

# HIVE CATERING

We are a farm to table kitchen using kosher ingredients located at Leichtag Commons.

Our focus is seasonally inspired food sourced from our neighbor farm, Coastal Roots, and many San Diego County farmers, purveyors and artisans. We offer private event hosting with full-service catering options. Our menu offerings are designed to please a wide range of guests and include a balance of health conscious ingredients, multi-cultural flavors, and updated interpretations of Jewish traditions. We offer vegetarian, vegan and fish-based menus.

There is a \$500 minimum before tax; exceptions are beverage service, whole fruit, and packaged snacks

## SNACK MENU OPTIONS

### SEEDLING PACKAGE

\$7 per person

Select 2

House Made Granola Bars

-or-

Savory Nut Bar

-or-

Whole Fruit

### SPROUT PACKAGE

\$10 per person

Select 3

House Made Granola Bars

-or-

Savory Nut Bar

-or-

Whole Fruit

-or-

Vegetable Crudite with House Made Dip

-or-

Cookies

### BLOSSOM PACKAGE

\$15 per person

Select 3

House Made Granola Bars

-or-

Protein Energy Bars

-or-

Spiced & Candied Nuts

-or-

Vegetable Crudite with House Made Dip

-or-

Cookies

-or-

Marinated Olives

## CATERING ADD-ONS

### Reusable Dinnerware

For group sizes up to 40: \$6 per person  
For group sizes 40+: available to rent from a 3<sup>rd</sup> party rental company.  
Rates will vary.

### Plated Service

For group sizes up to 40: \$5 per person  
For group sizes 40+: \$10 per person

### Kosher Supervision by a Mashgiach:

Available for an additional charge and can be added to any menu choice

## ADDITIONAL INFORMATION

A la carte snacks can be added to an already selected meal package

Prices include buffet style service with eco-friendly disposable dinnerware, silverware and drinkware.

Tax is an additional charge based on final cost

We are happy to accommodate dietary requests and will do our best to accommodate allergies.

However, we do have nuts, gluten and dairy in our kitchen.

Any guest with a severe allergy should be aware that we are not an allergen free kitchen  
and for their safety they may want to bring their own food.

