

# 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**<sup>GF N</sup>  
Greek yogurt, fresh berries (10 oz) ..... \$5
- fruit salad** / (choose large bowl or individual cups) ..... \$4
- steel cut oatmeal**<sup>GF</sup> ..... \$4.5
  - add dried fruit & honey +\$1.5
  - add honey & fresh berries +\$2
  - add granola<sup>GF N</sup> +\$2
- quiche** / (serves 12- please specify whole or sliced) ... whole \$50, sliced \$55  
(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 ..... \$1.75
- mini muffin** / coffee cake<sup>N</sup>, seasonal fruit,  
gluten free & dairy free & nut free (+ 25¢) ..... \$ .75
- mini scones** / blueberry, praline<sup>N</sup>, cheddar herb ..... \$ .75
- mini breakfast breads** / (choose: lemon zucchini walnut<sup>N</sup>; morning  
glory<sup>N</sup>; banana walnut<sup>N</sup>, pumpkin cranberry) ..... \$1.5
- mini gougere** (savory herb, egg & cheese pastry puff) ..... \$ .70
- mini brioche** ..... \$1.75  
(choose: caramelized onion & goat; basil pesto<sup>N</sup>, 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**<sup>N</sup> / (24 per order) ..... \$ 50

## full size pastries

- traditional croissant** ..... \$3.25
- filled croissants** (chocolate, almond<sup>N</sup>, raspberry cheese) ..... \$3.5
- ham & swiss croissant** ..... \$4.25
- cinnamon croissant or pain au raisin** ..... \$3.5
- scones** (blueberry, praline<sup>N</sup>, cheddar herb) ..... \$3
- lemon blueberry bundt cake** ..... \$4
- muffins** (coffee cake<sup>N</sup> or seasonal fruit) ..... \$3.5
- gluten free, dairy free & nut free muffin** ..... \$3.75
- breakfast breads** (lemon zucchini walnut<sup>N</sup>, morning glory<sup>N</sup>,  
banana walnut<sup>N</sup>, pumpkin cranberry) ..... \$2.75
- gougere** (savory herb, egg & cheese pastry puff) ..... \$3
- pecan sticky buns**<sup>N</sup> (12 per order) ..... \$48
- vegan pretzel** (optional grain mustard) ..... \$3
- seasonal danish** (sweet and savory option) ..... \$4.5

<sup>GF</sup> Gluten Free    <sup>N</sup> 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](mailto: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](http://lunabakerycafe.com)

