

breakfast catering menu



Fresh all natural food & scratch pastry

- egg panini** / herb scrambled eggs, swiss cheese, multigrain, Italian or
Gluten Free bread, side pico de gallo \$9
 - add all natural bacon or sausage +\$3, ham +\$2
 - add avocado +\$2
- breakfast burrito** / scrambled eggs, black beans, pico de gallo,
cheddar, avocado cream \$10
 - add all natural sausage or bacon +\$3
- homemade granola parfait**^{GF N}
Greek yogurt, fresh berries (10 oz) \$5
- fruit salad** / (choose large bowl or individual cups) \$4
- steel cut oatmeal**^{GF} \$4.5
 - add dried fruit & honey +\$1.5
 - add honey & fresh berries +\$2
 - add granola^{GF N} +\$2
- quiche** / (serves 8) \$30
(choose flavor: caramelized onion & goat; bacon & cheddar;
spinach & feta; ham & swiss; mushroom & jarlsberg)

mini pastries

minimum 6 unless otherwise noted

- mini croissant** / chocolate, plain, cinnamon \$2
- mini muffin** / coffee cake^N, seasonal fruit,
gluten free & dairy free & nut free (+ 25¢) \$.75
- mini scones** / blueberry, praline^N, cheddar herb \$.75
- mini breakfast breads** / (choose: lemon zucchini walnut^N; morning
glory^N; banana walnut^N, pumpkin cranberry) \$1.5
- mini gougere** (savory herb, egg & cheese pastry puff) \$.70
- mini brioche** \$1.75
(choose: caramelized onion & goat; basil pesto^N, tomato & fontina; artichoke
pesto, pickled red onion & feta; mushroom & jarlsberg) *min order 12 per flavor*
- mini quiche** \$2
(choose: caramelized onion & goat cheese; bacon & cheddar; spinach & feta;
ham & swiss; mushroom & jarlsberg) *min order 12 per flavor*
- mini pecan sticky buns**^N / (24 per order) \$ 55

full size pastrie

- traditional croissant** \$3.5
- filled croissants** (chocolate, almond^N, raspberry cheese) \$3.75
- ham & swiss croissant** \$4.5
- cinnamon croissant or pain au raisin** \$3.75
- scones** (blueberry, praline^N, cheddar herb) \$3
- lemon blueberry bundt cake** \$4
- muffins** (coffee cake^N or seasonal fruit) \$3.5
- gluten free, dairy free & nut free muffin** \$3.75
- breakfast breads** (lemon zucchini walnut^N, morning glory^N,
banana walnut^N, pumpkin cranberry) \$3
- gougere** (savory herb, egg & cheese pastry puff) \$3
- pecan sticky buns**^N (12 per order) \$50
- vegan pretzel** (optional grain mustard) \$3
- seasonal danish** (sweet and savory option) \$4.5

^{GF} Gluten Free ^N Contains Nuts

• Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

To place your order call:

216.231.8585, x17

or email:

info@lunabakerycafe.com

Drinks:

- LaCroix
- Bottled Water
- San Pellegrino
- Lemonade
- Orange Juice
- Boylan Soda
- Cold Pressed Juice
- Iced Tea
- Kombucha

Coffee & Tea

- Coffee Box – dark roast, light roast or decaf. (includes cups, cream, sugars, stirrers)
- Tea Box - hot water & assorted organic tea bags (includes cups, sugars, stirrers)
- Small Box \$24 serves 8 (96 oz)
- Large Box \$36 serves 15 (160 oz)

Plates, Napkins, Utensils 75¢ per person
Trays \$5 each

All Orders:

72 Hour notice required

Pickup or Delivery available (charge)

Additional menus available:

- Boxed Lunch Menu
- Lunch Trays
- Mini Pastries
- Full sized Desserts

lunabakerycafe.com

