



INDIVIDUAL MEALS

MENU PACKAGE





BREAKFAST BOXES

CONTINENTAL

\$15 per person

BERRY YOGURT PARFAIT **G**

Strawberry-Raspberry Jam, Maple Syrup, FD Granola

HOMEMADE BREADS

Large Croissant, Blueberry Muffin, Maple Butter

SEASONAL FRESH FRUIT CUP **G D V**

QUICHE

\$15 per person

ASPARAGUS QUICHE

Caramelized Onions, Mushrooms, Gruyere, Grana Padano, Black Pepper, Chives

or

BLT QUICHE

Maple Bacon, Candied Tomato, Mozzarella, White Cheddar

MINI CROISSANT

Maple Butter

FIELD OF GREENS SALAD **G V**

Arugula, Radicchio, Frisée, Pea Shoots, Sunflower Sprouts, Parsley, Cilantro, Mint, Heirloom Vegetables, Dried Cherries, Caramelized Shallot Vinaigrette, Pumpkin Seed Brittle

MINI SEASONAL FRESH FRUIT CUP **G D V**

SANDWICH

\$16 per person

AVOCADO TOAST **D**

8-minute egg, Cucumber, Lemon, Za'atar, Pickled Jalapeño, Cilantro, Sourdough

or

SMOKED SALMON

Horseradish Cream Cheese, Pickled Beets, Arugula, Fresh Dill, Sourdough

FIELD OF GREENS SALAD **G V**

Arugula, Radicchio, Frisée, Pea Shoots, Sunflower Sprouts, Parsley, Cilantro, Mint, Heirloom Vegetables, Dried Cherries, Caramelized Shallot Vinaigrette, Pumpkin Seed Brittle

APPLE-OAT ENERGY BALL **G V**

Cinnamon, Dates, Flax seed

MINI SEASONAL FRESH FRUIT CUP **G D V**

- G** *Gluten Free*
- D** *Dairy Free*
- N** *Contains Nuts*
- V** *Vegetarian*
- V** *Vegan*





SANDWICH BOXES

\$18 Per Person

Choose 1 Protein - Vegetarian Included

CHICKEN CLUB

Herb Garlic Chicken, Bacon, Arugula, Tomato, Pickles, American Cheddar, Chipotle, Brioche

with

RASA CHOPPED SALAD **G**

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeno Feta Spread, Crumbled Feta, Harissa Chickpeas, Sumac

ROAST BEEF

Arugula, Caramelized Onions, Horseradish Aioli, Mozzarella, Brioche

with

RASA CHOPPED SALAD **G**

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeno Feta Spread, Crumbled Feta, Harissa Chickpeas, Sumac

FALAFEL WRAP **D V**

Hummus, Beet Pickled Jicama Slaw, Garlic Sauce, Hot Sauce, Pickles, Napa Cabbage, Mint, Parsley

with

VEGAN CHOPPED SALAD **G V**

Kale, Radicchio, Frisee, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Lemon Tahini Dressing, Nutritional Yeast, Beet Hummus Spread, Harissa Chickpeas, Za'atar

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thefooddudes.com

*Menu items are subject to change based on government mandated regulations at the time of your event
* Packaging included in cost per item



GRAZING BOX

\$20 - Meat or Cheese and Crudites

\$30 - Meat, Cheese and Crudites

CHEESE BOARD

Apple Wood Smoked Cheddar
Truffle Gouda Aged Manchego
Sage Derby Irish Porter

Dried Fruit, Seed Crisps **N**

MEAT BOARD

Prosciutto Cacciatore
Mortadella Soppressata
Genoa Salami Chorizo

Cerignola Olives, Cheddar Herb Focaccia

DIPS & CRUDITÉ

ISRAELI HUMMUS **G D**

Herb Tahini, Spicy Chickpeas, Sumac

Assorted Seasonal Heirloom Vegetables

BREADS

Seed Crisps, Herb Garlic Focaccia

FUDGE BROWNIE **V** +\$3

Salted Caramel Sauce, Cocoa Nib Crumble

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