

# HoneyBrains

RESTAURANT • CAFE • CATERING



## CATERING MENU

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BREAKFAST/BRUNCH

|                                                                                                                                                                                             |    |                                                                                                                                                                                            |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>THE PERFECT EGG SANDWICH</b>                                                                                                                                                             | 12 | <b>ANCIENT OATMEAL</b>   | 9  |
| Over Easy Egg, Jalapeño-Spinach Sauce, Basil-Tomato, Turkey Bacon, Pepper Jack Cheese, HB Signature Bread                                                                                   |    | Spiced Quinoa Oatmeal, Quinoa, Ancient Grain Crunch, Raw Honey, Coconut Milk                                                                                                               |    |
| <b>STEAK &amp; EGG WRAP</b>                                                                                                                                                                 | 12 | <b>Additional Toppings:</b> Bananas, Blueberries, Peanut Butter, Strawberries +1                                                                                                           |    |
| Coffee Rubbed Grass-Fed Steak, Scrambled Eggs, Jalapeño-Spinach Aioli, Basil-Tomato, Whole Wheat Wrap                                                                                       |    | <b>GREEK YOGURT</b>      | 10 |
| <b>STEAK &amp; QUINOA</b>                                                                                  | 16 | Served with Raw Honey and Ancient Grain Crunch                                                                                                                                             |    |
| Coffee Rubbed Grass-Fed Steak, Quinoa, Romaine, Cucumbers, Grape Tomatoes, Pickled Red Onions, Pickled Holland Peppers, Toasted Almonds over a Yogurt Base                                  |    | <b>Additional Toppings:</b> Bananas, Blueberries, Molasses Walnuts, Peanut Butter, Strawberries, +1                                                                                        |    |
| <b>EGG, SPINACH &amp; AVOCADO WRAP</b>                                                                     | 11 | <b>AVOCADO TOAST</b>                                                                                      | 14 |
| Scrambled Eggs, Spinach, Avocado, Pico De Gallo, Whole Wheat Tortilla                                                                                                                       |    | Avocado, Sea Salt Medley, Chive Mix, EVOO, HB Signature Bread                                                                                                                              |    |
| <b>TEX MEX BOWL</b>   | 11 | <b>Add 8 Minute Egg</b> +2                                                                                                                                                                 |    |
| Roasted Potatoes, Black Beans, Pico De Gallo, Over-Easy Eggs, Avocado, Sriracha                                                                                                             |    | <b>PEANUT BUTTER &amp; BANANA TOAST</b>                                                                  | 12 |
| <b>Add Steak</b> +8                                                                                                                                                                         |    | HB Peanut Butter, Bananas, Toasted Seed Crunch, HB Signature Bread                                                                                                                         |    |
|                                                                                                                                                                                             |    | <b>WAFFLES</b>                                                                                                                                                                             | 9  |
|                                                                                                                                                                                             |    | Whole Wheat Waffles, Maple Syrup, Strawberries, Blueberries                                                                                                                                |    |
|                                                                                                                                                                                             |    | <b>Add Chicken Paillard</b> +7.5                                                                                                                                                           |    |

SIDES & SNACKS

|                                                                                                                                                                                          |   |                                                                                                                                                                                                |   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| <b>BERRY CUP</b>   | 7 | <b>MASHED POTATOES</b>   | 6 |
| Strawberries, Blueberries, Raw Honey                                                                                                                                                     |   | <b>8-MIN EGG</b>                                                                                            | 3 |
| <b>SEASONAL SOUP</b>                                                                                                                                                                     | 8 |                                                                                                                                                                                                |   |

## LUNCH/DINNER

Salads**ARUGULA SEASONAL SALAD** **VG** **GF** 16

Seasonal Fruit, Arugula, Roasted Beets, Pistachios, Halloumi Cheese, Grape Tomatoes, Cucumbers, Balsamic Vinaigrette

**GREEN GODDESS** **GF** 16

Kale, Pickled Red Onions, Pickled Holland Peppers, Corn, Avocado, Apples, Molasses-Glazed Walnuts, Green Goddess Dressing

**COBB SALAD** **GF** 17.50

Mixed Greens, Grape Tomatoes, Zataar-Spiced Chickpeas, Spiced Walnuts, Blue Cheese Crumbles, Diced Free-Range Chicken Breast, Turkey Bacon, 8-min Egg, Honey Basil Dressing

**HB FRED'S CHICKEN SALAD** **GF** 17.50

Romaine, Mixed Greens, Chicken Breast, Avocado, Edamame, Grape Tomatoes, Red Onions, Apples, Walnuts, Balsamic Vinaigrette

