

manNA's  
**common  
grounds**

café | catering | food service training

*serving hope in our community*

## Catering Menu



# Breakfast

## Continental Breakfast

\$8.00/person - 20-49 people | \$7.50/person - 50+ people  
Pastries, Bagels, Fruit, Jam, Butter, Cream Cheese

## Seasonal Fruit, Yogurt, and Granola

\$5.50/person - 20-49 people | \$5.00/person - 50+ people

## Pastry Tray

\$5.50/person - 20-49 people | \$5.00/person - 50+ people  
An assortment of freshly baked pastries

## Coffee Carafe (Serves 16) - \$23.00

Coffee and accoutrements



# Special Order Items

## Quiche (Serves 8-16) - \$25.00

Assorted fillings; please allow two business days for orders.

**Celebration Cakes:** We can provide custom decorated cakes to celebrate your joyous occasion. Please allow three business days for orders.

Quarter Sheet (serves 15-25) - \$40.00

Half Sheet (serves 30-50) - \$70.00

Full Sheet (serves 60-100) - \$120.00

# Lunch

## Sandwich Trays (on Roll or Wrap)

**Small (Serves 10) - \$70.00 | Large (Serves 20) - \$125.00**

Turkey Divine: Green Goddess, Pickled Onions, Romaine, Feta

Turkey Bacon Brie: Brie, Apple, Bacon, Cranberry Mustard

Roast Beef: Horseradish Mayo, Caramelized Onions, Swiss Cheese

Grilled Vegetable: Hummus, Kale, Pickled Onions

Chicken Salad: Cranberries, Onion, Celery, Almonds

Tofu Banh Mi: Grilled Tofu, Pickled Vegetables, Cilantro, Mint, Siracha Aioli

Cold Cubano: Roasted Pork, Ham, Mustard, Swiss Cheese, Dill Pickles

## Lunch Boxes: \$9.00 each

Choice of sandwich from list above, house salad, bag of chips, pickle spear, and cookie.

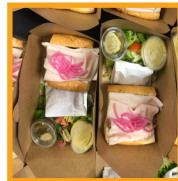
## Salads (Serves 12-16) - \$30.00

House: Greens, Cucumber, Tomato, Red Wine Vinaigrette

Quinoa: Kale, Feta, Tomatoes, Herbs, Roasted Garlic-Lemon Vinaigrette

Roasted Beet: Pickled Onion, Dill, Tarragon, Chevre

Classic Caesar: Romaine, Parmesan, Croutons



**When you choose Common Grounds Catering you are directly supporting our Common Grounds Food Service Training to Employment Program, providing opportunities for sustainable and lasting change through culinary, life, and work skills education.**





Our Common Grounds Food Service Training to Employment Program is a free, 14-week training program that utilizes the national, evidence-based Catalyst Kitchens model. Trainees engage in experiential learning, contributing to food production in Manna's soup kitchen and service of Manna's Common Grounds Café and Catering social enterprises. Classroom instruction in food service and employment competencies furthers skill development, with social services provided to address trainees' needs. All trainees graduate with the goal of securing sustainable employment and establishing a successful food services career.

**Contact Chef Dan for more information or  
to schedule your next event.  
[catering@mannaonmain.org](mailto:catering@mannaonmain.org)  
215-855-5454 x18**



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 Common Grounds Café and Catering  
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