

CLOVER

CATERING MENU

Office Lunches

Family-Style Buffets

Special Events & Conferences



SCRATCH-MADE SEASONAL INGREDIENTS
ALLERGY-FRIENDLY
CERTIFIED KOSHER

Scan here or
call us at
617-902-0774





CLOVER

BREAKFAST CATERING MENU



Breakfast Sandwiches

House-baked pita, frittata egg.
Minimum 10, order in increments of 5.

- **\$7.50 Cheddar, Tomato, Egg**
- **\$9.50 Pesto, Tomato, Egg**
- **\$9.50 Tempeh Bacon, Egg, & Cheese**
- **\$12.50 Impossible Sausage**
- **\$9.00 Assorted Sandwiches**
(excluding Impossible Sausage)

Mini Frittata Bites (gf)

\$4.50 each. Farm eggs, cracked, scrambled, and baked in individual tins.

- **Egg and Cheese**
- **Caramelized Onion**
- **Chickpea & Eggplant**

Popovers & Seasonal Jam

New England's take on a croissant. Flaky, eggy Maine pastry that we bake in sizzling brown butter, in a special pan.
\$6 each. Minimum 12. Served with jam.

Bagels & Cream Cheese



\$60 for a dozen bagels w/ cream cheese
+\$45 add House-made Carrot Lox,
Tomatoes, Capers, & Cream Cheese

Warm Breakfast Bowls (gf)

Sliced frittata egg, crispy Vermont potatoes, and the toppings below. \$9 each, minimum of 6 of each type.

- **Black Bean and Salsa Verde Bowl w/ Herby Rice**
- **Mediterranean Breakfast Bowl w/ Feta, Cucumbers, & Tomatoes**
- **Romesco and Arugula Bowl with Fresh Lemon**

Muffins & Scones

Baked the morning of your event.
\$5 each. Minimum 12 of each type.

- **Plimoth Gristmill Corn Muffins**
- **Maine Blueberry Carrot Muffins (v)**
- **Chocolate Chip Banana Bread Muffins**
- **Cranberry Pecan Scones (gf)**

Oatmeal or Granola

\$8.75 each. Minimum 12 of each type. Oats grown and milled in Maine.

- **Sidehill Farm Yogurt with Granola & Seasonal Fruit**
- **Overnight Oats with Homemade Banana Macadamia Nut Milk, Peanut Butter, & Banana (gf) (v)**

Chia Puddings (v) (gf)

\$8.75 each. Minimum 12 of each type.

- **Maine blueberry**
- **Matcha**
- **Strawberry**
- **Chocolate banana**

To order, visit www.cloverfoodlab.com/catering. All Clover food is vegetarian and certified Kosher. V= vegan GF= gluten friendly. Our kitchen processes gluten, soy, dairy, egg, peanuts, tree nuts, and sesame. Please inform us of any allergies prior to ordering.



CLOVER

LUNCH/DINNER CATERING MENU



Clover Sandwiches

House-baked pita. \$12.50 each, minimum 10.

- **Chickpea Fritter Sandwich**
 - Our most popular item. House pita, silky hummus, crisp falafel, pickled veggies, tahini
- **Soy BLT Sandwich**
 - House pita, tempeh bacon, sliced tomatoes, vegan mayo, leaf lettuce
- **Seasonal Sandwich**
 - Add \$1 per sandwich
- **Seasonal Mushroom Sandwich**
 - Add \$2 per sandwich
- **Assorted Sandwich Box**

Platters

Deconstructed versions of our sandwiches, includes 2 hearty side salads and pita. Minimum 5.

- **Chickpea Fritter Platter (v) - \$13.50**
- **Seasonal Platter - \$14.50**
- **Seasonal Mushroom Platter - \$15.50**

Individual Lunch Boxes

Sandwich or platter + side salad + Spindrift seltzer, \$17.50 per person

Bowls & Salads

\$12.50 each. Minimum 10 of each type. Packaged individually.

- **Verde Rice and Bean Bowl (gf) (v)**
- **Mediterranean Bowl (v)**
- **Greek Salad (gf)**
- **Chipotle Ranch Salad (gf)**
- **Caesar Salad**

Family-Style

Allow your guests to serve themselves. Serving spoons and bowls included. Individual compostable plates and utensils available for purchase.

