

# TOWNE & OAK

café • takeaway • celebrations

## CATERING MENU

All food comes ready-to-serve in disposable containers, ideal for buffet service.  
Disposable plates, serving utensils, flatware, & napkins available for purchase upon request  
**48-hour notice required for most orders**

**To place an order please email: [events@towneandoak.com](mailto:events@towneandoak.com)**

## BREAKFAST

### **Smoked Salmon Platter**

smoked salmon, tomato, cucumber, capers, pickled red onions, soft boiled eggs, chives,  
plain cream cheese, bagel spice whipped cream cheese, griddled country bread  
serves 4 to 6 - \$100  
sub gluten free bread +\$15

### **Crispy Smashed Potatoes**

includes sides of creme fraiche & scallions  
serves 4 to 6 (half pan) - \$38

### **Breakfast Taco Bar**

scrambled eggs, corn + black bean salsa, queso fresco, avocado  
mini corn + flour tortillas  
serves 4 to 6 - \$65  
add sliced chicken sausage +\$22.50  
add crumbled bacon +\$10

### **Vegetable Frittata**

seasonal vegetables, tarragon, roasted shallot, goat cheese  
serves 4 to 6 - \$50

### **Individual Greek Yogurt & Granola Bowls**

vanilla bean infused greek yogurt, housemade granola, berries  
6 bowls - \$42.75

### **Fruit Platter**

assorted melon & berries artfully arranged  
serves 4 to 6 - \$50

### **Chicken Sausage**

serves 4 to 6 (half pan) - \$22.50

### **Maple Glazed Bacon**

serves 4 to 6 (half pan) - \$24

### **Applewood Smoked Bacon**

serves 4 to 6 (half pan) - \$20

# PASTRIES & DESSERTS

Served on an Eco-Friendly Catering Tray

## Half Dozen Biscuits

with whipped butter & strawberry jam - \$36

## Pastry Assortment

(2) homemade biscuits, (2) plain croissants, (2) chocolate croissants, (2) blueberry muffins  
includes sides of whipped butter + strawberry jam

\$45

\*Requires 72-hour notice

## Baker's Dozen of Chocolate Chip Cookies

13 homemade Chocolate Chip Cookies topped with sea salt

\$50

# BEVERAGES

## Regular or Decaf Coffee Traveler

96oz box- includes 8oz cups, lids, stirrers, half & half, and assorted sugars

\$32

Add dairy free milk +\$6 (select one: oat, almond, or soy)

## Hot Chocolate Traveler

96oz box- includes 8oz cups, lids, whipped cream

\$35

# PLATTERS + TARTINES

## Smashed Avocado Tartine Platter

griddled country bread topped with smashed avocado, sliced radish, pickled shallot, herb salad, hemp & sesame seed mix  
serves 4 to 6 - \$62

add soft boiled eggs +\$7.50

sub gluten free bread +\$15

## BLT Tartine Platter

applewood smoked bacon, vine ripened tomatoes, romaine lettuce, herb aioli

serves 4 to 6 - \$65

add avocado +\$12

sub gluten free bread +\$15

## Butternut Squash & Ricotta Tartine Platter

roasted butternut squash, crispy brussels sprouts, whipped ricotta, chives, balsamic reduction, candied sunflower & pumpkin seed clusters

serves 4 to 6 - \$67

add soft boiled eggs +\$7.50

sub gluten free bread +\$15

## Towne & Oak Grilled Cheese Sandwich

aged cheddar & havarti on country bread, crusted with everything bagel spice

\*available without everything bagel spice for kid friendly option

serves 4 to 6 - \$60

sub gluten free bread +\$15

## T&O House Chips

(half pan)

\$13.50

# CHEESE & CHARCUTERIE

Also Available as Cheese Only Option

## **Mini Cheese + Charcuterie Box (serves 1)**

Includes a selection of 3 artisanal cheeses, 1 charcuterie meat, honeycomb, seasonal fruit, artisanal crackers, olives, assorted nuts, jam

\$20

## **Small Cheese + Charcuterie Platter (serves 4 to 6)**

Includes a selection of 3-4 cheeses, 2 charcuterie meats, seasonal fruit, honeycomb, whole grain mustard, artisanal crackers, olives, assorted nuts, jam

\$95

## **Large Cheese + Charcuterie Platter (serves 8 to 10)**

Includes a selection of 4-5 cheeses, 3-4 charcuterie meats, seasonal fruit, honeycomb, whole grain mustard, artisanal crackers, olives, assorted nuts, jam

\$152

# SALADS

Add Chicken to Any Salad - \$28

Available as 6 individual salad cups instead of platter

## **Towne & Oak Chopped Salad**

(serves 4 to 6)

romaine, avocado, soft boiled egg, cherry tomatoes, blue cheese, bacon, balsamic vinaigrette

\$52

## **Mediterranean Salad**

(serves 4 to 6)

field greens, crispy chickpeas, marinated artichokes, cherry tomatoes, cucumber, mixed olives, feta, lemon-herb vinaigrette

\$50

## **Endive-Citrus Salad**

(serves 4 to 6)

endive & arugula, seasonal citrus, marcona almonds, dried cranberries, goat cheese, sherry-honey vinaigrette

\$54

## **Honey Crisp Apple Salad**

(serves 4 to 6)

field greens, sliced apples, goat cheese, maple walnuts, pickled grapes, champagne vinaigrette

\$48

## **Individual Macro Grain Bowls**

Mediterranean lentils, quinoa-tabbouleh salad, crispy chickpeas, avocado, lemon-tahini dressing served room temperature  
6 bowls - \$45

add soft boiled eggs +\$7.50

add grilled chicken +\$28

# DINNER

All items come in half pan – fully cooked

## **Roasted Chicken Breast - \$42**

serves 6

## **Roasted Salmon - \$60**

serves 6

## **Grilled Hanger Steak - \$81**

serves 6

## **Pearl Cous Cous**

serves 4 to 6 - \$35

## **Crispy Smashed Potatoes**

includes sides of creme fraiche & scallions

serves 4 to 6 - \$38

## **Broccolini**

serves 4 to 6 - \$35