



PICNIC

— FRESH FOOD —
FOR THE COMMUNITY

CATERING PACKAGES

2025 MENUS

**FOOD
DUDES**

BREAKFAST SPREADS

Minimum 10 Guests

[ORDER HERE](#)

CONTINENTAL

30/Guest

BAKED BREADS

Mini Blueberry Scones, Mini Blueberry Muffin, Mini Croissant

MINI YOGURT PARFAIT G

Plant Based Yogurt Available for Dietaries

Greek Yogurt, Granola, Berries

FRESH FRUIT PLATTER G V

Assorted Seasonal Fruit

BREWED COFFEE & SELECTION OF TEA

DELUXE

36/Guest

BAKED BREADS

Mini Blueberry Scones, Mini Blueberry Muffin, Mini Croissant

BAGELS V

Cream Cheese

MINI YOGURT PARFAIT G

Plant Based Yogurt Available for Dietaries

Greek Yogurt, Granola, Berries

FRESH FRUIT PLATTER G V

Assorted Seasonal Fruit

SMOKED SALMON G

Capers, Pickled Red Onion

Sides: Cucumber, Tomatoes, Lemon

BREWED COFFEE & SELECTION OF TEA

HOT BREAKFAST

40/Guest

BAKED BREADS

Mini Blueberry Scones, Mini Blueberry Muffin, Mini Croissant

CHEDDAR SCRAMBLED EGGS G V

TURKEY SAUSAGE

BACON G

HASHBROWNS V

BREWED COFFEE & SELECTION OF TEA



SNACKS & BREAKS

[ORDER HERE](#)

BAKERY PLATTERS

MINI BLUEBERRY SCONES ✓	45/Dozen
MINI CROISSANT	40/Dozen
MINI GINGER COOKIE ✓	40/Dozen
MINI CHOCOLATE CHIP COOKIE ✓	40/Dozen
MINI SUNSHINE COOKIE G ✓	40/Dozen
MINI BROWNIES ✓	40/Dozen



SNACKS

Minimum 10 Guests

Choose 3	25/Guest
Choose 5	32/Guest

ENERGY BITE

Dried Apple, Toasted Rolled Oats, Cinnamon, Date, Flax Seeds

MINI BLUEBERRY MUFFIN

BROWNIE

MINI BUTTERMILK BISCUIT ✓

MINI GINGER COOKIE

MINI CHOCOLATE CHIP COOKIE

MINI SUNSHINE COOKIE ✓

HARDBITE CHIPS

FRESH FRUIT PLATTER G ✓

Assorted Seasonal Fruit

MINI YOGURT PARFAIT G

Greek Yogurt, Granola, Berries

TRAIL MIX JAR N ✓

FRUIT & NUT JAR N ✓

MEAT & CHEESE BOARD

Grainy Mustard, Berry Compote, Pita & Sourdough

CRUDITÉ ✓

Red Pepper Hummus, Jalapeno Feta, Pita

LUNCH

Minimum 10 Guests

36/Guest - Includes One Salad & Two Sandwiches

[ORDER HERE](#)

SALADS

Choose One

ORGANIC GREEN SALAD G V

Tomato, Cucumber, Mustard Vinaigrette

KUJI BOWL G D V

Citrus Ponzu, Sesame Honey Vinaigrette, Cucumber, Edamame, Avocado Puree, Sriracha Aioli, Pickled Ginger, Scallion, Brown Rice

SOUTHWEST BOWL G V

Jalapeno Feta, Avocado, Red Bell Pepper, Green Bell Pepper, Green Chili, Chickpeas, Black Beans, Cherry Tomato, Southwest Sauce, Cilantro, Scallion, Tortilla Crisps, Lime, Crumbled Feta

HARVEST BOWL G V

Carrot Ginger Puree, Marinated Broccoli, Roasted Sweet Potato, Red Beets, Toasted Pumpkin Seeds, Avocado, Lemon Tahini, Chives

MEDITERRANEAN BOWL V

Red Pepper Hummus, Lentils, Brown Rice, Cilantro, Caramelized Onion, Cherry Tomato, Cucumber, Red Onion, Pickled Onion, Kalamata Olive, Pickled Cauliflower, Pickled Carrot, Sumac Vinaigrette, Pita

BEET SALAD G V

Roasted Beets, Beet Goat Cheese, Candied Almonds, Mixed Greens, Mustard Vinaigrette, Parsley, Crumbled Goat Cheese

