

BREAKFAST

BREAKFAST SANDWICHES \$9 each / minimum 6

SUNRISE WRAP

2 organic eggs, spinach, tomato, bacon, cheddar cheese & avocado in a whole wheat tortilla

BADEN-BADEN

avocado, egg, tomato, spinach, swiss & mama's chimichurri toasted on multi-grain bread

BREAKFAST BURRITO

choice of bacon, turkey, chorizo or veggie with egg, potato, cheddar & salsa

BREAKFAST CUPS

STEEL CUT CHAI OATMEAL \$8 each / minimum 6 GF V

served with almonds, maple syrup & fresh fruit

HONEY PARFAIT \$8 each / minimum 6 GF

organic vanilla yogurt, housemade granola, fresh fruit & a drizzle of honey

CHIA PUDDING \$8 each / minimum 6 GF V

vanilla chia & jam with almond butter & fresh seasonal fruit

BAGELS & SCHMEARS \$55 serves 8-10, \$70 serves 12-16

assorted bagels served with veggie or plain cream cheese options, tomato slices, pickled onion, capers & cucumber

MOTHER'S BAKED GOODS \$50 Small serves 8-10 / \$80 Large serves 20-25

ASSORTED SWEET BREADS or HOMEMADE COOKIE PLATTER

BEVERAGES

FRESH JUICES

assortment of cold pressed juice \$8 (16 oz)

fresh squeezed orange juice \$12 (32oz)

fresh squeezed grapefruit juice \$14 (32oz)

house juiced fruit & veggie blend \$16 (32oz)

COFFEE SERVICE \$40 per gallon (serves 12-16 per gallon)

locally roasted coffee with all the fixings



MOTHER'S

CATERING MENU

BUSINESS MEETINGS | WEDDINGS | SPECIAL EVENTS
CALL OR EMAIL US FOR A CUSTOMIZED QUOTE

541-639-5503

CATERING@MOTHERSJUICECAFE.COM

Mother's uses local and organic ingredients whenever possible. Our produce is locally sourced and almost always organic. Our meats are hormone free, nitrite free and nitrate free. We are a from scratch kitchen and pride ourselves in creating simple and delicious foods with only the best ingredients.

Our catering menu offers a variety of gluten free, dairy free & vegan options. We can also customize any item to your specific dietary needs.

Items subject to change based on seasonal availability

Delivery fees may apply

Orders must be place 48hrs in advance

VISIT US ONLINE AT
MOTHERSJUICECAFE.COM

QUESTIONS?

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LUNCH

BAGGED LUNCHES \$15 each / minimum 6

SANDWICH OR WRAP

any menu sandwich or wrap served with green salad, apple & bottled water

ADD ONS

natural soda \$2	housemade cookie \$2.50
cold pressed juice \$8	housemade sweet bread \$3
local kombucha bottle \$5	Joe's chips \$2

WRAP PLATTERS \$75 serves 8-10, \$95 serves 12-16

BOHEMIAN STYLE gluten free available upon request V

house made hummus, roasted veggies, cilantro-mint pesto, fresh greens & whole wheat tortilla

CHEF'S SELECTION gluten free available upon request

assorted meats, veggies & cheese including turkey, bacon, chicken, havarti, gouda & cheddar

SALADS small serves 8-10, large serves 12-16

AVOCADO CAESAR \$55 / \$70 add grilled chicken \$10 / \$15 GF V

romaine & kale tossed with vegan avocado caesar dressing, capers & seeded parmesan crisps

THE COBB \$75 / \$95 GF

grilled chicken, bacon, tomato, avocado, chevre, seasonal veggies, & hard boiled egg, with grilled lemon vinaigrette

SANTORINI CHOPPED SALAD \$65 / \$80 GF

kale & romaine, quinoa, cherry tomato, green beans, cucumber, radish, pickled onion, kalamata olives & feta cheese with red wine vinaigrette

BERRY BLISS \$65 / \$80 GF

organic house greens, fresh NW berries, apple, roasted beet, almonds & chevre with wild berry vinaigrette

ENTREES half pan serves 10-15, full pan serves 20-30 GF V

BUDDHA BOWL \$105 / \$195 GF

chicken or tofu, wok seared veggies & Thai peanut sauce

SEOUL BOWL \$105 / \$195 GF

choice of beef, chicken or tofu, vegan kimchi, cucumber, edamame, organic egg, gochujang sauce & sesame seeds with rice

BUILD YOUR OWN TACO! \$115 serves 10-15 / \$225 serves 15-20 GF

choice of chicken, beef or fajita veggies, corn tortillas, served with selection of salsas & classic toppings with rice & beans

ITHACA BOWL \$105 / \$195 GF

pesto chicken, garbanzo, cucumber, green beans, kalamata olives, cherry tomato, market hummus & feta cheese with rice

RENEÉ'S ROASTED CHICKEN \$105 / \$195 GF

herb roasted chicken, grilled lemon vinaigrette & feta
inquire about seasonal offerings

SIDE SALADS \$50 serves 8-10, \$70 serves 15-20

SOUTHWEST QUINOA GF V

tri-colored quinoa, onions, bell peppers, black beans & cilantro lime dressing

KALE SLAW GF V

shaved carrots, kale, bell peppers, pepitas & citrus

FRESH SEASONAL FRUIT GF V

tossed with local honey, mint & a squeeze of citrus

CRUDITE \$60 serves 15-20, \$90 serves 30-40 V

seasonal veggies, served with housemade hummus & pita

DRINKS

bottled water \$2	cold press juice \$8 (16 oz) / \$16 (32 oz)
natural sodas \$2	mom's ice tea \$7.50 (32 oz)
local kombucha bottle \$5	mom's lemonade \$7.50 (32 oz)

LET US CUSTOMIZE IT!

We can build a unique menu to your group size or your specific dietary needs. Just ask!

PLATES & UTENSILS

Available upon request - additional fees may apply.