

Thank you for your Interest in The Mustard Seed Café Catering Services.

The same principals, passion, and philosophy used to create our café menu also apply to our catering selections. Our commitment to supporting local farmers and artisans brings farm, fresh and local ingredients to our catering menu. We use pure ingredients free of artificial additives, preservatives, antibiotics, and hormones. The meats, dairy, seasonal produce, and local specialties are organic/natural and sourced from sustainable operations right here in our community. Our focus is on natural foods which nourish the body and soul.

Contact us to discuss your catering needs and to set up a personal consultation. Together we will work to select the finest items and turn your special event into an extraordinary one.

The Mustard Seed Café 233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333 info@MustardSeedWaymart.com

Ala Carte Menu

Hors D'oeuvres

\$24 per Dozen

Minimum of 2 Dozen

Crostini (Served on Toasted House Baked Baguette) Gluten Free Option Available

- Tomato Basil Bruschetta w/ Balsamic Glaze (V)
- Butternut Squash & Rosemary Bruschetta w/ Balsamic Glaze (V)
- Grilled Sweet Corn Bruschetta w/ Guacamole & Queso Fresco Cheese Blend
- Bacon Jam, Guacamole, Tomato, Crisp Bacon
- Local Shredded Beef w/ Caramelized Onions, Fontina Cheese, & Horseradish Cream Sauce
- Thin Sliced Flank Steak on Garlic Butter Crostini Topped w/ Bleu Cheese Aioli & Crispy Shallot
- Thin Sliced Flank Steak on Garlic Butter Crostini Topped w/ Creamy Burrata Cheese & Balsamic Glaze
- Mojo Pulled Pork w/ Mango Salsa & Chimichurri Sauce
- Roasted Pear and Brie w/ Pear Butter, Prosciutto, Gouda Cheese, & Balsamic Glaze
- Smoked Salmon w/ Herb Cream Cheese & Capers
- Blackened Shrimp w/ Guacamole

Mini Tacos (Served on Corn Tortilla Shells) Gluten Free

- Korean BBQ Beef Taco w/ Asian Slaw
- Ground Beef Taco w/ Tomato Salsa & Chipotle Sour Cream
- Shredded Chicken Taco w/ Tomato Salsa & Avocado Aioli

Flatbread (Served on Fresh Baked Naan)

- Margarita w/ Basil & Mozzarella
- Beet Pesto w/ Goat Cheese & Mozzarella
- ✤ 4 Cheese (Mozzarella, Parmesan, Provolone, & Ricotta) & Garlic w/ House Marinara Dipping Sauce
- Garlic Shrimp & Vodka Sauce

Egg Rolls

- Reuben Corned Beef, Sauerkraut, & Swiss Cheese w/ Thousand Island Dipping Sauce
- Philly Cheese Steak Local Shredded Beef, Onions, Peppers, & Provolone Cheese w/ Pepper Jack Cheese Dip
- Bang Bang Shrimp Sauteed Shrimp, Cabbage Slaw, & Monterey Jack Cheese w/ Yum Yum Dipping Sauce
- Buffalo Chicken Shredded Chicken, Buffalo Sauce, & Mozzarella Cheese w/ Bleu Cheese Dipping Sauce

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Puff Pastry Pockets

- Honey Dijon Chicken Shredded Dijon Mustard Chicken & Monterey Jack Cheese w/ Honey Mustard Dipping Sauce
- Buffalo Chicken Shredded Chicken, Buffalo Sauce, & Mozzarella Cheese w/ Bleu Cheese Dipping Sauce
- BBQ Pork BBQ Pulled Pork & Cheddar Cheese w/ Honey BBQ Dipping Sauce

Wonton Cups (Crisp, Oven Baked Wonton Cups)

- Creamy Crab
- Spinach Artichoke
- Jalapeno Popper

Skewers (Gluten Free Option Available)

- Caprese w/ Balsamic Glaze
- Teriyaki Chicken w/ Sesame Ginger Dipping Sauce
- Chili Lime Shrimp w/ Thai Chili Sauce Dipping Sauce
- Thai Chicken Satay w/ Peanut Dipping Sauce
- Chicken Parm w/ Marinara Sauce

Cakes & Fritters (Gluten Free Option Available)

