



# *Catering Menu*



# Good Morning Menu

Available for Onsite Events and Delivery

Packages are priced per guest based on menu | Minimum of 12 guests

Off-Premise Catering Table-Ready Packaging and Serving Utensils | \$2.50 per guest based on menu

Off-Premise Catering Disposables to include Plates, Napkins and Cutlery | \$2.50 per guest based on menu

## The Corner Bakery | \$12.99 per person

Fresh Baked Breakfast Pastries to include: Full Size Assorted Muffins, Croissant Cheese Danish, Fresh Baked Croissants, Fresh Butter and Natural Jam. Fresh Locally Roasted Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal Teas with Lemon and Honey.

## Continental Breakfast | \$15.99 per person

Fresh Baked Breakfast Pastries to include: Full Size Assorted Muffins, Croissant Cheese Danish, Fresh Baked Croissants, Mini Bagels with Cream Cheese, Fresh Butter and Natural Jam, Fresh Sliced Fruit with Strawberry Fruit Dip. Fresh Locally Roasted Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal Teas with Lemon and Honey.

## The Breakfast Box | \$12.99 per person

Bakery Fresh Sliced Cinnamon Raisin Bagel, Plain or Blueberry (Select One) with Cream Cheese, Fresh Butter & Natural Jam, Fresh Seasonal Cut Fruit, Fage Fruit Yogurt, Vanilla Crunch Granola with Rolled Cutlery and Napkin. All Beautifully Presented in an Individual Craft Box.

## Hot Oatmeal Bar | \$18.99 per person

Bob's Red Mill Gluten Free Steel Cut Oatmeal Bar to Include: Fresh Organic Cinnamon Apple Compote, Seasonal Berries, Super Seeds (Chia, Flax, Hemp), Local Honey, Local Maple Syrup, Sliced Fresh Organic Bananas, Dried Cherries, Roasted Walnuts with Regular and Coconut Milk and Country Turkey Sausage Links. Fresh Locally Roasted Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal Teas with Lemon and Honey.

## A Running Start | \$16.99 per person

Breakfast Kale, Bacon and Egg Sandwich with a Lemon Aioli on a Fresh Baked Croissant, Variety of Individual Fage Fruit Yogurts with Vanilla Crunch Granola and an Organic Banana.

Fresh Locally Roasted Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal Teas with Lemon and Honey.

**\*\*Please indicate hard cooked egg\*\***

## The Scramble | \$16.99 per person

Farm Fresh Local Scrambled Eggs Layered with Sautéed Spinach and Swiss Cheese, Seasonal Fresh Cut Fruit with Strawberry Fruit Dip, and a Selection of Small Bagels with Cream Cheese and Natural Jam. Fresh Locally Roasted Brewed Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal Teas with Lemon and Honey.

## Smoked Salmon Bagel Bar | \$21.99 per person

Assorted Miniature Bagels with Smoked Salmon, Whipped Cream Cheese, Capers, Red Onion, Fresh Tomatoes, Leaf Lettuce, English Cucumber and Fresh Radishes. Fresh Locally Roasted Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal and Black Tea with Fresh Lemon.

## Miniature Breakfast Pastry Tray | \$11.99 per person

Miniature Fresh Baked Breakfast Pastries to Include: Miniature Blueberry, Lemon and Bear Claw Pastries, Miniature Italian Doughnuts filled with Chocolate, White Chocolate and Hazelnut Ganache. Fresh Locally Roasted Regular and Decaffeinated Coffee with Cream and Sugars, and a Selection of Herbal and Black Tea with Fresh Lemon.

## Morning Beverages

### Beverages:

Fair Trade Coffee Regular or Decaffeinated with Cream, Sugar, Stirrers and Cups Included | \$24.99 for 8 (96oz) (can be ordered up to 50 guests)  
Coffee maker rental required over 50 guests | \$25.00

We carry a wonderful variety of Milks, Nut Milks, Plant Based Milks, Juices and Chilled Coffee Drinks in our Grocery Department, Our Event Coordinator can discuss the options with you!

### Morning Eye Openers:

Bubbly Bar | \$14.99 per guest  
Matt's Organic Orange Juice, Peach Juice, and Cranberry Juice, Fresh Seasonal Fruit and Berries, Dison Brut

\*Priced and quantity based on 2 Drinks per Guest



# Brunch Buffet

On-site, 12 guest minimum

**Brunch** | \$25 .00 per person

We Will Put Together a Lovely Brunch for You and Your Guests.  
Basic Brunch Menus Consist of 5 Items and a Coffee and Tea Beverage Station.

Each additional item is \$4.00 per person.

