

CATERING MENU

BREAKFAST, BRUNCH & BEVERAGES

BREAKFAST ENTRÉES

Breakfast Sandwiches \$13 each

Egg, melted cheese, and your choice of bacon, sausage, ham, or vegetarian on a croissant, plain bagel, or 3-seed bagel.
10 minimum. Cut in half upon request; one whole sandwich equals one entrée.

Mo's Breakfast Burritos \$15 each

Scrambled eggs, country potatoes, shredded cheese, and your choice of bacon, sausage, ham, or vegetarian in a warm flour tortilla.
10 minimum. Cut in half upon request; one whole burrito equals one entrée.

Individual Frittatas \$72 / dozen

Assorted seasonal flavors, arranged on a catering tray. Additional pieces are \$6 each.
One frittata per guest works well in a lighter breakfast spread.

BAKERY, BAGELS & FRUIT

Assorted Mini Pastries \$48 / dozen

A rotating assortment of mini croissants, danishes, muffins, and other breakfast pastries.

Seasonal Fruit Platter Small \$65 | Large \$110

Fresh-cut seasonal fruit. Small serves 10-15; large serves 20-30.

Classic Bagel Board \$78

Twelve assorted bagels, pre-cut and served with cream cheese, butter, and jam. Serves 10-12.

Deluxe Lox Bagel Board \$180

Twelve assorted bagels with smoked salmon, cream cheese, tomato, cucumber, red onion, capers, dill, and lemon. Serves 10-12.

COFFEE & BEVERAGES

House Coffee \$36 / airpot

Freshly roasted house coffee in one 3-liter airpot. Includes 10-12 eight-ounce servings, cups, lids, cream, and sugar.

Decaf Coffee \$38 / airpot

One 3-liter airpot with cups, lids, cream, and sugar. Serves 10-12.

Hot Tea Service \$32 / airpot

Hot water, assorted tea bags, cups, lids, lemon, and sweeteners. Serves 10-12.

Iced Tea or Lemonade \$36 / gallon

Serves approximately 8-10 over ice. Cups and ice available upon request.

Cold Brew \$55 / gallon

House cold brew, prepared for service over ice. Serves approximately 10-12.

Bottled Water or Canned Drinks \$3 each

Assorted bottled water, sparkling water, or canned beverages.

HOW MUCH SHOULD I ORDER?

- For a full breakfast, plan on one whole sandwich or burrito per guest, plus fruit or pastries.
- For a lighter spread, plan on one half sandwich or burrito, one frittata, and fruit or pastries per guest.
- One 3-liter airpot serves 10-12 guests. For 15 guests, order two when coffee is the primary beverage.

PREFER A PACKAGE?

- Tell us your guest count, timing, dietary needs, and budget. We will prepare a clear itemized quote with exact quantities.

LUNCH & EVENTS

SANDWICHES, BOXED MEALS & SPECIALTY CATERING

SANDWICH PLATTERS

Classic Assorted Sandwich Platter \$180

Twelve whole sandwiches, cut in half and arranged on a tray. Serves 12 as a meal or up to 24 as part of a larger spread.
Choose up to three: Trust Fund Turkey, Safe Deposit Veggie, The Ledger BLT, or Chicken/Tuna Salad.

Premium Assorted Sandwich Platter \$198

Twelve whole sandwiches, cut in half and arranged on a tray. Serves 12 as a meal or up to 24 as part of a larger spread.
Choose up to three: Mo Jo Club Account, Jo's Pastrami, Turkey Pesto Melt, or any classic selection.

BOXED LUNCHES

Classic Box \$21 each

One sandwich, individual bag of chips, cookie, napkin, and utensils.
10 minimum. Boxes may be labeled by guest name or dietary selection.

Fresh Side Box \$24 each

One sandwich, fruit cup or Mo Jo house side salad, cookie, napkin, and utensils.
10 minimum. Add bottled water or a canned beverage for \$3.
Gluten-free bread is +\$2 with advance notice.

SALADS & SIDES

Mo Jo House Salad \$60

Romaine, cucumber, tomato, onion, croutons, and choice of dressing.
Serves 10-12 as a side.

Capital Cobb Salad \$95

Romaine, cucumber, tomato, onion, bacon, hard-boiled egg, turkey, blue cheese, and choice of dressing. Serves 10-12.

Individual Add-Ons \$24-\$54 / dozen

Fruit cups \$54 per dozen | chips \$24 per dozen | wrapped cookies \$42 per dozen.

SPECIAL EVENT FAVORITES

Waffle Bar From \$275

Waffles with syrup, whipped cream, fresh berries, and powdered sugar. Base package serves 25; setup and staffing are quoted separately.

Gourmet Tamales \$84 / dozen

Rotating premium flavors, including chile verde chicken, pork chile verde, smoked pulled pork, and seasonal specialties.

Gelato Cups \$6 each

Individual gelato cups with spoons. 20 minimum.

Affogato Bar From \$10 / guest

Gelato finished with freshly pulled espresso. 20-guest minimum; service details are quoted to match the venue.

Paella, Beer & Wine Service Custom quote

Paella de montaña, paella mixta, or seafood paella, plus beer and wine service where permitted.

ORDERING DETAILS

- 48-hour notice is recommended for standard catering orders.
- Five business days is recommended for specialty events, paella, and staffed service.
- Delivery, setup, staffing, chafers, specialty serviceware, and equipment deposits are quoted separately.
- Sales tax is not included. Prices and availability may change with ingredient costs.
- Reusable airpots and other loaned equipment must be returned as arranged.

READY TO ORDER?

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