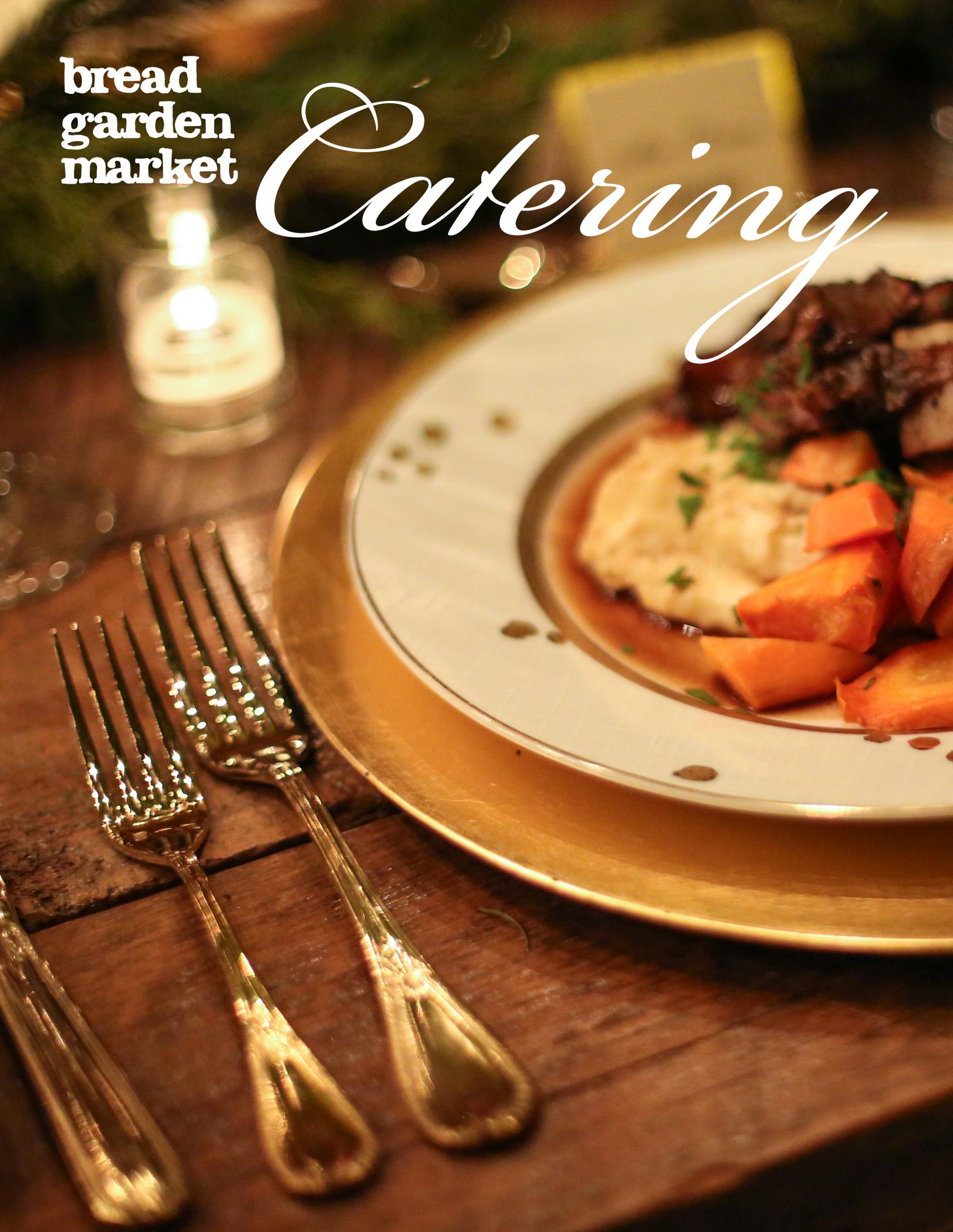


bread
garden
market

Catering



breakfast

BGM scramble

Egg scramble with ham, peppers, caramelized onion, and pepper jack cheese with a side of herbed potatoes
\$7.99 per person

