



2019 Corporate Menu Offerings

From our farm to your work space, Spice Catering Co. offers a FRESH alternative for the corporate dining experience. Check out the local and seasonal offerings below and think of Spice for your next business meeting or luncheon!

- *Order must be placed a minimum of three (3) business days in advance*
- *Due to our sourcing methods, some items may not be available based on when order is submitted – orders placed seven (7) days in advance are guaranteed to be available.*
- *25 person minimum for each item, unless otherwise notated.*
- *\$1,000.00 food and beverage minimum order (peak season)*

The Run Down

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Breakfast Brought to You!

There's no better way to start your day than with (fresh from the oven!) homemade pastries and a hot cup of locally brewed beans.

Local Continental

Assorted Seasonal Baked Goods \$3 per person

Ask your Event Planner for current offerings!

Served with Hartzler butter + local cream cheese

Seasonal Fruit Salad \$4 per person

House Granola + Snowville Creamery Yogurt \$5 per person

Breakfast Trio – Everything Above! \$10 per person

Hot Breakfast

Breakfast Sandwich \$8 per person

Local eggs, Ohio bacon, cheddar cheese and pepper jam on an English muffin

Breakfast Burrito \$10 per person

Chorizo, sofrito, farm cheese, spiced potatoes, local eggs, salsa

And Shagbark tortilla chips

Vegetarian Burrito \$9 per person

Sofrito, farm cheese, spiced potatoes, local eggs, salsa

And Shagbark tortilla chips

Homemade Quiches \$10 per person

Select One

Killbuck mushroom, spinach & Lake Erie Creamery goat cheese

Four Cheese

Quiche Lorraine



Hot + Cold Morning Beverages

WAKE UP!

Phoenix Coffee + T by Sarah **\$3 per person**
 Regular + Decaf blends
 Cream + Sugar

Assorted Bottled Juices **\$2 per person**
 OJ, Mixed Berry, Apple

Mid-Day Munchies

Meeting breaks or afternoon pick me up, these options are sure to get you to 5:00pm!

Assorted House Cookies **\$18 per dozen***
Ginger Molasses
Double Chocolate Chip
Oatmeal with Dried Fruit and Nuts
Browned Butter Chocolate Chip

Seasonal Fruit Salad **\$4 per person**

Fresh Pita + Dips **\$6 per person**
Hummus + Seasonal Dip

House Salsa + Tortilla Chips **\$8 per person**
Tomato Salsa
Black Bean Salsa
Shagbark Chips

Seasonal Crudité **\$9 per person**
Assorted seasonal veggies with a duo of dips
Seasonal Hummus
Compesto Dip

Local Cheese Display **\$10 per person**
Assorted artisan cheeses, fruit
nuts and house matzo cracker



Farm Fresh Salads

BEST salads in town. Period.

Spice Acres Delight

\$7 per person

Chef's choice of that week's freshest greens and veggies with house vinaigrette

Mixed Greens

\$8 per person

All available greens, beets, spicy walnuts and house vinaigrette

Romaine

\$9 per person

Romaine lettuce, lardons, pickled onions, house made croutons and goat cheese ranch

Arugula

\$9 per person

Arugula, Lake Erie Creamery feta, house made croutons, seasonal veggies and champagne vinaigrette



Hand Crafted Sandwiches*

Make it a BOXED lunch with these lovely additions:

Add chips and a cookie +\$3

Add a side a cookie +\$5

The Vegetarian	\$9 each
Seasonal marinated and grilled veggies mozzarella, fresh basil, chili flake + balsamic on brioche bun	
The Italian	\$10 each
Assorted cured meats with mozzarella, fresh basil local greens, chili flake and balsamic on brioche bun	
Green Curry Chicken Salad	\$10 each
Cabbage+ carrot slaw on brioche bun	
Roast Beef	\$11 each
House horseradish cream, local greens pickled red onion on brioche bun	
Soy Molasses Brined Chicken Sliders	\$12 each
Tea Hills' organic thigh, carrot slaw, Gouda cheese and spiced aioli	

Side Dish Options

4 oz. portion

Potato Salad

Pasta Salad

Seasonal Marinated Veggies

**Minimum of ten (10) of each sandwich*



Lunch Stations!

Think outside of the (lunch) box! Some of our most popular offerings, these build your own (BYO) stations are sure to “Spice” up any staff meeting or client luncheon.

