Herbistro Catering Menu

Breakfast, lunch and dinner for meetings, celebrations and group gatherings.

Plant-Driven. Flavor-Forward. Crafted for Every Palate.

Catering for pickup and drop-off. Per-person packages require 20 guests; trays and pans use their listed quantities. Applicable tax and delivery are additional.

Breakfast and Brunch

20-guest minimum per package.

Continental Breakfast | $27 per person

Bagels, assorted pastries, spreads and fresh fruit with hot coffee and tea service.

Classic Bistro Breakfast | $35 per person

Veggie scramble, grits, fruit salad, house cheese sauce, herb-roasted potatoes O'Brien, savory house-made sausage and toast. Pancake add-on: $5 per person.

Breakfast Bites Collection | $36 per person

Choose three: mini breakfast sliders, flaky sausage-pepper-and-cheese pockets, mini frittata cups or breakfast casserole bites. Includes fruit salad.

Bistro Wings and Griddle Bar | $39 per person

Crispy oyster mushroom wings, mini pancakes and waffle triangles with syrup, hot agave, berries and plant-based whipped topping.

Fresh Start Breakfast Bar | Parfait $36 per person / Smoothie $39 per person

Choose a smoothie bar or yogurt parfait bar with a build-your-own savory bowl bar. Choose rice or quinoa; includes scramble, Southwest black beans, sweet potatoes, shaved slaw, pico, plant-based cheese, salsa and lime yogurt sauce. Guacamole add-on: $3 per person.

Breakfast Additions



Illustrative presentation. Quantities vary by order.

Selection	Servings	**Price**
Veggie Scramble	Serves up to 10	$79
Potatoes O'Brien	Serves up to 10	$59
Savory House-Made Sausage	Serves up to 10	$65
Grits	Serves up to 10	$49
Breakfast Casserole	Serves up to 10	$79
Breakfast Frittata	Serves up to 10	$79
Mini Pancakes with Syrup	Serves up to 10	$49
Waffles with Syrup	Serves up to 10	$59

Lunch and Bistro Bowls

20-guest minimum for per-person packages. Available for lunch or dinner.

Bistro Boxed Lunch | $18 per box

One sandwich or wrap with a simple salad OR individual bag of chips. Choose Philly Cheesesteak, Smoked Jackfruit Brisket or Chick'n Ranch Wrap. Minimum 20 boxes per selection.

Soup and Salad Bar | $20 per guest

A satisfying combination of comforting soup, fresh salads and dinner rolls. Choose two soups and two salads for your group, with house dressings.

Choose two soups	Choose two salads
Loaded Potato Soup	Bistro Chopped Salad
Tomato Basil Soup	Deviled Potato Salad
Broccoli Cheddar Soup	Italian Pasta Salad
Tortilla Soup	Mediterranean Cauliflower Salad

Herbistro Signature Bowl Bar

$35 per guest | 20-guest minimum

Warm, fresh and savory—build your bowl with seasoned grains, hearty fillings, crisp vegetables and house-made finishes.

Build your bowl	Included choices
1. Start with your base	Rice pilaf and fresh spring mix.
2. Choose your hearty fillings	Stewed chickpeas included. Choose two additional fillings for the group: Jerk Chick'n Seitan, Mushroom Asado or Chipotle-Seasoned Crumble.
3. Add fresh toppings	Roasted sweet potatoes, fresh slaw, pico, pickled onions and jalapeños.
4. Finish your way	Hummus included. Choose three for the group: House Cheese Sauce, Crema, Ranch, Sweet Thai Chili or Lemon Vinaigrette.
Make it extra	Guacamole +$3 per guest.

Your group selects the assortment; each guest builds a bowl. Warm components and fresh toppings are served separately.



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Bistro Pasta Dinner

$35 per guest | 20-guest minimum

A complete pasta dinner for gathering and sharing. Choose two pasta selections, with simple salad, house dressing and dinner rolls. Includes one roll per guest. The two pasta selections share one total entrée allowance per guest.

Pasta selection	Description and additions
Lemon-Caper Piccata Pasta	Lemon-caper sauce. Grilled Chick'n +$5 per guest receiving this selection.
Herbistro Lasagna	Layered lasagna. Savory Italian Crumble, made with plant-based ingredients, +$4 per guest receiving this selection.
Baked Ziti	Marinara and a melted plant-based cheese finish. Plant-based pepperoni +$3 per guest receiving this selection.
Mushroom Marsala Stuffed Shells	Stuffed pasta shells with mushroom Marsala sauce.
Cajun "Seafood" Alfredo	Creamy Cajun Alfredo with plant-based seafood. Premium selection +$7 per guest receiving it.

Pasta A La Carte

Half pan	Serving target	Price
Lemon-Caper Piccata Pasta	Up to 10	$149
Herbistro Lasagna	Up to 10	$169
Baked Ziti	Up to 10	$149
Mushroom Marsala Stuffed Shells	Up to 10	$179
Cajun "Seafood" Alfredo	Up to 10	$219

Half-pan additions: Grilled Chick'n +$45; Savory Italian Crumble +$35; plant-based pepperoni +$30. Additions do not increase the stated serving count.



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A La Carte Catering

Create your own menu or add more favorites to your gathering. Choose from our entrées, sides, fresh salads and dinner rolls.