SANDWICHES

Choose Two - Vegetarian Option Includes

SMOKED SALMON

Cream Cheese, Capers, Dill, Red Onion, Sesame Seed Bagel

ROASTED CHICKEN

Garlic Aioli, Caramelized Onion, Cheddar Cheese, Arugula, Brioche

SMOKED TURKEY CLUB D

Garlic Aioli, Bacon, Avocado, Tomato, Arugula, Sourdough

CHICKEN KALE CAESAR WRAP

Roasted Chicken, Bacon, Kale, Grana Padano, Flour Tortilla

FALAFEL WRAP V

Red Pepper Hummus, Garlic Sauce, Arugula, Eggplant, Tabbouleh, Harissa Hot Sauce

Boxed SANDWICHES 20/Guest

Drop Off Or To Go Only

Minimum 10 Guests

Select 1 Per Guest

ROASTED CHICKEN

Garlic Aioli, Caramelized Onion, Cheddar Cheese, Arugula, Brioche

SMOKED TURKEY CLUB D

Garlic Aioli, Bacon, Avocado, Tomato, Arugula, Sourdough

Served with: Organic Green Salad, Tomato, Cucumber, Mustard Vinaigrette

ADD MINI COOKIES +\$3

ADD FLAT WATER +\$3

BUFFET

45/Guest - Includes Two Proteins, One Side, Two Salads
Additional Protein +10/Guest
Additional Side +5/Guest

PROTEINS

Choose Two

PRIME BEEF BURGERS

Pickles, Lettuce, Tomato, Brioche Bun, Ketchup, Mustard, Mayo

BLACK BEAN BURGER G V

Vegan GF Bun

PIRI PIRI CHICKEN G

Chimichurri, Parsley

BBQ CHICKEN LEG D

House-made Chipotle Molasses Sauce

CHANA MASALA V

Red Curry, Cilantro, Lime, White Rice

PONZU SALMON G D

Toasted Sesame, Pickled Ginger, Scallions

GRILLED FLANK STEAK G D

Chimichurri, Parsley

SIDES

Choose One

HERB ROASTED POTATOES G D V

Parsley, Chives, Olive Oil

ROASTED CAULIFLOWER G V

Tahini, Hummus, Pickled Cauliflower, Parsley, Scallions

RICE & LENTIL PILAF G V

Caramelized Onions, Shredded Carrot, Turmeric, Parsley

HONEY ROASTED CARROTS G D V

Toasted Pumpkin Seeds, Chives

ROASTED SEASONAL VEGETABLES V

Olive Oil, Herbs

SALADS

Choose Two

KUJI BOWL G D V

Citrus Ponzu, Sesame Honey Vinaigrette, Cucumber, Edamame, Avocado Puree, Sriracha Aioli, Pickled Ginger, Scallion, Brown Rice

SOUTHWEST BOWL G V

Jalapeno Feta, Avocado, Red Bell Pepper, Green Bell Pepper, Pickled Jalapeño, Chickpeas, Black Beans, Cherry Tomato, Southwest Sauce, Cilantro, Scallion, Tortilla Crisps, Lime, Crumbled Feta

HARVEST BOWL G V

Carrot Ginger Puree, Roasted Broccoli, Roasted Sweet Potato, Red Beets, Toasted Pumpkin Seeds, Avocado, Lemon Tahini, Chives

ORGANIC GREEN SALAD G V

Tomato, Cucumber, Mustard Vinaigrette

MEDITERRANEAN BOWL V

Red Pepper Hummus, Lentils, Brown Rice, Cilantro, Caramelized Onion, Cherry Tomato, Cucumber, Red Onion, Pickled Onion, Kalamata Olive, Pickled Cauliflower, Pickled Carrot, Sumac Dressing, Pita

BEET SALAD G V

Roasted Beets, Beet Goat Cheese, Candied Almonds, Mixed Greens, Mustard Vinaigrette, Parsley, Crumbled Goat Cheese



BEVERAGE PACKAGES

PACKAGE 1

8/Guest

Minimum 10 Guests

Beverages are Not Refilled Throughout the Day

BREWED COFFEE & SELECTION OF TEAS

ADD UNLIMITED SERVICE

+6/Guest

SOFTBAR PACKAGE

6/Guest

Minimum 10 Guests

Unlimited - Refreshed Throughout the Day

SELECTION OF JUICES & POP

ADD FLAT WATER

+3/Guest

DETAILS

WHEN DO YOU NEED THE FINAL GUEST COUNT?

7 days before the event date.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. So long as we are informed of the specifications in advance, we can always prepare dishes without certain ingredients or create a separate dish to accommodate the special needs of a particular guest.

WHERE CAN I PLACE MY ORDER?

You can use the form below to submit your packages selections and quantities

ORDER HERE

QUESTIONS? EMAIL US
MANAGER@PICNIC.RESTAURANT



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