

Each purchase provides
support to survivors of
human trafficking



café + bakery + catering

Pickup + Delivery
Monday - Friday 7am - 4pm
Weekends 8am - 3pm

breakfast



Mini Quiches \$26

serves 6; bacon scallion + cheddar, ham apple + cheddar, or vegetable ratatouille

Ham + Brie Breakfast Sandwich \$40

serves 8; hand-carved ham, brie, arugula, roasted garlic aioli, and honey dijonaise served on a baguette

Chicken Chorizo Breakfast Burrito \$40

serves 6; chicken chorizo, scrambled egg, roasted peppers + onions, pepper jack cheese, and cilantro rice

Black Bean Breakfast Burrito \$36

serves 6; black beans, scrambled egg, roasted peppers + onions, pepper jack cheese, and cilantro rice

Croissant Board \$60

serves 12; housemade butter croissants, herbed cream cheese, seasonal fruit jam, bacon jam, and cinnamon butter

Lox Board

\$85 (serves 10-12) | \$160 (serves 20-25); smoked salmon, fresh tomatoes, cucumbers, radishes, candied bacon, capers, and housemade herbed cream cheese spread served with mini bagels

Fresh Fruit Salad

\$50 (serves 10-12) | \$95 (serves 20-25); seasonal assortment of fresh, colorful fruits, and berries

Yo-Fruit Parfait \$5

Greek yogurt mixed with housemade granola, jam, and fruit

Overnight Oats \$5

almond milk-soaked oats + chia seeds topped with golden chai raisins, toasted almonds, and coconut shavings

baked goods

Assorted Pastry Platter \$48

serves 12

Peanut Butter Granola Bars \$36

serves 12

Banana Bread \$24

serves 8

Zucchini Bread \$24

serves 8

Rosemary Olive Oil Cake \$24

serves 8; with hints of orange

Seasonal Savory Scone \$45

serves 12

Seasonal Sweet Scone \$45

serves 12

Seasonal Muffin \$45

serves 12



[served with platter identifiers + serving disposables; plates + cutlery not included (+\$1.25/set)]

signature box lunches

[sandwiches include chef's seasonal side salad, sweet treat + chips; salads include a sweet treat; fork + napkins included]

Turkey Tango \$15

hand-carved turkey, chimichurri, roasted red pepper sauce, roasted garlic aioli, and arugula

Turkey & Swiss \$15

hand-carved turkey, swiss, honey dijonaise, roasted garlic aioli, and arugula

Ham & Provolone \$15

hand-carved ham, provolone, honey dijonaise, roasted garlic aioli, and arugula

Harvest Chicken Salad Sandwich \$14

housemade chicken salad prepared with locally-sourced Ohio roasted chicken, chimichurri, toasted pecans, dried cranberries, crisp apple, and arugula

Caprese Chicken \$15

locally-sourced Ohio roasted chicken, roasted red tomatoes, provolone, arugula, pesto aioli, balsamic, and olive oil

The Farmer's Market Sandwich \$15.50

roasted zucchini, grilled eggplant, roasted red + yellow peppers, artichokes, black olive tapenade, and pesto aioli

Hummus Vegetable Wrap \$15

roasted tandoori cauliflower, shredded carrots, arugula, housemade citrus hummus, lemon vinaigrette, spinach tortilla

Chicken Bacon Caesar Wrap \$15.50

locally-sourced Ohio roasted chicken, bacon, provolone, romaine lettuce, spinach tortilla, and caesar dressing

Creamy Cashew Caesar Salad \$14

chopped kale + romaine, ciabatta croutons, crispy onions, shaved parmesan, roasted chickpeas, and housemade creamy cashew dressing (add chicken +\$2.50)

Quinoa Tabouli Salad \$15.50

red quinoa tabouli, romaine, radishes, fresh tomatoes, feta, toasted almonds, and housemade lemon vinaigrette (add chicken +\$2.50)

Life Salad \$15

local Ohio mixed greens, shredded carrots, dried berries, blue cheese, green onion, toasted rosemary pecans, and housemade herb-mustard vinaigrette (add chicken +\$2.50)

 vegan upon request  gluten free upon request



plattered lunches

Small Lunch Package \$180

serves 10-12; includes:

- 8 sandwiches cut into halves (16)
- seasonal side salad, Life Salad (+\$30), or Caesar Salad (+\$20)
- kettle chips or bagged chips (\$8)
- 'Traditional' Cookie Platter or Sweet Tooth Platter

Large Lunch Package \$320

serves 20-25; includes:

- 15 sandwiches cut into halves (30)
- seasonal side salad, Life Salad (+\$60), or Caesar Salad (+\$40)
- kettle chips or bagged chips (+\$16)
- 'Traditional' Cookie Platter or Sweet Tooth Platter



[served with platter identifiers + serving disposables; plates + cutlery not included (+\$1.25/set)]

hors d'oeuvres

[served with platter identifiers + serving disposables; plates + cutlery not included (+\$1.25/set)]

Charcuterie Board

\$100 (serves 10-12) | \$200 (serves 20-25); local and international cheeses, dried meats, dried fruit, accompaniments, and grains

Seasonal Fruit Display with Yogurt Dip

\$95 (serves 10-12) | \$180 (serves 20-25); includes a variety of fresh fruits and housemade yogurt dip

Seasonal Roasted + Fresh Vegetables with Hummus

\$95 (serves 10-12) | \$180 (serves 20-25); includes both roasted and fresh vegetables with housemade citrus hummus

Mediterranean Board

\$75 (serves 10-12) | \$140 (serves 20-25); whipped chili honey ricotta spread, tomato + mozzarella mixture, housemade basil pesto, roasted tomatoes + artichokes, prosciutto, and greek olives served with toasted rosemary pita and crostinis



sweets

[served by the dozen; served with platter identifiers + serving disposables]

Chocolate Cherry Pecan Brownies \$34

Sicilian Almond Cookies \$24

Coconut Macaroons \$20

Chocolate Chip Cookies \$27

Snickerdoodle Cookies \$27

'Traditional' Cookie Platter \$30

includes our chocolate chip + snickerdoodle cookies

Sweet Tooth Platter \$28

includes our coconut macaroons, Sicilian almond cookies + chocolate cherry pecan brownies



[coffee + hot tea include cups, sugars, stirrers + creamers; iced tea + lemonade include cups + ice]

drinks

Coffee / Decaf \$32 serves 12

Cold Brew \$32 serves 12

Hot Tea \$30 serves 12

Iced Tea \$26 serves 12

Ginger Lemonade \$26 serves 12

Bottled Water \$1.50 each

Canned Soda \$2.50 each

Orange Juice \$ 2.50 each



Scan to learn more
about our mission here

