

THE DETAILS

Foodstuffs
EVENTS & CATERING

V - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts

SANITARY, SAFE AND WITH CARE

We're keeping you safe! All of our sanitation-certified chefs are working in shifts to ensure safety and good health for both our team, your team and families.

In addition to frequent hand-washing, logging daily team temperatures, wearing masks & gloves at all times, sanitizing our trucks daily, contactless deliveries and more - we are reading the most up-to-date COVID related health & safety details daily to ensure that we perform the best practices possible.

We request a 500.00 minimum with a minimum of five per menu selection. Custom labeling is available for 0.50 per box.

For deliveries within a twenty mile radius, there will be a flat 25.00 fee.

Please order with 48 hours' notice, unless otherwise noted.

Thank you for your continued support, we are invested in our partnership and will do whatever necessary to provide the best quality products and services during this time and anytime. To your health and safety - cheers!



Foodstuffs Events & Catering 847.328.8504 | catering@foodstuffs.com

BREAKFAST

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minimum of five per menu selection

FRITTATA

Choose from: Spinach, Feta & Sun-Dried Tomato or Chicken Sausage & Cheddar

Served with Jay's roasted potatoes, your choice of Applewood smoked bacon, pork or chicken & apple sausage links and a homemade mini muffin

14.99

BURRITO

Choose from: Breakfast Sausage or Vegetable

Served with fresh cilantro rice, black beans and salsa

12.99

QUICHE

Choose from: Broccoli Cheddar or Lorraine

Served with Jay's roasted potatoes, your choice of Applewood smoked bacon, pork or chicken & apple sausage links and a homemade mini muffin

12.99

BRIOCHE FRENCH TOAST

Served with maple syrup, butter, fresh fruit salad and your choice of Applewood smoked bacon, pork or chicken & apple sausage links

10.99

DECONSTRUCTED LOX & BAGEL

A hearty serving of smoked salmon accompanied by a fresh bagel, cream cheese, cucumber and tomato, individually packed shaved red onion and fresh fruit salad

14.99

CONTINENTAL BREAKFAST

Choose from:

One NY Bagel & Bialy Freshly Baked Bagel or Any Combination of Two Homemade Mini Muffins, Scones or Croissants

**jumbo gluten-free and vegan muffins available upon request*

Served with two hard-boiled eggs and fresh fruit salad

9.99

BREAKFAST ADDITIONS

Yogurt Parfait **V**

Low-fat vanilla yogurt layered with fresh seasonal berries accompanied by crunchy granola

4.49

Overnight Oats **V VV N**

Cold-brewed oats with almond milk, dried cranberries and flax seeds

4.99, 72 hours notice required

Fresh Fruit Salad **V VV GF**

2.99

BOWLS & BOXES

Buddha Bacon Bowl **GF**

Quinoa, chopped Applewood smoked bacon, edamame, fresh baby spinach and sliced hard-boiled eggs

11.99

Tex Mex Root Bowl **V GF**

Quinoa, black beans, roasted sweet potatoes, roasted Brussels sprouts, fresh baby spinach, salsa roja and sliced hard-boiled eggs

11.99

A Sweet Morning Bowl **V VV GF N**

Quinoa, dried apricots, coconut, dried cranberries, a touch of lemon juice & honey garnished with slivered almonds

11.99

Perfect Protein Box **V GF**

Two hard-boiled eggs, Jeronimo's homemade protein truffles, fresh grapes and fresh strawberries

10.99

LUNCH - HOT

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GREEK CHICKEN BREAST KABOBS

Served with grilled vegetables, rice pilaf and pita;
vegetarian option includes vegetable dolmades

14.99

KOREAN BBQ

CHICKEN BREAST SATAY **N**

Served with stir-fry mixed vegetables, brown rice,
a fresh roll & butter

14.99

PASTA BAR

Choose from: Marinara or Pesto Sauce (nut-free)

Penne pasta with an individual Caesar salad, a fresh roll & butter
and parmesan cheese, with or without meatballs