Sandwiches**TUNA SANDWICH** 10

Tuna, Capers, Pickled Jalapeños, Pickles, Red Onions, Cabbage Slaw, Spicy Remoulade, HB Signature Bread

**SPICY CHICKEN SANDWICH** 10

Free-Range Chicken, Carrot-Celery Slaw, Blue Cheese Dressing, Buffalo Sauce, HB Pickles, HB Signature Bread

Bowls**HAWAIIAN** **V** **GF** 13

Brown Rice, Mango Salsa, Edamame, Avocado, Cucumber, Vegan Spicy Aioli, Chives

**FIESTA BOWL** **VG** **GF** 13

Brown Rice, Black Beans, Avocado, Pico De Gallo, Roasted Corn, Yogurt Sauce

**PROTEIN PEPPER STEAK** 18.75

Coffee Rubbed Grass-Fed Steak w/ Au Poivre Sauce, Black Rice, Sautéed Spinach, Mushrooms, Seasonal Sweet Peppers

Proteins**ATLANTIC SALMON** **GF** 8**COFFEE RUBBED GRASS-FED STEAK** **GF** 8**CHICKEN PAILLARD** **GF** 7.5**CRISPY BAKED TOFU** **VG** **GF** 6.5

## BREAKFAST PLATTERS

**OATMEAL BAR**   70 / 140

Spiced Quinoa Oatmeal,  
Coconut Milk, Raw Honey,  
Ancient Grain Crunch

**Additional Toppings:** Banana,  
Strawberries, Blueberries,  
Molasses Walnuts, Peanut Butter,  
HB Granola +5/10

**MULTI-GRAIN CROISSANTS** 55 / 95**MIXED BERRIES**  60 / 120

Blueberries, Strawberries,  
Raw Honey Drizzle

**YOGURT BAR**  125 / 240

Greek Yogurt, HB Granola,  
Mixed Berries, Raw Honey

**Add the following:** Banana,  
Blueberries, HB Granola,  
Molasses Walnuts, Peanut Butter,  
Strawberries +5/10

**WAFFLES PACKAGE** 125 / 235

Waffles, Strawberries,  
Blueberries, Maple Syrup,  
Turkey Bacon, Scrambled Eggs

**BREAKFAST PACKAGE** 170 / 330

Scrambled Eggs, Roasted  
Potatoes, Turkey Bacon,  
HB Signature Toast

**CROISSANT SANDWICH PLATTER** 95 / 175

Assortment of Bacon, Egg &  
Cheese Crossiants and  
Avocado, Tomato-Basil &  
Spinach Croissants



## SIDE PLATTERS

**ROASTED POTATOES** 45 / 80**SCRAMBLED EGGS** 60 / 110**TURKEY BACON** 70 / 130**HB SIGNATURE SOURDOUGH-BRIOCHE SLICES** 50 / 100

## TOAST PLATTERS

**AVOCADO**  100 / 190

Avocado, Chia Seed Medley,  
Chive Mix, EVOO, HB Signature  
Bread

**PB & BANANA**  100 / 190

HB Peanut Butter, Bananas, Raw  
Honey, Toasted Seed Crunch,  
HB Signature Bread

**ASSORTED** 110 / 210

Vegetarian



Vegan



Gluten-Free

SANDWICH PLATTER

Gluten-free +10 / 20

Choice of Protein, Cabbage  
Slaw, Basil Tomato, Pickles, Red  
Onions, HB Signature Bread

|                    |           |
|--------------------|-----------|
| CHICKEN            | 110 / 200 |
| TOFU               | 110 / 200 |
| ATLANTIC<br>SALMON | 120 / 210 |
| STEAK              | 120 / 210 |
| ASSORTED           | 130 / 220 |

SIDE PLATTERS

|                            |          |
|----------------------------|----------|
| ARUGULA                    | 35 / 55  |
| BROWN RICE                 | 60 / 110 |
| GARLIC MASHED<br>POTATOES  | 70 / 130 |
| KALE                       | 40 / 175 |
| MAC & CHEESE               | 80 / 150 |
| MANGO SALSA                | 60 / 110 |
| PICO DE GALLO              | 50 / 95  |
| QUINOA                     | 50 / 90  |
| ROASTED CORN               | 40 / 70  |
| ROASTED GARLIC<br>BROCCOLI | 50 / 90  |
| ROASTED POTATOES           | 55 / 95  |
| SPINACH                    | 40 / 70  |
| ZATAAR CHICKPEAS           | 40 / 75  |

