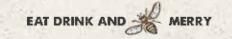


1129 20th St NW, Washington, District of Columbia 20036 202-466-2676 • info@thegreenbeecafe.com • www.thegreenbeecafe.com





1129 20th St NW, Washington, District of Columbia 20036 202-466 2676 • info@thegreenbeecafe.com • www.thegreenbeecafe.com

We make our food fresh – avoiding chemicals & preservatives that prolong shelf life.

STATUS IN ALL

Our motto is "make it fresh-enjoy it fresh"

When the day is over, the sandwiches & salads left are donated while they are still tasty.....

THEN WE START MAKING IT FRESH AGAIN

To see more Vegan, gluten free and vegetarian options please visit our website. Please note that The GreenBee Café is not a gluten free cafe.

# EXTRAS! EXTRAS!

### Drinks

per guest \$3

Assorted Sodas, Juices, Teas & Lemonades

## **Coffee Service**

#### serves 12 \$28

Organic Fair Trade Coffee. Specify disposable kraft box or "borrowed" Stainless Air pot. Comes with organic half & half, sugar, equal, sweet n' low & sugar in the raw.

# **Tea Service**

#### serves 12 \$28

Variety of tea- green, black, flavored & herb. Specify disposable kraft box or "borrowed" Stainless Air pot. Comes with lemons, organic half & half, sugar, equal, sweet n' low & sugar in the raw.

# Lemonade or Strawberry Basil Lemonade

serves 12 \$28 Served in disposable kraft box

### Bottled Orange Juice per guest \$3

### Chips

**per guest \$2.50** Rt 11 Potato Chips assorted flavors

### **Paper Products**

#### per guest \$1.50

ECO-set ups- Biodegradable & compostable plates, napkins, & flatware

### **Cancellation Policy**

#### same day cancellations 50% of the order

No charge if you cancel 24 hours prior of your delivery (certain exceptions may apply). Same day cancellations are charged 50% of the order.

### Same-day Orders

Yes, we do same day rush deliveries! There is a 5 person Minimum

### **Payments**

We accept cash, all major credit cards.and approved corporate checks Corporate Credit applications are available at www.thegreenbeecafe.com The GreenBee Café (previously Bread and Brew) would like to welcome you to our new location and reaffirm our commitment to providing your table with the very best foods of our region.

The Green Bee Café is located in the Golden Triangle of DC, just a few blocks from both Dupont and Washington Circles. The philosophy of the Green Bee Café is guided by the principles of times past when things were made with fresh, natural ingredients and the seasons dictated the recipes.

As with Bread and Brew, we are still a local, small, woman-owned business. We take great pride is using locally sourced ingredients as much as possible. This gives us the foundation to create truly delicious and healthy, hand-crafted sandwiches, pastas and salads. We strive to use meats that are sourced locally, humanely raised and then roasted in house. Our glass-bottled organic milk, butter, eggs and more are delivered fresh from local family run farms.

The Green Bee Café loves our DC home (& our planet too). We have pioneered earth friendly practices such as biodegradable to-go containers and catering packaging. Our catering is truly "Good to Go!"

Now just sit back, relax, savour and enjoy.

The credit and accolades are yours for "breaking the chain" and choosing local!

Teri Van Goethem Teri@theGreenBeecafe.com 202-4662676

# BREAKFAST

### The Washington per guest \$7.50

Assorted bagels with three cream cheese flavors, butter, & strawberry preserves.

# The Jefferson

### per guest \$7.50

Assorted bagels, muffins, Danish, croissants, scones & pastries with cream cheese, butter, & strawberry preserves.

# The Jackson

### per guest \$10.50

Assorted bagels, muffins, Danish, croissants, scones & pastries, with cream cheese, butter, & strawberry preserves and Orange juice

### The Kennedy \* Most Popular per guest \$12.50

Assorted bagels, muffins, Danish, croissants, scones & pastries with cream cheese, butter, & strawberry preserves. Fresh fruit salad or sliced platter

# The Madison

#### per guest \$15.00

Assorted bagels, muffins, Danish, croissants, scones & pastries with cream cheese, butter, & strawberry preserves. Fresh fruit salad or sliced platter and Orange Juice

### The Roosevelt per guest \$18.50

Smoked salmon, sliced tomato, sliced onion, capers & cucumber served with assorted sliced bagels

### Seasonal Fruit Salad or Sliced Fruit Platter per guest \$6.50

# **Quiche Serves 8-10**

### serves 8-10 \$55

**Don't see your favorite?** We'll be happy to customize one for you! Broccoli & Cheddar • Italian Vegetable • Spinach & Swiss • Lorraine

# **Yogurt Parfait**

### per guest \$7.50

Yogurt, served with house made granola & fresh berries. Add on a small parfaits \$5, Vegan &/or gluten free parfaits \$8.50

# DECADES OF EXPERIENCE

Our team at GreenBee Cafe has decades of experience working in the catering industry.

Some of us have enjoyed working together for many years. A few are new additions to the team, adding new perspectives, skills & in-sights.

