

POPPYSEED

FRESH FARE **RYE** FINE FLORA

CATERING
& EVENTS

assorted

HANDHELD TRAYS

Specialty sandwiches, served
cut in half for sharing.

VEGAN ITALIAN

**TRADITIONAL
ITALIAN**

ROAST BEEF

SMOKED TURKEY

ROMA

PARISIAN

VEGAN BAHN MI

BLT

SMALL TRAY \$85 (1 of each)

LARGE TRAY \$150 (2 of each)

assorted

TOAST TRAYS

Artisan style open-faced toasts,
cut in half for sharing.

**HUMMUS
TOAST**

**AVOCADO
TOAST**

**AVOCADO &
SMOKED SALMON**

SWEET POTATO

**AVOCADO &
LUMP CRAB**

\$70 (1 of each)

**MOST CATERING ORDERS
REQUIRE A 1 WEEK NOTICE**

Let us know if you're in a pinch and we'll see if we can swing it!

Please email to inquire: mgmt@poppyseedrye.com

SALADS

EACH SALAD SERVES 25-30 GUESTS

FIELD GREENS SALAD \$90

Butter lettuce, corn, black bean, avocado, cilantro, grape tomato, green onion, tortilla strip, buttermilk lime dressing

BABY ARUGULA SALAD \$90

Arugula, shaved raw beet, carrot ribbons, goat cheese, toasted pine nuts, balsamic vinaigrette

BRUSSELS SPROUTS SALAD \$90

Raw shaved brussels, mixed greens, dried cranberries, parmesan cheese, extra virgin olive oil, sea salt, toasted walnuts

CHICKPEA SALAD \$85

Chickpeas, mint, parsley, cucumber, feta, tomato, pickled onion, lemon yogurt dressing

MIXED GARDEN SALAD \$85

Mixed greens, avocado, boiled egg, tomato, corn

ASK ABOUT DESSERT

We partner with several area bakeries to satisfy your sweet tooth!

SIDES & SHARING

EACH PLATTER SERVES 25-30 GUESTS

HOMEMADE ITALIAN MEATBALLS \$200

House made meatballs, marinara sauce, provolone & goat cheese, basil pesto

ANTIPASTO SALAD \$120

Fresh mozzarella, marinated artichoke hearts, olives, roasted peppers

CHARCUTERIE BOARD

SMALL \$185 / LARGE \$225

Chef's selection of cured meats, cheeses, accompanying pickles & sauces

HUMMUS & PITA BOARD \$110

Homemade hummus with warm pita & crudité

POTATO SALAD \$85

Capers, shallot, mustard, parsley, olive oil, black pepper

NAPA CABBAGE SLAW \$85

Carrot, radish, green onion, toasted peanut, white balsamic, mayo

GREEN BEAN SALAD \$85

Feta, toasted almonds, balsamic, olive oil, sea salt

FENNEL & WATERMELON RADISH SALAD \$85

Lemon juice, olive oil, sea salt, black pepper