

CORPORATE CATERING MENU

breakfast

- Yogurt Pot** ^{V/GF} 4.5
Liberte yogurt pot with homemade granola
- Porky Bun** 4.5
Homemade bun stuffed full of pulled pork & BBQ sauce
- Bacon Onion Bun** 4.5
Homemade bun stuffed with caramelized onions and bacon
- Veggie Roll** ^V 4
Homemade bun twisted with cheddar cheese, spinach & red peppers
- Twisted Breakfast Sandwich** ^V 6.5
The veggie roll is filled with homemade ricotta, swiss cheese, scrambled eggs and jalapeño jelly
- Muffins** 3.5
Seasonal Muffin *Current flavour available on our website or call for details.*
Chocolate-Chip & Walnut ^V
Morning Glory ^{VG}
Apple Cinnamon ^V

- Scones** 3.5
Seasonal Scone *Current flavour available on our website or call for details.*
Cheese & Chive Scone ^V
Cranberry, Orange & White Chocolate Scone ^V
- Loaves** 3
Banana Bread ^V
Lemon & Poppyseed Loaf ^V
- Power Bar** ^{VG} 3.25
Bar of homemade granola, peanut butter, honey, peanuts, flax, crasins, raisins and pumpkin seeds
- Star Bar** ^{V/GF} 3.25
Flapjack bottom (oat based), topped with caramel, pumpkin seeds, chocolate, pecans and almonds
- Peanut Butter Bar**..... 2.25
Think Reec's Peanut Butter Cup..... but better

Prices include GST



CORPORATE CATERING MENU

lunch

SALADS

- The Beats** ^{VG/GF} 7
Pickled beets, organic greens, pecans and goat cheese with house dressing
- Quinoa Shaker** ^{VG/GF} 8
Quinoa, corn, black beans, red peppers, red onion, lettuce, feta cheese and apple lime vinaigrette

- The Yam Salad** ^{VG/GF} 10.5
Roasted yams, corn, black beans, red onion, organic greens and sunflower seeds served with choice of boiled egg or avocado. Served with house dressing and a lemon wedge
- Side Salad** ^{VG/GF} 3.25
Greens and tomatoes with house dressing



Sandwich & Salad Combo

One-half of any of Uncommon's sandwiches with a large side salad, dressing on the side
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SANDWICHES

- Veggie Burger** ^{WARM} 10
Seasonal homemade veggie burger. Ask for details
- Fresh Veg** ^V 10
Depends on what's in the fresh veg aisle!
- The Greens** ^V 8.5
Pesto, hummus, cucumber, lettuce & red onion on a ciabatta bun (vegan optional)
- Braised Chicken** ^{WARM} 11
Braised chicken, jalapeno jelly, brie, bacon, crispy onions and herb aioli on filone
- Seasonal Chicken Sandwich** ^{WARM} 11
Check our website for details
- Stuffed Meatball** ^{WARM} 11
Cheese and herb stuffed meatballs covered in marinara and parmesan with ricotta and garlic confit

- Salama-Rama** 10
Filone bread filled with salami, swiss cheese, pickles, mustard and butter
- Ham & Cheezey** 9
Old fashioned ham, havarti, mustard, aioli, lettuce on organic sourdough
- Chef's Special** 11
Check our website for details
- Cappy** 9
Capicola, jalapeno Havarti, lemon ricotta, pickled veg & aioli on a ciabatta bun
- Classy Bird** 9
Turkey, cranberry compote, lettuce, crispy onions & aioli on organic seeded whole grain



Add Ons

Bacon 2.25 // Cheese 2.25 // Avocado 3.75 // Chicken 4.5

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sharing

Sharing style available for groups of 8 or more on recyclable packaging. All costs per person.

Morning Platter 3.5 ea.
A selection of muffins, scones and loaves

Salad Platter
Your choice of salad! Delivered with tongs and dressing on the side

Sandwich Platter 10.5 ea.
Chef's choice from the menu including veggie options all served cut in half

Dessert Platter 2.25 ea.
A yummy assortment of cookies & loaves

dessert

Cookies 2.25
Grandma's Soft Chocolate Chip Cookie
Peanut Butter
Oat & Raisin Cookie^{VG/GF}
Shortbread



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drinks

Coke	2.25
Diet Coke	2.25
Gingerale	2.25
Nestea	2.25
Kombucha blueberry green tea6
Dickie's Ginger Beer	4.25
San Pelligrino lemon or orange	3.25
Perrier Water	3.25
Bottled Water	2.25
Water Kefir Variety	5.25

TEA AND COFFEE

Includes cups, cream, sugar & stir sticks

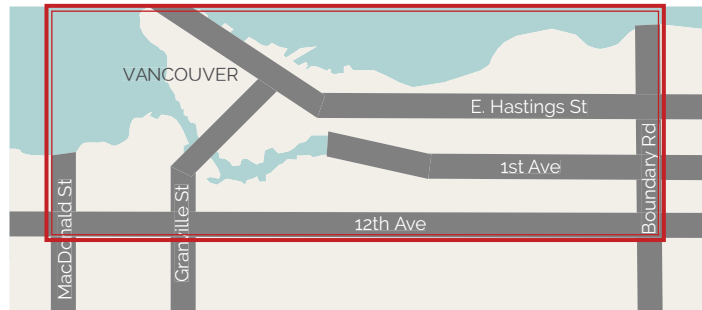
Coffee for 10	27
Tea for 10	27
Choice of English Breakfast, Earl Grey, Peppermint (caffeine free), Green Tea, Rooibos Spearmint Lemongrass (caffeine free). Please specify choice in order notes.	





CORPORATE CATERING MENU

delivery



Delivery Boundary
Between MacDonald St. and Boundary Rd.

Free Delivery
between Carrall and Raymur, Waterfront and E Georgia Street
\$100 minimum order | \$20.00 delivery fee

find us

477 Powell Street, Vancouver, BC
604-254-0477
orders@theuncommoncafe.com

www.theuncommoncafe.com
[@theuncommoncafe](https://www.instagram.com/theuncommoncafe)

Check our website for current café hours
and upcoming events.
Café available for rent to host your own soiree.

think green!

Reusable plates and cutlery in your office saves the planet and your breakfast or
lunch budget. Plates and cutlery on request for \$.50 per setting.

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We Care. We Nourish. We Support.