

CATERING MENU

CARR
WORKPLACES

ALL PRICES \$/ PER PERSON
UNLESS OTHERWISE INDICATED

BREAKFAST

SEASONAL FRUIT CUP

\$9 / PP

Sliced peaches, watermelon, honeydew melon, pineapple, green & red grapes

BREAKFAST WRAP

\$13 / PP

Cage-free scrambled eggs, pepperjack cheese, house made sundried tomato pesto, roasted red potatoes, house-made roasted garlic aioli, green onion, flatbread

PARFAIT BREAKFAST

\$10 / PP

Greek yoghurt, strawberry chia jam, blueberries, gluten-free oats, dried apples, dried cranberries, golden raisins, cinnamon, agave

OVERNIGHT OATS

\$9 / PP

Gluten-free oats, almond milk, almonds, raisins, cinnamon, agave nectar

RUSTIC BREAKFAST PLATE

\$17 / PP

Cage-free scrambled eggs, crispy bacon, paprika sweet potatoes, chopped parsley, organic steamed baby spinach, parsley, shredded white cheddar, avocado purée

BREAKFAST SANDWICH

\$10 / PP

Cage-free scrambled eggs, Gruyère cheese, house made dijonnaise, everything seasoning croissant

BEVERAGE SERVICE

UNLIMITED BEVERAGE SERVICE

\$9 / PP

Your choice of up to 4: coffee, tea, soda, purified water, or sparkling water
*required for 10+ guest

To place your order, please either see a team member or email the team at embarcadero@carrworkplaces.com within 72 hours of your meeting or desired delivery date. Some customizations available.

Please notify us of any dietary restrictions. Rates provided include 25% Carr catering service fee but do not include additional tax and fees from Caterer. Carr Workplaces orders all of our catering from preferred third-party vendors. We have the highest standards for quality and assume no responsibility for any food born illness.

To ensure the highest level of service and timely delivery, changes or cancellations to catering reservations made within 72 hours of the scheduled event may incur a \$50 fee.

LUNCH

SPRING SALAD

Roasted artichoke hearts, sun-dried tomatoes, ricotta salata, turmeric-paprika, garbanzo beans, pickled fennel, organic baby spinach, mixed greens, house made tarragon vinaigrette

\$19 / PP

TOFU ASADA BURRITO

Asada marinated organic tofu, rice, black beans, cheddar cheese, green onion, house made salsa puya, sour cream mix, flour tortilla

\$16 / PP

CALZONE

Mozzarella and ricotta calzone
Size options: small, medium, large

SMALL: \$23
MEDIUM: \$29
LARGE: \$34

VEGETARIAN PIZZAS

Options included: cheese pizza, margherita pizza, and a greek pizza
Size options: small, medium, large

SMALL: \$29
MEDIUM: \$39
LARGE: \$49

CHINESE CHICKEN SALAD

Roasted free-range chicken, almonds, sesame seeds, carrots, crispy wontons, navel oranges, sesame & green onion dressing

\$20 / PP

TOFU ASADO BURRITO

Asada marinated organic tofu, rice, black beans, cheddar cheese, green onion, house made salsa puya, sour cream mix, flour tortilla

\$16 / PP

CHIMICHURRI STEAK

Garlic-herb steak, garlic-rosemary confit potatoes, roasted artichokes, sun-dried tomato pesto, roasted leeks, steamed spinach, lemon zest, chimichurri sauce

\$24 / PP

SPECIALTY PIZZAS

Options include: pepperoni pizza, hawaiian pizza, meat feast pizza, chicken bacon ranch pizza. Size options: small, medium, large

SMALL: \$32
MEDIUM: \$42
LARGE: \$52

MEDITERRANEAN BOWL

Garlic-herb cauliflower, za'atar roasted baby carrots, marinated chickpea tomato-cucumber salad, organic baby spinach, lemon-turmeric couscous, house made labneh, house made tahini, lemon dressing

\$21 / PP

SWEET POTATO ENCHILADES

Caramelized sweet potatoes, mexican rice, black beans, red onion, manchego and oaxaca cheese, deced chile pasilla, icebarg lettuce, chopped green onion, sour cream, cilantro, tortill chips, guajillo enchilada sauce

\$19 / PP

DESSERTS

CARROT CAKE

\$7 / PP

BANAN BREAD

\$7 / PP

CHOCOLATE BROWNIE

\$6 / PP

FRESH BAKED COOKIES (10Z)

\$6 / DZ

EXTRAS

SHAR MINI TRAIL MIX

\$6 / PP

HUMMUS PLATTER

\$10 / PP

KETTLE POTATO CHIPS

\$4 / PP

GOJI BERRY ENERGY BAR

\$7 / PP

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