



Treehuggers Café

Catering Menu



Treehuggers Café

1330 Bagley Road, Unit I
Berea, Ohio


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Oberlin, Ohio

Phone: 440-774-2998

Homemade Food in a Hurry? Don't Worry!

*Let Treehuggers cater all of your special events! Show everyone
what real food tastes like!*



BUSINESS LUNCHEON CATERING

\$16.00 per person

Served in large trays, family style

Includes wrap of choice, cut in half for easy eating

One side dishes; choose from a wide variety—bean salads, pasta, rice bowls, grain salads

Treehugger salad: includes dried cranberries, baby goat cheese, portabella mushrooms, sunflower seeds and all of the fresh herbs we have in the “house”

Homemade giant vegan cookies per person

Plateware and serving utensils provided as well

Delivery included 15 miles, \$250.00 minimum
Full tray feeds 10-15 people with plenty to share!

START WITH ... APPETIZERS

Feed 10-15 people \$65.00

Gourmet Hummus with Pita and Fresh Veggies
Lemon Basil, Roasted Red Pepper, or Traditional

Bruschetta with Tuscan Herb Toast Points
Traditional Hydro Tomato with Fresh Basil
Fig and Goat Cheese with Honey
Roasted Portabella with Red Peppers and Mozzarella

Fondue with Toasted Pita
Butternut Squash with Gorgonzola Cheese
Spinach with Artichoke and Parmesan

FRESH HYDROPONIC SALADS

10-15 people \$50.00

Treehuggers Salad... *with fresh Dill, Goat Cheese, Sunflower Seeds, Cranberries, Portabella Mushrooms with our Honey Lavender Vinaigrette.*

Mediterranean Kale Salad

Homemade Greek Dressing, Kalamata Olives, julienned Shallots, Tomatoes, topped with Feta (this is pre-tossed and marinated for best flavor).

Raw Salad

Julienned Squash, grated Carrots, sliced Portabellas and Cucumbers, Avocado, Alfalfa Sprouts, dried Cranberries and Sunflower Seeds, served with our Treehuggers Dressing.

Cranberry Walnut Salad

Hydroponic Greens, dried Cranberries, Mandarin Oranges, candied Walnuts, fresh Blackberries and Goat Cheese, served with our homemade Cranberry Balsamic Vinaigrette.

BREAKFAST

Feeds 10-15 people

Fresh Fruit with Strawberry Dipping Sauce..... \$85.00
Homemade Granola served with Organic Yogurt..... \$50.00
Breakfast Burrito \$5.00 per person, 20 person minimum
Homemade Scones and Muffins..... \$3.00 per person

MAIN COURSE ENTREES

\$18.00 per person, served with choice of salad and starch

Stuffed Spaghetti Squash
With fresh roasted Vegetables, homemade Marinara

Walnut Crusted Chicken
With Nutmeg Shallot Sauce

Lasagna
With Parmesan Garlic Sauce, fresh Vegetables and Mozzarella

Roasted Butternut Squash Enchiladas
With Chimichurri

Organic Chicken Marsala

Wild Salmon
With fresh Dill Sauce

Starches

Choose from Redskin Parsley Potatoes, Brown Rice with Roasted Vegetables, Linguini with Olive Oil and Roasted Garlic