DINNER & LUNCH

**BBQ** 200 / 380

Coffee Rubbed Grass-Fed  
Steak, Mac & Cheese, Corn,  
Black Beans, BBQ Sauce

**SURF & TURF** 200 / 380

Coffee Rubbed Grass-Fed  
Steak, Atlantic Salmon,  
Roasted Broccoli, Garlic  
Mashed Potatoes, Mixed  
Greens, Spicy Remoulade

**CLASSIC** 190 / 370

Chicken Paillard, Brown Rice,  
Mashed Potatoes, Spinach

**VEGAN**  190 / 370

Crispy Baked Tofu, Brown  
Rice, Roasted Garlic Broccoli,  
Spinach, Honey Basil Dressing

HOUSEMADE SAUCES

12oz Bottles 10

- BALSAMIC VINAIGRETTE
- BBQ SAUCE
- HONEY BASIL DRESSING
- HONEY MUSTARD  
DRESSING
- JALAPEÑO-SPINACH
- SPICY REMOULADE
- SRIRACHA
- VEGAN AIOLI

**STARTER PLATTERS****FRUIT PLATTER** 100 / 190

Assorted Seasonal Fruit

**SALAD PLATTERS****GREEN GODDESS**  150 / 290

Kale tossed in Anchovy-Labneh Dressing, Avocado, Molasses Walnuts, Apple, Corn, Pickled Onions

**COBB SALAD**  150 / 290

Mixed Greens, Grape Tomatoes, Zataar-Spiced Chickpeas, Spiced Walnuts, Blue Cheese Crumbles, Diced Free-Range Chicken Breast, Turkey Bacon, 8-min Egg, Honey Basil Dressing

**HB FRED'S CHICKEN SALAD**  150 / 290

Romaine, Mixed Greens, Chicken Breast, Avocado, Edamame, Grape Tomatoes, Red Onions, Apples, Walnuts, Balsamic Vinaigrette

**DESSERT PLATTERS****HB COOKIES** 45 / 80**ASSORTED HB PASTRIES** 55 / 100**ASSORTED GLUTEN-FREE PASTRIES** 65 / 120**MIXED BERRIES** 60 / 120

Blueberries, Strawberries, Raw Honey Drizzle

**FRUIT PLATTER** 100 / 190

Assorted Seasonal Fruit

**DRINK TRAVELERS****COFFEE** 40

Luxe Blend, Choice of Milk, Sugar &amp; Stevia in the Raw

**TEA** 40

Assorted Organic Herbal and Caffeinated Tea Blends, Choice of Milk, Sugar &amp; Stevia in the Raw

**HIBISCUS SUNSET** 60

Hibiscus Peach Tea, Fresh Lime Juice, Blueberry Extract, Raw Honey

**LEMONADE MINT REFRESHER** 60

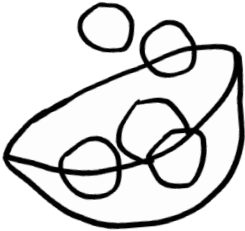
Lemon Juice, Mint, Raw Honey

**BOTTLED DRINKS****12OZ SARATOGA SPARKLING WATER** 5**12OZ SARATOGA STILL WATER** 5**12OZ HIBISCUS SUNSET** 6**12OZ LEMONADE MINT REFRESHER** 6**12OZ PEANUT BUTTER PROTEIN SHAKE** 9

CATERING PACKAGES

**BUILD YOUR OWN  
PACKAGE FOR 20**

**\$400**



**PICK 2 BASES , 2 PROTEINS,  
3 SIDES, AND 2 SAUCES**

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Bases

**BROWN RICE  
MAC & CHEESE  
QUINOA  
GARLIC MASHED  
POTATOES**

Sides

**ARUGULA  
KALE  
MANGO SALSA  
PICO DE GALLO  
ROASTED CORN  
ROASTED GARLIC  
BROCCOLI  
SPINACH  
ZATAAR CHICKPEAS**

Proteins

**ATLANTIC SALMON  
CHICKEN PAILLARD  
COFFEE RUBBED  
GRASS-FED STEAK  
CRISPY BAKED TOFU**

Housemade Sauces

**BBQ SAUCE  
HONEY BASIL DRESSING  
HONEY MUSTARD  
DRESSING  
JALAPEÑO-SPINACH  
SPICY REMOULADE  
SRIRACHA  
VEGAN AIOLI**