breakfast burrito

Eggs, cheese, peppers, onions and potatoes with choice of: Bacon or Sausage wrapped in flour tortilla
\$5.99 each

homemade quiche

Choose flavor: Quiche Lorraine, Five Cheese, or Vegetable
\$18 Full Size - serves 6
\$2.99 personal size

egg casserole

Egg bake with potatoes, cheese and choice of: Bacon or Sausage
\$6.99 per person
*minimum order of 10 servings

savory breakfast

Scrambled eggs, choice of: Bacon or Sausage, herbed potatoes, and croissant french toast
\$7.99 per person
*minimum order of 10 servings

bagel platter

15 assorted bagels with 15 2oz portions of cream cheese: plain, vegetable, and strawberry
\$30 per platter
*Add a 12" Lox and garnish Tray
\$75 - serves 15

pastry platter

20 pieces of assorted mini pastries: muffins, croissants, danish, and cinnamon rolls
\$25

fresh baked muffins

Pumpkin Pecan, Blueberry, Banana Chocolate Chip, Almond Poppy, Lemon Poppy, Double Chocolate, Coffee Cake, or Vegan Morning Glory
\$2.29 each
\$13.99 half-size dozen

BGM doughnuts

Classic raised or cake doughnuts
\$.99 each
\$10.99 dozen

signature bread pudding

\$35.00 pan - serves 10

croissant french toast

\$35.00 pan - serves 10

sweet breads

Pumpkin, Banana Nut, Lemon Poppy, Chocolate Zucchini, or Zucchini
\$7.99 standard pan loaf

scratch made scones

Blueberry, Chocolate, or Seasonal
\$2.99 each

butter croissant

\$2.99 each
\$13.99 dozen mini croissants

filled croissant

Chocolate, Almond, or Ham and Swiss
\$3.49 each

cinnamon rolls

\$3.29 each

pecan sticky buns

\$3.49 each

danish

Assorted fruit or cheese fillings
\$2.89 each

A la carte sides:

ONE SLICE BACON \$.75
HOUSE MADE SAUSAGE PATTY \$1.29
SIDE OF HERBED POTATOES \$1.99
SIDE OF HASHBROWNS \$1.99
POUND FRESH FRUIT SALAD -serves 5 - \$9.29





lunch break

Boar's Head Gourmet Sandwiches \$6.99 each

market turkey

Turkey, tomato, cheddar cheese & herbed mayo on sourdough

market club

Turkey, ham, white cheddar, lettuce, tomato & bacon mayo on sourdough

hummus

Hummus, roasted red pepper, fresh tomato & greens on ancient grains

chicken blt

Chicken, bacon, lettuce, tomato & mayo on sourdough

roast beef

Roast beef, horseradish cheddar, sliced tomato, arugula & mayo on sourdough

italian roast beef

Italian seasoned roast beef, pepperjack cheese, giardiniera & smoked paprika mayo on ciabatta

chicken walnut salad

Grilled chicken breast with celery, onion, walnuts, Dijon & mayo on nine grain miche

bold turkey

Salsalito turkey, blackened turkey, sliced tomato, chipotle gouda, greens, & smoked paprika mayo on jalapeno cheddar

tuna salad

Albacore tuna, celery, minced red onion, banana peppers, Dijon mustard & mayo on semolina

egg salad

Egg, celery, onion, diced pickle, mustard, mayo & tabasco on semolina

reuben

Corned beef, sauerkraut, & Swiss cheese with Thousand Island dressing on rye

spicy italian

Ham, salsalito turkey, pepperoni, hot cappy, provolone, caramelized onion, giardiniera on ciabatta

beef pastrami

Beef pastrami, stoneground mustard & Swiss on rye

healthy turkey

No-salt turkey, lacey Swiss, honey mustard, tomato & spring mix on nine grain miche

ham and swiss

Low-sodium ham, lacey Swiss, stoneground mustard, tomato & greens on rye

bold ham

Peppenero-garlic ham, chipotle Gouda, tomato, smoked paprika aioli & greens on jalapeno cheddar

sandwich trays

classic deli tray - \$80

Turkey, ham, roast beef, provolone, Swiss, cheddar, lettuce, tomato, pickle, mayo & mustard