Please select 5 items:

Cheese Blintzes with Wild Blueberry Compote

Crème Brûlée French Toast with Maple Syrup + Butter

Mini Breakfast Pastries

Farm Fresh Scrambled Eggs

Scrambled Egg Bake

\*Layered with Sautéed Spinach and Swiss Cheese

Assorted Quiches

\*Select from Lorraine, Three Cheese, Garden, Mushroom and Goat Cheese

Yogurt Parfait

Nitrate Free Bacon

All Natural Turkey Sausage Links

Bob's Red Mill Gluten Free Oatmeal

\*with Roasted Walnuts, Currants and Coconut Milk

Southern White Cheddar Grits

Herb Roasted Breakfast Potatoes

Fresh Fruit Bowl

---

## Made-to-Order Omelet Station

(additional \$5.00 per guest plus Omelet Chef \$125.00)

Sweet Peppers, Sautéed Mushrooms, Caramelized Onions, Fresh Tomatoes, Green Onions, Black Olives, Roasted Red Peppers, Spinach, Broccoli, Black Forest Ham, Crispy Bacon, Cheddar Cheese, Swiss Cheese, and Feta Cheese

We recommend an additional chef per 30 guests. (100 guests would need 3)

\*Omelet Bar not available at Highland Square Cafe\*

**We are Happy to Customize Any Menu for You!**

# Breakfast Ala Carte

**Breakfast and Snacks Ala Carte for Delivery or Pick Up:**

Mustard Seed Signature Crème Brûlée French Toast

\$49.99 Serves 15-20, \$26.99 Serves 8-10

Fage Yogurt with Fruit Sauce or Honey Selections | \$2.00 each

Assorted Kind Bars GF | \$5.00 (6-pack)

Whole Fruit: Apples, Bananas, Oranges | \$1.25 ea.

Fresh Fruit Kabob | \$3.50 each

Bowl of Fresh Seasonal Berries | current market price

Individual Steel Cut Oatmeal with Currants & Walnuts | \$4.50 each  
(in microwavable paper cups)

Crisp All Natural Bacon | \$2.00 per slice

Crisp All Natural Turkey Bacon | \$2.00 per slice

All Natural Turkey Sausage | \$2.00 per link

Fresh Baked Mini Breakfast Pastries | \$3.99 per guest

Selection of Croissant Pastries, Miniature Italian filled Donuts and Mini Muffins

Individual Sunrise BLT sandwiches | \$12.00 each

Hard Cooked Fresh Egg, Organic Greens, Tomatoes, Avocado, Nitrate Free Bacon and an Garlic Aioli on a Freshly Baked Croissant

**Whole Quiche Serves 6-8 | \$22.99**

Whole Quiche Lorraine:

Farm Fresh Eggs with Organic Spinach and Swiss Cheese in an All Butter Pastry Crust

Whole Three Cheese Quiche:

Farm Fresh Eggs with Cheddar, Swiss and Monterey Jack and Roasted Red Peppers in an All Butter Pastry Crust

Whole Garden Quiche:

Farm Fresh Eggs with Organic Spinach, Zucchini, Bell Peppers, Broccoli, Shredded Carrot and Cheddar Cheese in an All Butter Pastry Crust

**Whole Quiche Serves 6-8 | \$24.99**

Whole Quiche Lorraine with Bacon:

Farm Fresh Eggs with Organic Spinach, Crispy Bacon and Swiss Cheese in an All Butter Pastry Crust

Whole Quiche Mushroom and Goat Cheese:

Farm Fresh Eggs with Sautéed Mushrooms, Local Goat Cheese, Caramelized Onions, Fresh Thyme and Oven Roasted Tomatoes in an All Butter Pastry Crust



# Box Lunch Selections

## The Mustard Seed Lunch Box | \$14.00

Choice of Signature Sandwich or Wrap, with Kettle Sea Salt Potato Chips and a Mustard Seed Freshly Baked Chocolate Chip Cookie. Mustard Seed Market Signature Box Lunches come freshly prepared in a tissue paper lined "Lunch Box" which includes a napkin, cutlery and a Purell Fresh Wipe. Please refer to our Signature Sandwich and Wrap Menu below, to make your selection.

\*Please note, you may select up to 4 varieties per order per day.

### Options:

Substitute the Mustard Seed Cookie with a Mustard Seed Brownie Bar: Chocolate Fudge Brownie, White Chocolate Blondie with Walnuts, or a Vegan Chocolate Brownie \$1.00

Bread Substitutions: \$1.00

All-Butter Croissant, Gluten-Free Wrap or Gluten-Free Bread

---

## Mustard Seed's Signature Sandwich Selection:

Each sandwich is \$7.99 a la carte

**Brick House Sandwich:** Boar's Head Smoked Ham with Brick Cheese, Bubbies Sweet Bread and Butter Pickle Chips with Organic Stone Ground Mustard on Rye Bread

**French Connection Sandwich:** Citterio Rosemarino Ham with Swiss Emmental Cheese and Dijon Mustard on a Buttered French Baguette

**Neapolitan Sandwich:** Boar's Head All-Natural Breast of Oven Roasted Chicken and our House-Made Pesto Mayonnaise with Organic Leaf Lettuce and Tomato on our Rosemary Focaccia

**Popeye Chicken Salad Sandwich:** Mustard Seed's All-Natural Breast of Chicken Salad with Swiss Emmental Cheese and Baby Organic Spinach on an All-Butter Croissant

**Salami & Provolone Sandwich:** Citterio Genoa Salami with Provolone Cheese and Baby Organic Arugula with Organic Stoneground Mustard on our Lightly Toasted, Buttered Striato Roll

**The Flying Fin Sandwich:** Mustard Seed's Signature Tuna Salad with Organic Leaf Lettuce and Tomato on our Freshly Baked Butter Bun

**The Godfather Sandwich:** Boar's Head Smoked Ham and Salami, Yogurt Cheese, Roasted Red Peppers and Pepperoncini with Baby Organic Greens on our Striato Roll

**Turkey Island Sandwich:** Boar's Head All-Natural Smoked Turkey with Baby Organic Greens and our House-Made Caribbean Chutney Mayonnaise on an All-Butter Croissant

