

BEVERAGES

For the Group [Serves 10-14]
(includes condiments & cups):

BOX O' FRESHLY BREWED COFFEE \$28

ORGANIC LOOSE LEAF TEA

Choose from our list \$14.95

ORGANIC UNSWEETENED ICED TEA

Nilgiri (black) or Ginger Lemon Mint \$14.95

BOTTLED WATER \$2.75

SPARKLING WATER \$3

COCONUT WATER \$3

LA CROIX SELTZER CANS \$2.50

SAN PELLEGRINO CANS \$3

RED JACKET JUICE \$3.25

AQUA VITEA KOMBUCHA \$6.50

SARANAC ROOT BEER \$3

BUNDABERG GINGER BEER \$3.75

SWEETS

Please Allow 72 Hours Notice
for Freshly Baked Goods

(V) (GF) Options Available

COOKIE PLATTER An assortment of full size Cookies by the 1/2 Dozen

Sea-salt Chocolate Chip ; Matcha White Chocolate ; Citrus-glazed Sugar ; Vegan Apple Spice ; Gluten-free Peanut Butter ; Coconut Macaroons ; Almond Thumbprint

\$12.75 [6 pieces]

BROWNIE PLATTER An assortment of full size Brownies & Bars by the 1/2 Dozen

Vegan Gluten-free Raspberry Brownies ; Peanut Butter Swirl Brownies ; Bourbon Blondies ; Jam Bars ; Lemon Bars

\$20.25 [6 pieces]

MINI DESSERT PLATTER An assortment of Mini, Seasonal Desserts

Call to Place a Custom Order

\$42.95 [Small: 20 pieces] / \$82.95 [Large: 40 pieces]

WHOLE PIE / TART

Call to Place a Custom Order

\$16.00-22.00 [Serves 6-8]

WHOLE COFFEE CAKE

Call to Place a Custom Order

\$18.00-25.00 [Serves 8-12]

TRADITIONAL CAKES / CUPCAKES

Call to Place a Custom Order

Cake Flavor: White ; Yellow ; Chocolate \$5.50 per serving

Carrot ; Red Velvet ; Lemon \$6.00 per serving

Fillings: Raspberry ; Lemon ; Chocolate Fudge ; Strawberry ; Vanilla or Chocolate Buttercream ; Bavaian Cream ; Cream Cheese ; Chocolate, Almond, Raspberry, or Orange Mousse

Frosting: Vanilla, Almond, or Chocolate Buttercream ; Cream Cheese

Cupcakes: \$2.00-2.95 each (depending on design)

**MINIMUM CATERING ORDER:
\$50.00**

**ALL ORDERS NEED TO BE SUBMITTED AT
LEAST 48 HOURS IN ADVANCE**

PICK-UP: FREE

**LIMITED DELIVERY AVAILABLE: CHARGES
MAY VARY BASED ON LOCATION, GUEST
COUNT, AND SELECTED MENU
(RANGING FROM FREE TO A 10% FEE)**

**ALL CATERING ORDERS INCLUDE: PLATES,
NAPKINS, UTENSILS OR, AS REQUESTED**

**CATERING ORDERS OVER \$300 MUST
SUBMIT DEPOSIT & CATERING CONTRACT
10 DAYS PRIOR TO EVENT DATE**

**TALK TO US - LET US HELP YOU MAKE
YOUR EVENT SPECIAL!**

**IN-HOUSE OR FULL-SERVICE ON-SITE...
WEDDINGS
PARTIES
CORPORATE EVENTS**

**RENT THE BAR, RESTAURANT, OR DECK!
(20 PERSON MINIMUM, 15% ADMIN FEE)**

**Gratuity not included*
*Prices & Availability subject to change**

mello velo

(315) 307-3104
catering@mellovelobicycles.com

790 Canal Street, Syracuse, NY

CATERING MENU

BREAKFAST

BREAKFAST SANDWICH PLATTER *An assortment of your choice of 2 sandwich selections, served warm. Served with your choice of 1 Breakfast Side.*

Pork or Turkey Sausage, Chipotle Pesto, Egg & Gouda Cheese on Biscuit
Avocado, Basil Pesto, Egg or Tofu & Cheddar Cheese on English Muffin
Steak & Egg on Corncake (+\$0.50)
Croque Madame on Sourdough (+\$0.50)

