



Goddess
AND THE BAKER

• CATERING MENU •

EAT NOW

caffeinate

• AT WORK • AT MEETINGS • AT CORPORATE EVENTS • AT PARTIES & SO MUCH MORE •



• 33 S. WABASH • 225 N. LASALLE •
CATERING@GODDESSANDTHEBAKER.COM

Goddess

AND THE BAKER

• CATERING MENU •



BREAKFAST

seasonal fruit: 5oz: \$2.99 | 12oz: \$4.99

yogurt parfait cup: yogurt, organic granola and fresh fruit. \$6 each.

açaï cup: topped with fresh fruit, toasted coconut, flax and chia. \$8 each.

homemade granola cup: with milk or almond milk. \$7 each.

seasonal fruit tray: individual: \$7 | small: 10-12 people: \$50
medium: 30-35 people: \$100 | large: 50+ people: \$200

bagel & cream cheese: plain or everything. \$4 each.

bagel & schmear: cream cheese, tomato, red onion, cucumber, fresh dill and capers.

individual: \$6 | 6-8 people: \$27 | 12-15 people: \$52

smoked salmon board: smoked salmon, cream cheese, tomato, red onion, cucumber, fresh dill and capers. served with bagels or semolina toast.

individual: \$10 each | 6-8 people: \$45 | 12-15 people: \$85

20pc. mini breakfast sandwich tray: assorted egg sandwiches with ham, bacon or avocado. includes a small side of fruit. \$50

SNACKS

avocado toast:

small (5-10 people): \$27

large: (12-15 people): \$52

double dip tray: served with fresh veggies, crackers and naan bread. choose up to 2 dips: hummus, guacamole, chipotle ranch, salsa verde.

small (6-8 people): \$35 | large (12-15 people): \$60

soup & chili:

cup: \$3.50 | bowl: \$6

chili with the works (cheese, onion, sour cream): \$7

• 33 S. WABASH • 225 N. LASALLE •

CATERING@GODDESSANDTHEBAKER.COM

Goddess AND THE BAKER

• CATERING MENU •



• 33 S. WABASH • 225 N. LASALLE •

CATERING@GODDESSANDTHEBAKER.COM

SALADS

avocado super seed salad: cabbage blend and romaine, carrots, cucumbers, mandarin oranges, topped with slices of avocado covered in flax, chia and sunflower seeds, miso-goddess dressing.

kale & toasted barley (v): kale, toasted barley, medjool dates, pecorino, candied pecans, lemon vinaigrette.

the baker's chopped (v): romaine, avocado, diced tomato, garbanzo beans, cucumber, corn, carrot, red peppers, blue cheese, sunflower seeds, 6-minute egg, goddess dressing.

vietnamese (ve): shredded red & green cabbage, carrots, red peppers, red onion, pea pods, glass noodles, thai basil, mint, crushed peanuts, miso-cilantro vinaigrette dressing.

kale caesar salad: kale & romaine tossed with parmesan and diced tomatoes, topped with 6-minute eggs and asiago-herb crackers.

southwest salad: romaine, black beans, tomato, corn, red bell pepper, shredded white cheddar, tortilla strips, chipotle buttermilk dressing.

individual 5 oz. kale or simple side salad: \$2.99

add grilled chicken, bacon or avocado to any salad (upcharge applies)

small (6-8 ppl): \$27

medium (12-15 ppl): \$52

large (24-30 ppl): \$100

SANDWICHES

santa monica turkey: turkey, swiss, avocado, arugula, tomato, lemon aioli.

chicken club: bacon, lettuce, tomato, avocado, lemon aioli.

garden goddess wrap (ve): hummus, avocado, cucumber, carrot, tomato, arugula, beets, goddess dressing.

turkey cheddar wrap: turkey, cheddar, lettuce, tomato, lemon aioli.

ham & swiss: tomato, arugula and dijon.

chicken banh mi: chicken, house pickles, miso mayo, jalapeños.

chicken salad: celery, lemon aioli, pickles, mustard, herbs and spices topped with bacon, kettle chips and lettuce.

tuna salad: tuna mixed with celery, lemon juice and mayo, topped with lettuce and tomato.