**The Prime Time Beef:** Boar's Head All-Natural Roast Beef with Boursin Cheese, Roasted Red Peppers, Dressed Arugula on a Striato Roll

## Mustard Seed Signature Wrap Selection

Each wrap is \$7.99 a la carte

**Beef Eaters Wrap:** Boar's Head Peppered Roast Beef with Colby Cheese, Organic Leaf Lettuce, Tomato and Mustard Seed's House-Made Horseradish Spread on a Sundried Tomato Wrap

**The Hunter-Gatherer:** (Paleo Friendly) All-Natural Breast of Turkey, Fresh Pineapple and Julienne Red Bell Peppers, Topped with Toasted Hazelnuts, in a Organic Romaine Lettuce Wrap

**Ham & Cucumber Wrap:** Boar's Head Smoked Ham with Swiss Emmental Cheese, English Cucumber, Organic Leaf Lettuce and Tomato with our House-Made Horseradish Cream Cheese Spread on a Whole Wheat Wrap

**Mango Turkey Wrap:** Boar's Head Smoked Turkey with our House-Made Mango Chutney Mayonnaise and Tender Baby Organic Baby Greens on a White Flour Wrap

**Smoked Turkey Wrap:** Boar's Head Smoked Turkey with Yogurt Cheese, Pistachios and Baby Organic Spinach with House-Made Cranberry Mayonnaise on a Spinach Wrap

**Tuna Crunch Wrap:** Made with our Pecan Scallion Tuna Salad and Tender Baby Organic Greens on a Low-Carb Wrap

---

## Mustard Seed's Vegetarian and Vegan Sandwiches & Wraps

Each sandwich or wrap is \$7.99 a la carte

### Vegan:

**Vegan Flame Grilled Vegetable Wrap:** An Assortment of Freshly Grilled Vegetables to Include: Zucchini and Yellow Squash, Sweet Bell Peppers with Portobello Mushrooms, Eggplant and Onion with our House-Made Roasted Red Pepper Spread and Baby Organic Greens on a Spinach Wrap

**Ginger Tofu with Asian Slaw Wrap:** Mustard Seed's Signature Ginger Tofu with an Asian Slaw and Vegan Wasabi Mayo on a Spinach Wrap

**Mustard Seed's Lemon Pistachio "Chikken" Salad Wrap:** Mustard Seed's Lemon Pistachio Chicken Salad with Pistachios, Grapes and Lemon, with Baby Organic Spring Mix on Your Choice of a Whole Wheat Wrap or French Baguette

**Hummus Veggie Wrap:** Traditional Hummus, Cucumbers, Zucchini, Red and Yellow Peppers, Avocado and Organic Mixed Greens, Wrapped in a Spinach Tortilla Wrap





# Box Lunch Selections

(Continued)

## Vegetarian:

### Flame Grilled Vegetable Wrap:

An Assortment of Freshly Grilled Vegetables to Include: Zucchini and Yellow Squash, Sweet Bell Peppers with Portobello Mushrooms, Eggplant and Onion, Fresh Local Goat Cheese, Organic Baby Greens, and a Balsamic Glaze on a Spinach Wrap

### The Highlander:

Mustard Seed's Lemon-Marinated Kale Salad, with Lemon-Basil Aioli and Slices of Crisp Radish. Served on a Lightly Toasted Striato Roll with Avocado Hummus and Shards of Fresh Parmesan

### The Mediterranean Wrap:

Roasted Red Peppers, Kalamata Olives, Feta Cheese and Organic Baby Spinach with Cream Cheese Spread on a Spinach Wrap

### The Tuscan:

Fresh Mozzarella with Oven-Roasted Tomatoes and Basil on our Freshly Baked Rosemary Focaccia

### Mustard Seed's Signature Side Dishes du Jour | \$3.50

Seasonal Fruit Salad	Super food Kale Salad
Carol's Pasta	Quinoa Salad
Mustard Seed Potato Salad	Farro Salad
Sweet Broccoli Salad	Bean Salad
Mustard Seed Coleslaw	

# Signature Salad Box Selections

Comes with Kettle Chips + Chocolate Chip Cookie

### Cobb | \$17.00

Organic Romaine Lettuce, Grape Tomatoes, Naturally Raised Turkey, Cage Free Hard Cooked Eggs, Blue Cheese Crumbles, Nitrite Free Bacon, Sweet Corn, Fresh Avocado with Buttermilk Ranch

### Pesto Grilled Caesar Salad | \$16.00

Naturally-Raised Chicken Breast Grilled and Topped with House-Made Pesto set on a Bed of Organic Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing

### Santorini Salad | \$15.00

Crisp Organic Romaine lettuce and Arugula, Cucumbers, Grape Tomatoes, Feta Cheese, Greek Olives, Marinated Artichokes, Red Onions and Pepperoncini with Barcelona Vinaigrette

### Strawberry Fields | \$14.00

Fresh Organic Spring Greens with sliced Strawberries  
Maple Roasted Pecans, Fresh Local Goat Cheese and Poppy Seed Dressing

### Generous Greens | \$14.00

Organic Spring Greens, Cucumbers, Tomatoes, Black Olives, Carrots and Sunflower Seeds with your Choice of Dressing.

