mid-ohio kitchens

catering menu
frittata
/LOADED: SAUSAGE, HAM, AND BACON
/VEGGIE: SPINACH, TOMATO, AND MOZZARELLA
/THREE CHEESE: CHEDDAR, MOZZARELLA, AND PROVOLONE
BREAKFAST BUFFET
Each served with coffee, hot water, and tea (minimum of 15 people)

Frittata GF V $14 pp
Similar to an omelet, this Italian breakfast dish is made with a light, creamy egg mixture combined with your choice of mix-ins and stove-cooked to perfection. Served with crispy hash browns and seasonal fresh fruit.
Mix-in options include:
- Loaded: sausage, ham, and bacon
- Veggie: spinach, tomato, and mozzarella V
- Three Cheese: cheddar, mozzarella, and provolone V

Traditional $12 pp
Fresh scrambled eggs, sausage links or crispy bacon, hash browns, and seasonal fresh fruit.
Add juice for $1 pp

Old Fashioned $10 pp
Fresh scrambled eggs with crispy bacon, buttermilk biscuits and a hearty sausage gravy.

Continental Breakfast $8 pp
Served with coffee, hot water and tea Fresh baked pastries, bagels and cream cheese, and seasonal fresh fruit.

Build your own pancake bar $14 pp
Fluffy sweet cream pancakes with your choice of toppings: fresh blueberries and strawberries, chocolate chips, sprinkles, caramel sauce, chocolate sauce, syrup, butter and whipped cream.

French Toast Casserole $25 half sheet (feeds 15 ppl)
This signature dish is a decadent mixture between a classic French toast and a sweet, creamy cinnamon roll.

MORNING BEVERAGES
- Coffee Service - $18 per 96oz includes: Creamer, Sugar, cups, napkins, stirrers, hot water and tea
- Fruit juices, assorted flavors - $2 pp
- Bottled water - $2 each
- La Croix (cans), assorted flavors - $1.50 each
- Flavor-infused Water - $1 pp
**brunch**

**TOAST BAR**
(minimum of 15 people)

---

**Build your own toast bar**

$12 pp

Made with 100% multigrain bread. For a more personalized experience, our toast bar lets you create your own delicious combinations for brunch.

<table>
<thead>
<tr>
<th>Veggies &amp; Fruit:</th>
<th>Dairy, Nuts &amp; Seeds:</th>
<th>Proteins:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado</td>
<td>Goat Cheese</td>
<td>Bacon</td>
</tr>
<tr>
<td>Radish</td>
<td>Cream Cheese</td>
<td>Smoked Salmon</td>
</tr>
<tr>
<td>Arugula</td>
<td>Feta Cheese</td>
<td>Sausage</td>
</tr>
<tr>
<td>Tomatoes, sliced</td>
<td>Brie</td>
<td>Eggs</td>
</tr>
<tr>
<td>Jalapenos, sliced</td>
<td>Pumpkin Seeds</td>
<td>Chicken</td>
</tr>
<tr>
<td>Peppers, red roasted</td>
<td>Almonds</td>
<td></td>
</tr>
<tr>
<td>Cucumbers, sliced</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberries, sliced</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blueberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bananas, sliced</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grapes, sliced</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---
toast bar

/VEGGIES & FRUIT
/DAIRY, NUTS & SEEDS
/PROTEINS
Vietnamese Pho

/Beef
/Chicken
/Tofu
HOT LUNCH BUFFETS
(minimum of 15 people)

**Vietnamese PHO**  $16 pp **GF** **V**
Beef, chicken, and vegan broths as a base with choice of two proteins (beef, chicken, or tofu), bean sprouts, jalapeno slices, fresh cilantro, lime wedges, sriracha, yum-yum sauce, and Roots famous chocolate chip cookies.

**Asian**  $14 pp
Honey sesame chicken, tender beef with mushrooms, crisp stir-fry veggies, soba noodle salad, brown rice, and warm cinnamon apple dumplings.

**BBQ**  $14 pp
Tender pulled pork and BBQ chicken, or St. Louis ribs and beef brisket (+$4 pp) with baked mac & cheese, fresh green beans, zesty jalapeno cornbread, Roots signature BBQ sauce, and rich chocolate brownies.

**Southwestern Fusion**  $14 pp
Grilled chicken and slow-cooked barbacoa OR chimichurri flank steak and garlic adobo shrimp (+$4 pp) with cilantro lime rice, sautéed onions and peppers, seasoned black beans and corn, hard taco shells, sour cream, shredded cheese, fresh pico de gallo, crisp lettuce, and Roots famous chocolate chip cookies.

**The Mighty Bowl**  $14 pp
Your choice of two proteins (grilled chicken, sautéed shrimp, or tofu) with quinoa, brown rice, roasted broccoli, diced tomatoes, shredded carrots, roasted cauliflower, diced cucumbers, warm edamame, zucchini, yellow squash, toasted almonds, sunflower seeds, feta cheese, carrot ginger vinaigrette, lemon herb vinaigrette, and a trifle with granola for dessert.

