

DF = Dairy Free

GF = Gluten Free

VG = Vegan

VE = Vegetarian

CATERING MENU

ALL PRICING IS PER PERSON, 8 PERSON MINIMUM
INCLUDES PLATES, NAPKINS, UTENSILS

LUNCH & DINNER

Vegetarian/gluten-free options available for most items

ASSORTED DELI SANDWICHES & WRAPS

Choose three options \$9

Served with a side of sweet onion chips and pickles

*Turkey, bacon, ranch, cheddar, lettuce and tomato on multigrain bread

*Ham, swiss, aioli, lettuce, tomato on house-made brioche roll

*Vineyard chicken salad with red grapes and lettuce on croissant

*Chicken Caesar wrap with romaine lettuce, baby tomatoes, grilled chicken strips and Caesar dressing on white tortilla

*Veggie wrap with seasonal veggies, lettuce and sauce on white tortilla

*Roast beef, cheddar, tomatoes, aioli and spinach on house-made brioche roll

*Curried tuna salad, green apples, cilantro, lime and lettuce on croissant

DELI PLATTER

Served with a bowl of sweet onion chips \$10

Comes with the following for guests to build their own sandwich:

House-made rolls, multigrain bread, croissants

Honey roasted turkey breast, smoked ham, roast beef

Sliced yellow cheddar, havarti, swiss

Lettuce, onions, sliced tomatoes, sliced pickles

Mayo, mustard, house-made seasonal sauce

BOXED LUNCHES

Includes choice of sandwich as well as a chocolate chip cookie, pickle and sweet onion chips \$10

*Ham and havarti on brioche roll

*Turkey and cheddar on brioche roll

*Chicken Caesar wrap

GOURMET MAC & CHEESE **VE**

Creamy baked cavatappi pasta with three cheeses and toasted bread crumbs. Made with or without bacon \$10

LASAGNA **VE**

Classic beef or vegetarian options layered with house-made sauce, ricotta cheese and lasagna noodles. Served with rustic bread and butter \$13

CHICKEN ENCHILADAS

Spicy chicken enchiladas made with shredded chicken, house-made red enchilada sauce, shredded cheddar and monterey jack cheese, cilantro and olives. Served with cilantro-lime rice and sour cream \$12

VEGETARIAN ENCHILADA BAKE **VE GF**

Made with quinoa, house-made red enchilada sauce, mixed veggies, black beans, shredded cheddar and monterey jack cheese, cilantro and olives. Served with black olives and sour cream \$12

PULLED PORK SANDWICHES

BBQ pulled pork served with house-made brioche roll and cole slaw. Made to assemble by customer \$10

CHICKEN CAESAR SALAD

Romaine lettuce, seasoned chicken, baby tomatoes, croutons, parmesan cheese. Served with rustic bread, butter and Caesar dressing on the side \$9

BEVERAGES

Fresh squeezed orange juice \$2

Chocolate milk \$2

Coffee/tea \$2

Iced tea/strawberry lemonade \$3

Assorted gourmet bottled sodas \$2

Hot masala chai latte/hot chocolate \$4

Bottled water \$1

MOBILE ESPRESSO BAR

Includes a full cafe beverages menu of unlimited lattes, hot chocolate, chai, espresso, coffee and tea served open bar style by professional baristas for three hours. \$500 base rate with additional \$5 per person

Contact to order // 717-201-9151 // www.princestreetcafe.com/catering

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BREAKFAST

Vegetarian/gluten-free options available for most items

ASSORTED PASTRY TRAY

House-made muffins, cinnamon rolls, scones, coffeecake \$1.50

FRENCH TOAST BAKE

*Deep dish bread souffle with an oat and walnut crumb topping.
Choose either cinnamon raisin or mixed berry. Served with maple syrup. *Contains nuts \$5*

SCRAMBLE

Eggs, bacon, cheddar and scallion \$5

CLASSIC EGG SANDWICH **VE**

*Served on plain/everything bagel or croissant
With bacon/sausage \$5.50
Without bacon/sausage \$4.50*

POTATO SKILLET HASH **VG** **GF**

Pan-fried seasoned potatoes, peppers and onions \$5

QUICHE **VE**

*Pie serves 8 people. Choose from:
Three cheese
Broccoli cheddar and onion
Bacon, cheddar, spinach and sun-dried tomatoes \$30*

BAKED OATMEAL **GF**

Plain or Blueberry served with milk \$5

PARFAIT **GF**

Vanilla yogurt, house-made granola and seasonal fruit \$3

SIDES

*Chia seed pudding with raspberry rose sauce \$3 **VG** **DF***

*House-made homefries \$3 **GF** **DF** **VG***

Fresh fruit salad \$3

Variety of fresh fruit (bananas, apples, grapes) \$1

SIDES

THREE BEAN QUINOA SALAD **GF** **VE**

Quinoa, baby tomatoes, bell peppers, red onion, kidney beans, white beans, green beans, cucumber, feta, red wine vinaigrette \$3

CAESAR SALAD **VE**

Romaine lettuce, baby tomatoes, croutons, parmesan cheese. Served with Caesar dressing on the side \$3

GARDEN SALAD **VE** **VG** **DF** **GF**

Mixed greens and seasonal veggies with balsamic vinaigrette and/or ranch dressing \$3

FRUIT AND VEGETABLE TRAY **VE** **GF**

Fresh fruit and vegetables with house-made hummus and a cream cheese fruit dip \$5

FRUIT, VEGETABLE, MEAT AND CHEESE TRAY **GF**

Fresh fruit and vegetables with house-made hummus and a cream cheese fruit dip, assorted charcuterie style meats and cheeses with olives and smoked almonds \$9

DESSERTS

HOUSE-BAKED DAILY

Cookies \$1

Tray of Bars/Brownies/Nutella Cookie Sandwiches \$3

Pie/Cake/Cheesecake \$5

Whole Pie \$22

Whole Cake \$28

Whole Tart \$25

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