Choose From:

Balsamic, Ranch, Barcelona Vinaigrette, Wild Maine Blueberry & Poppy Seed

### Mustard Seed's Grilled Salmon Nicoise | \$20.00

Grilled Fresh Scottish Salmon with Baby Redskins, Green Beans, All Natural Hard Cooked Egg, Tomatoes, Red Onion, Kalamata Olives and Barcelona Vinaigrette

### The Club Med | \$16.00

Freshly Made Tabbouleh, with or without Feta Cheese, Grape Leaves, Miniature Falafel and Hummus with White or Whole Wheat Pita and Seasonal Fresh Fruit Salad

### Protein Add Ons:

All Natural Grilled Chicken	\$5.00
Grilled Fresh Salmon	\$7.00

## Break Time!

### Mustard Seed Market Snack Box | \$130.00 50 Pieces

A Great Selection of Our Favorite All-Natural in Store Snacks. Kettle Chips, Skinny Pop Popcorn, Kind Bars, Fig Bars, Larabars, Sahale Nuts and Dried Fruits, and Assorted Sweet Treats to Name a Few!



# Creative Lunch Concepts

Packages are priced per guest | Minimum of 15 guests

Additional charges will be added for disposable packaging and serving utensils for pick-up/delivery

We offer disposable plates, napkins, cups, and cutlery \$2.50 per person

## Curbside Cantina Burrito Bar | \$20.00 per person

Fresh Tortillas and Hard Taco Shells  
All Natural Diced Cuban Grilled Chicken  
Cilantro Lime Basmati Brown Rice  
Cantina Black Beans  
Sautéed Tri-Colored Peppers and Onions  
Chunky Guacamole  
Mustard Seed's Own Roasted Tomato Salsa  
Blueberry Salsa  
Sour Cream  
Crisp Shredded Romaine Lettuce  
Shredded Monterey Jack Cheese  
Two Bean and Corn Salad  
Summer Fruit Salad

### Additional Protein Options:

BBQ Pulled Pork | \$4.00 per person

Grass Fed Fiesta Ground Beef | \$5.00 per person

Chimichurri Flank Steak | \$7.00 per person

Sunflower & Pumpkin Seed Crumble | \$4.00 per person  
(contains Peanut Oil)

\*Vegan Sour Cream and Cheese upon Request

## The Delicatessen | \$20.00 per person

**Greens** (select one) : Field Greens with your choice of 2 dressings, Chopped, Cobb, Strawberry Fields, or Santorini

**On the Side** (select one) : Carol's Pasta Salad, Creamy Dijon and Dill Potato Salad, Mediterranean Cous Cous, Signature Coleslaw, Fresh Fruit Bowl or Nutty Quinoa Salad

**All Natural Deli Meats:** Boar's Head Peppered Roast Beef, Boar's Head Breast of Oven Roasted Turkey and Boar's Head Brown Sugar Ham

**Artisan Cheeses:** An Assortment of Local and National Cheeses

**To Top It Off:** Organic Leaf Lettuce, Sliced Tomato, Red Onion, Gourmet Pickles, Pickled Peppers, Cranberry Mayo, Canola Mayo, Mustard, and an Assortment of Artisan Breads

**Kettle Potato Chips**

## Salad, Soup and Sandwich Bar | \$20.00 per person

**Greens** (select one): **Generous Green Salad** with Tomatoes, Cucumbers, Carrots, and Black Olives, **Santortini Greek Salad** with Romaine, Arugula, Feta Cheese, Red Onion, Cucumber, Greek Olives, Marinated Artichokes, Tomatoes and Pepperoncini, or **Strawberry Field Salad** with Spring Greens, Maple Pecans, Goat Cheese  
**Dressings:** Barcelone Vinaigrette, Buttermilk Ranch, Poppyseed

**Soup** (select one): Chicken Noodle, Chicken & Dumpling, Cheddar Broccoli, Loaded Potato, Hungarian Mushroom, Minestrone, Vegan Tomato Garden Vegetable

\*Accompanied with Challah Dinner Rolls & Butter Pats

**Signature Miniature Sandwiches** (select 4 Sandwiches)  
Head Smoked Turkey with House-Made Chutney Mayonnaise and Organic Baby Lettuce on our French Baguette, Fresh Mozzarella with Basil and Oven Roasted Tomatoes on Rosemary Focaccia, Boar's Head Peppered Roast Beef with Horseradish Sauce on a Silver Dollar Roll, Herbed Breast of Naturally-Raised Chicken Salad with Baby Organic Spinach and Swiss Emmentaler Cheese on an All-Butter Miniature Croissant, Boar's Head Brown Sugar Ham with Swiss Emmentaler Cheese and Honey Cup Mustard on a Miniature Roll.

## The Picnic Basket | \$20.00 per person

Crispy Romano Chicken, BBQ Tofu Ribs, Backyard Macaroni Salad, French Country Potato Salad, Grilled Corn Salad, Caprese Salad, Fresh Fruit Salad.