Two sliced pan loaves included

deli slider tray - \$35

Choose one variety per tray: Chicken Walnut Salad, Hummus & Veggie, Ham & Swiss, Turkey & Provolone, or Roast Beef & Cheddar

10 sliders per tray

boxed lunch for \$11.99

LABELED LUNCH BOX
INCLUDES UTENSIL SET

①

YOUR FAVORITE GOURMET SANDWICH

②

CHOOSE A SIDE: GARDEN SALAD, TORTELLINI PASTA SALAD, CHIPS, FRUIT SALAD, OR POTATO SALAD

③

AND A COOKIE: TOFFEE, MONSTER, OATMEAL RAISIN, OR CHOCOLATE CHUNK





soup

Don't see your favorite? Just ask!

Special order minimum: 1 gallon with 72 hours notice.
Complimentary loaf of our fresh baked hearth bread with each gallon.

Gallon - serves 12 - \$45.00

leafy greens

Individual servings or enough for a crowd

Dressings: Balsamic Vinaigrette, Bread Garden Ranch,
Blue Cheese, Caesar, or Italian Dressing

garden party salad

Mixed greens, cucumber, shredded carrot,
tomato, and your choice of dressing

\$5.99 individual serving

\$45 12" container - serves 10

cobb salad

Turkey, ham, bacon, cheddar, Swiss,
blue cheese, hardboiled egg, iceberg lettuce,
and choice of dressing

\$7.99 individual serving

\$55 12" container - serves 10]

spinach salad

Spinach, roasted red pepper, caramelized onion,
and Feta with balsamic vinaigrette

\$5.99 individual serving

\$45 12" container - serves 10

chicken caesar salad

Hearts of romaine, shredded Parmesan, grilled chicken,
house made croutons and Caesar dressing

\$7.99 individual serving

\$55 12" container - serves 10

mixed greens

Greens with fresh sliced strawberries,
toasted almonds, and balsamic vinaigrette

\$5.99 individual serving

\$45 12" container - serves 10

TUSCAN TOMATO -gluten-free, vegetarian

BEEF CHILI - gluten-free

TOMATO BASIL LENTIL - gluten-free, vegan

BEEF BARLEY

VEGETABLE BARLEY - vegan

CHICKEN NOODLE

BACON CHEDDAR POTATO

BLACK BEAN - gluten-free, vegetarian

MINISTRONE - vegetarian

IOWA CORN CHOWDER

SANTA FE CHICKEN

SENEGALESE CHICKEN - gluten-free

ROASTED TOMATO GARLIC - gluten-free, vegan

ITALIAN SAUSAGE WHITE BEAN RAPINI

deli salads

\$9.29 per pound - serves about 5

DETOX KALE SALAD

FRESH FRUIT SALAD

RED SKIN POTATO SALAD

CAPRESE SALAD

CHEESE TORTELLINI PASTA SALAD

SOUTHWESTERN QUINOA SALAD

it's a party!

CANAPES

VEGGIE VESSELS - \$24 dozen

- Daikon slice with jalapeno cream cheese & garnish
- Cucumber slice with hummus & red pepper garnish
- Mini halved pepper with feta & herbed cream cheese

PHYLLO CUPS - \$24 dozen

- Smoked salmon mousse with capers
- Goat cheese with artichoke, spinach & lemon zest
- Asparagus with caramelized onion & sun dried tomato

PUFF PASTRY TARTS- \$24 dozen

- Bacon, onion & brie
- Pear & gorgonzola blue cheese
- Goat cheese, red pepper & mushroom

STUFFED MUSHROOMS - \$24 dozen

- Spinach, gorgonzola & panko
- Shrimp, cheese & herbed bread crumb
- White bean, sun dried tomato & basil

CROSTINI - \$36 dozen

- Beef tenderloin, shredded Parmesan, capers & horseradish creme fraiche
- Prosciutto with goat cheese, arugula & balsamic reduction
- Smoked salmon with dill cream cheese & lemon zest