- Hearts of Palm Cakes w/ Spicy Lemon Aioli (V)
- Crab Cakes w/ Spicy Lemon Aioli (Market Price Additional Charge)
- Zucchini Fritters w/ Roasted Garlic Aioli

Small Bites

- Cremini Mushrooms Stuffed w/Sausage & Mozzarella Cheese (GF)
- Cremini Mushrooms Stuffed w/ Sundried Tomatoes, Roasted Garlic, & Kalamata Olives (V/GF Options Available)
- Local Beef Meatballs (Choice of BBQ, Marinara, Teriyaki) (GF Option Available)
- Arancini Balls w/ Spinach, Parmesan, & Sundried Tomato w/ Marinara Dipping Sauce
- Mac & Cheese Balls w/ Beer Cheese Dipping Sauce
- Chicken or Beef Quesadilla w/Avocado Aioli & Fresh Tomato Salsa
- Seared Yellowfin Tuna Over Wasabi Slaw
- Cheesy Baby Potato Bites w/ Crisp Bacon Crumbles & Sour Cream

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Platters

Serves: 10 people

*	Fresh Baked Pita & Hummus: Garlic Hummus	\$45
*	Fresh Baked Pita & Hummus: Roasted Red Pepper Hummus	\$45
*	Shrimp Cocktail w/ House Made Cocktail Sauce & Lemon Wedges	Market Price
*	Cheese and Charcuterie	\$65
*	Bread Bowl & Dip Served w/ Additional Toasted Sliced Baguette for Dipping	\$22
	Choice of 1 of the Following:	
	 Spinach Artichoke 	
	o Crab	
	 Buffalo Chicken 	
*	Fruit Platter w/ Vanilla Bean Yogurt Dip	
	 Small (Serves 10-15) \$40 	

- Medium (Serves 15-25) \$60
- Large (Serves 25-30) \$85
- Vegetable Platter w/ Roasted Red Pepper Dip
- Vegetable Platter w/ Avocado Ranch Dip
 - Small (Serves 10-15) \$40
 - Medium (Serves 15-25) \$60
 - Large (Serves 25-30) \$85

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Garden Salads

\$4 Per Person

Minimum 10 People

- Fresh Garden Salad: Tomato, Cucumbers, Shredded Carrots, & Red Onion Served w/ Our House Maple Dijon Dressing
- Broccoli Salad: Fresh Broccoli, Red Onion, Cranberries, Sunflower Seed, in a Creamy Dressing (Vegan Option Available)
- Peach Caprese Salad: Greens, Fresh Peaches, Fresh Mozzarella, Red Onion, Basil, Served w/ Our House Balsamic Dressing & Balsamic Glaze (Seasonal)
- Berry Salad: Greens, Strawberries, Blueberries, Red Onion, Feta Cheese, Served w/ Our House Strawberry Poppy Dressing
- Harvest Salad: Greens, Apples, Pears, Walnuts, Red Onion, Served w/ our House Apple Poppy Dressing
- Massaged Kale Salad: Curly Kale, Dried Cranberries, Toasted Pepitas, Hemp Seed, w/ Our House Citrus Maple Dressing
- Beet a& Blueberry Kale Salad: Kale, Roasted Beets, Fresh Blueberries, Goat Cheese Served w/ Our House Balsamic Dressing
- Asian Spinach Salad: Fresh Baby Spinach, Dried Cranberries, & Toasted Sliced Almonds, Fried Wonton Noodles, Mandarin Orange, Served w/ Our House Sesame Ginger Dressing
- Spinach Salad: Fresh Baby Spinach, Hardboiled Egg, Red Onion Served w/ a Warm Bacon Dressing
- Classic Caesar Salad: Romain Lettuce, Shaved Parmesan, House Made Croutons, & Our House Caesar Dressing
- Buddha Bowl: House Garlic Hummus, Red Quinoa, Roasted Vegetable Blend, topped w/ Fresh Greens, Toasted Pepitas, & Served w/ Our House Sesame Ginger Dressing (Additional \$2 pp Charge Applies)
- Hail The Kale Bowl: Sweet Potato Puree, Red Quinoa, Caramelized Onions, Roasted Vegetable Blend, topped w/ Massaged Maple Citrus Kale, Dried Cranberries, Hemp Seed, & Toasted Pepitas (Additional \$2 pp Charge Applies)

