

POPPYSEED
FRESH FARE RYE FINE FLORA

Events & Catering Menu

HANDHELDS - *(All \$12 each) Ask and we can have your sub cut into thirds.*

CHICKEN OR TOFU BAHN MI – Pickled daikon, carrots, cilantro, gochujang “mayo” sesame sticks

ROAST BEEF – Sharp cheddar, horseradish sauce, shaved red onion and baby arugula

SMOKED TURKEY – Baby arugula, brie, red peppers, red pepper mustard

CAPICOLA, HAM, SALAMI – Provolone, tomato, shaved iceberg, pepperoncini, oil & vinegar, red onion

PROSCIUTTO – Fresh mozzarella, arugula, roasted red peppers balsamic glaze & olive oil

ROAST BEEF, TURKEY & BACON – Swiss Cheese, Lettuce, tomato and roasted garlic aioli

RACHEL – Smoked turkey breast, coleslaw, thousand island, Swiss

BURRATA – tomato, pesto, balsamic glaze and basil

****Make any of these a 5' foot party sub for \$200/each**** (requires minimum 4 day notice)
Each 5' sub feeds 30 people.

TOASTS - *(All \$12 each)*

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

SMOKED SALMON – Avocado, capers, pickled red onion, boiled egg, olive oil & black pepper

MUSHROOM TART – Goat cheese, pickled red onion

SALADS - *(Each platter, small serving for 25-30 people)*

BABY ARUGULA & WILD RICE (GF) – green pears, roasted chicken, goat cheese, toasted walnuts, poppyseed dressing \$120

SOUTHWEST CHICKEN – Romaine, roasted corn & jalapenos, black beans, boiled egg, tortilla strips, cotija cheese, avocado, buttermilk lime dressing \$120

CHICKEN CAESAR – Romaine, traditional Caesar dressing and grilled chicken \$105

SIDES - *(Each platter, small serving for 25-30 people)*

FENNEL & WATERMELON RADISH – Lemon juice, olive oil, sea salt and black pepper \$90

CHILLED PASTA SALAD - Marinated artichokes, fresh mozzarella, grape tomatoes, balsamic vinaigrette \$85

BRUSCHETTA – Toasted crostini, fresh tomatoes, mozzarella, basil and balsamic vinaigrette \$85

COLESLAW –Apple Cider Mayo, shaved red onion, carrot \$90

POTATO SALAD – Whole grain mustard, egg, dill, shallot \$90

DESSERTS – **Chocolate brownies and chocolate chip cookies \$3 per person**

BREAKFAST –

BREAKFAST SANDWICH– Mix and match your meats. (Bacon, Pork Roll, or Pork Sausage) Fried egg, American Cheese \$9/ea

BISCUITS AND GRAVY - Buttermilk Biscuits and Southern Sausage Gravy. \$12/person

EGG WHITE PANINI– Ciabatta, Egg whites, basil pesto, goat cheese and Spinach \$12/each

Mimosa Bar –

750ML CHAMPAGNE BOTTLE \$23 – Includes carafes of orange juice and champagne on ice

FLOWER BAR \$550 - Looking for a fun and engaging activity to add to your event? Book our DIY Bouquet Bar, your guests will have so much fun selecting their own flowers from a wide range of options from the flower cart. Our team will gift wrap the bouquet for your guests to take home and enjoy.

How it works:

- Party size 20-30 guests.
- Up to a dozen variety of flowers provided in a range of colors.
- A step by step formula and guide provided. Example: pick 2 from first row, 3 from second row ...
- A 2-hour service assisted by a dedicated team member.
- Flowers will be gift wrapped and ready to take home.