**Baked Potato Chili Bar**  $10 pp
Both meat chili and veggie chili, fresh baked potatoes, with shredded cheddar cheese, crispy bacon bits, fresh green onion, butter, sour cream, and crackers.

**Homestyle Bowl**  $12 pp
Rich & creamy mashed potatoes with gravy, fresh sweet corn, tender pulled pork and chicken nuggets, sliced jalapenos and sautéed mushrooms, shredded cheddar cheese, sour cream, fresh green onion, and crispy bacon bits.
**LUNCH PLATTER** $14 pp

(minimum of 15 people)

Menu includes your choice of three options below as well as 2 sides, cookie platter and condiments.

- Black forest ham, sliced fresh apples, brie, field greens and honey Dijonaise on ciabatta
- Shaved smoked turkey, crispy bacon, Swiss, chipotle mayo, and field greens on brioche
- Herb roasted chicken, tomato basil relish, pepper jack cheese and mayo on sourdough
- Roast beef, cheddar, caramelized onions and horseradish mayo on brioche
- Chicken Caesar Wrap: grilled chicken, chopped romaine, diced tomatoes, parmesan cheese, croutons and creamy Caesar dressing on spinach wrap
- Southwest wrap: Black bean corn salsa, grilled chicken, diced tomatoes, cheddar jack cheese and chipotle mayo on spinach wrap
- Plant Power Wrap: Mediterranean hummus, roasted broccoli, seasoned chickpeas, field greens, zucchini, yellow squash and sweet & sour vinaigrette on spinach wrap

Make it a boxed Lunch option for $12 pp, includes bag of chips, fresh fruit and chocolate chip cookie.

---

**CHILLED LUNCH BUFFET GF V $18 pp**

(Served family style, minimum of 15 people)

Choose 2 proteins and 2 entrée dishes. Served with grilled seasonal vegetables & crusty bread.

Proteins: grilled chicken, grilled salmon, grilled flank steak, grilled shrimp, vegan sausage

Entrée Dishes:

- Pesto Tortellini Salad
- Vegan Bowl: Quinoa, Roasted Broccoli, seasoned chickpeas, kale, and diced tomatoes tossed in a mustard vinaigrette
- Tabbouleh: Quinoa, diced tomatoes, cucumber and fresh parsley tossed in a lemon vinaigrette
- Strawberry Almond Salad: Sliced strawberries, mandarin oranges, and toasted almonds tossed in a sweet and sour dressing

---

**SOUP $5 pp (minimum of 10 people)**

- Creamy Tomato Basil
- Traditional Chicken Noodle
- Broccoli & Cheddar V
- Beef Chili
- Vegetarian Chili V
- Italian wedding
- All options includes crackers
seasonal fresh fruit bowl
**Snacks**

**SEASONAL FRESH FRUIT BOWL**  
Fresh cut fruit with vanilla-honey yogurt dipping sauce, your choice of Greek yogurt or original yogurt  
Small (serves 25) - $50  
Large (serves 50) - $100

**SEASONAL VEGETABLE PLATTER**  
Assorted fresh seasonal vegetables w/ hummus and house-made ranch dipping sauce  
Small (serves 20) - $40  
Large (serves 40) - $80

**CHEESE AND CRACKER PLATTER**  
Assorted cheeses with artisan crackers  
Small (serves 20) - $60  
Large (serves 40) - $120

**Trail Mix**  
Build Your Own Trail Mix  
Includes granola, almonds, assorted mix nuts, dark chocolate, raisins, cranberries, mini M&M’s  
BYO-Bar - $3 pp  
Pre-bagged Trail Mix - $4 pp

**Snacks**  
Pita Chips - $1.50 pp  
Assorted Cliff and Kind Bars - $2 pp

**Beverage Service**  
- Coffee Service - $18 per 96oz includes: Creamer, Sugar, cups, napkins, stirrers, hot water and tea.  
  (3 gallon coffee service available for $50)  
- Fruit juices, assorted flavors - $2 pp  
- Bottled Water - $2 pp  
- Assorted Flavor La Croix (cans) - $1.50 each  
- Flavor Infused Water - $1 pp  
- Soda Pepsi products or Coke Products - $2.50 pp  
- Aqua Panna mineral water - $3 pp  
- San Pellegrino - $3 pp

**Dessert**  
Large Roots Chocolate Chip Cookies - $2pp  
Roots Brownie - $2.50pp  
Assorted Cupcakes - $3pp  
Strawberry Shortcakes - $1.50pp  
Trifle with Granola - $2pp
Mid-Ohio Kitchens is owned and operated by Mid-Ohio Foodbank, and includes catering, a pay-what-you-can cafe, weekly community meals, and a Kids Cafe meal program.

Mid-Ohio Kitchens is committed to co-creating sustainable communities where everyone thrives. Your purchase goes directly toward helping to feed families who are struggling in our communities.

614.230.2708 • kitchens@midohiofoodbank.org