Proteins

Chicken-Pork-Vegetarian \$7 Per Person Minimum 10 People

- Herb Roasted Chicken (Legs and Thighs) (GF)
- Honey BBQ Roasted Chicken (Legs and Thighs) (GF)
- Roasted Chicken Breast w/ Mascarpone, Roasted Red Peppers, & Spinach Served w/ a White Wine Sauce
- Roasted Chicken Breast w/ Herb Stuffing & a Savory Fresh Thyme Gravy
- Breaded Chicken Breast Stuffed w/ Spinach, Artichoke, & Mozzarella Cheese, Served w/ a White Wine Cheese Sauce
- Chicken Cordon Bleu
- Bruschetta Chicken (GF)
- Chicken Francaise
- Chicken Marsala w/ Fresh Mushrooms
- Chicken Parmigiana
- Whole Grain Mustard Encrusted Sliced Pork Tenderloin (GF)
- Pork Tenderloin w/ Apple & Cranberry Stuffing & Pork Gravy
- Boneless Pork Chops w/ Apple Thyme Compote (GF)
- Boneless Pork Chops w/ Brandy Peaches (GF)
- Honey BBQ Pulled Pork (GF)
- Black Bean Stuffed Roasted Red Peppers (GF) (Vegan Option Available)
- Pesto Pasta w/Portabella & Roasted Red Peppers (Vegan Option Available)
- Eggplant Rollatini (GF) (Vegan Option Available)
- Vegetable Lasagna
- Vegetable Ratatouille (GF) (Vegan Option Available)
- Vegetable Coq Au Vin (V) (Gf Option Available)

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Proteins

Beef-Fish

\$8 Per Person

Minimum 10 people

- Sliced Roasted Beef w/ Mushroom Gravy
- Beef Roulades w/ Roasted Red Peppers, Mozzarella, & Basil Pesto (GF)
- Seared Thin Sliced Flank Steak w/ Chimichurri Sauce (GF)
- Beef Meat Balls w/ Marinara
- Beef Meat Balls w/ BBQ
- Beef Meat Balls w/ Teriyaki Sauce
- Meat Lasagna
- Beef Meat Loaf
- Stuffed Sole w/ Broccoli & Cheddar w/ White Wine Sauce
- Crab Stuffed Cod w/ Lemon Thyme Butter (Market Price)
- Shrimp Scampi (GF)
- Seared Faroe Island Salmon w/ Maple Glaze (GF)
- Seared Faroe Island Salmon w/ Dill Hollandaise (GF)
- Crab Stuffed Butterfly Shrimp w/ Lemon Butter (Market Price Additional Cost)

Cont.

Starch & Pastas

\$5 Per Person

Minimum 10 People

- Garlic Mashed Potatoes
- Roasted Rosemary Baby Potatoes (GF/V)
- Rice Pilaf (Vegan Option Available)
- Vegetable Risotto (V/GF)
- Asiago Mushroom Risotto (GF)
- Butternut Squash Risotto (GF) (Vegan Option Available)
- Blue Lump Crab Mac & Cheese (Market Price Additional Cost)
- Spinach Artichoke Mac & Cheese
- Beer Mac & Cheese (Featuring Local Brewed Beer)
- Penne Alfredo
- Penne Ala Vodka
- Penne w/ House Marinara
- Pasta Primavera
- Classic Potato Salad
- Grain Salad
- Tabouli Salad
- Classic Macaroni Salad
- Roasted Squash, Quinoa, & Pecans in an Apple Cider Vinaigrette

Vegetables

\$4 Per Person

Minimum 10 People

Roasted Seasonal Vegetable

Spring – Asparagus

Summer – Zucchini, Yellow Squash, & Carrot Blend Fall/Winter – Assorted Root Vegetables

- Honey Glazed Carrots
- Steamed Broccoli w/ Garlic Butter
- Green Bean Almondine (GF)
- Cauliflower Au Gratin

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Baked Beans

Cole Slaw

Sandwiches & Wrap Platters

\$8 Per Person

Minimum 10 People

✤ Assorted Wraps

Ham & Cheese w/ Lettuce, Tomato & Dijon Aioli

Turkey, Bacon, Lettuce, Tomato, Guacamole & House Aioli

Fresh Veggie w/ Hummus & Maple Chipotle Aioli (V)