## A Day at the Beach | \$25.00 per person

Old Bay Grilled Shrimp with Louis Sauce, Salami & Provolone Garlic Bread Bars, Roasted Chicken & Feta Cheese Ciabatta, BBQ Dressed Eggs, Charred Vegetables with Green Goddess Aioli, Mediterranean Chick Pea Salad and Fresh Fruit Salad

## Baked Potato Bar | \$20.00 per person

**Greens** (select one): **Generous Green Salad** with Tomatoes, Cucumbers, Carrots, and Black Olives, **Santortini Greek Salad** with Romaine, Feta Cheese, Red Onion, Cucumber, Greek Olives, Marinated Artichokes, or **Strawberry Field Salad** with Spring Greens, Maple Pecans, Goat Cheese  
**Dressings:** Barcelone Vinaigrette, Buttermilk Ranch, Poppyseed

**Chili** (select one): Best Ever Chili or Vegan Lentil Chili

\*Accompanied with Challah Dinner Rolls & Butter Pats

**Potato Bar** Includes Baked Potatoes, Sweet Potatoes, Butter, Brown Sugar, Crumbled Boursin Cheese, Shredded Cheddar Cheese, Coconut Bacon, Crispy Bacon Bits, Green Onions, Broccoli Florets, Spiced Nuts, Pumpkin Seeds, and Sour Cream



# Party Platters

Additional charges will be added for disposable packaging and serving utensils for pick-up/delivery  
We offer disposable plates, napkins, cups, and cutlery \$2.50 per person

## All-Natural Deli Meat & Cheese Platter | \$13.99 per person

Minimum of ten people

A Premium Selection of our All-Natural Boar's Head Deli Meats: Boar's Head Peppered Roast Beef, Boar's Head Naturally Smoked Turkey, Boar's Head Breast of Oven Roasted Turkey and Boar's Head Brown Sugar Ham with Swiss Emmentaler and Colby Cheese with Mustard Seed's Freshly Baked Bread.

A Condiment Platter featuring Leaf Lettuce, Fresh Tomatoes, Red Onion, Yellow Mustard, Mayonnaise, and Pickles is Included.

## Miniature Sandwich Platter (Select 4) | \$4.99 per sandwich

Minimum of twenty-four sandwiches

Our Signature Miniature Sandwiches Include Boar's Head Smoked Turkey with House-Made Chutney Mayonnaise and Organic Baby Lettuce on our French Baguette, Fresh Mozzarella with Basil and Oven Roasted Tomatoes on Rosemary Focaccia, Boar's Head Peppered Roast Beef with Horseradish Sauce on a Challah Roll, Herbed Breast of Naturally-Raised Chicken Salad with Baby Organic Spinach and Swiss Emmentaler Cheese on an All-Butter Miniature Croissant Boar's Head Smoked Ham with Swiss Emmentaler Cheese and Honey Cup Mustard on a Miniature Pretzel Roll

## Miniature Salad Sandwich Platter | \$4.99 per sandwich

Minimum of twenty-four sandwiches

Sandwiches Include: Mustard Seed's All Natural Breast of Chicken Salad with Baby Organic Spinach and Swiss Emmentaler Cheese on an All-Butter Croissant, our All-Natural Egg Salad with Organic Leaf Lettuce on a Miniature Challah Boar's Head Curry Turkey Salad with Organic Leaf Lettuce on our Miniature Whole Grain Roll, Mustard Seed's Line Caught Tuna Salad with Organic Baby Lettuce on a Miniature Challah Roll

## Miniature Vegetarian Sandwich Platter | \$4.99 per sandwich

Minimum of twenty-four sandwiches

Sandwiches Include: Our Signature Ginger Tofu with Asian Slaw and Wasabi Mayonnaise in a Spinach Wrap, Fresh Mozzarella with Oven Roasted Tomatoes and Basil on our Rosemary Focaccia, and our Signature Lemon Pistachio "Chikken" Salad with Organic Leaf Lettuce on our French Baguette, and Flame Grilled Vegetables with Olive Tapenade and Local Goat Cheese on Focaccia



# Party Platters (Continued)

Additional charges will be added for disposable packaging and serving utensils for pick-up/delivery  
We offer disposable plates, napkins, cups, and cutlery \$2.50 per person

## Antipasto Platter

(15-20 guests) \$120

Platter to Include Italian Genoa Salami wrapped with Provolone Cheese, Prosciutto, Pesto Fresh Mozzarella, Cheese Stuffed Spicy Peppers, Charred Sicilian Artichokes, Roasted Mushrooms, Grilled Asparagus, Roasted Beets, Marinated Roma Tomatoes, Olives, Roasted Peppers, and Cheese Tortellini Specialty Italian Crisps & Crackers

## Mustard Seed's Cheese Platter

(15-20 guests) \$90

Extra Sharp Tillamook Cheddar, Dill Havarti, Guggisberg Swiss, Fruited Goat, Roasted Almonds, Olives, Savory Crackers, and Fresh Seasonal Fruit Garnish is included.

**\*Imported Selections are Available upon Request**

## Green Goddess Crudite

(15-20 guests) \$80

A Bright Display of Healthy Seasonal Green Vegetables to Include: Grilled Brussels Sprouts, Broccolini, Blanched Green Beans, Asparagus, and Crisp English Cucumber. Served with Castelvetroano Olives and our House-Made Green Goddess Dip.

