

FALL MENU

BREAKFAST

CATERING

CITY SEEDS

BREAKFAST

FARMER'S CHICKEN HASH & EGGS GF

Southwest Spiced Grilled Chicken, Roasted Red Bliss & Sweet Potatoes, Scrambled Eggs, Red Onion, Scallion

\$10 per person | 10 PERSON MIN

AUTUMN FRITTATA GF

served with Maple Chicken Sausage, Smoked Gouda, Roasted Mushrooms, Leeks, City Seeds homegrown Thyme

\$70 | SERVES 10-12

PUMPKIN SPICED STUFFED FRENCH TOAST VEG

Brioche French Toast, Pumpkin Spice Whipped Cream Cheese Stuffing, Candied Pecan Maple Syrup

\$5.50 per person | 10 PERSON MIN

BAKERY

HOMEMADE APPLE CRISP

\$4 each | 10 PERSON MIN

RUSTIC FIG & PEAR TART

Apricot Glaze, Cinnamon Mascarpone

\$60 | SERVES 10-12

CHOCOLATE GLAZED PECAN BAR

\$3 each | 1 DOZEN MIN

SEASONALLY INSPIRED FRESH BAKED COOKIES

WHITE CHOCOLATE PUMPKIN SPICE

\$12 | 1/2 DOZEN

\$21 | 1 DOZEN

CONTACT

CATERING@CITYSEEDS.ORG

410.563.5533

FALL MENU ENTREES

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CITY SEEDS

HOT ENTREES

BUFFET STYLE OR PLATED & SERVED | 10 PERSON MIN.

BBQ BEEF BRISKET **GF**

with brown sugar & cinnamon mashed sweet potatoes and garlic braised kale

\$18 per person

HOISIN HONEY GLAZED CHICKEN

with sesame roasted acorn squash and wasabi mashed potatoes

\$15 per person

ROASTED TURKEY BREAST

with dried cranberry and apricot relish, three grain wild rice pilaf and seasonal vegetables

\$15 per person

FENNEL CRUSTED COD FILLET **PES**

with tomato & kalamata olive confit, roasted garlic parmesan grits and herbed green beans

\$16 per person

PORTOBELLO MUSHROOM NAPOLEON **VEG|GF**

layers of grilled marinated vegetables and brie cheese, served with fresh herb risotto

\$14 per person

SIDE

\$6.50 per person | 10 PERSON MIN

CRANBERRY QUINOA SALAD - **VEG | GF**

Quinoa, Chopped Kale, Cranberries, Candied Pecans, tossed in Honey Vinaigrette

SANDWICHES, SALADS + WRAPS

ROASTED VEGGIE WRAP **VEG**

Roasted Marinated Vegetables, Herbed Boursin Cheese, Baby Spinach, Sun Dried Tomato Pesto, Grilled Whole Wheat Wrap

HOLIDAY TURKEY SANDWICH

Roasted Turkey, Dried Cranberry Relish, Smoked Gouda, Romaine Lettuce, Whole Grain Ciabatta

ROASTED CAULIFLOWER SALAD **VEG | GF**

Roasted Cauliflower, Chickpeas, Cucumbers, Grape Tomatoes, Mixed Greens, Candied Pecans, Creamy Coconut Curry Dressing

FALL GRILLED CHICKEN SALAD **GF**

Grilled Chicken Breast, Roasted Beets, Grape Tomatoes, Red Onion, Mixed Greens, Goat Cheese, Lemon Chive Vinaigrette

\$11 each

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FALL MENU

HORS D'OEUVRES

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HORS D'OEUVRES

DISPLAY PLATTER

\$170 | SERVES 20 - 25

BAKED TRIPLE CRÈME BRIE **VEG**

Baked triple crème brie wrapped in a puff pastry with caramelized apples, brown sugar, dried cranberries, toasted walnuts, served with crispy sesame flatbreads

\$170 | SERVES 20 - 25

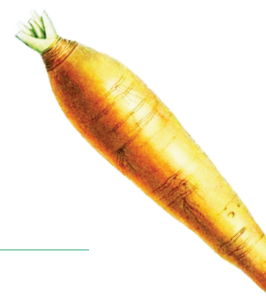
SMALL BITES

\$15 per person, choose any 3 from our seasonal and classic menu.
(Please see year-round catering menu for additional selections.)

PUMPKIN "CAPPUCCINO" **VEG** extra creamy pumpkin bisque, topped with cinnamon whipped creme chantilly

CHILI SEARED CHICKEN TOSTADA **GF** with black bean & corn salad atop a crispy corn tortilla and fresh avocado crema

CURRIED POTATO SAMOSA WITH APRICOT SAMBAL **VEG**
curried potato & chickpea mashed with baby spinach in spring roll wrapper, served with sweet & tangy apricot red chili dipping sauce



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