Salad (GF)(V)

Contains: Dairy, Tree Nuts

\$5.00 pp

Toasted almonds, feta, lemon vinaigrette

### Thoran Style Indian Slaw (GF, VGN)

Contains: Sesame, Soy

\$3.75 pp

Purple cabbage, white cabbage, chilis,  
shredded carrots, coconut, cilantro

### Zucchini White Bean Salad (GF)(VGN)

\$5.25 pp

Blistered baby zucchini, white beans,  
carrots, citrus herb vinaigrette

### Mexican Street Corn Pasta Salad (V)

Contains: Dairy, Wheat

\$5.25 pp

Grilled corn off the cob, cavatappi pasta, cilantro,  
red onion, green onions, jalapeno, cotija cheese

### Asian Glass Noodle Pasta Salad (GF)(VGN)

Contains: Sesame, Soy

\$5.25 pp

Rice noodles, napa cabbage, red cabbage, yellow bell  
peppers, red bell peppers, scallion, cilantro, carrots,  
sweet and spicy tamari dressing

### Citrus Bowtie Pasta Salad (VGN)

Contains: Wheat

\$5.00 pp

Mandarin oranges, pineapple, fresh dill

## Soups & Stews

(Quarts served cold ready for reheat)

### Fresh Corn Bisque (GF)(V)

Contains: Dairy

\$65.00 gallon | \$16.25 quart

Poached potatoes,  
sweet corn, fresh herbs

### Cuban Black Bean (GF)(VGN)

\$65.00 gallon | \$16.25 quart

Sofrito, black beans,  
vegetable stock

### Summer Vegetable Soup

(GF)(VGN)

\$65.00 gallon | \$16.25 quart

Corn, potatoes, beans,  
tomatoes, zucchini, squash

### Chilled Gazpacho (GF)(VGN)

\$65.00 gallon | \$16.25 quart

Tomato base with cucumbers,  
bell peppers, onion, garlic

### New England Clam Chowder

Contains: Dairy, Fish, Shellfish,  
Soy, Wheat

\$80.00 gallon | \$20.00 quart

Fresh clams, potato, heavy  
cream, thyme

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## Appetizers by The Dozen

### Sesame Seared Tuna Skewers (GF)

Contains: Dairy, Fish, Sesame, Soy

\$48.00 dozen

Sesame seared tuna, cucumber, pickled ginger, green onion, served with ponzu sauce and wasabi cream dipping sauce

### Falafel Tomato Skewers (GF)(VGN)

\$39.00 dozen

House-made falafel, roasted marinated tomato, cucumber, served with roasted tomato dipping sauce

### Spicy Salmon and Avocado Spring Roll (GF)

Contains: Fish, Sesame

\$46.00 dozen

Sriracha spiced salmon, fresh avocado, sesame seeds, herbs, carrots, cabbage, served with garlic cilantro chili sauce

### Grilled Shrimp and Cucumber Skewers (GF)

Contains: Dairy, Egg, Shellfish

\$42.00/dozen

Marinated grilled shrimp, cucumber ribbons, grilled peppers, served with citrus aioli dipping sauce

### Salmon "Kafta" Skewers

Contains: Dairy, Fish, Wheat

\$42.00/dozen

Crispy skewered salmon, honey glaze, lemons, served with old bay greek yogurt dipping sauce

### Caprese Skewers (GF)(V)

Contains: Dairy

\$38.00 dozen

Fresh mozzarella, cherry tomato, basil served with pesto dipping sauce

### Jerk Chicken Skewers (GF)

Contains: Fish, Soy

\$32.00 dozen

Smokey, aromatic jerk marinade with worcestershire sauce, served with pineapple chimichurri dipping sauce

### Cowboy Butter Steak Bite Skewers (GF)

Contains: Dairy, Egg

\$38.00 dozen

Paprika garlic lemon marinade, served with "cowboy butter" aioli dipping sauce

## Quesadillas by the Dozen

### Gluten Free Street Corn Quesadilla (GF)(V)

Contains: Dairy, Soy

\$28.00 dozen

Gluten free tortilla, fresh corn, fire roasted green chili, bell peppers, served with house-made salsa

### Cheeseburger Quesadilla

Contains: Dairy, Egg, Soy, Wheat

\$25.00 dozen

Flour tortilla, seasoned ground beef, white onion, cheddar cheese, american cheese, served with special sauce

### Gluten Free Tomato Caprese Quesadilla (GF)(V)

Contains: Soy, Dairy

\$28.00 dozen

Gluten free tortilla, marinated tomato, basil, fresh mozzarella, balsamic reduction, served with pesto dip

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## Appetizers Platters

### Burrata and Tomato Platter (V)

Contains: Dairy, Sesame, Wheat

\$54.00 (serves 10)

