

WOLVERINE FARM

Updated 2/1/23

IN-HOUSE CATERING

48 hours notice needed for catering items. Please note, parties with open tabs and/or in house catering will be charged 20% gratuity.

Hot Beverages: Press pot of coffee/tea, \$24/serves 8-12
Loose leaf tea menu available upon request, \$4.25/cup.

Cold Beverages: iced tea \$35/serves 10 or \$65/serves 20, Lemonade \$25/serves 10 or \$45/serves 20

Pastries / Bagels:

Rocky Mtn Bagels w/ cream cheese: \$30/serves 10 or \$60/serves 20
Fort Collins Donut Company: \$30/dozen

Yogurt / Granola:

Plain Noosa yogurt & locally-made granola: \$40/serves 10 or \$80/serves 20

Breakfast Burrito: Egg, spiced potatoes & onions, cotija in flour tortilla: \$50/serves 10 or \$100/serves 20

Farmer's Lunches

Garden Salad: (seasonal, Spring/Summer) with protein, seasonal vegetables, pickled vegetables, toppings, bread/biscuit: \$100/serves 10 or \$200/serves 20

Soup Du Jour: (seasonal, Fall/Winter) bread/biscuit or side salad: \$100/serves 10 or \$200/serves 20

Garden Bowl: Rice/quinoa, seasonal veggies, seasoned chickpeas, pickled vegetables, sauce: \$120/serves 10 or \$240/serves 20

Caprese Sandwiches: mozzarella, tomato, cucumber, pickled beets, basil, olive oil, balsamic: \$100/serves 10 or \$200/serves 20

Charcuterie: Baguette & artisan crackers, prosciutto/salami, one soft & two hard cheeses, mixed nuts, pickles, olives, mustard: \$35/serves 4 or \$75 serves 10

Hummus Plate: Assorted veggies, chips or bread, house made hummus. \$12/ serves 4 or \$24/serves 6-10

Chips and Salsa: \$12/serves 8 or \$20/serves 15