



ONSITE CATERING MENU

If you want more options or custom menu, please contact info@colorfulpalate.com

20 person minimum...smaller groups are welcome to come and order at the window!

ALL SERVED BUFFET STYLE

Includes compostable plates, utensils, cups and napkins.

BREAKFAST

- Assorted Breakfast Breads \$2.50
- Mini Ham Biscuits with Local Mustard & Jam on the side \$2.00 each
- Assorted Quiches \$36 each, 6 slices
- Whole Fruit or Fruit Salad \$2.50
- Small Local Yogurt Cups \$2.50

Beverages \$2.50 each

- Local Dynamite Roasting Company (Regular & Decaf) AND Hot Teas
 - (\$5/pp for all day service, includes all condiments, cups)
- Bottles of Juice (OJ or Apple)
- Glass Bottled Coke Products (diet coke in plastic)
- All Natural Bottled Tea & Lemonades
- Bottled Water

LUNCH

HOT BUFFET MEAL OPTIONS \$12.00 Per person

- Baked Cheese Ravioli in Mariana with Mozzarella
With House Caesar OR Colorful Salad, Soft Yeast Rolls & Small Home Made Cookies
- Pulled Pork in Apple Butter BBQ Sauce with Chow-Chow (sub BBQ Tempeh \$1/pp)
With House Caesar OR Colorful Salad, Soft Yeast Rolls & Small Home Made Cookies

Handmade Quiche OR Frittata (up to 2 types) \$36 a quiche, 6 slices each

Seasonal Vegetables and Cheese
Ham or Bacon & Swiss with Caramelized Onion
Kale & Asiago OR Cheddar

Fresh House Salad Bar \$10/per person (10 portions per salad min)

Served Buffet Style. With bread (gluten free available)

- Colorful Salad with Assorted Seasonal Veggies, **One** Protein Topping, Cheese and House Vinaigrette & Local Whole Fat Buttermilk Ranch
- Southern Caesar Salad featuring Local Smoked Trout OR Smoky Pimento Cheese Infused Dressing, **One** Protein Topping & Daily Special Croutons

Proteins (can choose up to 2 for each group, 1 for each salad):

Chopped Roasted Turkey, Curried Chicken Salad, OR Chilled BBQ Tempeh

Sandwiches (choose up to 2) \$9 each, includes chips

Served on Locally Baked Breads OR Gluten Free Bread

- Creamy Curried Chicken Salad with Dried Fruit served with Seasonal Add-Ons
- All-Natural Smoked Turkey OR Ham with Smoked Gouda Pimento Cheese, Lettuce & Seasonal add-ons
- Cold Turkey Reuben on Soft Local Rye with House Chow-Chow Dressing & Swiss Cheese
- Fresh Seasonal Veggies with Local Roots Hummus

Scratch Made Soups (choose 1) \$40/ Gallon (serves 10-15 ppl)

Served with soft yeast rolls (gluten free available).

Creamy Tomato (Vegetarian & Gluten Free)
Vegetarian Chili with Raisins & Cashews (Contains Beer)
Coconut Curry Butternut Squash (Vegan & Gluten Free)
French Onion (Made with Beef Stock)

Includes 8 or 12 oz paper soup cups, spoons.

Fresh Handmade Sides \$2.5 each

Served Buffet Style

- Pasta Salad made with seasonal offerings and house dressing
- Grain Salad –gluten free available- made with seasonal offerings and house dressing
- Seasonal Fruit Salad or Whole Fruits
- Seasonal Grilled OR Roasted Vegetables, served room temp

Local Stuff to Share \$5/pp (4 portion minimum order)

- **Meat & Cheese Board** Assorted Local Salamis, Smoked Trout, Local Cheeses, & Local Pimento Cheese. Candied Nuts, Mustard, Pickles
- **Veggie Snack Board** Local Hummus, Hard Boiled Eggs, Local Cheeses & Local Pimento Cheese. Candied Nuts, Mustard, Pickles

Snacks & Sweets

- Kettle Style Chips, individual bags
- Asheville Pretzel Company Mini Pretzels, individual bags
- Handmade Sweets, by the piece or dozen
- Assorted Breakfast Breads, by the loaf
- True South Pimento Cheese 8 oz containers
- Local Yogurt Cups, 6 oz cups
- Bagged Popcorn
- Local Ice Cream Treats, seasonal offerings
- Locally Made Trail Mix (nuts, fruit & chocolate)

Beverages \$2.50 each

- Glass Bottled Coke Products (diet coke in plastic)
- Local Dynamite Roasting Company (Regular & Decaf) AND Hot Teas
 - (\$5/pp for all day service, includes all condiments, cups)
- All Natural Bottled Tea & Lemonades
- Bottled Water