When you choose Common Grounds Catering you are directly supporting our Common Grounds Food Service Training to Employment Program, providing opportunities for sustainable and lasting change through culinary, life, and work skills education.

Contact Chef Dan for more information or to schedule your next event.
catering@mannaonmain.org
215-855-5454 x18

606 East Main Street, Suite 1001 | Lansdale, PA 19446
Breakfast

**Continental Breakfast**
$8.00/person - 20-49 people | $7.50/person - 50+ people
Pastries, Bagels, Fruit, Jam, Butter, Cream Cheese

**Seasonal Fruit, Yogurt, and Granola**
$5.50/person - 20-49 people | $5.00/person - 50+ people

**Pastry Tray**
$5.50/person - 20-49 people | $5.00/person - 50+ people
An assortment of freshly baked pastries

**Coffee Carafe (Serves 16) - $23.00**
Coffee and accoutrements

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Lunch

**Sandwich Trays (on Roll or Wrap)**
Small (Serves 10) - $70.00 | Large (Serves 20) - $125.00
 Turkey Divine: Green Goddess, Pickled Onions, Romaine, Feta
 Turkey Bacon Brie: Brie, Apple, Bacon, Cranberry Mustard
 Roast Beef: Horseradish Mayo, Caramelized Onions, Swiss Cheese
 Grilled Vegetable: Hummus, Kale, Pickled Onions
 Chicken Salad: Cranberries, Onion, Celery, Almonds
 Tofu Banh Mi: Grilled Tofu, Pickled Vegetables, Cilantro, Mint, Siracha Aioli
 Cold Cubano: Roasted Pork, Ham, Mustard, Swiss Cheese, Dill Pickles

**Lunch Boxes: $9.00 each**
Choice of sandwich from list above, house salad, bag of chips, pickle spear, and cookie.

**Salads (Serves 12-16) - $30.00**
 House: Greens, Cucumber, Tomato, Red Wine Vinaigrette
 Quinoa: Kale, Feta, Tomatoes, Herbs, Roasted Garlic-Lemon Vinaigrette
 Roasted Beet: Pickled Onion, Dill, Tarragon, Chevre
 Classic Caesar: Romaine, Parmesan, Croutons

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Special Order Items

**Quiche (Serves 8-16) - $25.00**
Assorted fillings; please allow two business days for orders.

**Celebration Cakes:** We can provide custom decorated cakes to celebrate your joyous occasion. Please allow three business days for orders.
Quarter Sheet (serves 15-25) - $40.00
Half Sheet (serves 30-50) - $70.00
Full Sheet (serves 60-100) - $120.00
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Our Common Grounds Food Service Training to Employment Program is a free, 14-week training program that utilizes the national, evidence-based Catalyst Kitchens model. Trainees engage in experiential learning, contributing to food production in Manna’s soup kitchen and service of Manna’s Common Grounds Café and Catering social enterprises. Classroom instruction in food service and employment competencies further skill development, with social services provided to address trainees’ needs. All trainees graduate with the goal of securing sustainable employment and establishing a successful food services career.

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manna’s common grounds
café | catering | food service training
serving hope in our community

Catering Menu

606 East Main Street, Suite 1001 | Lansdale, PA 19446

Common Grounds Café and Catering
@commongrounds_cafe_catering