manna's COMMON GROUNDS café | catering | food service training

serving hope in our community

mannaonmain.org/cgtp catering@mannaonmain.org

LUNCH BOX \$12

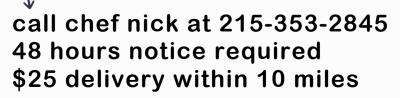
sandwich (choose one) kettle chips cafe pickles chocolate chip cookie bottled spring water

4 BOX MINIMUM

SALAD PLATTERS

SMALL serves up to 15 LARGE serves up to 25

CAESAR | GARLIC CROUTONS, PARMESAN & ASIAGO \$35/55 CAFÉ GARDEN | WHITE BALSAMIC DRESSING \$30/50 SEASONAL SALAD | FRESH VEGGIES, GREENS \$45/70



CATERING MENU

SANDWICHES/HOAGIES/WRAPS

served with kettle chips & pickles small platter serves up to 15: \$125 large platter serves up to 25: \$225

CAFÉ CHICKEN SALAD W/GRAPES & APPLES

SMOKED TURKEY W/CHEDDAR, SPINACH & CRANBERRY-HERB MAYO CHICKEN CAESAR WRAP W/GARLIC CROUTONS

MEDITERRANEAN HUMMUS WRAP W/VEGGIES & FETA
ROASTED TURKEY BLT W/ROASTED GARLIC MAYO
CLASSIC ITALIAN HOAGIE W/LETTUCE. TOMATO & PROVOLONE

HAM AND CHEESE W/HONEY MUSTARD

COOKIES & BROWNIES

small platter (serves 15) \$20 large platter (serves 25) \$35

FRESH CUT FRUIT

small platter (serves 15) \$40 large platter (serves 25) \$65



all proceeds benefit the Common Grounds Training Program



APPETIZER PLATTERS

TOMATO CAPRESE SKEWERS \$40/75 grape tomatoes, mini mozzarella, fresh basil, sweet balsamic glaze

GRILLED & CHILLED SHRIMP COCKTAIL TRAY \$55/95 citrus marinated shrimp, cocktail sauce & café remoulade sauce, fresh lemon

SMOKED SALMON PUMPERNICKEL CROSTINI \$35/70 smoked salmon, cucumber, pickled red onion, crispy caper, lemon-dill aioli

MINI CROISSANT SANDWICHES \$25 PER DOZEN (3 DOZEN MINIMUM)

choose from: café chicken salad, smoked turkey cheddar, BLT w/ garlic aioli, ham & Swiss w/apricot mustard, smoked salmon w/spinach & lemon cream cheese

SMALL serves 10-15 LARGE serves 20-25

VEGGIE CRUDITE & HOUSE DIPS TRAY \$30/55 fresh cut vegetables, house herb ranch, chipotle aioli & blue cheese dressing

CHEESE & CURED MEATS TRAY \$70/135 selection of cured meats & domestic cheeses, mustards, jams, crackers & bread

MEDITERRANEAN MEZZE SPREAD \$70/135 roasted garlic hummus, quinoa tabbouleh, assorted olives, roasted eggplant spread, roasted peppers, grilled pita

SMOKED SALMON TRAY \$50/90 smoked salmon, cucumber, pickled red onion, fresh lemon, lemon-dill aioli, crostini

CONTINENTAL BREAKFAST

\$12 per person
fresh baked pastries
yogurt & granola parfaits
fresh cut fruit
coffee (& accoutrements)

Common Grounds Café is a trainee-run social enterprise that is part of a free eight-week training program. Trainees engage in experiential learning, contributing to food production in Manna's mission-driven kitchen and service of this cafe. Support in life skills and employment competencies furthers skill development, and all trainees graduate with the goal of securing employment and a successful, sustainable career.



A LA CARTE BREAKFAST

MINI CROISSANT TRAY \$18 PER DOZEN selection of butter, whole grain, pretzel croissants

MINI SCONE TRAY \$20 PER DOZEN choose up to three: currant, lemon coconut, maple walnut, orange blueberry, chocolate chip

WHOLE QUICHE \$18 seasonal selection

COFFEE & TEA STATION \$3 PER PERSON carafe of coffee, tea bags, accoutrements

