

EAT DRINK AND

MERRY

1129 20th St NW, Washington, District of Columbia 20036
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T H E
GREEN
BEES
CAFE

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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.

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

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**

extras! extras!

Drinks

per guest \$3

Assorted Sodas, Juices, Teas & Lemonades

Coffee Service

serves 12 \$35

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

Tea Service

serves 12 \$35

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

Lemonade or Strawberry Basil Lemonade

serves 12 \$28

Served in disposable kraft box. Cups

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



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 parfait \$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

Charcuteria/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

The Dupont*Most Popular*

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

Our Passion is Catering

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 \$19.50 (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 chafet & 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 & Macarooms

per guest \$10.50

Cake Jars

per guest \$6.50