

BEAUMONT

READY-TO-GO CATERING



scan to order online

PASTRY

MINI PASTRY CHARCUTERIE | \$180

small 45 assorted pieces / large 80 assorted pieces

a sweet spread of our croissants, cruffins, cookies, and tarts made mini

BREAKFAST

beverage options: coffee carafe, cold brew jug, oj jug, iced tea jug

MORNING LIGHT & BRIGHT | \$165

serves 10-12

- 10 Yogurt Cups
- 12 Butter Croissants
- Seasonal Fruit Bowl
- Choice of Beverage

THE TEAM FAVORITE | \$185

serves 12

- 12 Burritos + Jalapeño Tomatillo Sauce
- Roasted Potatoes or Mixed Berries
- Choice of Beverage

AVOCADO MORNINGS | \$210

serves 10-12

- Dozen Avocado Toast Cups
- Dozen Mini Quiches (6 Ham & Swiss, 6 Tomato & Spinach)
- Seasonal Fruit Bowl
- Choice of Beverage

BRUNCH-IN-A-BOX | \$320

serves 16-18

- Croissant Loaf French Toast Box
- Savory Pastry Box (Includes Avocado Toast Cups, Ham & Cheese Croissants, Everything Croissants, and Mini Quiche)
- Seasonal Fruit Bowl
- Choice of Beverage

LUNCH

sandwich options: turkey, caprese, tuna, BLTA, veggie, or steak

salad options: chopped, orange & beet, kale caesar, mediterranean, house green

BOXED LUNCH | \$14+ / PERSON

- Choice of Sandwich
- Side Salad or Fruit
- Choice of Mini Cookie

MEETING SPREAD | \$190

serves 12

- 12 Mini Individual Salads
- Choice of Sandwich Platter
- Assorted Mini Gourmet Dessert Box

POWER LUNCH SPREAD | \$220+

serves 10-12

- Choice of Sandwich Box
- Choice of Salad Platter
- Mini Cookie Box

MINI MIXER | \$215

serves 12-15

- 12 Mini Croissant Sandwiches
 - Options: Chicken Salad, Tuna Salad, Turkey Avocado, or Caprese
- Mini Cookie Box
- Dozen Assorted Mini Filled Cruffins
- Choice of Coffee Carafe or Iced Tea Jug

THE EURO LUNCH TABLE | \$225

serves 10-12

- 12 Mini Croissant Sandwiches
 - Options: Chicken Salad, Tuna Salad, Turkey Avocado, or Caprese
- Mediterranean Salad Platter
- Bite-Sized Tart Box

Please place catering orders at least 48 hours in advance for pastry orders, 7 Days in Advance for Food Orders.

Custom cake orders require an additional 24 hours' notice.

A \$150 order minimum applies.

Delivery fees range from \$5-\$60, depending on location.

A service fee of 18% applies to deliveries and 7% to pickups \$300+.

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BREAKFAST BOXES

AVOCADO TOAST BOX | \$60

8 slices of toast

avocado, roasted corn, cotija cheese, fresno chilis, sesame seeds, microgreens, garlic aioli, toasted super seed

BREAKFAST CROISSANT BOX | \$110

8 breakfast croissants per box

soft scrambled eggs, cheddar, avocado, bacon, chives, on our butter croissant + roasted potatoes / berries / side salad

BEAUMONT BURRITO BOX | \$130

12 individually wrapped burritos

scrambled egg, bacon, potatoes, avocado, roasted corn, roasted red peppers, cotija cheese + our creamy tomatillo sauce on the side

CROISSANT LOAF FRENCH | \$105 TOAST BOX

serves 12-14 / 2 half slices per person

topped with powdered sugar, berries, bruleed banana, served with our bourbon buttermilk syrup

COFFEE & CROISSANTS | \$85

serves 8-10

assortment of sweet croissants and drip coffee carafe with milk + sugar on the side

SAVORY PASTRY BOX | \$130

Serves 20-24

assortment of avocado toast cups, ham & cheese croissants, mini quiche, everything croissants

CHICKEN AND WAFFLES BOX | \$80

Serves 10-12 / quarter waffle + 1 chicken tender per person

bacon, cheddar & spinach waffle, fried chicken, with spicy aioli and bourbon buttermilk syrup