## Mezze

(15-20 guests) \$120

House-Made Hummus, Smokey Baba Ganoush, Fresh Baked Pita Wedges, Stuffed Grape Leaves, Marinated Feta Cheese, Crisp Falafel, Organic Leaf Lettuce, Cucumbers, Roma Tomatoes, Fresh Grapes and Olives

## Guacamole Bar

(15-20 guests) \$160

Fresh Smashed Avocado Guacamole and Chipotle Sweet Potato "Guacamole" with Garnishments of: Double Roasted Salsa, Corn & Black Bean Relish, Orange Tomatillo Salsa, Queso Fresca Cheese, Pumpkin Seeds, Coconut Bacon, Fresh Cilantro, Fresh Lime Wedges and Blue Corn Tortilla Chips

## Le Grand Aioli

(15-20 guests) \$120

Grilled Artichokes, Lightly Steamed Green Beans, Carrots, Asparagus, Baby Red Potatoes, Oven-Roasted Beets, Sweet Bell Peppers, Plum Tomatoes, Savory Chick Peas, and Hard Cooked Eggs. Served with Our House-Made Aioli made with Garlic Confit. Garnished with Capers, Freshly Chopped Parsley and Freshly Ground Pepper.

## Super Antioxidant Fruit Platter

(15-20 guests) \$70

Hand-Selected Fruit to include Cantaloupe, Honeydew and Watermelon, with Strawberries, Grapes and Golden Sweet Pineapple, Garnished with Fresh Seasonal Berries and Sprigs of Mint. A Sweet, House-Made Dip is also included. Select From Lemon, Strawberry, Orange Cream or Low-Fat Strawberry Yogurt.

\*Substitutions based on Seasonal Availability to include Pink Grapefruit and Organic Navel Oranges Replace the Melons During the Winter Season.

## Eat Your Colors Garden Crudite Platter

(15-20 guests) \$60

Our Crudité Platters include Fresh, Raw Vegetables (Local when in Season), with One of our House-Made Dips. The Antioxidant Rich Vegetables Include Broccoli and Cauliflower Florets, Strips of Bright Yellow and Red Holland Peppers, Organic Carrot and Celery Sticks with Cherry Tomatoes and Crisp Slices of English Cucumber. You May Select From the Following Dips: Caramelized Onion, Roasted Red Pepper, Ranch, Blue Cheese, or Hummus.

## Afternoon Beverages: Market Priced

### Virgil's Bottled Sodas

(Root Beer, Black Cherry, Orange Cream)

### IZZE Sparkling Juices

(Clementine, Blackberry, Peach, Cherry Lime)

### La Croix Sparkling Waters

(Tangerine, Berry, Mango, Coconut, Limoncello, Key Lime, Grapefruit, Pure)

### Pellegrino Sparkling Water

### Perrier Sparkling Water

### Fiji Spring Water

## Individual Servings: Market Priced

### Just Tea

(Green Tea with Lemon & Honey, Just Green, Hibiscus Berry, Peach Oolong, ½&½, Moroccan Mint)

### Riot Energy Beverage

### Organic Gatorade

(Strawberry, Mixed Berry)

### Essential Water

### GT's Synergy Kombucha Beverages

### Mustard Seed Market Spring Water

### Simply Lemonade



# Hors D'Oeuvres

## Meaty Bites

**Crispy Romano Chicken Fingers** | \$24.99 per dozen

Served with Spicy Arrabiatta Dipping Sauce

**Chicken Wings** | \$16.99 per pound\*

All natural Bell & Evans Wings: Select from Buffalo, Barbecue, Sweet & Spicy Garlic, or Honey-Sriracha. Served with Celery and your choice of Ranch or Blue Cheese

**Chicken Skewers** | \$28.99 per dozen\*

- **Thai Chicken Satay** served with Spicy Peanut Sauce
- **Mediterranean Chicken** served with Yogurt Cucumber Dill Sauce
- **Garlicky Lemon**

**Shrimp Skewers** | \$4.99 each\*

- **Traditional Red Sauce**
- **Classic Old Bay** served with Louis Sauce
- **Mediterranean Garlic**

**Shrimp Bowl** | \$32.99 per dozen

Classic Poached Jumbo Shrimp with Red Cocktail Sauce.  
Minimum 2 Dozen

**Mini Maryland Lump Crab Cakes** | Subject to market price

Served with Remoulade Sauce. Minimum 3 Dozen

## Meatballs

- **All-Natural Beef Swedish Meatballs** with Gravy | \$13.99 /lb.◇
- **Turkey Meatballs** with Marinara | \$12.99 /lb.◇
- **Farmstand** with Red Sauce | \$12.99 /lb. ◇

## Small Bites

**Greek Salad Skewers** | \$19.99 per dozen\*

Classic Mediterranean Style Ingredients: Tomatoes, Kalamata Olives, Feta and Cucumber Finished with Garlic Expressions Vinaigrette

**Caprese Skewers** | \$19.99 per dozen\*

Fresh Mozzarella Cheese with Pesto, Grape Tomato and Fresh Basil Leaves

**Tortellini, Olive and Cheese Kabobs** | \$19.99 per dozen

**Asian Noodles** | \$3.50 each\*

Served in a Chinese Take-Out Box with Chopsticks. Select from Szechwan or Asian Garlic

**Crudit  Shooters** | \$3.50 each\*

Asparagus, Carrot, Celery and Vibrant Yellow and Red Peppers with Your Choice of Hummus, Ranch or Green Goddess Dip

**Stuffed Mushrooms** | \$18.99 per dozen\*

with Spinach, Cheese and Walnuts

**Organic Dates** | \$20.99 per dozen\*

Stuffed with Parmesan Cheese and Wrapped with Bacon

## Dips and Dunks

(Dips serve 6-8 guests per pound)