\$12 per person

QUICHE OF THE MOMENT *Available hot or cold. Sliced or un-sliced.*

Fillings include: Bacon ; Ham ; Pork or Turkey Sausage ; Steak ; Broccoli ; Spinach ; Kale ; Mushroom ; Tomato ; Onion ; Bell Pepper ; Jalapeño ; Red Potato ; Sweet Potato ; Beet ; Parmesan ; Cheddar ; Gouda ; Mozzarella ; Feta ; Chèvre ; Gorgonzola

[Choice of 3 Fillings] 12", serves 6-8

\$36.95 [Vegetarian] / \$39.95 [Meat]

CHIA SEED CEREAL

Banana, Chia Seeds, and Almond Milk topped with our housemade
 Chai-Spiced Fruit Compote & Pepitas

\$17.50 [32oz: Serves 4-6] / \$3.49 per person

MORNING PASTRY PLATTER

Assortment of housemade mini Muffins, Scones & Pastries

\$16 [Small: 6 pieces] / \$29.50 [Medium: 12 pieces] / \$56 [Large: 24 pieces]

LOX PLATTER

Baguette, Sliced Red Onion, Herbed Chevre Spread, Tomatoes &
 Cucumbers garnished with Capers & Olives

\$112 [Serves 20-25]

BREAKFAST SIDES

Citrus Melon Salad with Fresh Mint ; Fruit Salad with Vanilla Yogurt,
 Almonds & local Honey ; Herb Roasted Fingerlings ; Mixed Green Salad

\$12 [32 oz: Serves 4-6] / \$2.25 per person

Kettle Chips ; Oranges & Bananas

\$0.75 per person

BRUNCH

BRUNCH BUFFET *Choice of the following options:*

Breakfast Pastries (choose two): Mini Scones ; Mini Muffins ; Mini Danishes ; Cinnamon Rolls ; Coffee Cake
Hot Eggs (choose two): Scrambled Eggs ; Savory Frittata or Scramble ; Tofu Scramble (V) / **Potato (choose one):**
 Roasted Herb Fingerlings ; Potatoes O'Brien ; Hash
Brown Casserole / Meats (choose one): Baked Spiral Ham ;
 Crispy Applewood Bacon ; Pork or Turkey Sausage Patties
\$20 per person [15 person minimum]

CHEF ATTENDED STATIONS

Waffle Bar ; Biscuit Bar ; Omelet Station ; Eggs Benedict
 Station ; Grits Station ; Corned Beef Carving Station &
 Eggs to Order

Call for Pricing & Availability [20 person minimum]

PLATTERS

SIGNATURE SANDWICH PLATTER \$54 [Small: Serves 6-12], \$107 [Medium: Serves 12-24]

An assortment of your choice of 3 sandwich selections, served cold. Served with Kettle Chips.

Peloton: Spinach, Tomato, Fresh Mozzarella & Basil Pesto Aioli on Baguette

Gran Fondo: Bacon (or Tempeh), Lettuce, Tomato, Avocado, Cucumber, & Vegan

Roasted Garlic Aioli on Sourdough

Randonneur: Bacon, Pear, Smoked Gouda & Roasted Garlic Aioli on Baguette

High Wheeler: Sliced Cajun Chicken Breast, Bacon, Cheddar, Red Onion, Spinach &

Chipotle Pesto Aioli on Baguette

Roasted Veggie Wrap: Crippi Tofu, Farro, Turmeric Roasted Vegetables, Mixed Greens,

Lemon Tahini Dressing

Mediterranean Wrap: Beet Hummus, Farro, Spinach, Cucumber, Red Onion & Feta

SLIDER PLATTER \$45 per dozen

An assortment of by-the-dozen slider sandwiches of your selection, served warm. Can be prepared deconstructed if enjoying somewhere with an oven, or as a platter if being enjoyed right away, or as a chef attended station (additional fees apply).

