



**SPECKLED
- HEN -**

CATERING MENU

* **ORDER ONLINE - for questions please email: catering@speckledhencoffee.com** *
speckledhencoffee.com | Catering Phone: 717.288.3139 ext. 3

BREAKFAST

Quiche | \$30

- **House:** bacon, cheddar, red pepper & onion
- **Lancaster:** bacon, ham, sausage, onion, cheddar, smoked gouda
- **Leek and Potato Quiche:** **V** leek, potato, white & yellow cheddar, black pepper. Served in a tin foil pie plate, smaller than our in-house quiche pans (serves 4-8) | For portioning: 4 slices of quiche would be an entree size or quiche may be cut into 6 or 8 smaller slices for sides/appetizers

Souffle **GF** | \$48/dozen

- **House:** Bacon, cheddar, red pepper & onion
- **Aussie:** Sausage, gouda, red pepper & red pesto
- **Garden Souffle:** Red peppers, red onion, tomato, mushroom, spinach, white cheddar, yellow cheddar, topped with parmesan & basil **V**

Berry Baked Oatmeal **V GF**

house recipe with mixed berries, served with milk & fresh berries
\$38 Small (serves 8-10)
\$72 Large (serves 16-20)

Mini Oatmeal & Yogurt Parfaits **V GF**

berry baked oatmeal, Pequea Valley Farms vanilla yogurt, candied walnuts & fresh fruit
8oz • \$5 per person

Mini Yogurt Parfaits **V GF**

Pequea Valley Farms vanilla yogurt, house-made granola & fresh fruit
8oz • \$4.50 per person

Boxed Breakfast **V**

fruit & yogurt parfait, fresh fruit cup & a seasonal muffin • \$13/Person

Stuffed French Toast **V**

Cream cheese stuffed french toast, served with fresh fruit & a side of sweet creme
\$55 Small (serves 6-12)
\$95 Large (serves 12-24)

Bagel Box | \$34/dozen **V**

Asiago, everything & plain bagels served with cream cheese, butter & strawberry jam

Breakfast Pastry Platter **V**

Includes Blueberry Streusel Muffins & Vanilla & Honey Scones
\$38 Small (serves 14)
\$65 Large (serves 24)

LUNCH & DINNER

Sandwich Platter | \$120 (serves 12-24)

An assortment of 12 sandwiches cut in half
Includes our 3 most popular* sandwich choices or up to 3 sandwiches of your choice
+ \$2/pp for **GF** bread &/or allergy request

Pinwheel Platter | \$135

12 sandwiches {4 of each} cut into 4 pinwheels each. Turkey & Candied Bacon Wraps, Green Wraps, Ham & Dill Wraps

Custom Sandwich Platter | \$11.50/sandwich

Create your own platter of 6 to 12 sandwiches

Boxed Sandwiches | \$14.50

Includes sandwich, chips & a chocolate chip cookie
+\$2.50 for **GF** bread & **GF** energy cookie
+\$2 for other allergy requests

- ***Chicken Salad Croissant:** house recipe with apples, candied walnuts, lettuce & feta, croissant
- ***Turkey & Candied Bacon:** cheddar, lettuce, tomato & pesto mayo served on wheat bread
- ***Ham & Dill Wrap:** pickles, cheddar, spinach, honey mustard; rye bread available
- **Roast Beef & Horseradish Wrap:** provolone, tomato & spinach {NOTE: Roast Beef must be ordered at least 2 weeks prior to your event date}
- **Chicken & Caesar Wrap:** caesar dressing, lettuce, parmesan & house croutons
- **Green Wrap **V**:** avocado, spinach, pesto, feta, cheddar, tomato & red onion
- **Vegan Wrap **VG**:** grilled broccoli, leeks, mushrooms, seasoned tofu, garlic hummus, pickled onions, arugula, cherry tomatoes

Boxed Salads: \$13.50 | or \$9.50/house salad

Add a cookie + \$2

- **Blueberry Spring Salad **V GF****
blueberries, cucumbers, candied walnuts, feta, arugula and greens mix, side of honey mustard
- **Strawberry Feta Salad **V GF****
strawberries, feta, candied walnuts, spinach, poppyseed dressing
- **Chicken Caesar Salad **GF available****
lettuce, parmesan, croutons, chicken, caesar dressing
- **Chicken Salad **GF****
our signature house made chicken salad, lettuce, candied walnuts, feta, poppyseed dressing
- **House Salad **V** | \$9.50**
lettuce, tomatoes, cucumbers, feta, balsamic dressing
- **Cucumber & Avo Salad **VG GF****
cherry tomatoes, avocado, cucumbers, Mecks greens, pickled red onion, with balsamic dressing

