



**BRATTLEBORO
FOOD CO-OP
CATERING**

Lunch Dinner

To place your order,
or get information,
just give us a call:

802-246-2838

or email: catering@BFC.coop

LUNCH/DINNER CHOICES

COLD OPTIONS

Assorted Wraps or Sandwiches \$12⁹⁵/person

Roast Beef: horseradish mayo, caramelized onions, greens, tomato, provolone cheese

Our Own All Natural Turkey: cranberry mayo, fresh apples, greens, tomato, cheddar cheese

Black Forest Ham: house made honey maple mustard, greens, tomato, Swiss cheese, garden salad with two dressings

Deli Board \$16⁹⁵/person

Assorted cold cuts, turkey, ham, roast beef, salami, provolone, Swiss, cheddar
Greens, tomato, onions, pickles, assorted bread, garden salad with two dressings

Salad Bar \$11⁹⁵/person

Garden salad, Caesar salad, pasta salad, quinoa salad
Add \$6/person: chicken, shrimp or tofu

ADD ON

From our vast salad menu here at the Co-op, add \$5/person:
Kale Salad, Spicy Noodle Salad, Raw Beet Salad, Mango Mojito Slaw, East West Lentil Salad, Caprese Salad

LUNCH/DINNER CHOICES

HOT OPTIONS

Pizza \$10⁹⁵/person

Assorted homemade pizza with gluten free and vegan options available

Simple BBQ \$18⁹⁵/person

Hamburger, cheeseburger, hot dogs, (plant based burger available upon request), coleslaw, garden salad, chips, watermelon, cookies or brownies

Southern BBQ \$23⁹⁵/person

Chicken leg quarters with maple BBQ sauce, southern style ribs with honey BBQ, baked beans, corn muffins, coleslaw, garden salad, watermelon
Add grilled vegetables, grilled flank steak with marinated fresh herbs

Taco Bar \$15/person

Seasoned chicken, chipotle lime pork, cilantro rice, black beans, pico de gallo, sour cream, flour tortilla, corn tortilla, lettuce, shredded cheese

ADD ON FOR PROTEIN

Add \$6/person:
Grilled Chicken, Shrimp, Grilled Tofu or Tempeh

Add \$9/person:
Grilled Steak (teres major), Salmon

LUNCH/DINNER BUFFET

All Buffet meals come with garden salad with two dressings, bread and butter, chef's choice vegetable du jour, and starch.

One entrée – \$28⁹⁵ /person

Two entrées – \$33⁹⁵ /person

Three entrées – \$38⁹⁵ /person

Grilled Chicken topped with chimichurri sauce

Chicken with lemon caper beurre blanc

Mediterranean Chicken with seven spice, sumac garlic and lemon

Chicken Marsala with mushroom and Marsala wine cream sauce

Pork Loin with maple mustard cream sauce

Pork Loin with sweet chili port wine reduction

Salmon Filet with maple mustard glaze

LUNCH/DINNER BUFFET

Salmon Filet with Moroccan chermoula sauce

Salmon Filet with balsamic and pomegranate glaze

Baked Haddock topped with buttery garlic and herb Ritz cracker

Grilled Swordfish topped with Provencal tomato sauce

Crab Stuffed Shrimp with lemon garlic and herb breading

Portobello Caprese with sautéed spinach, chevre, slow roasted tomato, topped with balsamic glaze

Grilled Eggplant Napoleon with grilled zucchini and asparagus, mozzarella cheese and pomegranate glaze

Tofu Stir Fry with chef's choice vegetable with sesame ginger chili soy glaze

You can add chicken, pork, steak to any stir fry.

