CATERING MENU

ASSORTED HOUSE-MADE MUFFINS

Blueberry, Chocolate Chip, Cranberry Orange, Maple Pecan, Lemon Poppyseed

1/2 Dozen \$20 1 Dozen \$36



ASSORTED HOUSE-MADE SCONES

Blueberry, Vanilla, Cranberry Orange, Maple Pecan, Maple Bacon, Bacon Cheddar Scallion, Chocolate Chip, Lemon Poppyseed

1/2 Dozen \$15 | 1 Dozen \$25

ASSORTED VEGETABLE CRUDITÉ

Served with house-made, plant-based Ranch sauce

Small Tray \$35 Feeds up to 15 Large Tray \$65 Feeds up to 30



COOKIE TRAYS

Triple Chocolate, Reese's, Smore, White Chocolate Macadamia, Lemon Blueberry, Chaos

1/2 Dozen \$20 | 1 Dozen \$36

ASSORTED SLICED FRUIT TRAY

Small Tray \$35 Feeds up to 15 Large Tray \$65 Feeds up to 30



Greening and Beverage services available starting at \$3 per person

Contact us at catering@syracuse.coop

Don't see what you'd like?
We're happy to work to accommodate.
*Vegan/GF options available for most items



ASSORTED LOCAL CHEESE BOARD

Served with Dijon Mustard, Crackers (VG, GF crackers available), fruit compote, and grapes

Small Tray Starting at \$55
Feeds up to 15
Large Tray Starting at \$85
Feeds up to 30



ASSORTED LOCAL CHARCUTERIE

Cheese and sliced meats served with Dijon Mustard, Crackers (VG, GF crackers available), fruit compote, and grapes

Small Tray Starting at \$55
Feeds up to 15
Large Tray – Market
Feeds up to 30



ASSORTED SANDWICH PLATTER

Individual cut pieces of our signature sandwiches

Starting at \$60

BOXED LUNCH

with chips & cookie or fruit

Starting at \$12 Each



Deluxe Options include All Organic, Candies

Starting at \$8 | Deluxe Starting at \$15

PARFAIT BAR

Deluxe Options include Local Yogurt, Fresh Fruit, Organic Granola, etc.)

Starting at \$5 per person Deluxe Starting at \$10

COFFEE

Fair Trade coffee, creamer (half & half and non-dairy), sugar, cups

1.5 gallon urn **\$25**