

ALCHEMY

c a t e r i n g 2 0 2 4

BREAKFAST

VG = vegetarian
V = vegan
GF = gluten free
DF = dairy free
NF = nut free

SMOOTHIES

Priced per 8oz serving + Minimum order 6 per item

GREEN MONSTER \$8.00 **V GF**
banana, kale, spirulina, pineapple, orange juice,
+\$1 per smoothie add fresh ginger

MORNING GLORY \$8.00 **V GF**
strawberry, banana, orange juice

PEANUT BUTTER POWER \$8.00 **V GF**
banana, Krema Nut Co. peanut butter, cacao,
Bonhomie Acre's maple syrup, house almond
milk, **+\$1 per smoothie add cold brew**

BREAKFAST SNACKS

Priced per item serving + Minimum order 6 per item

FLOURLESS BLUEBERRY ALMOND BUTTER MUFFIN \$3.50 **V GF**

FLOURLESS ZUCCHINI ALMOND BUTTER CHOCOLATE CHIP MUFFIN \$3.50 **VG GF**

RASPBERRY & GOOD SEED MUFFIN \$3.50 **V**

ALCHEMY NO BAKE PROTEIN BITES \$1.75 **V GF**
choose matcha pistachio, peanut butter cacao,
or cranberry pecan

OVERNIGHT OATS \$7.00, 8oz **V GF**
choose blueberry muffin, apple pie, banana
bread, matcha latte or pumpkin spice

HOUSEMADE ENGLISH MUFFINS \$4.00 **VG**
toasted or untoasted english muffin with
butter and homemade strawberry jam

BREAKFAST PARFAIT \$6.00, 8oz **VG GF**
layers of greek yogurt, house made golden
granola, mixed berries, banana, drizzled with
local honey

EGG MUFFIN BITES \$3.00 **GF**
choose bacon, cheddar and chive or spinach,
mushroom and feta

BREAKFAST SANDWICHES + WRAPS

Priced per item + Minimum order 6 per item
+\$2.50 per to sub local, gluten free bread

BOXED BREAKFAST: **+\$3 per** includes cutlery, napkins, and choice of two sides
Simple Salad, Simply Organic Chips, Chocolate Chip Cookie, Whole Fresh Fruit

A LA CARTE
Served individually wrapped
Minimum order 6 per item

SANDWICH PLATTER
Pick up to three kinds, served wrapped and cut in half
(12 full sandwiches total / \$150.00)

COWBOY BURRITO \$13.00 **VG upon request**
latke bites, scrambled eggs, bacon or Umarao
bacon, cheddar cheese, zesty cashew cream
+\$2 add avocado

ALCHEMY EGG SANDWICH \$13.00 **VG upon request**
local focaccia, egg soufflé, bacon or Umarao
bacon, havarti cheese, arugula, zesty cashew
cream **+\$2 add avocado**

GRIDDLED EGG N' CHEESE \$13.00 **VG upon request**
house made english muffin, folded eggs,
sausage, bacon or Umarao bacon, havarti
cheese, spicy aioli **+\$2 add avocado**

breakfast continued...

BREAKFAST

BREAKFAST BUFFETS

Priced per person
Minimum order 12 person per buffet selection
+\$10 per optional disposable chafer kit

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CLASSIC BREAKFAST \$16.00 **VG**
house made english muffins, butter and strawberry jam, scrambled eggs, home fries, fresh cut fruit, **+\$3 bacon, veggie bacon, or sausage per person**

ACAI SMOOTHIE BOWL \$12.00 **V GF**
acai, banana and orange juice blended base served with house made golden granola, fresh cut fruit and berries, signature no bake protein bite crumbles (contains nuts), **+\$1 per person local Krema peanut or almond butter spread**

BREAKFAST TACO \$16.00 **VG**
corn and flour tortillas, scrambled eggs, bacon or veggie bacon, pico de gallo, shredded cheddar, avocado crema, salsa roja

LUNCH

LUNCH SANDWICHES + WRAPS

Priced per item + Minimum order 6 per item
+\$2.50 per to sub local, gluten free bread

BOXED LUNCH: +\$3 per includes cutlery, napkins, and choice of two sides
Simple Salad, Simply Organic Chips, Chocolate Chip Cookie, Whole Fresh Fruit

A LA CARTE
Served individually wrapped
Minimum order 6 per item

SANDWICH PLATTER
Pick up to three kinds, served wrapped and cut in half
(12 full sandwiches total / \$168.00)

GREAT FOR
CASUAL
GATHERINGS!



