

HoneyBrains

Brunch • Café • Catering



CATERING MENU

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INDIVIDUAL MEALS

BREAKFAST & BRUNCH

Ancient Oatmeal GF VG 9

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

Additional Toppings: Bananas, Blueberries, Peanut
Butter, Strawberries +1

Egg, Spinach & Avocado Wrap VG 11

Scrambled Eggs, Spinach, Avocado, Pico De Gallo,
Whole Wheat Wrap

Peanut Butter & Banana Toast VG 12

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

Tex-Mex Bowl GF VG 11

Roasted Potatoes, Black Beans, Pico De Gallo, Over
Easy Eggs, Avocado, Sriracha,

Add Coffee-Rubbed Grass-Fed Steak +8

The Perfect Egg Sandwich 12

Over Easy Egg, Basil Tomato, Turkey Bacon,
Pepperjack Cheese, Jalapeño-Spinach Sauce,
Homemade Bread

Avocado Toast VG 14

Avocado, Chive Mix, EVOO, Sea Salt Medley,
Homemade Bread

Add 8-Minute Egg +2

Greek Yogurt GF VG 10

Served with Raw Honey & Ancient Grain Crunch

Additional Toppings: Bananas, Blueberries, Peanut
Butter, Strawberries +1

Steak & Egg Wrap 12

Coffee Rubbed Grass-Fed Steak, Scrambled Eggs,
Basil-Tomato Jalapeño-Spinach Sauce, Whole
Wheat Wrap

Steak & Quinoa GF 16

Greek Yogurt, Coffee Rubbed Grass-Fed Steak,
Quinoa, Romaine, Cucumbers, Grape Tomatoes,
Pickled Red Onions, Holland Peppers, Toasted
Almonds

Waffles VG 9

Whole Wheat Waffles, Blueberries, Strawberries,
Maple Syrup

Add Chicken +7.5

SIDES & SNACKS

8-Minute Egg GF VG 3

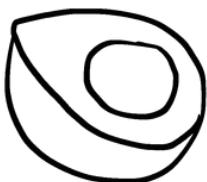
Berry Cup GF VG 7

Blueberries, Strawberries, Raw Honey

Mashed Potatoes GF VG 6

Seasonal Soup 8

Add Homemade Bread +2



Gluten Free GF

Vegan V

Vegetarian VG

INDIVIDUAL MEALS

Lunch & Dinner

SALADS

Cobb  **17.5**
Mixed Greens, Grape Tomatoes, Zataar-Spiced
Chickpeas, Spiced Walnuts, Blue Cheese Crumbles,
Free-Range Chicken Breast, Turkey Bacon, 8- Min
Eggs, Honey Basil Dressing

Green Goddess  **16**
Kale, Pickled Red Onions, Pickled Holland Peppers,
Corn, Avocado, Apples, Molasses Walnuts, Green
Goddess Dressing

HB Fred's Chicken Salad  **17.5**
Romaine, Mixed Greens, Free-Range Chicken Breast,
Avocado, Edamame, Apples, Grape Tomatoes, Red
Onions, Walnuts, Balsamic Vinaigrette

SANDWICHES

Chicken Pot Pie **10**
Free-Range Chicken Breast, Potatoes, Long Beans,
Carrots, Mushrooms, Onions, Parmesan Cheese,
Whole Wheat Pita

Spicy Chicken Sandwich **16.5**
Free-Range Chicken Breast, Buffalo Sauce, Carrot-
Celery Slaw, Blue Cheese Dressing, Pickles,
Homemade Bread

Tuna Sandwich **14**
Tuna, Capers, Pickled Jalapeños, Pickles, Red
Onions, Cabbage Slaw, Spicy Remoulade,
Homemade Bread Or Make it a Wrap



BOWLS  **13**

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

HB Classic 
Garlic Mashed Potatoes, Spinach, Roasted Broccoli,
Toasted Seed Crunch

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

PROTEINS 

Atlantic Salmon **8**

**Coffee Rubbed
Grass-Fed Steak** **8**

Chicken Paillard **7.5**

Crispy Baked Tofu **6.5**

12oz Bottled Drinks

Saratoga Still **5**
Saratoga Sparkling **5**

Hibiscus Sunset **6**
Lemonade Mint Refresher **6**
Peanut Butter Protein Shake **8**

Gluten Free 

Vegan 

Vegetarian 

Breakfast Starters

Fruit Platter

Assorted Seasonal Fruit

100/190

Mixed Berries

Blueberries, Strawberries, Raw Honey

60/120

Multi-Grain Croissants

55/95

Breakfast Platters

Classic Breakfast Package

170/330

Scrambled Eggs, Roasted Potatoes, Turkey Bacon,
Homemade Bread
Croissant Sandwich Platter

