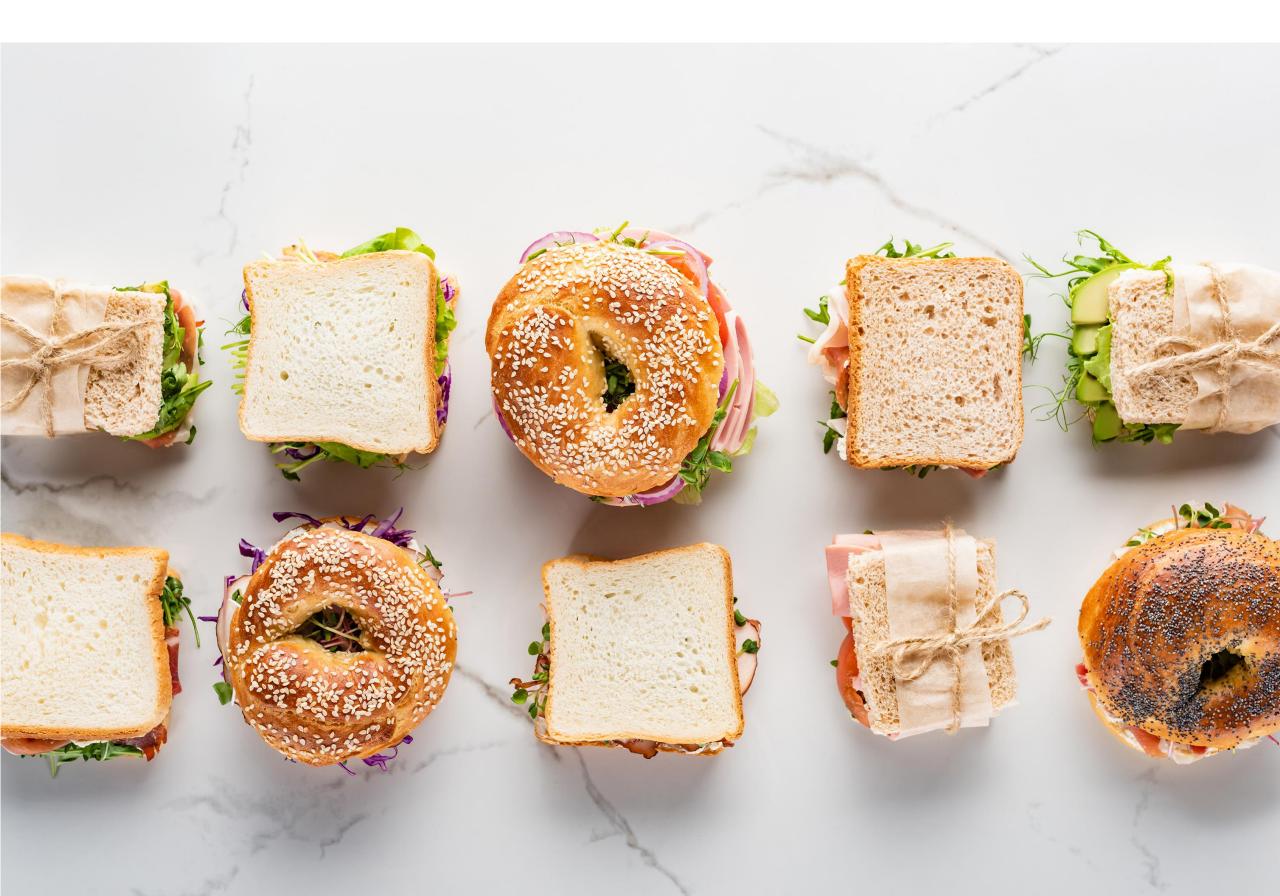


catering menu 2024



BREAKFAST

solo

YOGURT PARFAIT

with granola and strawberry purée

CHIA PUDDING

with seasonal berries, strawberry purée, and toasted coconut

OVERNIGHTOATS

with dried cherries, apricots, sunflower seeds and toasted coconut

5

6

5

GOP CONTINENTAL

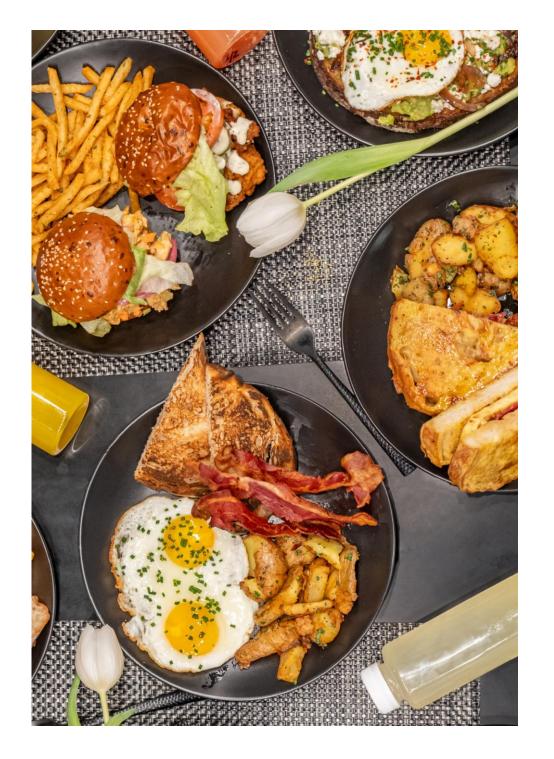
house baked croissants, corn-berry muffins, cinnamon donuts, coffee cake, mini fruit parfaits, coffee, and fresh squeezed orange juice, Stumptown brew 175 | 250

for the table

	small 6 – 8 m	edium 10 - 12
SEASONAL FRUIT		35 53
assorted fruit and	d berries	
PASTRY BOX		45 65
corn-berry muffir coffee cake, wa donuts, assorted cheese, vegetak cheese, mashed assorted jelly, nu	rm cinnamon bagels, cream ble cream avocado,	

JEWISH DELI

Lox or smoked salmon, bagels, cream cheese, tomatoes, capers



BREAD & BAGEL BAR

50 | 70

75 | 120

cream cheese, vegetable cream cheese, mashed avocado, assorted jelly, nut butter

AVOCADOTOAST

mashed avocado with everything bagel seasoning add soft scrambled egg

65 | 90

BREAKFAST

for the table

	½ dozen dozen
BREAKFAST BURRITO	36 68
scrambled egg, cheddar cheese, hash browns, hot sauce, and salsa on the side	
add:	
bacon	
sausage	
ham	
smashed avocado	
STUDIO BREAKFAST SLIDER	36 68
fried egg and cheddar cheese served on a petite brioche bun with ketchup and hot sauce on the side	
add:	
bacon	
sausage	
ham	
HASHTAG #	36 68