TURKEY TZATZIKI \$14.00
turkey, feta dill spread, cucumbers, pickled red onion, honey, greens, local focaccia

POWER BURRITO \$14.00 **VG**
ancient grains, hemp pesto, kale tabouli, potato and kale hash, hummus, feta, kraut, red pepper tortilla

CHICKEN BACON RANCH \$14.00
chicken, bacon, arugula, tomato, caramelized red onion and avocado ranch on local ciabatta

MUSHROOM BANH MI \$14.00 **V**
mushroom walnut pate, carrot cilantro slaw, sriracha aioli, greens, demi baguette

CHICKEN CAESAR WRAP \$14.00
herb chicken, parmesan cheese, house caesar dressing, greens, red pepper tortilla

BLT+ \$14.00 **V upon request**
bacon or Umarmo bacon, avocado, tomato, spinach, vegan mayo, local ciabatta

MEXICALI STEAK WRAP \$14.00
ancho steak, greens, queso fresco, pickled red onion, cherry tomatoes, avocado crema, red pepper tortilla

lunch continued...

LUNCH + DINNER

SALADS + BOWLS

Priced per item + Minimum order 6 per item
+\$2.50 per to sub local, gluten free bread

BOXED LUNCH: +\$3 per includes cutlery, napkins, and choice of two sides
Simply Organic Chips, Chocolate Chip Cookie, Whole Fresh Fruit, Housemade English Muffin

A LA CARTE
Served individually boxed
Minimum order 6 per item

SERVE IT FAMILY-STYLE
serves 10 - 15, includes serving tongs, dressing on the side
+\$3 per person add Chicken, +\$4 add Steak or Salmon

POWER BOWL \$13.00 **VG V upon request**
ancient grains, hemp walnut pesto, kale tabouli, potato kale hash, hummus, feta, kraut, hazelnuts

AVO CRUNCH BOWL \$13.50 **VG V upon request**
greens mix, spiced ancient grains, avocado smash, beet pico, goat cheese, tortilla chips and cilantro lime hemp dressing

BURGER BOWL \$16.00
greens mix, seasoned ground beef, tomatoes, chopped house made pickles, red onion, cheddar, zesty special sauce and sesame seeds

GOOD GREENS SALAD \$13.50 **VG V upon request**
shaved greens, avocado, green apple, pickled red onion, snap peas, goat cheese, house made matcha granola, lemon chia vinaigrette

KALE CAESAR SALAD \$12.00 **V**
baby kale, carrots, toasted chickpeas, cashew parm, hazelnuts, cashew caesar dressing

BERRY BALSAMIC SALAD \$13.50 **VG V upon request**
mixed greens, strawberries, house made golden granola, red onion, goat cheese, berry balsamic vinaigrette

ALCHEMY COBB SALAD \$13.50
mixed greens, soft boiled egg, cherry tomatoes, avocado, pickled red onion, bacon, pepitas, queso fresco, avocado ranch

MEDITERRANEAN SALAD \$13.00 **VG V upon request**
mixed greens, cherry tomatoes, cucumber, red onion, kalamata olives, hummus, feta, toasted chickpeas, garlic lemon vinaigrette

LUNCH & DINNER BUFFETS

Priced per person
Minimum order 12 person per buffet selection
+\$10 per optional disposable chafer kit

