



handcrafted by
**Project
CHOP**

a social enterprise of the International Rescue Committee

Fall 2019 Catering Menu

All fruits and vegetables are sourced from local San Diego farmers and sustainably-grown, whenever possible. We also source as much fresh, seasonal product from IRC's job-training farm, *Youth FarmWorks*, in North Park. Bread is sourced locally and baked fresh by *Bread & Cie*.

Appetizer Platters

The Locavore

- Our freshly-made *Smoky Orange Carrot Hummus* dip
- 6-7 different types of locally-sourced, seasonal vegetables

\$16/small (6-8 people) \$26/large (12-14 people)

Fresh Fruit Platter

A selection of hand cut fresh fruits including melon, grapes, pineapple and other seasonal fruit artfully arranged

\$16/small (6-8 people) \$26/large (12-14 people)

The Mezze

A Middle Eastern-inspired appetizer tray with fresh-roasted almonds and walnuts, two different select cheeses, dates, dried apricots, black and green olives, fresh roasted garlic hummus and crackers

\$18/small (6-8 people) \$29/large (12-14 people)

Specialty Sandwiches

Minimum 5 sandwiches per type. Condiments served on the side. Served on freshly-baked bread from Bread & Cie.

\$10/sandwich

Roasted Vegetable and Roasted Garlic Hummus

On rosemary olive oil bread and includes zucchini, yellow squash, red bell pepper, red onion, and tomato tossed with balsamic vinaigrette

Curry Chicken Salad

With dried cranberries, scallions, and lettuce on whole wheat

Turkey and Cheddar

With lettuce and tomato on sourdough

House Made Roast Beef

With lettuce and tomato on rosemary olive oil bread

Keep It Easy

Save time making another run to buy serving utensils for your guests.

Party-Ready Kit: \$10 per kit

Napkins, plates, knives, forks for 10 people

We deliver within a 30-min drive from North Park.
\$35 within 10 mile radius. \$10 for each additional 10 miles or part.

Salad Bowls

Buffet-style bowl garnished with signature Project CHOP radish flowers

\$45/medium (8-10 people) \$65/large (20+ people)

Fall Roasted Vegetable and Goat Cheese Salad

Mixed greens, kale, roasted butternut squash, parsnip, toasted seeds, fresh goat cheese and grapes with an apple cider vinaigrette on the side

Garden

Mixed greens, tomatoes, cucumbers, carrots, broccoli, celery, and bell peppers with a balsamic vinaigrette on the side

Greek

Mixed greens, tomatoes, cucumbers, red onions, feta cheese, black olives with a red wine vinaigrette on the side

On the Side

Tri Color Pasta Salad

Sun-dried tomato, bell peppers, red onion, cucumber, carrot, parsley, grated Parmesan and Italian herb dressing. Also works as a light entree!

\$45/medium (10-12 people) \$65/large (20+ people)

Spiced Pita Chips

Handmade, oven-toasted pita with a blend of Middle Eastern spices

\$20/medium (10-12 people) \$35/large (20+ people)

Combine it with our *new* **Herbed Yogurt & Caramelized Onion Dip**

\$6 small (8 oz)/ \$10 large (16 oz)

Freshly Baked Desserts

Handmade desserts to cap off your special event

\$32 for a dozen full-size pieces OR 36 bite-size pieces

Seasonal Oatmeal Fruit Jam Bars

Chocolate Chip Cookies

Brownies (walnuts optional)

Seasonal Sweet or Savory Scones

Please order at least 3 business days before your event.
Email Andrew.Gerdes@Rescue.org to place your order!