



# HIVE

catering menu

## BREAKFAST

### **Avocado Toast**

Local sourdough bread topped with fair trade avocados, smoked sea salt, and seasonal veggies.

### **Farmhouse egg and cheese sandwiches**

Pastured egg and cheddar sandwiches on local organic sourdough bread.

### **Yogurt bowl and fresh fruit**

Seven Stars Yogurt with local granola and sliced fruit.

### **Fresh Fruit Platter**

### **Bagels, Cream Cheese and Lox Sampler**

Wild Salmon lox, cream cheese and local bagels, with capers and heirloom tomatoes for topping.

HIVE is a farm-to-table organic cafe in Kutztown, PA that supports local sustainable farms and small batch makers



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## APPETIZERS

### **Shaved Root Vegetable Salad**

An array of thinly sliced root vegetables in miso-citrus dressing.

### **Blistered Shishito Peppers**

Grilled shishito peppers sprinkled with smoked salt.

### **Organic cheese, crudite, and fruit sampler**

## SANDWICHES

### **HIVE Burger Sliders**

House made veggie burger sliders with sharp cheddar, local greens, and smoky chipotle sauce on a NYC-baked brioche roll.

### **English Pub**

Pasture-raised cheddar, apricot chutney, and local greens on a Daily Loaf baguette.

### **Farmhouse Sandwiches**

Robust sandwiches featured freshly sliced pastured turkey breast, roast beef, ham or tofu, along with cheddar, heirloom tomatoes and fresh greens.



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## SALADS + POWER BOWLS

*Organic pastured chicken, organic avocado, wild salmon, and local tofu available as add-ons for all bowls and salads.*

### **Kale Caesar Salad**

Baby kale, parmesan cheese, chickpeas and housemade croutons.

### **Blue Bell Salad**

Spring mix tossed with Valley Milkhouse blue cheese, cranberries, spiralized veggies, and sunflower seeds.

### **Wild Alaskan Salad**

Wild Alaskan salmon fillet over local greens.

### **Harvest Bowl**

Tri-color quinoa, spring mix, chickpeas and spiralized veggies.

### **Mediterranean Bowl**

Tri-color quinoa with chickpeas, Valley Milkhouse Clover cheese, greens, sliced cucumber, and roasted sunflower seeds.

### **Smoky Chipotle Bowl**

Tri-color quinoa bowl with local greens, black beans, shredded jack cheese, cilantro, and spiralized veggies.



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## ORGANIC BEVERAGES

### **Iced Teas**

Brewed with spring water. Flavors available include hibiscus, mint, green, jasmine, earl grey, lemongrass, yerba mate, chagga, and vanilla rooibus.

### **Locally Roasted Coffee**

Available hot or cold. La Columbe draft Lattes available as well.

### **Boxed or Bottled Spring Water**

## DESSERTS

### **Chocolate Shortcake Squares**

Rich chocolate shortcake topped with organic strawberries and whipped cream.

### **Sampler of organic chocolates**

**Local pastries, muffins or cruffins from Daily Loaf Bakery**

**Local fruit tarts and mini-cakes from the Daily Loaf**

