

Welcome to Home Grown Cafe's catering menu. We have put together a selection of our great dishes for you to share with your friends and family.

We would be happy to help you design your personal menu based on the enclosed options for your event. Many items may be made vegetarian or vegan as well.

Prices are based on customer pick-up of items. Delivery is not available at this time.

Orders must be placed 72 hours in advance, and a credit card is required at the time your order is finalized.

Please call (302)266-6993 and speak with a manager, or email sashablythe@gmail.com for more information.

SIDES AND EXTRAS

serves up to six

Rice Pilaf \$12

Mashed Yukon Gold Potatoes \$12

Pasta Salad \$10

House made potato chips \$6

Cole Slaw \$15

Hummus \$15 - 16 oz.

Bruschetta Salad \$15 - 16 oz.

House made veggie chicken

12 pieces for \$40

Quart of our house made salad dressing \$15

House Vinaigrette, Apple Vinaigrette, Ranch, Thai Peanut, Balsamic, sun dried cherry vinaigrette, smoked chipolte ranch and honey mustard dressing.

House Made Tiramisu

1/2 pan - serves 10 - \$50

full pan - serves 20 - \$90

Looking to have your special event at Home Grown Cafe? Please contact us.

Free services may include custom printed menus, specialized menu planning, beverage packages and more.

Minimum of 10 diners required.



Family owned and operated since 2000, Home Grown Cafe has always been unique. This award winning restaurant has the design of a New York City cafe, with friendly service from familiar faces. Home Grown Cafe always incorporates fresh seasonal and local ingredients in internationally inspired dishes, changing the menu every few months to keep it fresh and exciting. Cuisine features many vegetarian and vegan selections, but guarantees to satisfy any carnivorous urge. The eclectic selection of beers, wine and cocktails is unparalleled. Whether with family, friends, or that special someone, the diverse collection of food, drinks and people makes Home Grown Cafe a wonderful experience.

www.homegrowncafe.com

HOME GROWN CAFE

Local Flavor



CATERING
MENU

2009

(302) 266-6993

www.homegrowncafe.com

126 East Main Street

Newark, DE 19711

SOUP:

QRT \$15 GALLON \$50

Mushroom Soup

Southwestern Chili

Buffalo Chili

Seasonal Specialty MP

APPETIZERS:

1/2 Pan - Serves approx. 10-12 people

CRAB FONDUE \$43

Served with sliced sourdough and green apples

SPINACH SPREAD \$35

Served with grilled pita

MEZZE PLATTER \$35

House made hummus, fresh tomato bruschetta, stuffed grape leaves and cubes of Feta cheese.

Served with grilled pita bread.

CHEESE AND FRUIT TRAY \$35

Local and artisanal cheeses accompanied by seasonal fruit and flat bread crackers

CRISPY CHICKEN BITES \$35

Hand breaded boneless chicken bites with your choice of spicy buffalo or sweet sesame glaze.

DEMI CRAB CAKES \$48

Jumbo lump crab bound with shrimp mousse and a touch of old bay. Served with cocktail sauce and honey lemon aioli.

TOMATO & FRESH MOZZARELLA \$38

Hand pulled mozzarella with sliced tomatoes fresh basil and roasted garlic infused olive oil

SALAD PLATTERS

A large version of our award winning salads with plenty of dressing on the side

Serves up to six people

GREEN APPLE AND BRIE \$43

RANCH CHICKEN \$40

BLACKENED CHICKEN \$40

THAI CHICKEN \$40

POACHED PEAR \$43

BALSAMIC GLAZED CHICKEN \$43

GARDEN SALAD \$15 small/ \$25 large

SOUTHERN CALIFORNIA COBB \$43

SANDWICH AND WRAP PLATTERS:

Mix and match our wraps or sandwiches to create a custom platter.

Ten items for \$80

Green Apple and Brie wrap

Ranch Chicken Wrap

Blackened Chicken Wrap

Thai Chicken Salad

Balsamic Glazed Chicken Wrap

Southern California Cobb Wrap

Poached Pear Wrap

Fighting Blue Hen Sandwich

Home Grown Grilled Cheese

Power House Sandwich

Blackened Tuna Sandwich

Falafel

Gyro

ENTRÉES

PASTA- 1/2 tray \$35 full tray \$65

Cavatappi pasta with your choice of house made sauce:

Tomato Vodka Sauce, Fresh Basil Pesto

Organic Tomato Gravy or Parmesan

Garlic Cream Sauce

BLACK AND WHITE SESAME CHICKEN

1/2 pan \$50 serves four/ full pan \$90 serves eight

Served with crispy rice noodles and

kan shoa green beans. Can be made with

veggie chicken or tofu.

SEARED SCALLOPS \$65

15 extra large scallops caramelized and served with rice & white wine butter sauce. Serves 5.

ROASTED SALMON

8 pieces \$70 15 pieces \$125

Oven roasted salmon with mashed potatoes and a whole grain mustard cream sauce.

SOY GLAZED AHI TUNA

8 pieces \$75 15 pieces \$130

Sweet soy and garlic glazed Ahi Tuna served Medium Rare.

Served with wasabi mashed potatoes.

TENDERLOIN FILET

8 pieces \$90 15 pieces \$160

6 oz. seared beef filet served with roasted sliced potatoes and hotel butter.

SHREDDED BBQ PORK OR BEEF BRISKET

1/2 tray \$45 full tray \$80

Slow roasted and shredded meat of your choice drenched with our own apple butter BBQ sauce.