- **Mediterranean Bar for 10 (v)**
 - Silky hummus, house falafel, hearty salads, green tahini, house pita - \$16.50 per person
- **Taco Bar for 10 (gf)**
 - Warm heirloom corn tortillas, seasonal taco fillings, heirloom beans, salsas - \$16.50 per person
- **Impossible Meatball Bar for 10**
 - Warm marinara, Impossible meatballs (made from plants), pecorino, provolone, house pita - \$19 per person
- **Mac & Cheese Bar for 12**
 - House-made mac with Seven Hills pasta and Grafton cheddar - \$12.50 per person
 - BBQ Mac & Cheese Bar - \$17.50 per person
 - Buffalo Mac & Cheese Bar - \$17.50 per person.
- **Salad Tray for 10 - \$12.50. Minimum 10.**
 - Greek Salad (gf)
 - Caesar Salad
 - Chipotle Ranch Salad (gf)

Burgers

\$11 each. Minimum 12 of each type.

- **Classic Burger - lettuce, tomato, pickles, mayo**
- **Spanish Inspired Burger - romesco, cheddar, arugula**
- **Chipotle Burger - pickled jalapeños, chipotle ranch, tomato, lettuce**

Tray of Burgers and French Fries w/Rosemary
\$15 per person. Minimum 10. Burgers packaged individually; fries in a large tray.



CLOVER



DESSERTS, SIDES, AND DRINKS

Appetizers & Snacks

- **Chips & Salsa (v) (gf)** Just-made Pico de Gallo, Salsa Verde, tortilla chips - \$5.50 per person. Minimum 10.
- **Impossible Kofta** Middle Eastern meatballs with cucumber yogurt sauce - \$6 per person. Minimum 10.
- **Charcuterie Board for 15 people**
A beautiful, shareable platter of bites - \$9 per person. Minimum 15.
 - Romesco
 - Truffle Butter
 - Za'atar Pita Bread Triangles
 - Silky Hummus
 - Kofta (Middle Eastern meatballs)
 - Plant-Based Pepperoni
 - Grafton Cheddar Cheese
 - Roasted Peanuts
 - Dried Cranberries
 - Crudités (crunchy local veggies)
 - Marinated Feta
 - Marinated Olives
 - Carrot Lox
- **Farm Crudités** - Cut veggies, hummus, romesco, and pesto - \$5 per person.

Sides

- French Fries w/Rosemary (v) (gf) \$58.50 for a tray that feeds 10 people
- Farro, Lemon, Dill Salad (v) \$4.29 per person
- Chickpea Roasted Red Pepper Eggplant Salad (v) (gf) \$4.29 per person

Desserts

- Chocolate Chip Cookies \$4 each
- Cowboy Cookies \$4.50 each
- Almond Macarons (gf) \$3 each
- Brownies \$4 each
- Sumac Shortbreads \$4.00 each
- Mini Sesame Cookies (v) \$2 each

Beverages

- Seasonal Lemonade
- Iced Black Tea (unsweetened)
- Hibiscus Iced Tea (bright magenta tea made from flowers, slightly sweetened with brown sugar)
 - Small Pitcher - serves 12: \$48
 - Large Pitcher - serves 36: \$125
 - Individual recyclable bottles: \$4.25 each
- Assorted Spindrift Flavored Seltzers: \$3 each

Scratch-made Soups (gf)

- Roman Tomato Soup (v, gf)
- Seasonal Soup
 - Individual Bowls - \$9.25
 - Quart (serves 3) - \$28.75

GLUTEN-FRIENDLY CORNER

The following items do not contain wheat, rye, or barley.

- Taco Bar
- Chips and Salsa
- Farm Crudités
- Greek Salad Bowl
- Chipotle Ranch Salad Bowl
- Verde Rice and Bean Bowl
- Roman Tomato Soup
- French Fries w/Rosemary
- Chickpea, Eggplant, Roasted Red Pepper Salad
- All Drinks
- Almond Macarons
- Savory Breakfast Bowls (excluding Mediterranean Bowl)