Banh Mi: Pulled Pork or Tempeh, Cucumbers, Carrots, Pickled Veggies, Cilantro &
 Sriracha Aioli

House Burger with Greens, Pickled Veggies, Pepperjack & Chipotle Pesto Aioli

Plain Jane Burger with Lettuce, Tomato, Onion & Burger Sauce

Popper Burger with Cream Cheese, Sliced Jalapeños, Crispy Shallot

Bacon, Blue & Shroom Burger with Bacon, Grilled Mushrooms & Gorgonzola sauce

Sweet Cow Burger with Brie, Apricot Jam & Dijonnaise

Veggie Burger with Goat Cheese, Avocado, Pea Shoots & Vegan Roasted Garlic Aioli

Roast Beef with Red Onion, Cheddar, Spicy Horseradish Sauce & Au Jus

Halloumi with Beet Hummus, Carmelized Onions, Roasted Red Peppers, Arugula

SALADS

CLASSIC \$55 [Small: Serves 6-10], \$86 [Medium: Serves 10-15], \$124 [Large: Serves 15-25]

Baby Spinach with Cranberries, Red Onion, Julienne Carrot, Bacon, Balsamic Vinaigrette

Farro Salad with Arugula, Spinach, Manchego, Red Pepper, Lemon Vinaigrette

Citrus Salad with Arugula, Castelvetrano Olives, Pistachio, Parsley

Feta & Melon with Chili, Mint

Soba Noodle with Sesame, Rice Vinegar, Peanuts, Radish, Cucumber, Carrot

Potato Salad: Fingerlings, Mustard Seed, Herbs, Olive Oil & Vinegar

DELUXE \$65 [Small: Serves 6-10], \$96 [Medium: Serves 10-15], \$134 [Large: Serves 15-25]

Mixed Field Greens: Mesclun Mix, Roasted Butternut Squash, Dried Cherry, Fennel,

Pickled Carrot, White Wine Vinaigrette

Arugula Chevre: Arugula, Candied Pecans, Cherry Tomatoes, Crumbled Goat Cheese,

Crispy Shallot, Champagne Vinaigrette

Beet & Berries: Mesclun Mix, Roasted Beets, Seasonal Berries, Toasted Almond, Radish,

Honey Mustard Dressing

**All burger beef sourced locally & all sauces and dressings made fresh in-house!*

SNACKS



FLATBREAD OF THE MOMENT

Tandoori Garlic Naan with
 seasonal toppings

Starting at \$10 per 8" pizza

TARTINE OF THE MOMENT

Baguette slices piled high with
 seasonal toppings

\$60 per dozen

PICNIC BOARD

Charcuterie & Cheese, Mustard,
 Roasted Garlic, Preserves, Fruit,
 Nuts

\$75 [Serves 8-10]

CRUDITE PLATTER

Beet Hummus, Labneh, Garlic
 Tandoori Naan wedges, Sliced
 Vegetables

\$60 [Small: Serves 15-20]

\$100 [Large: Serves 35-40]

**Sub Housemade Gluten-Free &
 Vegan Flatbread \$5-10**

**Add Kofta Lamb Meatballs
 \$16-25**

**BUTTERNUT SQUASH
 MAC & CHEESE**

\$44 [Small: Serves 6-8]

\$68 [Medium: Serves 10-12]

\$93 [Large: Serves 15-20]

*Talk To Us For Custom
 Dinner Options*

SOUP *Served with
 Baguette \$16
 [32oz: Serves 4-6]*

DINNER TO GO

	<i>Small Serves</i>	<i>Medium Serves</i>	<i>Large Serves</i>
	6-8	10-12	15-20

BUTTER CHICKEN with Jasmine Rice garnished with
 Cilantro & Almonds
Sub Chickpeas & Cauliflower Steak (Vegetarian)

\$88 \$120 \$184

PORK CHOP OR TENDERLOIN with Cheesy Polenta,
 Hearty Greens & Green Chimichurri
Sub Braised Wild Mushrooms (Vegetarian)

\$98 \$130 \$194

SALMON GREEN CURRY with Jasmine Rice and Green
 Vegetables
Sub Vegetarian Curry

\$88 \$120 \$184

BRAISED BEEF & MUSHROOMS with Mustard Cream
 Sauce & Roasted Fingerlings
Sub Root Vegetables (Vegetarian)

\$102 \$134 \$198

SPICY PORK PASTA with White Beans, Spinach,
 Sundried Tomatoes, Roasted Red Peppers & housemade
 Herbed Ricotta Cheese
Sub Tempeh (Vegetarian)

\$98 \$130 \$194