House Salad **V GF**

lettuce, tomatoes, cucumbers, feta, balsamic dressing
\$24 Small (serves 4-6 side salad portions)
\$48 Medium (serves 8-12 side salad portions)
Large (\$4/person - for side salad portions)

Seasonal & Gourmet Salads:

\$30 Small (serves 4-6 side salad portions)
\$60 Medium (serves 8-12 side salad portions)
Large (\$5/person)

• Blueberry Spring Salad **V GF**

blueberries, cucumbers, candied walnuts, feta, arugula and greens mix, side of honey mustard

• Strawberry Feta Salad **V GF**

strawberries, feta, candied walnuts, spinach, poppyseed dressing

• Cucumber & Avo Salad **VG GF**

cherry tomatoes, avocado, cucumbers, Mecks greens, pickled red onion, with balsamic dressing

• Greek Salad **GF**

cherry tomatoes, kalamata olives, cucumber, red onion, feta, greens, greek dressing

• Chicken Caesar Salad **GF available**

lettuce, parmesan, croutons, chicken, caesar dressing

Veggie Tray **V GF**

an assortment of fresh veggies served with hummus & ranch dip
\$50 (serves 25-30)

Fruit Tray **V GF**

fresh fruit surrounding a pineapple filled with our house-made pineapple fruit dip
\$85 (serves 25-30)

Cheese Tray **GF available**

assorted cheeses, crackers, fresh fruit, dijon mustard & jam
\$65 (serves 20-25)

Charcuterie Tray **GF available**

cured meats, assorted cheeses, crackers, fresh fruit, candied walnuts, dijon mustard & jam
\$85 (serves 20-25)

Baked Mac & Cheese **V**

housemade recipe with cavatappi pasta, cheddar & american cheese, garlic crouton topping
\$45 Small (serves 12-15)
\$70 Large (serves 25-30)

Sliders (served by the dozen) | \$48/dozen

- **Turkey:** cheddar, bacon, pesto mayo, white roll
- **Ham:** cheddar, honey mustard, honey wheat
- **Roast Beef:** horseradish mayo, provolone, rye

Our name "Speckled Hen" represents our values of diversity and appreciation of each other's differences.

We believe that the unique attributes—or "speckles"—each of us possess are what make our community so rich & beautiful.

V VEGETARIAN | **VG** VEGAN | **GF** GLUTEN FRIENDLY Items prepared for gluten sensitivity or allergy upon request; however, we are not a certified gluten free kitchen. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please let us know if you have an allergy so that we can ensure that your food is being prepared with extra attention to accommodate your dietary restrictions.

Speckled Hen | Fresh | Local | Simple

CATERING MENU

* **ORDER ONLINE - for questions please email: catering@speckledhencoffee.com** *
speckledhencoffee.com | Catering Phone: 717.288.3139 ext. 3

SOUP

Tomato Soup **GF V** | \$4/cup of soup
(minimum 10 servings per soup)

Gourmet Soup **GF** | \$5/cup of soup
(minimum 10 servings per soup)

- Cheeseburger Soup
- Chicken Corn
- Beef Chili
- Veggie Chili **V**
- Broccoli Cheddar **V**
- White Chicken Chili

SIDES

Chips **GF VG**
\$1.00/person

Fresh Fruit Salad **GF VG**
\$4/person (cup of fruit)

Macaroni Salad **V**
with hard-boiled eggs
\$4.00/person (side portion) minimum of 15

COFFEE

Coffee Box

house coffee, includes: cups, creamer & sweetener
\$20 Small Box (96oz | serves 10)
\$35 Large Box (160oz | serves 18)

House-Made Syrups | \$10/8 oz bottle

Add any of our house-made syrups:
Lavender, Vanilla, Chocolate, Caramel, Honey & Simple (ask about our seasonal syrups)

HOT ENTREES

Ask for our Seasonal Hot Entree menu.
We partner with Bespoke Brewing to offer hot entrees & appetizers catered for events in-house at Bespoke or Speckled Hen.



