

BREAKFAST

BREAKFAST SANDWICHES \$7 each / minimum 6

MOTHER'S BREAKFAST SANDO

choice of turkey, ham or bacon with egg & cheddar on Mother's multi-grain bread

VEGGIE SANDO

egg, havarti, avocado, spinach with chimichurri on Mother's multi-grain bread

BREAKFAST BURRITO

choice of bacon, turkey, ham or veggie with egg, potato, cheddar and salsa

BREAKFAST CUPS (8 OZ)

STEEL CUT CHAI OATMEAL \$7 each / minimum 6 GF V

served with almonds, maple syrup & fresh fruit

HONEY PARFAIT \$6 each / minimum 6 GF

organic vanilla yogurt, housemade granola, fresh fruit & a drizzle of honey

PB & CHOCOLATE PARFAIT \$6 each / minimum 6 GF

peanut butter, yogurt, housemade granola, bananas, local organic chocolate sauce topped with fresh strawberries

CHIA PUDDING \$6 each / minimum 6 GF V

kale, mango, lemon, ginger, bee pollen, chia seeds, hemp milk, topped with apples, almonds, and fresh berries

BAGELS & SCHMEARS \$40 serves 8-10, \$55 serves 12-16

assorted bagels served with veggie or plain cream cheese options, tomato slices, pickled onion, capers & cucumber.

add Lox \$20/\$30

MOTHER'S BAKED GOODS \$30 Small serves 8-10 / \$55 Large serves 20-25

ASSORTED SWEET BREADS or HOMEMADE COOKIE PLATTER

BEVERAGES

FRESH JUICES

assortment of cold pressed juice \$7.5 (16 oz)

fresh squeezed orange juice \$12 (32oz)

fresh squeezed grapefruit juice \$12 (32oz)

house juiced fruit & veggie blend \$14 (32oz)

COFFEE SERVICE \$40 per gallon (serves 12-16 per gallon)

locally roasted coffee with all the fixings



MOTHER'S

CATERING MENU

BUSINESS MEETINGS | WEDDINGS | SPECIAL EVENTS
CALL OR EMAIL US FOR A CUSTOMIZED QUOTE

541-639-5503

CATERING@MOTHERSJUICECAFE.COM

Mother's uses local and organic ingredients whenever possible. Our produce is locally sourced and almost always organic. Our meats are hormone free, nitrite free and nitrate free. We are a from scratch kitchen and pride ourselves in creating simple and delicious foods with only the best ingredients.

Our catering menu offers a variety of gluten free, dairy free & vegan options. We can also customize any item to your specific dietary needs.

Items subject to change based on seasonal availability

Delivery fees may apply

Orders must be place 48hrs in advance

VISIT US ONLINE AT
MOTHERSJUICECAFE.COM

QUESTIONS?

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LUNCH

BAGGED LUNCHES \$15 each / minimum 6

SANDWICH OR WRAP

any menu sandwich or wrap served with green salad, fresh fruit & bottled water

ADD ONS

organic soda \$2	housemade cookie \$2
cold pressed juice \$7.50	housemade sweet bread \$2.50
local kombucha bottle \$5	kettle chips \$2

WRAPS & SANDOS \$55 serves 8-10, \$75 serves 12-16

BOHEMIAN STYLE gluten free available upon request V

house made hummus, roasted veggies, cilantro-mint pesto, fresh greens & whole wheat tortilla

MEAT & CHEESE gluten free available upon request

assorted meats, veggies & cheese including turkey, ham, chicken, havarti, gouda & cheddar

CHEF'S SANDOS

assortment of sandwiches cut in quarters (platter)
vegetarian & meat options available

SALADS small serves 8-10, large serves 12-16

AVOCADO CAESAR \$45 / \$60 add grilled chicken \$10 / \$15 GF V

romaine & kale tossed with creamy avocado caesar dressing topped with capers, seeded love & parmesan cheese

THE COBB \$55 / \$70 GF

grilled chicken, bacon, tomato, avocado, blue cheese crumbles, hard boiled egg & spinach with house-made ranch dressing

ASIAN CHICKEN SALAD \$55 / \$70

spinach, crispy noodles, daikon slaw, pickled onions, bell peppers, sliced almonds & miso vinaigrette

SEASONS SALAD \$55 / \$70 add grilled chicken \$10 / \$15 GF

inquire about seasonal offerings

ENTREES half pan serves 10-15, full pan serves 20-30

BUDDHA BOWL \$90 / \$165 GF V

chicken or tofu, wok seared veggies & spicy peanut sauce

OH DANG! PANANG CURRY \$90 / \$165 GF V

chicken or tofu, spicy thai coconut broth, veggies, brown rice & cilantro

BUILD YOUR OWN TACO! \$85 serves 10-15 / \$160 serves 15-20 GF

choice of chicken, pork or jackfruit, corn tortillas, served with selection of salsas & classic toppings

KATANA BOWL \$90 / \$165 GF

chicken or tofu, assorted veggies, whole fruit teriyaki & brown rice blend

RENEE'S ROASTED CHICKEN \$90 / \$165 GF

herb roasted chicken, polenta, sauteed spinach, grilled lemon vinaigrette, feta

SIDE SALADS \$35 serves 8-10, \$55 serves 15-20

SOUTHWEST QUINOA GF V

tri-colored quinoa, onions, bell peppers, black beans & cilantro lime dressing

KALE SLAW GF V

shaved carrots, kale, bell peppers, pepitas & citrus

FRESH SEASONAL FRUIT GF V

tossed with local honey, mint & a squeeze of citrus

SOUPS serves 12 to 16 per gallon

VEGGIE SELECTIONS \$55 per gallon

dairy free, gluten free & vegan options available.

MEAT SELECTIONS \$65 per gallon

CRUDITE \$55 serves 15-20, \$85 serves 30-40 V

seasonal veggies, assorted cheeses served with housemade hummus & pita

DRINKS

bottled water \$2	cold press juice \$7.50 (16 oz) / \$14 (32 oz)
organic sodas \$2	mom's ice tea \$7.50 (32 oz)
local kombucha bottle \$5	mom's lemonade \$7.50 (32 oz)

LET US CUSTOMIZE IT!

We can build a unique menu to your group size or your specific dietary needs. Just ask!

PLATES & UTENSILS

Available upon request - additional fees may apply.