95/175

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

70/140

Spiced Quinoa Oatmeal, Ancient Grain Crunch,
Raw Honey, Coconut MilkAdditional Toppings: Bananas, Blueberries, Peanut
Butter, Strawberries +5/10
Waffles Package

125/235

Whole Wheat Waffles, Blueberries, Strawberries,
Scrambled Eggs, Turkey Bacon, Maple Syrup
Yogurt Bar

125/240

Greek Yogurt, HB Granola, Blueberries,
Strawberries, Raw HoneyAdditional Toppings: Bananas, Blueberries, Peanut
Butter, Strawberries +5/10

Toast Platters

Avocado

100/190

Avocado, Chive Mix, EVOO, Sea Salt Medley,
Homemade Bread
PB & Banana

100/190

HB Peanut Butter, Bananas, Raw Honey, Toasted
Seed Crunch, Homemade Bread
Assorted

110/210

Breakfast Side Platters

Homemade Bread Slices

50/100

Roasted Potatoes

55/95

Scrambled Eggs

60/110

Turkey Bacon

70/130

Lunch & Dinner

Starter Platters

Fruit Platter  **100/190**
Assorted Seasonal Fruit

Lunch & Dinner Packages

BBQ **200/380**
Coffee Rubbed Grass-Fed Steak, Mac & Cheese,
Roasted Corn, Black Beans, BBQ Sauce

Classic **190/370**
Chicken Paillard, Mashed Potatoes, Roasted Garlic
Broccoli, Spinach, Honey Basil Dressing

Surf & Turf **200/380**
Coffee Rubbed Grass-Fed Steak, Atlantic Salmon,
Roasted Garlic Broccoli, Garlic Mashed Potatoes,
Mixed Greens, Spicy Remoulade

Vegan **190/370**
Crispy Baked Tofu, Brown Rice, Roasted Garlic
Broccoli, Spinach, Honey Basil Dressing

Side Platters

Arugula	35/55
Brown Rice	60/110
Garlic Mashed Potatoes	70/130
Kale	40/75
Mac & Cheese	80/150
Mango Salsa	60/110
Pico De Gallo	50/95
Quinoa	50/90
Roasted Corn	40/70
Roasted Garlic Broccoli	50/90
Roasted Potatoes	55/95
Spinach	40/70
Zataar Chickpeas	40/75

Sandwich Platter

Choice of Protein, Cabbage Slaw, Basil Tomato,
Pickles, Red Onions, Homemade Bread
Gluten Free +10/20

Atlantic Salmon	120/210
Chicken Paillard	110/200
Coffee Rubbed Steak	120/200
Crispy Baked Tofu	110/200
Assorted	130/200

Salad Platters **150/290**

Cobb 
Mixed Greens, Grape Tomatoes, Zataar-Spiced
Chickpeas, Spiced Walnuts, Blue Cheese Crumbles,
Free-Range Chicken Breast, Turkey Bacon, 8- Min
Eggs, Honey Basil Dressing

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

HB Fred's Chicken Salad 
Romaine, Mixed Greens, Free-Range Chicken Breast,
Avocado, Edamame, Apples, Grape Tomatoes, Red
Onions, Walnuts, Balsamic Vinaigrette

Protein Platters **100/195**

Atlantic Salmon

Chicken Paillard

**Coffee Rubbed
Grass-Fed Steak**

Crispy Baked Tofu

CATERING PACKAGES

Build Your Own Package SERVES 20

400

Pick 2 Bases

Brown Rice
Garlic Mashed Potatoes
Mac & Cheese
Quinoa

Pick 3 Sides

Arugula
Kale
Mango Salsa
Pico De Gallo
Roasted Corn
Roasted Garlic Broccoli
Spinach
Zataar Chickpeas

Pick 2 Proteins

Atlantic Salmon
Chicken Paillard
Coffee Rubbed Grass-Fed Steak
Crispy Baked Tofu

Pick 2 Sauces

BBQ
Honey Basil Dressing
Jalapeño Spinach Sauce
Spicy Remoulade
Sriracha
Spicy Vegan Aioli

Dessert Platters

HB Cookies  45/80

HB Assorted Pastries  55/100

Gluten Free Assorted Pastries  65/120

Mixed Berries  60/120
Blueberries, Strawberries, Raw Honey

Fruit Platter  100/190
Assorted Seasonal Fruit

Drink Travelers

Luxe Coffee 40

Luxe Blend, Choice of Milk, Sugar in the Raw, Stevia in the Raw

Tea 40

Assorted Organic Herbal and Caffeinated Tea Blends, Choice of Milk, Sugar in the Raw, 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

Gluten Free 

Vegan 

Vegetarian 