BESPOKE
TAPROOM AT THE HEN

Drink Packages available for in-house events

Packages below for 2 hours. Inquire about details:
• Open Bar | \$21/pp: Bespoke Beer, Wine, Wyndridge Cider, and Cocktails
• Beer & Wine | \$16/pp: Bespoke Beer, Wine, and Cider
• Cash Bar | \$150, plus cost of drinks

Now offering craft beer from Bespoke Brewing in cans, growlers, crowlers or kegs. Inquire about options

GROUP DRINKS

Drinks for Groups {20 people or more} \$3/person for the first beverage

Add \$1/person for each additional beverage
For off-site events feel free to provide your own drink dispenser: hot beverages served in coffee box, cold beverages served in pourable bag.

- Coffee (hot or iced)
- Tea (hot or iced)
- Berry & Lime Punch
- Lavender Lemonade
- Orange Juice

Bottled Drinks

- Assorted Tea {soda, tea, lemonade} | \$3.65
- Boylan Sodas | \$3
Cola, Diet Cola, Ginger Ale, Root Beer
- Humankind Sweet Tea | \$3.75
- Humankind Strawberry Lemonade | \$3.75
- Humankind Water | \$2.50
- Kombucha | \$4.50
- Maplehofe Chocolate Milk | \$2
- Pellegrino Sparkling Water | \$2

FROM THE BAKERY

BREAKFAST-INSPIRED

Breakfast Pastry Platter

Includes Blueberry Streusel Muffins & Vanilla & Honey Scones
\$38 Small (serves 14)
\$65 Large (serves 24)

Scones | \$30/dozen

Muffins | \$30/dozen

Energy Cookies **GF** | \$25/dozen

peanut butter; honey, oats, coconut, chocolate chips, flaxseed & sunflower seeds

FROM THE BAKERY

SWEET TREATS

Cupcakes* (mini & standard available)

- & Ask about our Rotating Seasonal Flavor
- Vanilla Cake w/ Vanilla Buttercream
- Vanilla Cake w/ Raspberry Buttercream
- Chocolate Cake w/ Chocolate Buttercream
- Chocolate Cake w/ Espresso Buttercream
- Lemon Cake w/ Raspberry Buttercream
- Carrot Cake w/ Cream Cheese Frosting
- Lemon Cake w/ Lavender Buttercream

*2 dozen per flavor minimum for all cupcake orders (feel free to inquire about another flavor)
VG GF cupcakes available | same menu & price
\$35/dozen (standard cupcakes)
\$25/dozen (mini cupcakes)

Dessert Platter

chocolate chip cookies, brownies & our signature **GF** energy cookies
\$50 Small (serves 24)
\$70 Large (serves 36)

Lemon Cheesecake | \$50 serves 16

Chocolate Peanut Butter Pie | \$25/pie
slightly smaller than in-house pie | serves 6-8

Nutella Pie | \$25/pie
slightly smaller than in-house pie | serves 6-8

Cookies | \$20-\$25/dozen

Chocolate Chip \$20/dz
Monster \$25/dz **VG GF** {oatmeal, peanut butter, m&m's, chocolate}

Brownies | \$25/dozen

Chocolate Mousse **GF** | \$50/dozen
with a whipping cream & berry garnish

Salted Caramel Tahini Bars **VG GF** | \$40/dozen
a dessert bar made with tahini "caramel" topped with dark chocolate & sea salt

DETAILS

Deposit & Order Deadlines:

- To book your event we request a \$100 non-refundable deposit.
- Orders appreciated at least 1 week in advance
- For large events - final menu, guest count, and balance due 2 weeks prior to event.
- \$40 rush fee for orders less than 48 hours prior

Delivery & Event Details:

- For catering deliveries we request a \$200 minimum per order. Delivery cost starts at \$25.
- Individual paper supplies available for offsite events: \$1/person {plates, napkins, plasticware}
- There is a \$25 warming fee for offsite or pickup orders with hot items.
- Serving utensils included.
- 18% service/gratuity for in-house events.

V VEGETARIAN | **VG** VEGAN | **GF** GLUTEN FRIENDLY Items prepared for gluten sensitivity or allergy upon request; however, we are not a certified gluten free kitchen. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please let us know if you have an allergy so that we can ensure that your food is being prepared with extra attention to accommodate your dietary restrictions.

Speckled Hen | Fresh | Local | Simple