11.99 without meatballs

13.99 with meatballs

FAJITAS

Choose from: Chicken or Steak

Both chicken and steak enchiladas are accompanied by fajita
vegetables served with Spanish rice and flour tortillas

14.99

ITALIAN BEEF SANDWICH

Italian beef with au jus served with an individual Caesar salad,
Metro deli potato chips and a side of giardiniera

11.99

CHICKEN PARMESAN

Spaghetti marinara with our famous chicken breast parmesan,
served with an individual Caesar salad, a fresh roll & butter and
parmesan cheese

14.99

CHICKEN MARSALA

Our chicken breast & mushroom marsala served over a bed of
pasta with an individual Caesar salad, a fresh roll & butter and
parmesan cheese

14.99

ENCHILADAS

Choose from: Chicken, Steak or Spinach

Served with fresh cilantro rice and Mexican black beans

14.99

GRILLED SALMON

Choose from: Brown Sugar Soy or Lemon Pepper

Served with our vegetable du jour, brown rice, fresh lemon and
either teriyaki or fresh citrus sauce

19.99

BAKED POTATOES **GF**

An Idaho baked potato served with an individual tossed salad,
steamed broccoli and sides of butter, sour cream, bacon bits and
shredded cheddar cheese

11.99

LUNCH - COLD

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HAND-CRAFTED SALADS

Served with fresh fruit salad, a freshly baked roll and our famous fudge brownie. {minimum of three per variety}

16.99

Grilled Chicken Caesar Salad

Crisp romaine lettuce with homemade Caesar dressing, croutons & parmesan cheese, topped with our all-natural grilled chicken breast

Cobb Salad

Organic baby greens with grilled chicken breast, bacon, bleu cheese, tomatoes & scallions, accompanied by ranch dressing

Asian Chicken Salad **N**

Grilled all-natural chicken breast atop organic baby greens with wonton strips, carrots, water chestnuts and peapods served with our ginger-soy vinaigrette

Greek Salad with Grilled Chicken Breast

Traditional Greek salad with red onions, tomatoes, cucumbers, feta cheese & Kalamata olives with Greek-feta vinaigrette and our all-natural grilled chicken breast

GOURMET FAVORITES

Served with fresh fruit salad, a freshly baked roll and our famous fudge brownie.

{minimum of three per variety}

Foodstuffs Grilled Chicken

Grilled all-natural free range chicken breast served with an organic baby green salad with our balsamic vinaigrette

14.99

Salmon Splash

Gently grilled and chilled salmon fillet accompanied by cucumber dill sauce

19.99

The Executive

Roasted beef tenderloin served with creamy horseradish sauce and an organic baby green salad

24.99

Salad Scoop

A bed of organic baby greens topped with your choice of tuna and/or chicken salad and our balsamic vinaigrette

14.99

LUNCH - COLD

continued

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ARTISAN SANDWICHES

Served with assorted Metro Deli kettle chips, fresh fruit salad and our famous fudge brownie. {minimum of three per variety}

16.99

Chicken Sundance

Grilled chicken breast, spinach, sun-dried tomatoes, boursin cheese and Dijon mustard on a fresh brioche roll

Foodstuffs Stampede

Roast beef with grainy Dijon mustard & herbs topped with cheddar cheese, lettuce and tomato on a pretzel roll

The Californian

Roasted turkey breast & havarti cheese with Dijon mayonnaise, avocado, romaine lettuce & tomato on a wheat roll with oats

Pomodori Alla Mozzarella **V**

Fresh mozzarella cheese stacked with sliced tomato, fresh basil, pesto and cracked black pepper on a wheat roll with oats

The Sorry Charlie

Foodstuffs famous tuna salad with romaine lettuce, tomato, cucumber & low-calorie mayonnaise on a pretzel roll

The Vegan Sandwich* **V VV**

Hummus, avocado, roasted vegetables and lettuce on a vegan roll

ALL WRAPPED UP

Served with assorted Metro Deli kettle chips, fresh fruit salad and our famous fudge brownie. {minimum of three per variety}