kale & chicken caesar wrap: classic caesar salad made with kale and grilled chicken breast.

chicken caprese: grilled chicken breast, fresh mozzarella, tomato, basil pesto, balsamic reduction.

mini sandwich tray: choose 4 sandwich options. 20 pcs: \$54

bag lunch: choose any sandwich and two of the following sides: chips, cookie, 5oz salad or 5oz seasonal fruit: \$15 ea.

lunch for the gang: mini sandwich tray, chips and a side. \$15 pp.

side options: fruit, chopped salad, kale salad, vietnamese salad, southwest salad, simple salad (add an additional side: \$2 pp)

Goddess AND THE BAKER

• CATERING MENU •



SWEETS & PASTRIES

mini cookie & bar tray: an assortment of toffee or seasonal cookies, seven layer bars, decadent brownies, and rice krispy treats.

26 pieces: \$35 | 36 pieces: \$45

macarons: ask about our selection.

\$2.50 ea. | 5 count (prepackaged): \$13

cupcakes: chocolate, vanilla or red velvet:

mini cupcakes: 12 count: \$24

regular cupcakes: \$3.50 ea.

seasonal: \$4.00 ea.

muffins: lemon blueberry, crumb cake, morning glory. 12 count: \$42

assorted mini breakfast pastries: 12 count: \$38

CUSTOM COOKIES, CAKES, & SUGAR COOKIES

let our pastry chefs create special cupcakes, cakes, or sugar cookies for your next event. whether it's a baby or bridal shower, corporate event or special day, we can make it stand out amongst the crowd. *requires 24-48 hours notice.*

CELEBRATION CAKES

size	serves	price	gourmet
4"	4	\$16	\$22
6"	8	\$32	\$42
8"	12-15	\$47	\$62
10"	20	\$67	\$82
half sheet	50	\$92	\$122
full sheet	80-100	\$165	\$205

3 dimensional cakes starting at \$175

cake flavors: chocolate, red velvet, white.

gourmet cake flavors: carrot, german chocolate, chocolate decadence, black forest, coconut, rainbow, seasonal.

frostings: vanilla buttercream, chocolate buttercream, fudge, cream cheese, whipped cream.

fillings: fresh fruit & cream, lemon curd, chocolate mousse (*upcharge applies*).

• 33 S. WABASH • 225 N. LASALLE •

CATERING@GODDESSANDTHEBAKER.COM

GoddeSS

AND THE BAKER

• CATERING MENU •



DRINKS

shockingly good coffee box: light or dark roast with the works. 96 oz. \$25

cold brew growlers: regular cold brew, nitro cold brew or kombucha on tap. \$35 each

house-brewed unsweetened iced tea: black or herbal. 96oz. \$28

assortment of hot teas: 12 tea bags with hot water. \$28

hot cocoa box: \$35

fresh squeezed juice: orange, grapefruit, lemonade, strawberry lemonade. \$4 each | \$28 gallon

canned beverages: coke, diet coke, sprite. \$2 each

san pellegrino: limonata, blood orange or orange. \$2.50 each

bottled water: still: \$1.99 each | smartwater or perrier: \$3 each

JUICE BAR

juiced fresh in-house: \$5.99 ea.

kale apple cooler: kale, fiji apple, cucumber and lemon.

morning glory: fresh carrot, orange, lemon and ginger.

ginger pineapple tonic: pineapple, ginger, cucumber, lime and coconut water.

kombucha basil tonic: kombucha, fresh carrot, orange and ginger juices and basil syrup.

WINE, BEER & BOOZE

all available for catering. ask about our selection.

The catering department closes at 1p daily and is closed weekends.

Catering orders must be placed by 12p the day before and 12p Friday for all weekend and Monday orders.

Delivery available 8am-7pm.

\$75 minimum on catered orders for delivery.

\$20 delivery fee, some restrictions may apply.

ALL PRICES ARE BEFORE TAX

CATERING@GODDESSANDTHEBAKER.COM

• 33 S. WABASH • 225 N. LASALLE •

CATERING@GODDESSANDTHEBAKER.COM

UPDATED MARCH 2018