LIGHTER BITES

FRESH FRUIT SKEWERS - \$24 dozen

JULIENNED VEGETABLE ROLLS - \$18 dozen

Raw carrots and tri color peppers in flour tortilla spirals
Choose: Cream Cheese, Hummus, or Creamy Thai Peanut

BACON WRAPPED DATES - \$24 dozen

SHRIMP COCKTAIL -priced per piece
with housemade cocktail sauce
Medium 16/20 - \$2 each
Jumbo U-10 - \$5 each

SUSHI - \$8 per roll

Avocado Cucumber, California,
Spicy Tuna , or Spicy Salmon

CAPRESE SKEWERS - \$30 dozen

Mozzarella, grape tomato & salami drizzled
with basil oil & balsamic reduction

DIPS

HUMMUS TRIO TRAY-serves 12 - \$45
Red pepper hummus, black olive hummus
& garlic hummus served with pita chips

HOUSEMADE TORTILLA CHIPS - serves 12
-with 32oz Salsa \$36
-with 32oz Queso \$42
-with 32oz Guacamole \$48

SPINACH DIP -serves 12 - \$45
32oz dip: spinach, roasted peppers,
garlic, onion, asiago & Parmesan
Served with sliced baguette

WARM APPETIZERS

MINI CHICKPEA CAKES - \$24 dozen
Curried chickpea purée, spinach, corn
sided with a curried cream sauce

MINI CRAB CAKES - \$72 dozen
Pan-seared jumbo lump crab cakes
Sided with Sriracha & mustard aioli

GRILLED SHRIMP SKEWERS - \$48 dozen
Choose: Honey Garlic,
Green Curry, or Soy Ginger

CHICKEN SKEWERS - \$24 dozen
Choose: Teriyaki, Soy Ginger,
or Spicy Thai Peanut

STEAK SKEWERS - \$48 dozen
Choose: Chimichurri, Honey Garlic,
or Korean BBQ

FULL PAN MEATBALLS -serves 48 - \$75
Choose: Asian Sweet Thai Chili,
Italian Marinara, or Korean BBQ

BUFFET TRAYS

12" TRAY - SERVES 20

16" TRAY - SERVES 30

FRESH VEGETABLE TRAY

Fresh vegetables with house made ranch
12" tray \$35 - 16" tray \$65

FRESH FRUIT TRAY

Fresh fruit cut and arranged to order
12" tray \$30 - 16" tray \$45

ROASTED VEGETABLE TRAY

Slow roasted zucchini, yellow squash,
carrots, eggplant, peppers & portobello
mushrooms with local hummus

Served with sliced bread
12" tray \$65 - 16" tray \$90

SALMON PLATTER

Side of Smoked -or- Poached Salmon with
herbed cream cheeses, sliced tomato,
cucumber, red onion, lemon & capers

Served with sliced bread
16" tray \$135

GOURMET CHEESE TRAY

Smoked gouda, brie, goat cheese, sharp
cheddar & dill havarti with grapes

Served with sliced bread
12" tray \$60 - 16" tray \$80

ANTIPASTO TRAY

Assorted Italian meats & cheeses with
marinated tomatoes and olives

Served with sliced bread
12" tray \$60 - 16" tray \$85



hot meals

one dish meals

half pan serves 12 - full pan serves 24

ENCHILADA BAKE

Choose chicken or beef

\$50 half pan - \$90 full pan

ITALIAN SAUSAGE BAKE

House made Italian sausage and penne in marinara sauce topped with cheese

\$60 half pan - \$100 full pan

MAC AND CHEESE CASSEROLE

Our famous mac and cheese with grilled cubed chicken and broccoli

\$50 half pan - \$95 full pan

HOMEMADE MEAT LASAGNA

Italian sausage, ricotta, mozzarella, and Asiago cheeses layered with noodles

\$85 half pan - \$160 full pan

HOMEMADE VEGETARIAN LASAGNA

Spinach, mushrooms, zucchini, eggplant and Ricotta cheese layered with noodles

\$75 half pan - \$140 full pan



single serve pasta entrees

PASTA MARINARA

\$10

PESTO BROCCOLI

Broccoli with pesto in a spicy tomato sauce

\$12

PASTA PRIMAVERA

Spicy garlic tomato sauce with roasted peppers, mushrooms, spinach, and broccoli

\$12

PASTA & MEATBALLS

Six meatballs and pasta in marinara

\$13

LEMON BUTTER SHRIMP

Four garlic shrimp with tomatoes and basil in a white wine lemon butter

sauce

\$14

GOAT CHEESE & OLIVE OIL

Broccoli, sun dried tomato, basil, goat cheese and olive oil

\$12

MUSHROOM GORGONZOLA

Mushrooms, gorgonzola, caramelized onions, and arugula

\$12

CHOOSE:

PENNE OR LINGUINE NOODLES

ADD:

6OZ GRILLED CHICKEN \$6

SIX MEATBALLS \$3

ONE ITALIAN SAUSAGE \$4

FOUR GARLIC SHRIMP \$4

SUBSTITUTE gluten-free pasta for \$1

traditional hot meals

Available as individually boxed meals or in bulk packaging for replating at home or on a buffet

EACH ENTREE COMES WITH CHOICE OF TWO SIDES, A GARDEN SALAD AND HEARTH BREAD

CHICKEN MARSALA

Fresh grilled chicken breast in a marsala mushroom sauce

\$17.50 per meal

PORK TENDERLOIN

Slow cooked pork sliced and served in creamy rosemary dijon sauce

\$18.50 per meal

HANGER STEAK

Grilled to medium rare, sliced and topped with chimichurri

\$23.50 per meal

SALMON FILLET

Pan seared salmon with lemon dill compound butter

\$23.50 per meal

SIDE OPTIONS:

Garlic Whipped Potatoes
Rosemary Fingerling Potatoes
Green Beans & Caramelized Onions
Brussels Sprouts with Bacon
Macaroni and Cheese

combo meals

**minimum of 12 orders*

BUILD YOUR OWN SALAD BAR

Mixed greens and toppings: turkey, bacon, eggs, cheese, croutons, carrots, tomato, and cucumber with two dressing options and s'mores bites

\$13 per person

BAKED POTATO BAR

Russet or sweet potatoes with toppings: bacon, chicken, cheese, chives, and sour cream with Caesar salad and mini blondies

\$12 per person

CLASSIC PASTA BAR

Penne marinara with meatballs and our famous mac and cheese with fresh baked hearth bread, garden salad, and brownie bites

\$16 per person

ROTISSERIE CHICKEN

Quarter piece of rotisserie chicken with garlic whipped potatoes, sautéed vegetables, fresh baked hearth bread, and mini cookies

\$14 per person

BURGER BUFFET

Iowa Premium beef burgers and brioche buns with lettuce, tomato, pickles, ketchup and mustard sided with redskin potato salad and tortellini pasta salad

\$13 per person

BUILD YOUR OWN BRAT

Brats & buns with sauerkraut, relish, diced onion, and mustard with classic coleslaw and dill pickle pasta salad

\$13 per person

BBQ PICNIC

BBQ pulled pork and brioche buns with baked beans and bacon, redskin potato salad, and classic coleslaw

\$15 per person

TACO BAR

Flour and corn tortillas, seasoned beef, garlic chipotle chicken, taco toppings: shredded lettuce, cheese, and sour cream with rice & beans, fajita vegetables, and house made tortilla chips and dips: queso, salsa, and guacamole

\$15 per person



desserts

30 piece mini dessert trays

\$30 STANDARD TRAY: Brownie squares, scotcheroos, and pecan diamonds

\$40 CLASSIC TRAY: Mini cannoli, rum balls, and coconut macaroons

\$60 GRAND TRAY: French macarons, mini cheesecake triangles, and truffles

\$75 DELUXE TRAY: French macarons, mini chocolate decadence wedges, and mini fresh fruit tarts

small treats

Pecan Diamonds \$9.99 per dozen

Baklava \$9.99 per dozen

Mini Cannoli \$17.99 per dozen

Mini Fresh Fruit Tarts \$28 per dozen

Cannoli \$2.49 each

Eclair \$2.49 each

truffles

Rum Ball or Nutty Rum Ball \$.79 each
Peanut Butter, Chocolate Orange, Chocolate Raspberry, Red Velvet, Chocolate Doughnut, or Cookies & Cream \$1.69 each