All take pride in insuring that your order is a success = Beautiful, Delicious, Delivered accurately & on time.

# APPETIZERS

### Middle Eastern Platter Sm \$85 Med \$115 Lrg \$145

House made Hummus & Baba Ghanouj served with an array of fresh vegetables, olives, crackers & toasted bread

### **Cheese & Fresh Fruit Sampler**

Sm \$85 Med \$115 Lrg \$145

Sliced Seasonal fruit & selection of artisan & locally crafted cheeses

# Artisan Cheese Platter

### Sm \$100 Med \$130 Lrg \$160

Farmhouse & handcrafted local cheeses served with nuts, dried fruit & an array of crackers & breads

# **Charcuterie Antipasto Platter**

### Sm \$100 Med \$130 Lrg \$160

Assorted meats & cheeses, grilled eggplant, zucchini, roasted peppers, artichokes, fresh mozzarella & olives. Accompanied by a basket of crackers & breads

### **Vegetable Crudite**

### Sm \$80 Med \$105 Lrg \$135

A bountiful array of fresh vegetables including carrots, celery, cucumbers, peppers & cherry tomatoes. The finest available including local & organic. Served with your choice of herb cheese, ranch dip or Hummus

### **Shrimp Duo**

### Sm \$110 Med \$145 Lrg \$185

Wild Gulf served up two ways -cocktail lemon herb & Cajun Spiced

### **Trio of Spreads**

### Sm \$80 Med \$105 Lrg \$135

House made hummus, crab & artichoke, & herb cheese. With toasted triangles, sourdough, crackers & sliced baguette.

#### Sm 10-15 people Med 15-20 people

Lrg 20-25 people

# LUNCH

Our turkey breast, natural chicken breast, roast beef & tuna are all roasted on site! All lunches come with mustard & mayo served on the side. Full sandwich or wrap for each guest cut in 1/2

# The District

#### per guest \$17.50

Assorted sandwich\* platter with choice of one side salad\*\* & our assorted dessert platter



### per guest \$20.00

Assorted sandwich platter\* with choice of two salads\*\* & our assorted dessert platter

# Box Lunch



### per guest \$15.50

Choice of classic sandwich\* with Rt 11 Potato Chips, cookie or brownie.

Add side salad of Pasta, Mixed Green, Caesar or Fruit \$4.50

\*sandwiches

- Roast Beef & local goat cheese
- · Cubanesque- Roasted Pork, Ham, Pickles & Cheese
- Tuna & White Bean Salad
- Egg Salad
- Béarnaise Chicken Salad
- Ham & Cheddar Cheese
- House Roasted Turkey Breast & Cheese
- Natural Chicken Breast & Oven Roasted Tomato
- Roasted Veggie & Hummus (vegan)
- House Roasted Turkey BLT
- Tomato, basil & fresh mozzarella (veg)
- Roasted Portobello, goat cheese, arugula & roasted red pepper (veg)

### \*\*salads

- Classic Potato Salad
- Seasonal Fresh Fruit Salad
- Greek Orzo Pasta Salad
  Mixed Green Salad
- Asian Sesame Noodle
   Caesar Salad
- een Salad C
- Whole Wheat Pasta with Roasted Vegetables
- Orchiette pesto pasta with mozzarella & cherry tomatoes
- . Rainbox Quinoa Salad



The GreenBee Cafe has searched out local, environmentally friendly farmers and markets to insure the best tasting sandwiches & salads. Our purveyors are passionate about their food and include small family farms, fair-trade companies & artisan food makers.

# TEMPERATE BUFFET SELECTIONS

### The Salad Sampler per guest \$20

Béarnaise chicken salad with red grapes & walnuts on a bed of mixed salad greens, pasta salad, fresh fruit salad, bread/cracker basket & a Cookie platter

# The Best of DC Platter

### per guest \$32

Sliced grilled chicken breast, Slow-roasted pork & sliced roast beef arranged on Organic greens, Served with potato salad, sliced rolls & assorted dessert platter. Sliced Portobello can be added at upon request

## The Duo

### per guest \$28.5

Wild Salmon paired with sliced house roasted beef or Free Bird Roasted Chicken Breast arranged on Organic Greens served with Greek Orzo pasta salad, sliced rolls & assorted dessert platter

# The GreenBee Hot Pasta Luncheon

#### **per guest \$1 .50 (recommended for 10 or more people)** Whole wheat & gluten free available.

Choose From: Chicken or Shrimp Alfredo, Baked Ziti (vegetarian), Local Italian Sausage & peppers with orecchiette, Chicken Ala Rosa Choice of one side salad\*\*(see page 4), Cookie Platter, Bread basket Wire chafer & eco sterno available

# SWEETS

### **Cookie Platter** per guest \$5.50 an assortment of our freshly baked cookies, arranged & garnished

### Cookies/Brownies/Bars Platter per guest \$6.50

Brownies/bars/cookies & more

Assorted Mini French Pastries & Macaroons per guest \$10.50

Cake Jars per guest \$6.50