

Desserts

Cupcakes

1 Dozen

Reg	Wheat-Free
\$35	\$45

Cake

8" Round

Reg	Wheat-Free
\$35	\$40

Double Layer • Serves 8-12

1/2 Sheet • 12" x 16"

\$55	\$65
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Double Layer • Serves 20

Sheet • 16" x 24"

\$100	\$120
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Single Layer • Serves 40

CAKE OPTIONS

Cake Flavor

Carrot • Chocolate • Vanilla • Lemon
Almond • Orange

Frosting Flavor

Cream Cheese • Chocolate • Vanilla • Lemon
Buttercream (traditional or vegan) • Coconut
Peanut Butter • Raspberry

Personalized Message/Decorations \$5

Pies 9"

Apple \$29.95

Traditional, vegan, or wheat free

Pumpkin \$19.95

Traditional, vegan, or wheat free

Pecan \$24.95

Traditional or wheat free

Chocolate Cream \$24.95

Traditional or wheat free

Bakery Bar Platter \$70

6 dozen • Assortment of bite-sized bars and brownies

Wheat Free Available

Pecan Brownies • Sesame Trail Bars • Fruit Bars

Cookie Platter \$60

6 dozen

Chocolate Chip • Snickerdoodle • Camp

Cocoa Crackle • Cranberry Pecan Shortbread

Cherry Chocolate Shortbread

Wheat Free Options

Chocolate Chip • Linzertorte

Mix-n-Match Cookies & Bars \$65

6 dozen

Muffin Platter \$35

2 dozen • Flavor options:

Chocolate Zucchini with Chocolate Chips • Bran with Carrot

Chocolate Walnut Zucchini • Wheat-Free Muffin

Muffin of the Day

Coffee \$17

64 oz.

\$17 Airpot Deposit • Airpot must be returned within 24 hours

Includes choice of Coffee or Mate, Sugar or Stevia,

Half-n-Half or Soy Milk, and 8 oz. cups.



CATERING

MENU

featuring organic, local,
and seasonal ingredients



Open Daily 7AM-9PM

237 N. First St., Ashland

541-482-2237 ext. 411

www.ashlandfood.coop



* = items are non-organic or made with non-organic products

Entrées

All entrées can be picked-up hot or cold and come in a foil pan. Visit www.ashlandfood.coop for an updated hot bar menu for our daily seasonal options.

Quiche\$18.95

9" • Serves 6-8 • Choose from:

Smoked Cheddar with Peppers • Caramelized Onions & Swiss Spinach Mushroom & Gorgonzola • Quiche Lorraine
Smoked Cheddar & Turkey • Italian Sausage •
Parmesan Parsley & Leek

Chicken Enchiladas\$70

Serves 8-12

Seasoned Smart Chicken layered with Cheese, Corn Tortillas
House-made Enchilada Sauce, Peppers, Onions and Olives.

Jackfruit Enchiladas • Vegetarian.....\$70

Serves 8-12

Spiced Jackfruit layered in Pinto or Black Beans with Cheese,
House-made Enchilada Sauce, Peppers, Onions and Olives.

Beef Lasagna.....\$70

Serves 8-12

Ground Beef, House-made Marinara, Egg, Ricotta, Lasagna
Noodles, Fresh Basil, and a Blend of Mozzarella and Parmesan
Cheese.

Spinach Lasagna.....\$70

Serves 8-12

Spinach, House-made Marinara, Egg, Ricotta and a Blend of
Mozzarella and Parmesan Cheese.

Quinoa Nutloaf • Vegan\$70

Serves 8-12

Quinoa, Lentils, Oatmeal, Brown Rice, Leek, Celery, Roasted
Peppers, Parsley, Balsamic Vinegar, Cashew, Onion, Tabasco
Sauce, Veganaise, Garlic and Sea Salt.

Composed Salads

All Salads \$11.95/lb

Green Salad

An assortment of Mixed Greens with Carrot, Cucumber,
Cherry Tomatoes, Cabbage and Red Onion.
Other options available upon request.

Caesar Salad

Romaine Lettuce tossed with our House-Made Caesar
Dressing, Herbed Croutons and Parmesan Cheese.
Optional: Seasoned Smart Chicken

Classic Potato Salad

A classic mixture of Potato, Egg, Pickles, Celery Seed,
Mayonaise, Celery and Mustard.

Emerald Sesame Kale • Local Favorite!

Chopped Kale tossed with a mixture of Sesame, Olive Oil,
Ginger, Garlic, Tamari and Sesame Seeds.

Not seeing what you like? Ask us about other entree and
salad options. We can also customize an order for your
specific needs.

Ordering Information

All orders require 48 hours notice. Orders that are placed with less than 48 hours notice, must be approved through deli management and may be subject to a 20% Rush Service Fee. Order must be paid in full at the time of placement. If you are canceling an order, please give 48 hour notice—if not, your order may be subject to a 25% cancellation fee. Items in the hot/cold bars can be requested for catering orders. The deli reserves the right to make substitutions and/or changes to the menu at anytime. Ashland's 5% Meal Tax will be applied to order. Whole pies, cakes, quiches, and bakery platters are exempt from Meal Tax.

Platters

All platters are made on 16" Tray with Lid

Fruit Platter\$75

Serves 15-25

Assortment of Seasonal Fruit

Vegetable Delight Platter.....\$65

Serves 15-25

Seasonal Vegetables arranged with choice of dip:

Hummus • Artichoke Dip • Sundried Tomato Feta Spread
Spinach Artichoke Dip • Vegan Queso

Cheese Platter\$80

Serves 15-25

Gorgonzola, Organic Cheddar, Smoked Cheddar,
Dill Havarti and Fresh Mozzarella.

Served with dried fruit, candied pecans, and fresh local
baguette or wheat-free crackers.

The Mediterranean Platter • Vegetarian \$75

Serves 15-25

Artichoke Dip, Hummus, Kalamata Olives, Dolmas,
Feta Cheese and Cucumbers.

Served with lightly toasted pita bread or wheat-free crackers.

Meat & Cheese Platter.....\$85

Serves 15-25 • Choose 3 meat & 3 cheese options

Roasted Turkey • Smoked Turkey

House-Made Roast Beef • Ham

Organic Cheddar • Smoked Cheddar • Swiss

Provolone • Organic Pepper Jack

Served with Sliced Baguette or Wheat Free Crackers, Lettuce,
Tomatoes, Mayonnaise or Veganaise and Dijon Mustard.

Vegetable Delight Platter