Assorted Slider Subs

Ham and Cheddar

Turkey and Swiss

Roast Beef & Provolone

Italian

(Served w/ Lettuce, Tomato, Onion, House Made Aioli & Vinegar on House Made Italian Roll)

- Black Bean Burger on Brioche Roll
- Cranberry Walnut Chicken Salad on Brioche Roll
- Chicken Caesar on Fresh Croissants
- Pesto Chicken Breast w/ Roasted Red Peppers & Mozzarella Cheese on Ciabatta
- Pulled BBQ Pork Sandwich on Ciabatta

Dessert Platters

Small Tray – 30 Mini Pieces \$30

Medium Tray – 50 Mini Pieces \$50

Large Tray – 75 Mini Pieces \$75

(2 – 3 Per Person)

- Assorted Cookie Platter (Chocolate Chip, Oatmeal Raisin, Sugar, Snickerdoodle)
- Fudge Brownie Platter
- Lemon Bar Platter
- Pumpkin Bar Platter
- 7 Layer Bar Platter
- Caramel Pecan Bar Platter
- Raspberry Almond Bar Platter
- Mini Chocolate Fudge Cupcake Platter
- Mini Lemon Blueberry Cupcake Platter
- Mini Carrot Cake Cupcake Platter
- Mini Cheesecake Cupcake Platter

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- Mini Cannoli Platter
- ✤ Apple Hand Pie Platter

*Vegan and Gluten Free options available for additional charge

Cookies

Cookies		
Full Size Cookies: Minimum 12 of Each Flavor\$3 Per Cookie\$3 Per Cookie		
 Chocolate Chip Cookie Sugar Cookie Lemon Sugar Cookie Oatmeal Raisin Cookie Oatmeal Scotchie Snickerdoodle Cranberry & White Chocolate Cookie Macaroon Linzer Tart Peanut Butter Cookie Ricotta Cookie Brownie Cookie *Vegan and Gluten Free options available for additional charge 		
Cupcakes		
Minimum Order: 1 Dozen of Each Flavor	\$3.25 Each	
✤ Lemon Blueberry		
Lemon Blueberry Cake w/ Lemon Butter Cream Frosting		
✤ Chocolate Fudge		
Chocolate Cake w/ Butter Cream Frosting & Chocolate Curls		
✤ Carrot Cake		
Carrot Cake w/ Cream Cheese Frosting		
 Chocolate Peanut Butter 		
Chocolate Cake w/ Peanut Butter Frosting		
✤ Vanilla Bean		
Vanilla Bean Cake w/ Raspberry Filling & Butter Cream Frosting		
✤ Spiced Apple		
Spiced Apple Cake w/ Caramel Butter Cream Frosting		
✤ Red Velvet		
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Chocolate Cake w/Cream Cheese Frosting

- Banana Pudding
 Vanilla Custard w/ Vanilla Butter Cream Frosting
- Cookies & Cream
 Chocolate Cake w/ Cookies & Cream Frosting
- Pumpkin
 Pumpkin Cake w/ Cream Cheese Frosting
- Chocolate Strawberry
 Chocolate Cake & Strawberry Frosting
- Chocolate Salted Caramel
 Chocolate cake w/ Salted Caramel Frosting
- Margarita

Lime Cake w/ Tequila Frosting

Baileys

Coffee Flavored Cake w/ Baileys Frosting

Samoa

Chocolate Cake w/ Caramel Filling, Caramel Buttercream Frosting, & Toasted Coconut

Piña Colada

Pineapple Coconut Cake w/ Buttercream Coconut Frosting

Orange Creamsicle

Vanilla Cake w/ Orange Buttercream Frosting

Black Forrest

Chocolate Cherry Cake w/ Cherry Compote & Vanilla Whipped Frosting

White Chocolate Raspberry

White Chocolate Cake w/ Raspberry Frosting Topped w/ a Sugared Raspberry

Pistachio

Pistachio Cake w/ Vanilla Buttercream Frosting

Mint Chocolate Chip

Chocolate Cake w/ Crème de Menthe Frosting

Optional Additional Charges:

Delivery: \$25

The Mustard Seed Café

Set-Up: \$25

Set-up: Disposable Chaffing Dishes \$20 per set up (Includes Serving Utensils)

Place Settings: \$3.50 Per Person Biodegradable Plates (to Include Dinner, Appetizer, & Dessert), Utensils, & Napkins

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