Burrata cheese, fresh seasonal tomato, roasted marinated tomato, basil, served with balsamic reduction, sesame crostini

### MYO Asian Mushroom Lettuce Wraps (GF)(VGN)

Contains: Sesame, Soy

\$65.00 small (serves 8-10)

\$96.00 medium (serves 12-15)

\$126.00 large (serves 16-20)

Tamari roasted mushrooms (served hot), boston lettuce, jicama, shredded carrots, micro cilantro, scallions, served with plum sauce

### Grilled Vegetables Crudites (GF)(V)

Contains: Dairy, Egg

\$135.00 (serves 15-20)

Grilled fresh vegetables including rainbow baby carrots, broccolini, zucchini, squash, asparagus, sweet potato, served with smoky red pepper aioli

### Artisanal Spanish Charcuterie

Contains: Dairy, Tree Nuts, Sesame, Soy, Wheat

\$215.00 (serves 15-20)

Dry cured chorizo, jamon serrano, manchego cheese, membrillo, marinated mixed olives, marcona almonds, sesame lavash

## Appetizers Dips

### Creamy Cilantro Garlic Dip (GF)(V)

Contains: Dairy, Egg

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)

Served with house fried vegetable chips

### Esquites Dip (GF)

Contains: Dairy

\$19.00 half portion (serves 6-8)

\$38.00 full portion (serves 12-15)

Street corn dip with grilled yellow corn, sour cream, cotija cheese, cilantro, served with tortilla chips

### Lamb Kawarma Hummus Dip

Contains: Wheat

\$42.00 half portion (serves 6-8)

\$74.00 full portion (serves 12-15)

Creamy chickpea hummus, parsley, olive oil, seasoned ground lamb, aleppo pepper, served with grilled flatbread triangles

### Individual Charcuterie Bento Snack

Contains: Dairy, Sesame, Soy, Wheat

\$12.50 each (minimum 10)

Prosciutto, hot coppa, sopressata, sesame lavash, hard cheeses, assorted fruits and olives, presented in take-out box

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4 person min. unless noted

## Entrées

### Blackened Salmon (GF)

Contains: Dairy, Egg, Fish

\$13.50 4 oz pp | \$18.50 6 oz pp | \$22.50 8 oz pp

With cilantro lime aioli

### Harissa Honey Salmon (GF)

Contains: Dairy, Egg, Fish

\$13.50 4oz pp | \$18.50 6oz pp | \$22.50 8oz pp

Served with cilantro garlic aioli

### Deconstructed Shrimp Kebobs

Contains: Dairy, Shellfish, Soy, Wheat

\$18.50 pp

Served with grilled vegetables,  
cucumber tomato salad, tzatziki,  
grilled flatbread (GF w/o flatbread)

### Grilled Shrimp Teriyaki (GF)

Contains: Dairy, Shellfish, Soy

\$38.00 dozen


Tossed with house-made teriyaki sauce,  
served with pickled ginger cream sauce

## Poke Bowls

### Sesame Tuna Poke Bowl (GFA)

Contains: Egg, Fish, Sesame, Soy, Wheat


\$22.00 each

Sesame soy tuna from Red's Best Seafood,  
spicy quick pickles, carrots, green onion,  
mango, edamame, crispy wonton 

### Spicy Tuna Poke Bowl (GFA)

Contains: Egg, Fish, Sesame, Soy, Wheat

\$22.00 each

Spicy tuna from Red's Best Seafood,  
spicy quick pickles, carrots, green onion,  
mango, edamame, crispy wonton 

### Crispy Salmon Bowl (GF)

Contains: Fish, Sesame, Soy

\$20.00 each

Crispy salmon, sweet soy chili glaze, quinoa rice  
blend, chopped kale, shiitakes, pickled onion,  
sesame seeds, micro cilantro

### Vegan Poke Bowl (GF)(VGN)

Contains: Sesame, Soy

\$19.00 ea

Sticky rice, butternut squash, broccoli, beet,  
avocado, cucumber, mango, edamame, scallion,  
sesame seeds

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## Entrées

### Grilled Chicken Primavera (GF)

\$15.00 pp

Seasoned chicken medallions, mushrooms, basil, grilled zucchini, tomato pomodoro sauce,

### Peruvian Chicken Breast (GF)

Contains: Dairy, Egg, Soy

\$12.65 pp

Served sliced and plattered, with aji amarillo aioli

### Chili Maple Chicken Breast (GF)

Contains: Dairy, Egg

\$12.00 pp

Served with chipotle aioli

### Tuscan Tomato Cauliflower Gnocchi (VGN)

Contains: Wheat

\$15.00 pp

Locally made vegan cauliflower gnocchi, sun dried tomatoes, kale, light coconut tomato cream sauce