fried egg, cheddar, bacon, hash brown, served on a petit brioche bun and hot sauce on the side	ē
FRITTATA	42 78
traditional egg and cheddar cheese	
traditional egg, bacon, and cheddar cheese	
egg white with tomato, pepper, onions	

for the group

serves 10

SANDWICH BOX

studio breakfast slider breakfast burrito hashtag slider

BAKERY BOX

overnight oats coffee cake bagels

95 **MIX BOX**

yogurt parfait avocado toast frittata

55 BREAKFAST BOX

fresh fruit avocado toast fruit

75

LUNCH

for the table

salads and wraps

small 6-8	medium 10 – 12
CRUDITE & HUMMUS	34 50
traditional hummus, black bean and beet hummus with seas vegetables	onal
CAESAR	32 42
romaine hearts, classic dressing, olive oil croutons, parmesan	
CHINESE	34 50
napa cabbage, mixed greens, radicchio, carrot, sesame see toasted cashews, crispy wonton, with sesame dressing	eds,
STUDIO	32 42
mixed greens, pepperoncini peppers, olives, gorgonzola che tomatoes, cucumbers, with traditional red wine vinaigrette	eese,
COBB	30 45
mixed greens with bacon, turkey, tomatoes, hard boiled egg and blue cheese, served with ranch dressing)
GREEK	32 42
romaine hearts, black olives, cucumber, tomatoes, red onior cheese, pepperoncini peppers, bell peppers served with red vinaigrette	
CLASSIC ITALIAN CHOP	34 50
mixed greens, sopressata, provolone cheese, tomatoes, pepperoncini peppers, garbanzo beans served with red win vinaigrette	е
BABY KALE	32 42
dried apricots, seven grain blend, carrots, roasted cauliflowe	er,