bars and brownies

Blondie Bar, Lemon Bar, S'mores Bar, Scotcheroos, Pumpkin Bar, Rainbow Brownie, Cream Cheese Brownie, Turtle Brownie, Cherry Cheese Brownie, Cappuccino Brownie, or Vegan Brownie
\$2.69 full size
\$8.50 dozen mini squares

sweet phyllo cups

Choose: French Silk, Nutella Cream, or Salted Caramel Custard,
\$20 per dozen

cookies

\$ 1.50 each or \$14.99 dozen
Snickerdoodle, Peanut Butter, Coconut Macaroon, Chocolate Chunk, Toffee, Monster, Oatmeal Raisin, Ginger Raisin, Double Chocolate, Peanut Butter Cup, or Hand Decorated Sugar Cookies
Gluten Free Cookies \$19.99 dozen
Mini Sugar Cookies \$8.99 dozen

tarts

Oatmeal, Key Lime, Pecan, or Fresh Fruit
\$3.99 single serve tart
\$24.99 full size - serves 6

pies

Oatmeal, Apple, Dutch Apple, Blueberry, Cherry, Mixed Berry, Strawberry Rhubarb, Peach, Pumpkin, French Silk, or Peanut Butter Silk
\$11.99 full size - serves 6
\$3.99 single serve pie
Pecan \$14.99 full size - serves 6

beverages

individual servings

Bottled Water \$2 each

Sparkling Water \$2 each

Bottled Soda \$2 each

to go gallon -serves 16

Brewed Coffee - Market Blend or Decaf with lidded cups, sweeteners and creamer \$30

Hot Water with assorted tea and lidded cups \$16

Hot Chocolate with lidded cups \$20

Apricot Iced Tea \$16

Fresh Squeezed Lemonade \$17

Fresh Squeezed Orange or Grapefruit Juices \$28



cake corner

6" Round - cuts into 6 wedges

9" Round - cuts into 12 wedges

Quarter Sheet - cuts into 24 2"x2" squares

Half Sheet - cuts into 48 2"x2" squares

Full Sheet - cuts into 96 2"x2" squares

48 hours notice for cakes with or without icing writing

Minimum 1 week notice required for custom flavors and design

CHEESECAKES

New York, Chocolate, or Seasonal

Optional Toppings: Fresh Fruit, Cherry, Blueberry,

Turtle, or White Chocolate Raspberry

6" \$14.99 - 9" \$29.99

FLOURLESS CHOCOLATE DECADENCE CAKE

6" \$14.99 - 9" \$29.99

LAYER CAKES

White, Chocolate, Carrot, Red Velvet, or Confetti

6" \$18 - 9" \$35 - ¼ sheet \$50 - ½ sheet \$85 - full sheet \$125

TORTES

Chocolate Mousse, Chocolate Raspberry Mousse,

Chocolate Peanut Butter Silk, or Tiramisu

6" \$23 - 9" \$40 - ¼ sheet \$54 - ½ sheet \$108 - full sheet \$216

CUPCAKES

Choose: Red Velvet, Chocolate, or Vanilla

\$19.99 per dozen

policies

Additional Fees, Policies and Need-to-Knows:

DELIVERY available within a 15 mile radius for \$20
It is an additional \$1 per mile outside of that range

SET UP fee is an additional \$10 to delivery charge

TEAR DOWN/RENTAL PICK UP is an additional \$30

RENTALS your catering coordinator can organize your service ware needs, such as chafing units. Prices will vary based on items. Tableware rentals will require a 20% handling fee

PAPER SERVICE do you need paper/plastic plates, napkins, utensils, cups or serving utensils? Paper service is \$.75-\$1.50 per person depending on needs

ALL CATERING ORDERS REQUIRE AT LEAST 48 HOURS NOTICE

EVENTS OVER 12 PEOPLE MAY REQUIRE AT LEAST ONE WEEK NOTICE

PLEASE HAVE PAYMENT INFORMATION READY WHEN PLACING ORDER

CATERING@BREADGARDENMARKET.COM
319-354-4246