

LUNCHEON CATERING MENU

OVENBIRD CAFE

STATIONARY SMALL BITES

mediterranean chicken
skewer (gf, df)
piri piri sauce, bell peppers, red onion
\$26 dz

vegan tartlets (vegan)
*basil pepita pesto, za'atar roasted
squash, rosemary, flaky vegan crust*
\$30 dz

steak skewers (gf, df)
*medium rare flank, fresh mint, sriracha
cilantro sauce*
\$26 dz

sesame tofu (vegan, gf)
*black & white sesame seeds, lime, sweet
chili sauce*
\$26 dz

deviled eggs (veg, gf)
a classic! - paprika, fresh chives
\$24 dz

smoked salmon tartare
*pickled red onion, fresh dill,
pumpnickel toast*
\$32 dz

chicken salad canapes (gf)
*curried chicken salad, apple,
cucumber cups*
\$28 dz

endive canapes (gf)
smoked trout pate, arugula chiffonade
\$28 dz

prosciutto (or zucchini)
wrapped asparagus (gf, vegan
option)
evoo, sea salt, lemon zest
\$28 dz

SEASONAL SALADS & SANDWICHES

new age slider (vegan, nuts)
*super grain veggie burger, lettuce, crispy
shallots, vegan chili crisp aioli, brioche*
\$42 dz

mini aram sandwiches
*armenian cracker bread, herbed cream
cheese, crisp romaine, plum tomatoes,
choice of filling: roastbeef, black forest
ham, house roasted turkey, smoked
salmon*, or grilled vegetable*
\$60/65* (choice of two
fillings)

grilled chicken pita
*cabbage & carrot slaw, 1,000 island
dressing, warm pita*
\$36 dz

caesar of sorts (veg)
*romaine & shaved kale, black pepper
croutons, english cucumber, radish,
lemon pecorino dressing*
\$55/110
(serves 10-12/20-23)

strawberry fields (veg, gf)
*little leaf mixed greens, chevre, sliced
strawberries, candied pecans, rhubarb
vinaigrette*
\$55/110
(serves 10-12/20-23)

coleslaw (veg, gf)
*cabbage, carrot, pickled onion, honey
mustard*
\$12 lb

orzo pasta (vegan)
*kalamata olives, sun-dried tomatoes,
lemon, fresh herbs*
\$15 lb

COFFEE & TEA SERVICE

broadsheet coffee box
*ovenbird house blend (regular or
decaffeinated) - milk, sugar, cups &
stirrers included*
\$35 96 oz. (serves 10-12)

broadsheet iced coffee
*ovenbird house blend - regular or
decaffeinated*
\$20 ½ gallon
\$40 gallon

mem hot tea
*english breakfast, chamomile, jasmine -
milk, sugar, cups & stirrers included*
\$30 96 oz. (serves 10-12)

iced tea
black or herbal
\$4.50 16 oz. bottle
\$18 ½ gallon
\$36 gallon

housemade lemonade
classic, lavender
\$5 16 oz. bottle
\$20 ½ gallon
\$40 gallon

bottled beverages
*saratoga springs sparkling and still
water, assorted spindrift seltzers,
natalie's fresh juices*
\$2.75-4 ea

AFTERNOON PASTRIES

cookies
*chocolate chip, anzac (vg), peanut butter
oatmeal, ginger snap, amaretti (gf, df)*
\$2.75 ea
\$18 dz mini

cupcakes/gf cupcake
*white velvet, chocolate devil's food cake,
red velvet, carrot pecan*/gf: vanilla**
\$3.50/\$4* ea
\$30 dz mini

bars
*lemon shortbread squares, chocolate
tahini bars*
\$3.50 ea
\$30 dz mini