

## BREAKFAST

### BREAKFAST PACKAGES

(serves 6)

<b>Light Breakfast</b>	45
Includes assorted bagels, parfaits and seasonal fruits	
<b>Full Breakfast</b>	80
Includes assorted breakfast sandwiches ( <i>English muffin, B.E.C. and burritos</i> ), assorted pastries, seasonal fruits, overnight oats, coffee or juice	

### FARM EGG BREAKFAST

(6 person min.)

<b>Roost English Muffin</b>	5.50
Homemade English muffin, Applewood bacon, runny farm egg, cheddar, arugula, béarnaise	
<b>Roost B.E.C.</b>	6
Runny farm egg, Applewood bacon, cheddar, chipotle mayo, tomatoes, arugula, ciabatta	
<b>Breakfast Burrito</b> <span>GF</span>	7
Scrambled eggs, chorizo, potatoes, avocado, cheddar, fire roasted tomatoes	
<b>Seasonal Breakfast Bowl</b>	8
Two over easy eggs, red quinoa, cherry tomatoes, avocado, kale	

### TOASTS, OATS & PASTRIES TO SHARE

(serves 6)

<b>Roost Parfait</b> <span>GF</span>	36
Passionfruit yogurt, fresh seasonal berries and homemade maple almond granola	
<b>Overnight Oats</b> <span>GF</span>	30
Oats soaked in almond milk, homemade almond butter and cherry chia jam	
<b>Avocado Toast</b>	48
Avocado mash, marinated tomatoes, shaved onion, radish, baby watercress	
<b>Salmon Toast</b>	60
Smoked salmon, whipped dill cream cheese, shaved red onion, watercress, lemon caper dressing, soft boiled egg, rye toast	
<b>Assorted Pastries</b>	20
Croissants, cheese Danish, muffins, etc.	
<b>Assorted Bagels</b>	18
With butter and cream cheese	

## BUILD YOUR OWN LUNCH PACKAGE

### SANDWICHES

(6 person minimum)

<b>Turkey</b>	9	
Onion jam, avocado, bacon, arugula, mayo, multi-grain		
<b>Grilled Chicken</b>	9	
Fontina, baby arugula, caramelized onions, whole grain mustard dressing, sour dough		
<b>Chicken Katsu</b>	9	
Panko chicken, American cheese, kewpie mayo, lettuce, tomato, shaved onions, pickled jalapeno, ciabatta		
<b>Roasted Chicken Salad</b>	9	
Lemon, tarragon, bacon, avocado, romaine, pickled peppers		
<b>Tuna Salad</b>	9	
Radish, cucumber, carrots, cabbage, arugula, multi-grain		
<b>White Bean Hummus</b> <span>VF</span>	9	
tomato jam, goat cheese, pickled peppers, radish, arugula, avocado, griddled sour dough		
<b>Add Bag of Chips</b>	1.50	p/p

### SALADS

(small serves 3-5 / large serves 6-8) SM LG

<b>Kale + Quinoa</b> <span>GF</span>	36	60
Grilled chicken, roasted butternut squash, fried brussels, caramelized onions, parmesan, red cabbage		
<b>Carrot Hummus</b> <span>GF</span> <span>VG</span>	36	60
Chickpeas, cannellini beans, roasted cauliflower, avocado, sweet potatoes, cabbage, kale		
<b>Fried Chicken Caesar</b>	36	60
Kale, romaine + brussel sprout blend, torn croutons, pickled red onions, roasted cherry tomatoes, parmesan cheese, celery		
<b>Spring Chopped</b> <span>GF</span>	36	60
Kale + romaine mix, grilled chicken, feta, marinated tomatoes, shaved onion, red quinoa, sugar snap peas, yellow wax beans, celery, cabbage, radish, cucumber		
<b>Golden Beet + Farro</b> <span>VG</span>	36	60
Mixed greens, pickled grapes, goat cheese, candied pecans, apples, spicy snap peas, carrots, cabbage		

### SIDES

(serves 6)

Sweet potato quinoa + arugula salad <span>GF</span> <span>VG</span>	24
Spiced chickpeas with wilted kale + roasted carrots <span>GF</span> <span>VG</span>	24
Baby potato salad with fennel, radish and green beans, mustard-dill vinaigrette <span>GF</span> <span>VG</span>	24
Mixed heirloom tomato salad, fresh herbs, micro greens and roasted lemons <span>GF</span> <span>VG</span>	36
Napa cabbage slaw-carrots, jalapeno, cilantro, buttermilk ranch <span>GF</span> <span>VG</span>	24

### SWEETS (serves 12)

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Assortment of homemade brownies, chocolate chip cookies + oatmeal green apple cookies	18
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*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*

## DRINKS

### DRINKS TO SHARE

(serves 10)

La Union Columbian Coffee from Kestrel Coffees	25
Homemade lemonade	25
Unsweetened tea	25
Half lemonade / half tea	25

### DRINKS PER PERSON

Sparkling water	2.00
Apple or Orange juice	3.25
Bottled water	1.25
Coke or Diet Coke	1.50

Key: GF = Gluten Free VG = Vegetarian

# ROOST

## CATERING

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