TACOS \$18.00
choose birria, ancho chicken, or braised chickpeas, corn tortillas, beet pico de gallo, corn and black bean salsa, queso fresco, lettuce, peppers and onions, cilantro lime crema, salsa matcha **+\$3 per person add chips with salsa and guacamole**

SHAWARMA \$18.00
spiced chicken or falafel, griddled pita, hummus, purple cabbage, feta, pickled red onion, house pickles, avocado-tahini ranch, toum **+\$3 per person add crispy cilantro garlic potatoes**

BURGERS \$16.50
beef or beyond burger patties, brioche buns, lettuce, tomato, onion, havarti and american cheese, house made pickles, spicy aioli, vegan mayo, mustard and ketchup **+\$2 per person add sweet potato waffle fries or simple salad**

BISON BOLOGNESE \$17.00
spaghetti, herb marinara sauce, simple salad with lemon vinaigrette, housemade garlic bread

CHILI CRISP CHICKEN TENDERS \$16.50 **DF**
crispy chicken in a spicy chili sauce, housemade pickles, red cabbage slaw, sweet potato fries with avocado ranch, bread rolls

ENCHILADAS \$17.00
choose beef, chicken or black bean and potato, choose verde (mild) or roja (medium) salsa, mexican rice, refried beans, peppers and onions, queso fresco and sour cream **+\$3 per person add tortilla chips and guacamole**

STIR FRY \$16.50
Grilled chicken or maple tamari tofu, stir fried rice with sesame cucumber, edamame, pickled radish, marinated mushrooms, crispy sesame wontons, scallions, and peanut sauce

LUNCH + DINNER

GRAZING BOARDS

Priced per board + Serves 25 - 32 people

VEGGIE PLATTER \$150

crudite vegetable variety with dip options: avocado ranch, garlic hummus, beet hummus

FRUIT PLATTER \$150

fresh cut pineapple, strawberries, grapes, blueberries and seasonal fruits

MEDITERRANEAN BOARD \$195

farmer's vegetable crudite, griddled pita with dip options: avocado ranch, garlic hummus, beet hummus

CHARCUTERIE BOARD \$225

assorted cured meats: prosciutto, salami, pepperoni with assorted cheeses: brie, cheddar, gouda and assorted crackers, pickles, olives, dried fruit, strawberry jam, goat cheese aioli

DESSERTS

Priced per item serving + Minimum order 6 per item

ASSORTED DESSERT TRAY

\$75 pick up to three desserts, serves up to 25 people

BERRY BROWNIE SKEWER \$3.50

brownie bites skewered with fresh strawberries

SALTED CHOCOLATE CHIP COOKIES \$3.00

COCO DREAM BARS \$3.00 **v GF**

no bake sweetened coconut almond bar topped with dark chocolate

FUNFETTI BAR \$4.00

shortbread, rainbow sprinkles

BEVERAGES

Priced per gallon, serves 10 - 15 + Kegs available upon request

HOT COFFEE \$30

COLD BREW \$38

FRESH OJ \$25

ICED MATCHA PISTACHIO \$48

ALCHEMY ARNOLD PALMERS \$35

BLUE MAJIK LEMONADE \$35

PRICED PER INDIVIDUAL SERVING

ICED TEA \$4 (12 oz)

fresh brewed black tea

POPPI PREBIOTIC SODAS (12 oz) \$3.00

Ginger Lime, Orange, Raspberry Rose

LEMONADE \$4 (12oz)

house made with fresh pressed lemon juice

LACROIX SPARKLING WATER (12 oz) \$2.00

Original, Pamplermousse, Hi-Biscus, Key Lime, Tangerine

ALCHEMY JUICE SHOTS \$3.00 (2 oz)

Awaken, Immunity, Lemon Fire, Pomegranate Chia

BOTTLED WATER \$2.00

ALCHEMY ELECTROLYTES \$3.50 (8 oz)

hydrating electrolyte beverages made in-house: Tropical, Berry, Citrus

ASK US ABOUT
OUR CUSTOM
COCKTAILS & HAPPY
HOUR SERVICES!