We offer a wide variety of delicious treats, all made with King Arthur Flour and the finest local ingredients.

**BREAKFAST**
Perfect start to your day

**PASTRY PLATTER**
Selection of: Plain or chocolate croissants, Danish, cinnamon buns, muffins, or scones

- 6 pastries $19.95
- 12 pastries $39.50

**ARTISAN BREAD WITH SPREADS/BUTTER**
12 slices of our select artisan breads, served with Vermont butter

Choose two of the following:
- strawberry jam
- blueberry jam
- cider cinnamon spread
- peanut butter

- 6 servings $19.95

**YOGURT PARFAIT**
With our own King Arthur Flour Maple Walnut Granola

- $4.95 each

**FRUIT CUPS**
Individually packaged combination of cantaloupe, melon, honeydew, pineapple, and red seedless grapes

- $4.95 each

**BEVERAGES**
Offering a variety of thirst quenching drinks

- All beverages include cups, stirrers, sweeteners, and half & half. Mocha Joe’s coffee is small batch, fresh roasted, and exclusive to King Arthur Flour.

**FRESHLY BREWED MOCHA JOE’S HOT COFFEE**
Only available in small batch quantities
- 10 servings $24.95

**FRESHLY BREWED ICED TEA**
Seasonal - Spring & Summer
- 10 servings $21.95

**HOT OR COLD CIDER**
Seasonal - Fall
- 10 servings $23.95

**HERBAL & BLACK TEAS**
- 10 servings $21.95

**BOTTLED BEVERAGES**
Served ice cold

- MAINE ROOTS
- IZZE SODA
- NANTUCKET NECTARS
- SAN PELLEGRINO

- $2.00 each

- ODWALLA ORANGE JUICE

- $3.29 each

**FRESH LOCAL INGREDIENTS**
We believe that good food starts with good ingredients, we carefully select the best of the best. We support local farms, we search for the creameries with the finest dairy and we source responsibly raised meats from nearby butchers. We bring unique, creative, small batch specialty ingredients to Vermont. Our honey is local, our sandwiches and salads highlight the best of the region. From savory to sweet, we offer a variety of items to choose from. Enjoy our freshly baked breads and pastries at your next gathering.

**PLEASE NOTE**
We prepare catering orders just for you, from slicing the vegetables to baking the bread. We strive to offer our customers the very best in products and service. Payment in full is required 48 hours prior to the event date. If the unexpected should occur, we require 48 hours notice for cancellation. For large catering orders or events, please inquire about our deposit, payment in full and cancellation policies.

Menu available online at kingarthurflour.com/visit
Breakfast items available after 7:30 AM.
Lunch items available after 11:00 AM.
Ask for details delivery and availability schedule.

**CATERING@KINGARTHURFLOUR.COM**
802 526-1854 (M-F 8:30 AM - 3:00 PM)

Orders must be placed 48 hours in advance. Orders for Monday pickup or delivery must be confirmed by 2:30pm on Friday.
## SANDWICHES
Plattered or individual sandwiches
Served on our freshly-baked artisan bread and pickle
$8.95 each

**BRIE & APPLE (VEGETARIAN)**
Layered on our French Baguette

**TARRAGON CHICKEN SALAD SANDWICH**
Local chicken, fresh tarragon, toasted walnuts, and cranberries, on our Harvest Wheat bread

**ROASTED TURKEY CABOT CHEDDAR**
Roasted all natural turkey, Cabot Cheddar, and lettuce, on our Harvest Wheat

**SPECIALTY VEGAN SANDWICH**
Inspired by fresh flavors of the season

**SEASONAL SANDWICH**
Ask about our new sandwich for the season

### Additional options:
- **KETTLE CHIPS**
  1oz bag $1.25
- **GLUTEN FREE BREAD**
  Available upon request for an additional $2.00 per sandwich

## BOX LUNCH
Your choice of a sandwich or salad served with chips, and chocolate chip cookie
$14.95 each

**Ask about our Kid’s Lunch Box.**

## ARTISAN BREAD
Baked fresh from our bakery

12 slices of our select artisan breads
Choose two of the following:
- Butter, blueberry jam, strawberry jam, or peanut butter
- 6 servings $19.95

## MEETING BREAKS
**ARTISAN PIZZA BITES**
Topped with mozzarella, Vermont smoke and cure pepperoni, or vegetables
- 8 - 10 servings $45.00

**VEGETABLE CRUDITÉS PLATTER WITH SPREAD**
Fresh garden vegetables local and house made spreads. Choose from one of the following: Jalapeno cheddar, artichoke tapenade, or hummus
- Small 12-inch platter (up to 6 guests) $29.95
- Large 16-inch platter (6 - 10 guests) $45.95

**NEW ENGLAND CHEESE PLATTER**
An assortment of local and regional cheese garnished with fresh fruit
- Small 12-inch platter (serves 6) $42.00
- Large 16-inch platter (serves 10) $62.00

## FRUIT
**FRESH FRUIT SALAD BOWL**
Select fresh fruit, cantaloupe, honey dew, pineapple, and red seedless grapes
- 6 - 8 servings $43.95
(Sold in 5-pound increments. $8.79 per pound)

**YOGURT PARFAIT**
With our own King Arthur Flour Maple Walnut Granola
- 4oz for individual salads $3.00 each
- 32oz for 6 - 8 serving size salads $16.00 each

**FRUIT CUPS**
Individually packaged combination of cantaloupe, melon, honey dew, pineapple, and red seedless grapes
- 4oz each $4.95

## SWEETS
King Arthur Flour favorites

**COOKIE PLATTER**
Selection of: Chocolate chip, sugar, almond clouds, and our specialty seasonal cookies
- 6 cookies $13.95 | 12 cookies $27.95

**BROWNIE & BARS PLATTER**
Choose from: Chocolate brownies or bars
- 6 bars $17.95 | 12 bars $35.95

**CUPCAKE PLATTER**
Choose from: Vanilla or rich chocolate with either chocolate or vanilla frosting
- 6 cupcakes $19.95 | 12 cupcakes $39.95

**COLD CASE DESSERT PLATTER**
Ask us about our seasonal specialty desserts
- 6 desserts $27.00 | 12 desserts $54.00
(Minimum of 6 pieces unless otherwise specified)

**PASTRY PLATTER**
Selection of: Plain or chocolate croissants, Danish, muffins, or scones
- 6 bars $19.95 | 12 bars $39.50

**COLD CASE DESSERT PLATTER**
Ask us about our seasonal specialty desserts
- 6 desserts $27.00 | 12 desserts $54.00
(Minimum of 6 pieces unless otherwise specified)

## PASTRY PLATTER
Selection of:
- Plain or chocolate croissants, Danish, muffins, or scones
- 6 bars $19.95 | 12 bars $39.50

**FRESH FRUIT SALAD BOWL**
Select fresh fruit, cantaloupe, honey dew, pineapple, and red seedless grapes
- 6 - 8 servings $49.95

## CONTACT INFO
- catering@kingarthurflour.com
- 802 526-1854 (M-F 8:30 am - 3:00 pm)

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### Please Notify Us for Special Dietary Needs.

Please note: We are not a nut free or gluten free facility; our kitchen processes many items with nuts and flour. The consumption of raw or undercooked eggs, meat, and fish may increase your risk of food borne illness.

### 100% Employee-Owned

We believe every employee's contributions make our company what it is: vibrant, successful, and committed to spread the joy of baking.

### A World of Good

Committed to reducing our impact on the planet. From farm practices in the field to our packaging process, we want our products to be better for you and better for the planet.

Paper Products can be made available upon request for an additional charge.