

nest at nurture
organic cafe + bar + catering

Breakfast Selections

Breakfast Bars

Hot Selections \$25, \$30 with side per person

- Breakfast Dosa with egg scramble, season veggies, chipotle ranch. (vg, gf, df)
- Shakshuka with Reunion Toast (vg, df)
- Overnight French Toast with coconut whip and berries. (v)
- Seasonal Waffles with almond ricotta and pomegranate molasses. (v,gf,)
- Nest Market Bowl, add roasted sweet potato. (vg, gf, df)
- Farmers Market Omlette (vg,gf, df)
- Protein Pancakes with berries and syrup.
- Supergrain Porridge

Cold Selections \$15 per person

- Smoothie Bar (v, gf)
- Superfood Granola Bar (v,gf)

Toasts

\$16 per person

- Market Mushroom (v)
- Almond Ricotta and Seasonal Jam (v)
- Eggy Mess (vg, df)
- Smashed Avocado (v)
- Lox and Labneh
- Labneh and Grilled Seasonal Fruit (vg)
- Nut Butter and Jam (v)

Baked Goods

- Lemon Blueberry Scone \$6
- Seasonal Muffin \$4
- Reishi Coffee Cake \$6
- Seasonal Donut \$6
- Biscuits and Jam \$5

Grab & Go

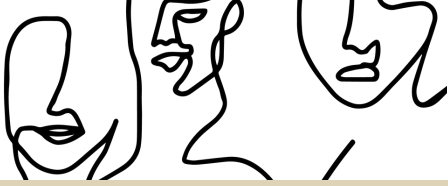
- \$13 Hot \$8 Cold (\$20 up to 3 Items)
- Pre wrapped breakfast burritos
- PB&J Overnight Oat (v, gf)
- Chia Jars (v, gf)
- Eggs in a Jar (vg, gf)
- Granola Parfaits (v, gf)
- Fruit Cups (v, gf)

Sides

- Roasted Root Veggies (v, gf)
- Eggs (vg, gf, df)
- Lox (gf, df)
- Berries (v, gf)
- Coconut Bacon (v, gf)
- Plain Toast (v)
- Plain Dosa (v,gf)

Coffee & Tea Bar (\$8pp)

- 1 carafe of coffee, 2 milk options, monk fruit sugar, 3 tea flavors, hot water carafe



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Lunch Selections

Sandwich Bar

Made with Reunion bread, baguette, collard green or squashy bun.

\$25/ per person

Hummus and Veggie (v, gf option)

Chicken Salad (df, gf option)

Salmon Bhan Mi (df, gf option)

Egg Salad (vg, df, gf option)

Grilled Veggie and Pesto (v, gf option)

BBQ Tempeh Club (v, gf option)

Salmon Burger (df, gf option)

Spicy Chickpea Burger V, gf option)

Taco Bar

(v option, gf) \$35/ per person

Chipotle Artichoke

Chicken Chorizo

Black Bean Corn Salad

Red Cabbage Slaw

Avocado Mash

Spicy Mayo

Organic Corn Tortillas

Falafel Mez Platters

(gf, v option) \$35/ per person

Falafel

Israeli Salad

Tahini, Hummus

Tzatziki

Mixed Green Salad

Pita

Chicken Skewers

Pasta Bar

(GF, option to add chicken or salmon)

\$35 /per person

Mushroom

Kale or Arugula Pesto

Tahini Lime

Lemon Garlic Broccoli

Cashew Cacio E Pepe

Soup and Salad + Crudites

(choice of salad, soup, comes with veggie platter with two dips) \$25 /per person

Seasonal Soup

Farmers Salad

Salmon Salad

Grilled Veggie Platter with assorted dips

Herebed Quinoa Salad

Anti Pasti Salad

Flat Breads

Two flavors \$20 /per person

Tomato Basil Goat Cheese (vg)

Grilled Onion, Mushroom, Broccoli (vg)

Olive Pepericini(vg)

Arugula, Avocado, chicken

Roasted Veggie (vg)



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Hor D'oeuvres & Shareables

Hor D'oeuvres

(Priced per dozen or 12 people)

