

PITTSBURGH, PENNA



MEDITERRA

# CATERING MENU



THIS MENU INTENDED FOR OFF-SITE CATERING ONLY

# BREAKFAST

Available 8am to 2pm

## SINGLE PORTIONS

### GREEK YOGURT PARFAIT 8 oz. \$6

housemade granola, fresh berries, local wildflower honey

### CHIA SEED PUDDING 8 oz. \$6

coconut milk, chia, fresh berries, Paul Family Farm's maple syrup

### OVERNIGHT OATS 8 oz. \$6

gf oats, chia, oat milk, coconut milk, seasonal toppings

### BREAKFAST SAMMIE \$13

two free range eggs, aged cheddar, zhoug, tomato, arugula, Mediterra Bakehouse English muffin

## BIG APPETITES

### FRENCH TOAST PLATTER

milk bread, seasonal fruit, whipped crème fraiche, Paul Family Farms maple syrup

small (feeds 8 to 10) \$80

medium (feeds 10 to 14) \$112

large (feeds 14 to 20) \$160

### ACME SMOKED SALMON PLATTER

smoked salmon, lemon labneh, cucumbers, pumpernickel, sprouts

small (feeds 8 to 10) \$165

medium (feeds 10 to 14) \$205

### SEASONAL FRUIT PLATTER

small (feeds 8 to 10) \$65

medium (feeds 10 to 14) \$95

large (feeds 14 to 20) \$125

### WHOLE QUICHE feeds 6 to 8 \$54

chef's choice meat, chef's choice vegetable, or ham, leek + cheddar or mushroom, kale, parmigiano. hot/cold, whole/pre-cut

side salad // greens, lemon vinaigrette + \$10

## PASTRIES

Priced à la carte

### CROISSANT

butter \$4  
chocolate \$4.25  
ham & cheese \$4.25  
almond \$4.25

### MUFFIN \$3.75

blueberry, cranberry, chocolate chip, cinnamon, seasonal

### POP TART \$4.75

seasonal flavor

### CRUFFIN \$5.50

croissant dough shaped as a muffin, seasonal flavor

### SCONE \$3.75

chocolate, blueberry, cranberry orange, cinnamon, seasonal

### COOKIE

chocolate chip \$3.75  
oatmeal \$3.75  
sugar \$3.75

### DANISH

fruit \$5  
cheese \$5

### BISCOTTI \$2.25

hazelnut and chocolate hazelnut

### TRAVEL BREAD \$12

seasonal flavor, yields ~8 slices

### CUPCAKES \$3.50

assorted flavors

## DRINKS

Available with breakfast + lunch

### COFFEE CARAFE 96 oz. \$30

cream, sugar + cups available upon request

### COLD BREW 96 oz. \$45

### NATALIE'S JUICES \$4-\$4.95

orange, grapefruit, beet orange or carrot ginger

### GALVANINA ITALIAN SODA \$4.50

assorted flavors

### MOUNTAIN VALLEY WATER \$2.99

16.9 oz., sparkling and still

### HOUSE BLOODY MARY MIX \$20/qt

### HOUSE BLOODY GARNISH \$12/pt



# LUNCH

Available 10:30am to 4:30pm

## SANDWICHES

All sandwiches served cold

- ROASTED TURKEY** \$16  
havarti, zhoug, lemon aioli (contains raw egg),  
tomato + greens on heartland grain
- CUBAN STYLE PRESSED PORK** \$17  
ham, swiss, poblano cream + pickles on ciabatinni
- EGG SALAD** \$12  
with greens + tomato on heartland grain
- CHICKEN SALAD** \$13  
amish chicken, red grapes, toasted pecans,  
tomato + greens on croissant
- ITALIANO** \$15  
prosciutto, salami, fresh mozzarella, calabrian  
mayo, basil pesto on french baguette
- SPANISH TUNA SALAD** \$15  
with tomato, greens + pickled red onion on  
sourdough
- TOMATO MOZZARELLA** \$14  
local tomatoes, arugula, mozzarella + basil pesto  
on baguette

## SIDES

- DEEP RIVER POTATO CHIPS** \$1.75  
sea salt, rosemary, jalapeño, salt + vinegar, dill  
pickle, BBQ
- TRUFFLE CHIPS** \$3.25
- SOUP DU JOUR** with bread, serves 4 \$18/qt
- HOUSEMADE PICKLES** serves 8-10 \$10

## WHOLE PIZZA

12 squares per pie

- MARGHERITA** \$35  
mozzarella, basil, housemade marinara
- PEPPERONI** \$40  
mozzarella, aged provolone, pepperoni, hot  
honey, housemade marinara
- SPECIALTY** \$40  
changes daily; customizable upon request

## SALADS

Feeds 1-2

- CHOPPED** \$15  
greens, tomatoes, cucumbers, radish, kalamata  
olives, chickpeas, eggs, provolone, salami,  
housemade ranch
- ROASTED BEET** \$15  
kale, fennel, quinoa, cabbage, creamy pistachio  
dressing
- CHICKPEA** \$15  
chickpeas, tomatoes, cucumbers, house made  
croutons, feta, red wine vinaigrette
- ADD CHICKEN** \$4/pp

### SALADS FOR A GROUP

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|---------------------|------|
| small (feeds 4-6)   | \$40 |
| medium (feeds 8-10) | \$65 |
| large (feeds 12-14) | \$90 |

## GRAZING BOARDS

### CHEESE & CHARCUTERIE

assortment of meat, cheese, nuts & jams

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|---------------------|-------|
| small (feeds 4-6)   | \$82  |
| medium (feeds 8-10) | \$148 |
| large (feeds 12-14) | \$215 |

### CRUDITE PLATTER

assorted seasonal vegetables + house made ranch

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|---------------------|------|
| small (feeds 4-6)   | \$35 |
| medium (feeds 8-10) | \$65 |
| large (feeds 12-14) | \$95 |

To order, email [info@mediterracafe.com](mailto:info@mediterracafe.com)

This menu is intended for off-site catering only. To inquire about an in-house catering menu for parties and events, please email [info@mediterracafe.com](mailto:info@mediterracafe.com). This menu does not include tax, which will be applied at the time of payment (7% tax). At least 48 hour notice required on all orders. Payment must be made prior to the date of order delivery/pickup. Delivery is available from 9am to 4:30pm, with a charge of +10% of order subtotal, and order minimum for delivery is \$200.