16.99

Chicken Caesar

Grilled all-natural chicken breast, romaine lettuce, parmesan cheese & Caesar dressing wrapped in a flour tortilla

Buffalo Chicken

Grilled all-natural chicken breast, lettuce, bleu cheese dressing and spicy buffalo sauce wrapped in a flour tortilla

The Skinny Italian

Grilled all-natural chicken breast, fresh mozzarella, tomato, basil, spinach, artichoke hearts & balsamic vinaigrette in a whole wheat tortilla

Smoked Turkey & Havarti

Smoked turkey breast with Havarti cheese, roasted red peppers, lettuce & cream cheese wrapped in a flour tortilla

The Vegan Wrap* **V VV**

Organic baby spinach, carrots, roasted beets, cucumbers, hummus and avocado wrapped in a spinach tortilla

*for a vegan box, fresh fruit will be substituted for the brownie

**gluten-free wraps & brownies available by request



SWEET TOOTH

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CLASSIC COOKIES

Individually wrapped chocolate chip, oatmeal raisin or sugar cookies

2.99

FOODSTUFFS FAMOUS BROWNIES & BARS **N**

Individually wrapped brownies, caramel brownies, gluten-free brownies or black & white squares

4.49

CUPCAKES

Choose from: White or Chocolate Cupcakes

Choose from: Vanilla Buttercream or Fudge Icing

Served individually packaged

2.99

PASTRY COOKIE SAMPLER

An assortment of our pastry cookies du jour served in an individual bag with ribbon (*may contain nuts, includes approximately 4-6 cookies*)

4.49

FOR THE HEALTH NUT **N**

Karen Malkin's cranberry oat bars or chocolate protein brownies, served individually wrapped

2.49

MINI PASTRY TRAY

A flat secure-seal container with an assortment of our most popular cookies, brownies and bars

5.49

BEVERAGES

Soda

Coke, Diet Coke and Sprite

1.49

Assorted LaCroix

1.49

Water

Individual bottles

1.49

Juice

Orange, Apple and Cranberry Juices

1.69

La Colombe Draft Latte or Nitro Cold Brew

Individually Chilled Cans

2.99

Energy Drinks

Petey's BING Cherry Beverage or Assorted Varieties of Highball Sparkling Energy Water

2.99



MEETING ESSENTIALS

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FOODSTUFFS HOMEMADE

POPCORN & POTATO CHIPS **V VV GF**

Choose from: Sea Salt or Truffle

Served in individual, ribbon-tied bags;
include your company logo for .49

1.99

FRESH WHOLE FRUIT **V VV GF**

Served in individual, ribbon-tied bags

1.49

ASSORTED CANDIES

Served in individual, ribbon-tied bags

Gummy Bears **V VV GF**

1.99

Sour Gummy Worms **V VV GF**

1.99

Sesame Sticks

2.99

Paleo High Energy Mix **N**

9.99

Raw Trail Mix **N**

9.99

Assorted Gourmet Nuts **N**

4.99

Australian Red Licorice

2.99

Assorted Gummies **GF**

1.99

Triple Dipped Chocolate Malt Balls

3.99

SNACK ATTACK BOXES

Served in individually sealed four-compartment containers

Charcuterie

Artisan salami, Australian white cheddar, olive mix and dried fruit

Mediterranean **V VV**

Foodstuffs hummus, fresh cucumbers, carrots and pita

Crudit  **V VV GF**

Our famous artichoke & spinach dip accompanied by fresh
vegetables for dipping

Cheese Fromage **V**

Jarlsberg swiss cheese, sharp cheddar, red & green grapes and
classic crackers

Sweet Endings **N**

A trio of our monster, fudge brownie and black & white bar bites
served with our famous mini mini chocolate chip cookies

Candy Jar

Australian red licorice, M&Ms, chocolate dipped pretzel balls
and sesame sticks

Add a half bottle of wine or two cold bottles of beer

10.99 per box

22.99 with beer

28.99 with wine

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