

POPPYSEED

FRESH FARE **RYE** FINE FLORA



HANDHELD TRAYS

Specialty sandwiches, served
cut in half for sharing.

MARINATED ARTICHOKE (V)
roasted peppers, kalamata olive tapenade,
tomatoes, onions, baby arugula, sub roll

MARINATED TOFU (V) pickled
daikon, carrots, cilantro, chiles, gochujang
"mayo", sesame sticks, bahn mi roll

ROAST BEEF sharp cheddar,
horseradish sauce, shaved red onion, baby
arugula, kaiser roll

SMOKED TURKEY baby arugula,
brie, roasted red peppers, roasted pepper
mustard, sourdough

SMOKED HAM
cornichon, French butter, mustard, baguette

CAPICOLA, HAM, SALAMI
provolone, tomato, shaved iceberg, red
onion, oil & vinegar, pepperoncini, sub roll

BURRATA tomato, pesto, balsamic
glaze, ciabatta roll

\$68 (1 of each)

TOAST TRAYS

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

HUMMUS (V) olive tapenade, red
chili flake, olive oil, microgreens,
pickled cucumber

HEIRLOOM TOMATO avocado,
arugula pesto, mozzarella, olive oil, sea
salt, black pepper

SMOKED SALMON avocado,
caper, pickled red onion, boiled egg,
olive oil, black pepper

BEEF & SWEET POTATO (V)
roasted pepper, red chili flake, olive oil, sea salt

LUMP CRAB avocado, pickled bell
pepper, corn, micro basil, ground corn nuts

\$55 (1 of each)

MOST CATERING ORDERS REQUIRE A ONE WEEK NOTICE

Inquiries can be submitted directly on our website at poppyseedrye.com
Let us know if you're in a pinch and we'll see if we can swing it!

SALADS

Each salad serves 25-30 guests.

BABY KALE (GF) (V) \$110

avocado, crispy chickpea, pepitas, beet, watermelon radish, carrot ginger dressing

TUNA & CANNELLINI BEAN (GF) \$125

radicchio, field greens, roasted tomatoes, lemon parsley vinaigrette

BABY ARUGULA & WILD RICE (GF) \$115

red pears, roasted chicken, goat cheese, roasted walnuts, poppyseed dressing

SOUTHWESTERN CHICKEN \$120

romaine, roasted corn & jalapeños, black beans, egg, tortilla, cotija cheese, avocado, buttermilk lime dressing

BOSTON BIBB (GF) \$100

gala apples, blue cheese, golden raisins, walnuts, mustard honey vinaigrette

SIDES & SHARING

Each platter serves 25-30 guests.

FENNEL & WATERMELON

RADISH (V) \$85 lemon juice, olive oil, sea salt, black pepper

GREEN BEAN SALAD \$85

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

NAPA CABBAGE SLAW \$85

carrot, radish, green onion, peanut, white balsamic

POTATO SALAD (V) \$85

capers, shallot, mustard, parsley, olive oil, pepper

all sides gluten free

BREAKFAST TRAYS

BACON, EGG & CHEESE PANINI

basil aioli, cheddar, red pepper jelly

EGG, CHEESE & PEPPER PANINI

goat cheese, roasted pepper, baby arugula, basil pesto

BREAKFAST WRAP

scrambled eggs, cheddar cheese

FARMER QUICHE

roasted vegetables, cheddar, green salad

BACON & HAM QUICHE

sweet onions, green salad

BAKED FRENCH TOAST

vanilla, cinnamon, fresh berries, maple syrup

HONEYED GREEK YOGURT

house made granola, fresh seasonal fruit

\$48 (1 of each)



ASK ABOUT DESSERT