**Baba Ganoush** | \$6.99 per pound

**Classic Hummus** | \$6.99 per pound

**Fronterra Salsa** | \$5.99 per pound

**Buffalo Cauliflower Dip** | \$10.99 per pound

**Freshly Smashed Guacamole** | \$12.99 per pound

**Hot Spinach and Artichoke Dip** | \$9.99 per pound

**Blue or Yellow Corn Tortilla Chips** | Market Price

**Stacy's Crispy Pita Chips** | Market Price

**Mezza Fresh Pita Bread (5)** | \$5.99 per bag

## Cocktail Sandwiches

**Piedmontese Barbecue Beef**

**Brisket Sliders** | \$48.99 per dozen"

Served on Buttery Challah Rolls

**All-Natural Pulled Pork Sliders** | \$45.99 per dozen"

Served with Bubbies Pickles and Creamy Coleslaw on an Challah Buns

**All Natural Beef Burger Sliders** | \$72.99 per dozen"

Stuffed with Garlic Butter, Topped with Bacon, Blue Cheese and Herbed Mayo on Challah Rolls

**Flank Steak Sliders** | \$ 78.99 per dozen"

Layered with Chimichurri Sauce, Avocado Smash, and Spring Greens on Challah Rolls

**Smoked Turkey "Cocktail" Sandwiches** | \$34.99 per dozen

With Organic Baby Greens and House-Made Chutney Mayonnaise on Baguettes

**Fresh Mozzarella "Cocktail" Sandwiches** | \$28.99 per dozen

With Oven Roasted Tomatoes and Fresh Basil on Rosemary Focaccia

**Grilled Vegetable "Cocktail" Sandwiches** | \$34.99 per dozen

With Local Goat Cheese and Black Olive Tapenade on Rosemary Focaccia

## FLATBREADS

Cut into 6 Rustic Pieces: Seasonal and Custom Creations Available Upon Request

**BBQ Chicken Flatbread** | \$15.00

Grilled Chicken Breast Mozzarella and Cheddar Cheese, Red Peppers, Anaheim Peppers and Pineapple on top of our House Made BBQ Sauce and finished with Balsamic Gastrique

**Pepperoni Flatbread** | \$13.00

Applegate Pepperoni, House Marinara, Mozzarella and Provolone

**Blistered Grape and Goat Cheese Flatbread** | \$15.00

Caramelized Onions, Blistered Grapes, Goat Cheese and Mozzarella, Finished with Rosemary, Thyme and a Balsamic Gastrique

**Artichoke Bianco Flatbread** | \$14.00

Roasted Garlic Oil with Charred Artichokes, Castelvetrano Olives, Arugula and Mozzarella Cheese

**Margherita Flatbread** | \$14.00

Fresh Mozzarella, Fresh Basil and Fresh Roma Tomatoes

\* Three dozen minimum | ◇ Three pounds minimum | " Two dozen minimum

## Our Buffet \$35 per guest

A Fresh Crisp House Salad and Bread Service is Included with Our Buffet. 20 guests minimum.

**House Salad:** Organic Baby Greens with Cucumbers, Grape Tomatoes, and Rainbow Carrots

Dressings: Buttermilk Ranch, Poppy Seed, EVOO & Balsamic Vinegar, Seasonal Dressing

Ask for our Chef to create a custom salad to pair with your selections for an additional \$2

### Main Entrees | Select two

Asiago Breast of Chicken  
Chicken Marsala  
Apple Cider Vinegar Braised Chicken Thighs  
Herb Grilled Chicken  
Beer Battered Crispy Alaskan Cod  
Sundried Tomato Alaskan Cod  
Maple Pecan Black Pearl Salmon  
Sweet & Spicy Almond Black Pearl Salmon  
Herb Grilled Salmon  
Vegan Bolognese with Gemeli Pasta  
Mushroom Bourginon with Polenta  
Wine Braised Tofu  
Cheese Tortellini with Pesto Cream Sauce  
Tomato Basil Lasagna (Seasonal)  
Piedmontese Beef Lasagna  
Mediterranean Vegetable Lasagna

### Additional Entrees Add Ons (4 Ounce Servings)

Braised Beef Tips with Gravy **add \$8**  
Grilled Flank Steak with Chimichurri Sauce **add \$8**  
Lime Cilantro Pork Tenderloin **add \$7**

### Side Dishes | Select two

Fresh Vegetable Mèlange	Smashed Gingered Sweet Potatoes
Roasted Broccoli & Cauliflower	Rosemary & Garlic Redskin Potatoes
Sautéed Garlic Greens	Gruyere & Parmesan Scalloped Potatoes
Asparagus Almandine	Marscarpone Polenta
Grilled Green Beans	
Roasted Root Vegetables	
Seasonal Brussels Sprouts	
Classic Mashed Potatoes	
White Cheddar Mashed Potatoes	

## Beverage Station:

**Hot Beverage Station:** | \$6.00 per person  
Freshly Brewed Regular and Decaffeinated, Locally Roasted Coffee with Creamers and Sweeteners, and a Selection of Herbal Teas with Lemon and Honey

**Cold Beverage Station:** | \$6 .00 per person  
Assorted Iced Teas with Lemon and Sweeteners, and your choice of Lemonade or Assorted All-Natural SodasB

## Desserts

**Petite Pastry Platter** | \$4.99 per person†

An Assortment of Brownie Bites, Carrot Cake Squares, Custard Éclair Bites, Coconut Macaroons, and Lemon Bars.