served with white balsamic vinaigrette CAPRESE	34 50
fresh mozzarella cheese, tomatoes, basil, extra virgin olive oil, and aged balsamic vinegar. BUFFALO CHICKEN	34 50
spicy chicken salad, shredded lettuce, tomato	
add chicken add roasted salmon add roasted turkey add sliced steak	10 20 15 30 10 20 12 24

LUNCH

sandwiches

small 6-8 | medium 10 – 12

cold platters

80 | 100

hot platters 90 | 105

cold

CAPRESE

fresh mozzarella, basil, tomato, balsamic reduction, on toasted baguette **HERB ROASTED TURKEY**

avocado, romaine, tomato, bacon and sage aioli, on multigrain **CLASSIC CHICKEN SALAD**

cheddar cheese, romaine, tomato, on toasted multigrain

HUMMUS AND AVOCADO

arugula, roasted peppers, cucumber, tomato and lemon vinaigrette, on toasted multigrain

SMITHFIELD HAM AND CHEDDAR SLIDERS

3 mini sandwiches with kitchen pickles, dijon mustard, on ciabatta

hot

TOWNSEND BURGER

beef patty, cheddar cheese, lettuce, tomato, pickles, caramelized onions, and special sauce on toasted brioche

STUDIO BLTA

applewood smoked bacon, romaine, tomatoes, avocado and sage mayonnaise, on toasted sourdough

STEAK PANINI

sliced steak, boursin cheese, roasted red peppers, provolone cheese and arugula, on toasted baguette

FRIED CHICKEN SANDWICH

breaded chicken breast, house made coleslaw, pickles, chipotle ranch, on toasted brioche

TUNA MELT

albacore tuna salad, melted cheddar, on sourdough toast

add mixed green salad

25 | 40

choose 3 each from hot and cold, sandwiches individually wrapped and arranged in a box

LUNCH	
for the table	
flatbread pizza	
BURNT PEPPERONI & HOT HONEY	12
MARGHERITA tomato sauce, mozzarella, basil	12
BRIE creamy brie, caramelized onions, ham and arugula	12
MEDITERRANEAN boursin cheese, roasted red peppers, kalamata olives, feta cheese	12

why don't you make it yourself

\$12 per person

BREAD	CHEESE	GREENS
sourdough	swiss	mixed green
multigrain	provolone	arugula
baguette	cheddar	romaine
ciabatta		

MEAT
roasted turkey

EXTRA STUFF

tomato

SPREADS

food studio sauce chipotle ranch ranch hummus balsamic reduction

ham	
roast beef	
salami	

red onion cucumber pickle roasted red pepper

sliced meats and cheeses displayed on cutting boards with baskets of fresh baked breads to build your own sandwiches with lots of flavorful garnishes, pickles, and spreads

SNACKS for the table

pick any 3, 10 per person

SAVORY

chips, guacamole and salsa cheese and charcuterie gourmet popcorn granola power bars trail mix

SWEET

seasonal fruit skewers candy mason jars fruit skewers & pretzels with white chocolate, milk chocolate and nutella coffee and donuts dessert board

BAKERY

cookies and milk - chocolate milk house made cinnamon donuts brownies blondies coffee cake assorted muffin

Catering Order Policy:

Please place catering orders at least 24 in advance to ensure timely preparation and delivery. *Payment for catering orders is due in full on the day of the event. *Cancellations or changes to catering orders must be made at least 24 hours

Food Studio (203)485-9588 www.foodstudiousa.com

in advance

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