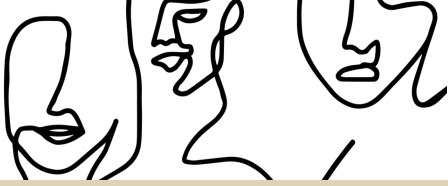
- Shiitake or Salmon Hand Rolls \$48 (gf, v option)
- Lemon Leek Fritters with Lemon Aioli \$40 (v, gf)
- Crostini with Mushroom Pate \$40 (v)
- Seasonal Flat Breads \$45 (vg options)
- Mini Vegan Quiche \$45 (v, gf)
- Roasted Veggie or Chicken Skewers with Chutney \$45 (gf, v option)
- Summer Rolls with Lime Tahini Sauce \$36 (v, gf)
- Avocado Whip Deviled Eggs \$40 (gf, vg, df)
- Buffalo Cauliflower with Ranch \$45 (v, gf)
- Roasted Shishido Peppers with Tamarin Aioli \$36 (v, gf)
- Thai Style Lettuce Cups Chicken or Veggie \$36-\$40 (gf, v option)
- Chicken Salad or Chickpea Salad Lettuce Cups \$36-\$40 (gf, v option)
- Salmon or Black Bean Sliders \$48-\$54 (gf and v option)
- Mini Dosas Chicken or Veggie \$48-\$52 (gf, v option)
- Salmon or Coconut Ceviche (gf, df, v option)
- Chicken Salad or Chickpea Salad Lettuce Cups \$36-\$40 (gf, v option)
- Chickpea Balls on a Stick (\$)
- Spring Rolls (\$)

Charcuterie

- (gf, v option) \$25/ per person
- Assorted Cheese (vg, gf)
- Prosciutto (gf, df)
- Crudités (v, gf)
- Berries and Seasonal Fruit (v, gf)
- Fruit (v, gf)
- Cracker (v, gf option)
- Crostini (v)
- Bread (v)

Spreads of the Meds

- \$20
- Hummus (v, gf)
- Muhammar (v, gf)
- Baba ghanoush (v, gf)
- Crudités (v, gf)
- Sourdough (v)
- Infused Jam (v, gf)
- Honey Butter (vg, gf)
- Pesto (v, gf)
- Bruschetta (v)
- Red Pepper Hummus (v, gf)



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Snack Selections

Delectable Dips

(Per 6 people)

Artichoke \$32

Hummus \$30

Red Pepper Hummus \$35

Ranch \$40

Cheese \$40

Minty Fava \$36

Baba Ghanoush \$36

Sweet Bites

(Per 6 people)

E-Bites \$12

Chunky Granola Bark \$15

Nutter Flutters with Grammys \$36

Savory Bites

(per 6 people)

Spiced Nuts \$30

Miso Kale Chips \$25

Marinated Olives \$20



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Dessert Selections

Passed and Plattered

- Mini Seasonal Tarts (\$48 per dozen)
- Mini Chocolate Cupcakes (\$50 per dozen)
- Mini Vanilla Cupcakes (\$48 per dozen)
- Mini Lemon Cupcakes (\$48 per dozen)
- Mini Seasonal Cupcakes (\$50 per dozen)
- Superfood Truffles (\$48 per dozen)
- Seasonal Cookies (\$36 per dozen)
- Brownies (\$48 per dozen)
- Mini Chocolate Mousses (\$72 per dozen)
- Raw Pumpkin Cheesecakes with Coconut Whip (\$48 per dozen)
- Raw Key Lime Pies (\$48 per dozen)
- Mini Raw Banana Cream Pie (\$48 per dozen)

Experience

- S'mores with house made grammys (\$15 per person)
- Ice Cream Sunday Bar (\$12 per person)
- Waffles and Ice Cream Bar (\$15 per person)

Cakes

- Chocolate \$60
- Vanilla Bean \$55
- Red Velvet \$65
- Carrot \$55
- Victoria Sponge \$50
- Cookie Dough \$65
- Hibiscus Rose \$69
- Earl Grey Lavender \$60
- Tres Leche \$60
- Citrus \$55

Plated

- Old Fashioned Strawberry Short Cake with Vanilla Bean Ice Cream (\$120 per dozen)
- Toffee Apple Crisp with House Made Vanilla Bean Ice Cream (\$120 per dozen)
- Chocolate Mouse with Coconut Whip and Shaved Chocolate (\$144 per dozen)
- Berries and Ice Cream (\$96 per dozen)
- Dark Berry Cobbler with Figgy Ice Cream (\$120 per dozen)
- Vanilla Rose Sponge Cake with Matcha Green Tea Ice Cream (\$144 per dozen)