### Grilled Zucchini (GF)(VGN)

\$11.95 pp

With turmeric, tomato, chickpea

### Tuscan Balsamic Steak Tips ★ (GF)

\$18.00 pp

Herb-marinated steak tips, sundried tomato, roasted lemon, balsamic drizzle

### Argentinian Flank Steak (GF)

\$18.95 pp

Sliced marinated flank steak, chimichurri, blistered sweet peppers

### Rum Glazed Pork Tenderloin (GF)

\$95.00 small (serves 8-10)

\$140.00 medium (serves 12-15)

\$185.00 large (serves 16-20)

Marinated and grilled rum glazed pork tenderloin, served with apple slaw and grilled pineapple

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## Baker's Best Focaccia Basket (V)

Contains: Dairy, Egg, Wheat

\$45.00 small (serves 15-20)

\$65.00 medium (serves 24-28)

\$79.00 large (serves 30-35)

A selection of focaccias including caramelized onion, herb, parmesan, sea salt, served with seasoned olive oil

## Sides

### Chilled Green Beans and Snow Peas (GF)(VGN)

Contains: Sesame, Soy

\$4.95 pp

Carrots, savory tamari sauce, sesame seed garnish

### Mediterranean Cauliflower Rice (GF)(VGN)

\$4.50 pp

Lemon, herbs, red onion, sun-dried tomato

### Chimichurri Roasted Fingerlings (GF)(VGN)

\$4.25 pp

Fresh herbs, splash of red wine vinegar, extra virgin olive oil

### Grilled Broccolini (GF)(VGN)

\$5.45 pp

Roasted garlic, lemon

### Thai Basil Fried Rice (GF)(VGN)

Contains: Soy

\$4.50 pp

Aromatic chilis, green onions, basil

### Ranch Roasted Brussel Sprouts (V)

Contains: Dairy

\$5.50 per person

Ranch seasoning, olive oil, fresh chives, lemon zest

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## Summer BBQ Packages

### Burgers & Dogs

Contains: Dairy, Egg, Soy, Wheat \$22.00 pp

Chargrilled 6 oz. burgers, all beef hot dogs

Toppings: cheddar cheese, onions, lettuce, tomato, pickles, condiments

Sides: red bliss potato salad, coleslaw, potato chips

Veggie burgers, Contains: Soy, available as an optional add-on for \$5.25

Beyond burgers, (VGN) available as an optional add-on for \$8.05

### Deluxe Burgers, Dogs & Chicken

Contains: Dairy, Egg, Soy, Wheat \$26.00 pp

Chargrilled 6 oz. burgers, all beef hot dogs, barbecue grilled chicken

Toppings: cheddar cheese, onions, lettuce, tomato, pickles, applewood smoked bacon,

caramelized onions, sautéed mushrooms, BBQ sauce, condiments

Sides: red bliss potato salad, coleslaw, potato chips

Veggie burgers, Contains: Soy, available as an optional add-on for \$5.25

Beyond burgers, (VGN) available as an optional add-on for \$8.05

### Build-Your-Own Grilled Sausages

Contains: Wheat \$11.50 pp

Italian sausage with onions and peppers, hoagie rolls, spicy mustard

### Lobster Slider Platter

Contains: Dairy, Egg, Shellfish, Wheat \$235.00 (serves 8)

Fresh lobster salad on knotted tea rolls, butter lettuce

### Deluxe Lobster Slider Platter

Contains: Dairy, Egg, Shellfish, Wheat \$265.00 (serves 8)

Fresh lobster salad on knotted tea rolls, butter lettuce, coleslaw, potato salad

### Make Your Own Pulled Pork Bar

Contains: Dairy, Egg, Wheat \$12.35 pp

Pulled BBQ pork, jicama slaw, chipotle mayo, bulky rolls

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Baker's Best Catering produces menu items that may contain or come into contact with Dairy, Egg, Fish, Peanuts, Sesame, Shellfish, Soy, Tree Nuts, and Wheat/Gluten.

While we make every attempt to minimize the risk of cross contamination when informed about allergies, we offer no guarantees and accept no liability.

Bakers' Best Catering cannot guarantee that allergens may not have been introduced during another stage of the food preparation process or even inadvertently during preparation.

We do not have separate kitchens to prepare allergen-free items.

GFA: Gluten Free Available GF: Gluten Free V: Vegetarian VGN: Vegan

 Served Plattered Ready for Service  Served Hot or for Reheat

 Prepared on shared equipment with major allergens such as Dairy, Egg, Fish, Peanuts, Sesame, Shellfish, Soy, Tree Nuts, and Wheat/Gluten.

★ Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# Summer Menu

Menu available to order June 1 - September 14

## Desserts

### Gluten Free Vegan Brownie (GF)(VGN)

\$3.35 ea

Individually wrapped, featuring D's Bakeshop, Boston MA

### Gluten Free Vegan Oreo Brownie (GF)(VGN)

Contains: Soy

\$3.45 ea

Individually wrapped, featuring D's Bakeshop, Boston MA

### Gluten Free Vegan Chocolate Chip Cookie (GF)(VGN)

Contains: Soy

\$2.45 ea

House-made recipe

### S'mores Tarts (V)

Contains: Dairy, Soy

\$21.00 half dozen

Chocolate ganache, toasted marshmallow

### Raspberry Lemon Tart (V)

Contains: Dairy, Egg

\$21.00 half dozen

Raspberry marmalade, lemon curd, fresh berry

### Mini Vegan Gluten Free Raspberry Tarts (GF)(VGN)

Contains: Sesame, Soy

\$21.00 half dozen

### Blueberry Whoopie Pies (V)

Contains: Dairy, Egg, Wheat

\$22.00 full size half dozen

\$22.00 mini dozen

Mascarpone cream filling

### Strawberry Whoopie Pies (V)

Contains: Dairy, Egg, Wheat

\$22.00 full size half dozen

\$22.00 mini dozen

Strawberry cream filling

### Celebration Whoopie Pies (V)

Contains: Dairy, Egg, Wheat

\$25.00 full size half dozen

\$25.00 mini dozen

Rainbow sprinkles, marshmallow filling

### Lemon Whoopie Pies (V)

Contains: Dairy, Egg, Wheat

\$25.00 full size half dozen

\$25.00 mini dozen

Cream cheese lemon filling

### Strawberry Frosted Bars

Contains: Dairy, Egg, Wheat

\$18.00 half dozen

### Sugar Dusted Strawberry Cookies

Contains: Dairy, Egg, Wheat

\$10.50 half dozen

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# Summer Menu

Menu available to order June 1 - September 14



## Make Your Own Strawberry "Shortcakes"

Contains: Dairy, Wheat

\$48.00 serves 6

Macerated fresh strawberries, whipped cream, house-made sweet biscuits

## Summer Dessert Box

Contains: Dairy, Egg, Soy, Wheat

\$25.00 serves 4-6

Strawberry-shaped sugar cookie, mini blueberry, mini chipwich whoopie pie, strawberry frosted bars, flourless chocolate bites (10 Pieces Total)

## Mini Cherry Cobbler Cupcakes (V)

Contains: Dairy, Egg, Wheat

\$18.00 dozen

Cherry compote, crumble topping, vanilla cupcake, vanilla frosting

## Mini Carrot Cake Cupcakes (V)

Contains: Dairy, Egg, Wheat

\$18.00 dozen

Spiced carrot cake, cream cheese frosting, pineapple compote

## Strawberry Basil Cannoli (V)

Contains: Dairy, Egg, Wheat

\$42.00 dozen

Vanilla cannoli shell, strawberry basil mascarpone filling, crystalized basil, vanilla cookie crumbs

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# Summer Menu

Menu available to order June 1 - September 14

## Lemonade, Tea, & Juice

### Baker's Best Lemonade (GF)(VGN)

\$22.50 gallon

### Strawberry Lemonade (GF)(VGN)

\$22.50 gallon

Fresh squeezed lemon juice, strawberry simple syrup

### Rosemary Lemonade (GF)(VGN)

\$22.50 gallon

Fresh squeezed lemon juice, rosemary simple syrup

### Limeade (GF)(VGN)

\$22.50 gallon

Fresh squeezed lime juice, agave syrup

### Iced Tea (GF)(VGN)

\$22.50 gallon

House brewed black tea

### Orange Spice Iced Tea (GF)(VGN)

\$22.50 gallon

House brewed black tea, infused orange spice herbal tea

### Agave Mint Sweet Tea (GF)(VGN)

\$22.50 gallon

House brewed black tea, infused mint herbal tea, agave simple syrup

### Dragon Fruit Strawberry Juice (GF)(VGN)

\$26.00 gallon

Fresh dragon fruit, strawberry, sweet cherry, pomegranate, certified non-gmo, organic

### Mandarin And Cardamom Juice (GF)(VGN)

\$26.00 gallon

Citrus juices, minty cardamom, gingery turmeric and lemony coriander, certified non-gmo, organic

## Iced Coffees

### Brown Sugar Iced Coffee (V)

Contains: Dairy on the side

\$55.00 gallon (serves 16)

House-brewed Columbian iced coffee by thrive coffee farmers, brown sugar, with milk and cream pints

### Vanilla Oat Milk Protein Iced Coffee (VGN)

\$55.00 gallon (serves 16)

House-brewed Columbian iced coffee by thrive coffee farmers, organic pea protein with sweeteners

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