WHOLE QUICHE

serves 6 - 8 / cannot come pre-sliced

ham & swiss | \$65

tomato spinach parmesan | \$60

FRUIT + MORE

SEASONAL FRUIT BOWL | \$40

YOGURT CUPS (GF) | \$6.5

ACAI CUPS (GF) | \$9

POTATO TRAY (GF) | \$30

BACON TRAY (GF) | \$40

BREAKFAST PASTRIES

small / 12 pieces large / 24 pieces

AVOCADO TOAST CUPS | \$70 / \$135

our classic avocado toast wrapped up in layered flaky buttery croissant dough

BABY BITE-SIZED QUICHES

ham & swiss (16 pieces) \$60 / (32 pieces) \$115

tomato spinach parmesan (16 pieces) \$55 / (32 pieces) \$110

MINI QUICHES

ham & swiss | \$65 / \$125

tomato spinach parmesan | \$60 / \$120

DOZEN MINI SWEET CROISSANTS | \$54

PASTRY BOX | \$66 / \$130

BAKERS CHOICE, or choose from the following:

pain au chocolat

ham & cheese croissant

everything croissant

almond croissant

blueberry almond croissant

nutella croissant

pistachio croissant

blueberry danish

morning bun

cruffin

kouign amann

orange kouign amann

BEVERAGES

COFFEE CARAFE 96 oz. | \$30

serves 8-10. served with cream or a choice of alternative milk and raw sugar.

FRESH SQUEEZED OJ JUG 64 oz. | \$30

COLD BREW JUG 64 oz. | \$20

FRESH SQUEEZED OJ BOTTLE 12 oz | \$6

FRESH BREWED ICED TEA JUG 64 oz. | \$14

FLAVORED PELLEGRINO | \$2.75 / each

lemon, orange, or pomegranate orange

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SANDWICH BOXES

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8 sandwiches of your choice

turkey | \$88 tuna | \$80
blta | \$88 veggie | \$80
caprese | \$72 steak + chimichurri | \$130

MINI CROISSANT SANDWICHES

served by the dozen

turkey avocado | \$85 caprese | \$75
tuna salad | \$80 chicken salad | \$80

MARKET SANDWICH

served by the dozen

ham, havarti & butter | \$78
burrata caprese | \$80

SALADS

CHOICE OF LEMON BASIL, BLACK SESAME, BLUE CHEESE, OR GREEN
GODDESS DRESSING

SALAD PLATTER

Small Serves 8-12 / Large Serves 14-18

+ turkey \$35 / \$65 + steak \$95 / \$215
+ avocado \$35 / \$65 + quinoa \$35 / \$65
+ chicken \$56 / \$98

orange & beet \$105 / \$195

arugula, beets, fresh orange, red onion, goat cheese, crushed pistachio, +
our fresh orange vinaigrette on the side

chopped \$115 / \$205

mixed greens, house roasted turkey, bacon, red onion, cucumber, tomato,
hard boiled egg, avocado, microgreens, + your choice of dressing on the
side

mediterranean \$105 / \$195

arugula, quinoa, feta, cucumber, red onion, tomato, kalamata olives, lemon
zest, + our lemon basil vinaigrette on the side

house greens \$70 / \$130

mixed greens, cucumber, tomato, watermelon radish + your choice of
dressing on the side

kale caesar \$75 / \$135

romaine, kale parmesan, sourdough croutons +
Calabrian chili caesar dressing (tossed)

INDIVIDUAL SIDE SALADS

our signature salads, mini-fied

Orange & Beet | \$5 Kale caesar | \$4
Chopped Salad | \$6 House greens | \$4
Mediterranean | \$5

slice / 4" / 6" / 8"

CAKES \$4.95 / \$18 / \$29 / \$55

CHOCOLATE

chocolate cake + chocolate buttercream, topped with
chocolate ganache

CARROT

carrot cake + cream cheese icing

COCONUT

vanilla cake + sticky coconut filling and coconut
butter cream with toasted coconut

VANILLA

vanilla cake + vanilla butter cream

LEMON

lemon cake + lemon curd and elderflower butter cream

ALL CAKES ARE NUT FREE

DESSERT BOXES

DOZEN ASSORTED COOKIES | \$42

MINI COOKIES

small (16 pieces) | \$42
large (32 pieces) | \$80

DOZEN MINI FILLED CRUFFINS | \$66

DOZEN FILLED CRUFFINS | \$85

DOZEN MINI FILLED CROISSANT | \$54

DOZEN CINNAMON ROLLS | \$66

DOZEN MINI CINNAMON ROLLS | \$54

ASSORTED FRENCH MACARONS

small (12 pieces) | \$30
large (24 pieces) | \$55

BITE SIZED MINI TART BOX

small (25 pieces) | \$36
large (50 pieces) | \$70

DOZEN MEDIUM TARTS | \$30

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BREAKFAST

AVOCADO TOAST | \$15

avocado, roasted corn, cotija cheese, fresno chilis, sesame seeds, micro greens, garlic aioli, toasted super seed 15

