



ncounter catering menu

breakfast & lunch

ncounter.com

310 s mill ave / 480 968 9288

7 am – 3:05 pm

10 person minimum on all catering menu items

all orders come complete with plates, knives, forks, spoons, napkins, serving utensils & cups. prices do not include sales tax or delivery charges.

ordering & cancellation policy

hours are 7am to 3:05pm daily. to place an order, call 480-968-9288. when ordering, please allow 48-hour notice. minimum order is for ten people. pricing is per person; there are additional charges for sales tax & delivery. credit card required when order is placed. changes or cancellations must be made at least 24 hours in advance of the scheduled delivery or pick-up time. no changes or cancellations within 24 hours of delivery or pick-up.

at 3:00 p.m., all orders for the next day are final. if an order is cancelled after 3:00 p.m., you will be charged 50% of total order. on the date of your event, orders cannot be cancelled. if you decide not to accept the order, you will be charged 100% of total order & the food will go to a local charity.

on date of your event, the total number of people cannot be reduced. all food prepared will be delivered. however, you may increase the number of people for your event.

when ordering, please note that the event time is when you intend to serve your guests. our delivery personnel will arrive within fifteen minutes prior to your event time with your order.

payment information

ncounter accepts american express, visa, master card or a company check.

breakfast

fruit & granola breakfast salad \$5.50 per person

served in individual cups

seasonal fruit salad, yogurt & fresh baked cinnamon-pecan granola

cinnamon french toast \$6 per person

two slices of fresh baked, thick cut cinnamon bread served with butter & maple syrup

breakfast burrito platter \$7.50 per person

chipotle burrito chipotle sauce, egg, bacon, avocado, cheese, potatoes & cilantro

traditional breakfast \$7.50 per person

substitute egg whites for an additional \$1.00 per person

two scrambled eggs, grilled potatoes, two slices of bacon, or two sausage links or two turkey sausage links

fresh fruit bowl \$4 per person

honeydew, pineapple, grapes & oranges

fresh baked mini muffins \$2 per person

assorted selection of blueberry, apple streusel walnut, banana pecan or signature brown sugar bran mini muffins (2 per person)

fresh baked pastry platter \$3 per person

assorted selection of cinnamon rolls, cranberry scones, maple scones, brown sugar bran muffins, blueberry sour cream muffins, apple streusel walnut muffins or banana pecan muffins served with butter

beverages

fresh brewed locally roasted coffee \$25 / serves 10

regular or decaf

fresh squeezed oj \$25 / serves 10

fresh brewed passion fruit or green iced tea \$20 / serves 10

bottled water \$2 each

*10 person minimum on all catering items

lunch

ncounter "lunch in the sack" \$12.50 per person

includes a sandwich, chips, homemade cookie of the day & bottled water choose up to 3 sandwiches from the below sandwich list

ncounter "half & half" \$12.50 per person

includes a half sandwich & a pear salad, homemade cookie of the day & bottled water, choose up to 3 sandwiches from the below sandwich list

sandwich list

mill avenue beef stack on artisan ciabatta

ham havarti on artisan ciabatta

turkey pesto walnut on fresh baked focaccia

veggie cashew avocado pesto on whole wheat

light cocktail mini sandwich platter \$9 per person

ncounter signature mini sandwiches served on fresh baked slider buns two per person, minimum 5 of each flavor

mill avenue beef stack

ham havarti

turkey pesto walnut

veggie cashew avocado pesto

sides

potato chips \$1.25 per person

salads \$4 per person - side salad size

add grilled chicken to salad for additional \$1 per person, choose one from the following list

pear salad field greens pears, candied pecans & grapes w/ champagne vinaigrette

waldorf field greens candied pecans, apples & blue cheese w/ apple cider dressing

original chop arugula cranberries, corn, pecans, feta, green onion, couscous & red pepper with basil pesto dressing

veggie romaine feta, red pepper, cucumbers & black olives with balsamic dressing

pasta house pasta salad of the day

dessert

mini cookies \$1.50 each

chocolate chip, peanut butter and chocolate chocolate