

MORNING CATERING

BAGELS

Fresh made daily & quartered on a platter

CHOOSE FROM: Everything, wheat, asiago, pumpernickel, or cinnamon raisin

12 with cream cheese.....	\$27
12 with hummus or tofuti.....	\$30
18 with side of lox, tomatoes, thin sliced red onion, capers and cream cheese.....	\$80
12 whole bagels with cream cheese.....	\$20

EGG SANDWICHES

Scrambled cage free eggs on a challah role

6 with cheddar and tomato.....	\$30
6 with cheddar and woven bacon.....	\$33
6 with cheddar, maple sriracha sausage, and tomato.....	\$33
6 with cheddar, maple sriracha veggie sausage, and tomato.....	\$33
6 with swiss, black forest ham, and tomato.....	\$33
6 with provolone, capicola, and tomato.....	\$33
6 with havarti, grilled asparagus, and tomato.....	\$33
6 (no egg) with hummus, avocado, soy chorizo, and tomato (v).....	\$33

BAKED GOODS

Muffins

\$30 / dozen

banana walnut (v), sweet potato chai w/ cream cheese center, blueberry

Mini muffins: assorted \$24 / 36

Treat Shop Donuts

\$18 / dozen

Mini Croissants

\$36 / 18

chocolate / butter / ham & swiss / cheese danish / sundried tomato pesto & goat cheese

(v) option available

Pastries

\$36 / dozen

cinnamon roll, croissant, pan chocolait, raspberry or cheese pinwheel pastry

House-Made Granola Parfait

8oz \$3 12oz \$4

BEVERAGES

BATCH BREWED TALL BIKE OR DECAF

\$2 / 8oz serving

INCLUDES: cups / sweetener / whole, almond, or soy milk / stirring utensils / napkins / lids upon request

single origin specialty coffee: \$3 / 8oz serving

bulk coffee available in 12, 32, or 64 servings

COLD BREW

•\$33/ 13 servings

•\$90/ 36 servings

•\$180/ 72 servings

cold brew tall bike coffee

just add ice with cups, simple syrup, and cream or almond milk

DIY LIBERIAN GINGER ALE BAR

makes 12- just add ice

with: cups, ginger syrup, lemon slices, and club soda \$30

CANS / BOTTLES

INDIVIDUALLY PRICED

12 oz Dr. Pepper, Diet Coke, or bottled water \$1

12 oz V8, Alto Pallo \$2

12 oz glass Coca-cola (orig, Mexico) \$3

LAMPLIGHTERCOFFEE.COM

kitchen@lamplighterscoffee.com

MORRIS ST. CAFE

26 North Morris St.

WE DO CUSTOM ORDERS & OFFER EVENT CONSULTATION

DELIVERY & ON-SITE SERVICE AVAILABLE



INVITE US TO YOUR PARTY!

BOX LUNCHES

SANDWICHES on a challah roll with a side dish and dessert \$11

THE BOTTOM BRACKET

turkey, brie, granny smith apple and arugula with honey mustard

WRANGLER

black forest ham, pickled onions and cheddar cheese with horseradish mayo

GRAZER

salt and peppered cucumber, pickled onions, cheddar and havarti cheese with horseradish mayo

WEST COAST CLUB

turkey, swiss, avocado, woven bacon, roma tomatoes, and red onions with Dukes mayo and mixed greens

BAYSIDE

turkey, avocado, havarti, tomato, and arugula with honey mustard

THE QUILT

woven bacon BLT and red onion with garlic aioli and mixed greens

TUNA SALAD

tuna salad with red onion, celery and capers with roma tomatoes, red onion and mixed greens

CHICKEN SALAD

chicken breast, apples, pears, grapes, white onion, celery with roma tomatoes, red onion, and mixed greens

COMETBUS (v)

tofu salad with veganise, olive tapenade, basil, onion, tomato, and mixed greens

TLTNA (v)

tempeh marinated in BBQ plum sauce with tomato, avocado, and mixed greens

THE FREDDO

capicola, salami, ham, provolone, pepperoncini, roma tomato, red onion and mixed greens with Dukes mayo, and Italian dressing

BOX LUNCHES

DIY SALAD BAR (min order 8)

choice of: goddess, vanilla balsamic vinaigrette, ranch, or italian dressing

CLASSIC

roma tomatos, cucumbers, and red onion tossed in mixed greens \$6/serving

LAMPLIGHTER

sliced strawberries, granny smith apples, pears, seasonal berries, Gorgonzola, crushed walnuts, red onion, and mixed greens \$7/ serving

CHEF

turkey breast, ham, cheddar, provolone, roma tomato, red onion, cucumber, avocado, and mixed greens \$7/serving

ARUGULA

baby arugula, shaved parmesan, sliced lemon, olive oil \$6/serving

CIABATTA BREADSTICK

grilled and brushed with roasted garlic oil \$1/serving

all salads can be box lunches with choice of dessert

SIDE DISHES

PASTA SALAD (v)

tricolor rotini with tomatoes, capers, red peppers, artichoke hearts, kalamata olives, carrots, red onion, parsley, and Italian dressing

FRUIT SALAD (v)

pineapples, oranges, apples, pears, grapes, and grapefruit in a lemon poppy seed dressing

POTATO SALAD (v)

red skin potatoes with red onion, celery and parsley in a mustard dressing

DESSERTS

COOKIE

PREACHER PATTY

MINT FUDGE BROWNIE

SANDWICH PLATTERS

12 1/2 inch sandwiches on ciabatta bread

QUILT \$50

woven bacon BLT and red onion with garlic aioli and mixed greens

BIANCHI \$55

black forest ham, capicola, salami, and provolone with pepperoncini, red onion, tomato, and mixed greens

17 1/2 \$45

turkey and swiss with caramelized onions and Caribbean jerk aioli

APPLE BOTTOM \$55

turkey, sliced apples, and arugula with horseradish honey mustard

MUFFULETTA \$45

salami, capicola, provolone with olive tapenade

BUFFALO '66 (vegetarian) \$45

spicy buffalo tempeh and gorgonzola with mixed greens, red onion, and tomato

TUNA SALAD \$40

tuna salad with red onion, celery and capers with roma tomatoes, red onion and mixed greens

CHICKEN SALAD \$40

chicken breast, apples, pears, grapes, white onion, celery with roma tomatoes, red onion, and mixed greens

COMETBUS (v) \$40

tofu salad with veganise, olive tapenade, basil, onions, tomato, and mixed greens

GRAY MATTER (v) \$45

chipotle agave tofu with cashew ricotta, shaved radish, and micro greens

all sandwiches from the box lunch can be made as platters for \$45

BIG BOWL SIDE DISHES

 \$2 per serving

PASTA SALAD, FRUIT SALAD, POTATO SALAD, DEVEILED EGGS

see descriptions on box lunch side dishes

DESSERT TRAY \$2/ serving

HUMMUS TRAY (v) \$33

garbanzo bean hummus with sliced cucumbers, carrots, tomatoes kalamata olives, pepperoncini, and organic tortilla chips