Desserts

Cake 8" Round Double Layer • Serves 8-12

Reg Wheat-Free \$40 \$45

\$70 \$80

1/2 Sheet • 12" x 16"Double Layer • Serves 20

CAKE OPTIONS

Cake Flavor

Carrot • Chocolate • Lemon • Vanilla

Frosting Flavor

- Almond Chocolate Coconut Cream Cheese
- Lemon Buttercream (traditional or vegan)
- Peanut Butter Raspberry Jam Strawberry Jam
- Vanilla

Personalized Message/Decorations \$5



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Bakery Bar Platter
Cookie Platter
Wheat Free Options Chocolate Chip • Linzertorte
Mix-n-Match Cookies & Bars \$70 6 dozen
Muffin Platter
Coffee \$20 64 oz. (8 Servings per Air Pot)

\$20 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



Entrées

All entrées can be picked-up hot or cold and come in a foil pan.

Quiche \$19.95	,
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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

Parmesan Parsiey & Leek

Chicken Enchiladas\$80

Serves 8-12

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

Jackfruit Enchiladas • Vegetarian.....\$80

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

Beef Lasagna.....\$80

Serves 8-12

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

Spinach Lasagna.....\$80

Serves 8-12

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

Quinoa Nutloaf • Vegan \$80

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 \$12.95/lb (4 Servings per 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.

Platters

All platters are made on 16" Tray with Lid

Fruit Platter\$80

Serves 15-25

Assortment of Seasonal Fruit

Vegetable Delight Platter.....\$75

Serves 15-25

Seasonal Vegetables arranged with choice of dip:

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

Cheese Platter \$100

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 \$80

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.....\$100

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

Roasted Turkey • Smoked Turkey

House-Made Roast Beef • Ham

Organic Cheddar • Smoked Cheddar • Swiss

Provolone Served with Sliced Baguette or Wheat Free Crackers, Lettuce,

Tomatoes, Dijon Mustard, and Mayonnaise or Veganaise.

Vegetable
Delight Platter

Perfect
for any
occasion!



ORDERING INFORMATION:

Please give us 72 hours' notice so we can make it just right for you! ~ Ashland Food Co-op