TRUFFLE BUN | \$16

scrambled egg, bacon jam, cheddar, watercress, truffle aioli, house-made brioche bun + mixed berries or potatoes

STEEL-CUT OATS | \$12

farm fresh milk, brûléed banana, mixed berries, honey

DAILY QUICHE | \$14

ham & swiss / tomato spinach parmesan + mixed berries

BREAKFAST CROISSANT | \$15

bacon, avocado, scrambled egg, cheddar, chives, butter croissant + mixed berries or potatoes

BEAUMONT BURRITO | 13

scrambled egg, bacon, potatoes, avocado, roasted corn, roasted red peppers, cotija cheese wrapped in a tortilla + house creamy tomatillo sauce

BEAUMONT BURRITO BOWL | \$13

scrambled egg, bacon, potatoes, avocado, roasted corn, roasted red peppers, cotija cheese + house creamy tomatillo sauce (GF)

CROISSANT LOAF FRENCH TOAST | \$16

brûléed banana, mixed berries, powdered sugar + our bourbon buttermilk syrup

TOAST | \$5

sourdough / super seeded / jalapeño cheddar /
cranberry spice / croissant loaf + 1.5

BOWLS

ASIAN SALMON BOWL | \$22

quinoa + arugula, glazed salmon, sesame slaw, spicy mayo

SALMON BOWL | \$22

wild-caught salmon, black rice, arugula, pickled onion, heirloom carrot, mushrooms, + orange sesame vinaigrette (GF)

GRAIN | \$16

black rice, quinoa, farro, broccolli, cauliflower, spinach, asparagus, baby tomato, feta, beet hummus, cooked in lemon basil vinaigrette (GF by request)

YOGURT | \$11

greek yogurt, honey, house granola, mixed berries, berry puree (GF)

ACAI | \$14

organic acai, almond milk, honey, banana, mixed berries, coconut, chocolate, house granola (GF)

SALADS

CHOICE OF LEMON BASIL, BLACK SESAME, BLUE CHEESE, OR GREEN
GODDESS DRESSING

+ TURKEY 4 / CHICKEN 7 / SALMON 12 / STEAK 12
AVOCADO 4 / QUINOA 4

ORANGE & BEET | \$15

arugula, beets, orange, red onion, goat cheese, pistachios + fresh orange vinaigrette (GF)

BURRATA | \$16

toasted sourdough, baby tomato, burrata cheese, balsamic, pistachios + house pistachio pesto (no greens)

BEAUMONT CHOPPED | \$16

mixed greens, house roasted turkey, bacon, red onion, cucumber, avocado, hard boiled egg, baby tomato, sesame seed, micro greens (GF)

MEDITERRANEAN | \$15

arugula, quinoa, red onion, avocado, feta, kalamata olives, cucumber, baby tomato, lemon zest, seeded cracker (GF)

HOUSE GREENS | \$10

mixed greens, cucumber, baby tomato, watermelon radish (GF)

KALE CAESAR | \$12

romaine + kale, parmesan, sourdough croutons, + Calabrian chili caesar dressing (tossed) (GF on request)

SANDWICHES

COMES WITH MIXED BERRIES OR SIDE SALAD

TURKEY | \$16

house roasted turkey, avocado, cucumber, red onion, romaine, horseradish mayo, toasted cranberry spice

TUNA | \$15

albacore tuna with red onion + pickled cucumber, romaine, tomato, toasted jalapeno cheddar

BLTA | \$15

thick-cut bacon, tomato, romaine, avocado, basil aioli, toasted house sourdough

CAPRESE | \$13

mozzarella, tomato, balsamic reduction, basil, lemon olive oil, butter croissant

VEGGIE | \$14

hummus, avocado, tomato, cucumber, kalamata olives, feta, romaine, red onion, red pepper, toasted super seed

STEAK + CHIMICHURRI | \$18

marinated steak, chimichurri, swiss, arugula, tomato, house focaccia

GRILLED CHICKEN PESTO | \$17

buttermilk brined grilled chicken, pistachio pesto, burrata, roasted red pepper, garlic aioli, house ciabatta
(bread comes on side to make travel-friendly)