Entrees

Selection	Included quantity	Price
Crispy Oyster Mushroom Wings	50 pieces | serves 10 at five pieces each; two house sauces	$159
Smoked Jackfruit Brisket	Serves up to 10	$149
Shaved Roasted Plant-Based Turkey	Serves up to 10; gravy included	$179
Lion's Mane Steak	10 portions; wine-reduction gravy	$229
Chunk Steak	10 portions; wine-reduction gravy	$249



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Sides

Selection	Servings per half pan	Price
Herb-Roasted Potatoes	Serves up to 10	$59
Green Beans	Serves up to 10	$59
Seasonal Vegetables	Serves up to 10	$65
Italian Vegetable Pasta Salad	Serves up to 10	$65
Seasoned Jasmine Rice	Serves up to 10	$49
Miracle Mac and Cheese	Serves up to 10	$85
Savory Greens	Serves up to 10	$75
Simple Salad with House Dressing	10 side servings	$49

Dinner Rolls | $18 per dozen

Twelve rolls with plant-based butter. Dinner rolls are the only dinner bread selection.

Trays and Signature Bites

Fixed tray quantities; no 20-guest minimum. Appetizer servings are designed for sharing alongside other food.

Tray	Included quantity	Price
Mixed Slider Tray	24 sliders | choose up to three varieties: Signature Smashed, Philly Cheesesteak, Smoked Jackfruit Brisket. 24 one variety / 12 each of two / 8 each of three. Serves 8 at three each.	$149
Flatbread Gathering Tray	six full flatbreads, cut into 24 pieces. Choose two: Caribbean Jerk, BBQ Jackfruit or Mediterranean. Serves 12 as appetizer portions; 6 as a meal.	$149
Signature Wrap Tray	12 whole wraps cut into 24 halves. Choose two fillings from the lunch section. Serves 12 at one whole wrap each.	$159
Crispy Oyster Mushroom Wings	50 pieces | five pieces per serving; two sauces	$159
Sweet Chili Cauliflower Bites	Cauliflower bites with plant-based goat-style cheese, sweet peppers, sweet Thai chili-oil glaze and creamy drizzle. Up to 10 appetizer servings.	$109
Mini Krab Cakes	24 pieces | dill-lemon aioli; up to 12 at two pieces each	$119

Fresh Selections and Grazing

Offering	Serving plan	Price
Seasonal Fruit Arrangement	Traditional seasonal fruit assortment | serves up to 12.	$79
Dip Platter	Three house dips with fresh vegetables, pita and crackers | serves up to 12	$99
Herbistro Grazing	Fruit, vegetables, plant-based cheeses, dips, crackers and savory accompaniments. Serves up to 12 as an appetizer.	$179



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Desserts and Beverages

Little Lux Desserts

Offering	Quantity	Price
Little Lux Dessert Assortment	24 pieces | choose two: brownie bites, cheesecake bites, banana pudding shooters, vanilla bean parfait shooters, strawberry shortcake cups or Biscoff Banana Foster pudding cups. Up to 12 at two each.	$109
Little Lux Bundts	Individual mini bundt cake	$5 each

Dessert assortments are selected for the whole order. Biscoff selections contain wheat. Ask about gluten-free dessert substitutions.

Coffee and Tea

20-serving minimum. Includes appropriate cups, lids, stirrers, sweeteners and plant-based creamer. Allow one 12 oz beverage per guest; combined service allows one hot and one iced drink.

Service	Included	Per guest
Hot Coffee and Tea	Coffee and assorted teas	$5
Iced Coffee Bar	Iced coffee, ice and three syrups: Vanilla, Caramel and Hazelnut	$7
Combined Coffee and Tea Bar	Hot coffee and tea plus the iced coffee bar	$9

Continental Breakfast includes hot coffee and tea. Replace it with iced service +$2 per guest; retain hot service and add iced + $4 per guest. Additional syrup flavors: +$10 per flavor per order, up to 20 guests.

Cold Refreshments

Service	Choices and quantity	Price
House Refreshers	Lavender Limeade, Hibiscus Punch, Pineapple Mango or Very Berry. One gallon = sixteen 8 oz pours before ice.	$39 / gallon
Juice	orange or apple. One gallon = sixteen 8 oz pours.	$35 / gallon
Prepared Smoothies	8 oz each | choose two flavors per order | 20-serving minimum	$9 each

Smoothie choices: Mixed Berry, Strawberry Banana, Strawberry, Mango, Orange Tangerine, Açaí or Blueberry Banana. Smoothies are prepared for pickup/drop-off, not blended by an on-site attendant. Gallon drinks include sixteen cups per gallon; dispensers and ice are not included. Iced Coffee Bar includes ice.

Gluten-free meal modifications: +$5 per modified guest, or +$6 per guest for an entire-menu ingredient modification ($120 minimum). These are alternative charges. Shared-kitchen preparation; disclose allergies when ordering.

Please allow 48 hours for standard orders and 72 hours for orders over 50 guests or dietary modifications, subject to availability. Gatherall handles on-premises setup and service. Off-premises orders are drop-off only.

Herbistro | The Gatherall at Factory 52 | 2750 Park Avenue, Norwood, OH 45212 | info@herbistro.com | herbistro.com