

**FRONT STREET**  
**CAFE**

## Catering Menu

10 person minimum order

### *Platters*

*Small platters serves 10-12 guests. Large platters average 25 guests.*

**Buffalo Cauliflower \$110 / \$260**  *GF*  
*also available: general tso's, garlic-sriracha, & tangy whiskey bbq*

**Breaded Chicken Tenders (GF) \$110 / \$260** *GF*  
*bbq sauce, maple-mustard aioli*


**Cheese and Fruit Platter \$120 / \$280**  
*assorted small creamery cheeses, seasonal fruits*

**Charcuterie and Cheese Platter \$125 / \$295**  
*assorted meats and cheeses with seasonal garnishes  
(substitute meats with vegan charcuterie +\$40)*

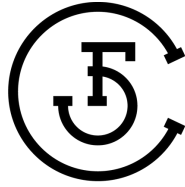
**Seasonal Dip \$94 / \$220**  
*seasonal dip paired with chef's choice of either fresh  
vegetables, GF tortilla chips or fresh grilled pita*

### *Boxed Breakfast*

**Continental Breakfast \$9.50pp**  
*fresh pastry & bagel, cream cheese, butter, jam, seasonal fruit*

 = *vegan*

*GF = gluten free*



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## *Boxed Lunches*

### **Sandwiches \$16pp**

*includes house salad, seasonal fruit, & seasonal dessert*

### **Tarragon Chicken Salad**

*craisins, walnuts, & boston bibb lettuce on multigrain bread*

### **Balsamic-Marinated Roasted Vegetables** ✓

*with pesto on brioche bun*

### **FSC Black Bean Patty** ✓

*cucumber-dill aioli, pickles, & arugula on brioche bun*

### **FSC BLT**

*applewood bacon, boston bibb lettuce, jalapeño-tomato jam, & chive cream cheese on multigrain bread*

### **Smoked Turkey-Ham**

*gouda cheese, maple-mustard aioli, bibb lettuce, & roasted peppers on brioche bun*

*\*Also available as platters\**

## *Beverages*

### **Coffee Box \$20**

*serves 10-12 people*

*\*please visit our website to view our coffee, tea, juices, & smoothies menu for individual pricing\**

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