Subject to change based on Season | Includes 3 pieces per guest

**Assorted Cupcake Platter** | \$29.99 per dozen

Includes an Assortment of Chocolate Fudge, Yellow Buttercream and Seasonal Cupcakes

**Signature Cookie Tray** | \$2.99 per person †

Old-Fashioned Goodness in Every Bite. Made from Scratch with All Natural Ingredients. Includes 2 cookies per guest

**Add Fudge Brownies \$2.00 per person**

**Signature Brownie Tray** | \$3.99 per person †

Fudge Brownies, Peanut Butter Brown, Blondie, and Vegan Brownies  
**8 person minimum**

**Fudge Brownie Bites** | \$8.99 per dozen

Mustard Seed Market's Fudge Brownies Frosted with a Rich Chocolate Ganache

**Chocolate Covered Strawberries** | \$18.99 per pound  
(Seasonal) 2 pound minimum

**Tiramisu Shooter** | \$2.50 each "

**Specialty Cakes** | CALL FOR PRICING

Our Talented Cake Designers can Bring Your Imagination to Life! These Cakes look Great, Taste Terrific, and are Baked with All-Natural Ingredients!

## Bakery Love:

**Good Morning Bakery:** Sour Cream Cinnamon Pecan Coffee Cake, Lemon Blueberry Coffee Cake, Angel Food Cakes, Breakfast Muffins, Cheddar Chive Buttermilk Biscuits

**Signature Cookies:** Chocolate Chip, Carrot Almond, Chinese Almond, Flax Oatmeal, Peanut Butter, Oatmeal Raisin, Lemon Drop, Coconut Macaroons, Vegan Recipes: Pecan Sandies, Chocolate Chip, Spicy Cocoa, Raspberry Thumbprint, Keto Peanut Butter, Keto Chocolate Chip, Seasonal Iced Sugar Cut Out Cookies

**BIG Cookies:** Vegan Snickerdoodle, Vegan Breakfast Cookie, Vegan Oatmeal Chocolate Chip

**Signature Brownies:** Chocolate Fudge, Vegan, Peanut Butter & Blondies + Date & Nut Bars

**Signature Cakes:** Carrot Cake with Cream Cheese Frosting, Chocolate Fudge Cake, Yellow Cake with Buttercream, Knockout Cake with Raspberry and Cream Cheese Mousse, Vegan Carrot Cake, Vegan Chocolate Raspberry Torte, Vegan Chocolate Peanut Butter Cake, Vegan Yellow & Chocolate Cakes, Flourless Chocolate Torte, Tiramisu





# *Our Private Rooms & Amenities*

## *Highland Square*

Our private rooms give you and your guests a bird's eye view of Highland Square! The Portage (Banquet) Room, can accommodate 40 guests seated or hold up to guests for a standing room cocktail reception. The Boardroom overlooking our green roof, can accommodate up to 12 guests.

**Portage Room Rental Fee:** Events up to Four Hours

- Monday-Thursday \$75.00
- Friday-Sunday \$150.00
- Non Profit organizations \$50.00

**Boardroom Rental Fee:**

- Sunday- Saturday \$10.00 per hour

## *On-Site Event Service Charges*

Event Staffing up to 4 Hours: 25% Service Charge of Food and Beverage Total

Early Open Fee: \$100.00 flat rate

Stay Open Late Fee: \$125 per hour exceeding normal business hours

Final costs dependent on guest count, menu selection and length of event

## *Audio Visual Fees:*

Digital Projector

Highland Square \$50.00

Screen \$15.00

SHURE Wireless Microphone \$50.00

Microphone w/ Stand \$15.00

BOSE Speaker \$50.00

# *Special Events Off-Site Catering Services*


We offer experienced event planning, which includes a site walk through, to determine the best options for you and your guests. Whether you are planning a casual picnic party in the park or a formal rehearsal dinner, we can provide you with delicious food and attentive service.

We can assist you with a wide-range of rental coordination for the kitchen and dining areas to include; tenting, air-conditioning/heating, lighting, tables, chairs, linens and place-settings, to add customized touches to your event.

Service charges for our culinary team, servers, bartenders, and event management will be quoted based upon your event specifics.







**W**e are a family owned business that is committed to your health, a healthy and sustainable environment, and the enrichment of your lives with the greatest tasting, purest foods anywhere.

Mustard Seed Cafe standards begin with foods that are free from artificial colorings, flavorings, harmful chemical preservatives and have never been irradiated. We serve only food and beverages that are free from artificial sweeteners. Our meat and poultry have been raised without animal by-products in their feed nor have they been given any sub-therapeutic antibiotics or synthetic growth hormones.

We often feature local produce from small organic family farms. These family farms provide the freshest and most nutritious foods possible, while supporting a vision of sustainable agriculture and contributing to the social fabric of our rural communities. We strive to bring harmony to the dinner table, where the vegan, the vegetarian, and the meat lover can dine together, enjoying their favorite foods. If you have food sensitivities or special needs, we would be more than happy to assist you in the development of a meal to accommodate.

We are committed to helping you and your families enjoy healthier lives by providing the purest, great tasting foods!

From our family to yours, enjoy!

Founding Owners Phillip & Margaret Nabors

*Phillip Margaret*