BYO Loaded Chili Station **\$12 per person**

Your choice of **Chorizo Chili** OR **White Bean Chili**
Shredded Cheese
Sour Cream
Scallions
House Jalapeño Cornbread

BYO Pasta Station **\$13 per person**

Your choice of **Penne Pasta** OR **Farfalle Pasta**
Grilled Seasonal Veggies
Parmesan Cheese
Choose **TWO (2)** of the three sauces:
House Marinara
Basil Pesto
Garlic Cream

Add grilled Tea Hill’s organic sliced chicken breast +\$5 (6 oz.)

BYO Baked Potato Station **\$13 per person**

Local Spuds with your choice of **Chorizo Chili** OR **White Bean Chili**
Shredded Cheese
Sour Cream
Local Bacon
Scallions
Grilled Seasonal Veggies

BYO Taco Station **\$14 per person**

Your choice of **Pulled Tea Hill’s chicken** OR **Ground Ohio Beef**
Sauté of Peppers, Onions + Garlic
House Salsa
Shredded Cheese
Sour Cream
Soft Tortillas
Mexican Dirty Rice



Hot Entrees + Sides

Don't want a box or a BYO? These more formal hot buffet options work great to impress that new client or treat your amazing staff to an upscale lunch!

Entrees

Killbuck Mushroom Quiche **\$10 per person**
Local eggs, assorted local mushrooms and Lake Erie Creamery goat cheese

Pasta Primavera **\$12 per person**
Pasta, seasonal vegetables, garlic cream sauce and fresh herbs

Black Pepper Brined Tea Hills' Chicken **\$14 per person**
Herb jus

Soy Molasses Brined Tea Hills' Chicken **\$14 per person**
Ginger jus

Hardwood Roasted Pork Loin **\$14 per person**
Cider pan jus or Spice Acres honey bbq

Seasonal Vegetable Curry **\$14 per person (V)**
Coconut milk, ginger, chilies and seasonal vegetables over white rice with cilantro scallion and lime garnishes
Bowl required

(V) Vegan

Side Dishes **\$5-\$7 per person**

Since we source all our vegetables locally from small family farms, along with our own farm, Spice Acres, our offerings change weekly. Please ask your Event Planner about this week's freshest picks!



Desserts

What's lunch without a sweet ending? Select from our assorted mini offerings that are all from scratch and made in our own kitchen....for real.

French Macarons **\$36 per dozen**
Ask your Event Planner for the seasonal offerings!

Seasonal Mini Dessert Shooters **\$24 per dozen**
Ask your Event Planner for the seasonal offerings!

Mini Tarts **\$20 per dozen**
Ask your Event Planner for the seasonal offerings!

Seasonal Cookie Bars **\$20 per dozen**
Seasonal Fruit
Lemon Bars
Brownies
Blondies

Seasonal Cookies **\$18 per dozen**
Ginger Molasses
Double Chocolate Chip
Oatmeal with Dried Fruit and Nuts
Browned Butter Chocolate Chip



Cold Beverages

HYDRATE!

Bottled Water	\$2 per person
Assorted Canned Soda <i>Coke, Diet Coke, Sprite + Ginger Ale</i>	\$2 per person
Bottled Juices <i>Mixed Berry, OJ + Apple</i>	\$2 per person
Ginger Iced Tea	\$3 per person
Lemonade + Limeade	\$3 per person
Cold Beverage Package <i>Bottled water, assorted sodas + ice</i>	\$3.5 per person

Platters + Disposable Package

Let us handle these minor details; you go focus on your meeting.

Spice Platters, Bowls and Utensils

Have your food delivered on and in real platters, bowls and warming chafers and avoid the waste! Ask your Event Planner for rental rates based on your menu.

Disposable Chafers + Sterno (2)	\$3 each
Disposable Utensils <i>Serving spoons + Tongs</i>	\$.50 each
Compostable Disposable Package <i>Large plates, small plates, dinner napkins beverage napkins, assorted hot and cold cups + flatware – whatever your menu requires!</i>	\$3 per person



The Fine Print

- Rush orders within 72 hours are subject to 20% surcharge and may be limited to menus already in place.
- Any orders cancelled within 48 hours are subject to 50% surcharge of total invoice.
- Credit card must be placed on file to confirm you order.
- Downtown Delivery \$25