



CATERING MENU

Fall 2026



MAKE PROJECTS
EAT WELL. DO GOOD.

events@sdmake.org
www.sdmake.org/events-and-catering

Breakfast & Brunch Catering Menu

INDIVIDUAL BREAKFAST • 20 – 40 GUESTS

Single-serving breakfasts and group snacks for office meetings, workshops, and small casual gatherings.

- **Fresh Baked Pastry Bites** - Assorted bite-sized bakery selections. Serves 12. (GF options available)
- **Local Fruit Bowl** - Seasonal fruit, pandan tapioca pearls, coconut, mint. Serves 12. (V, GF)
- **MAKE Breakfast Burrito** - Flour tortilla, egg, seasoned crispy potatoes, cheddar cheese. Served with roasted salsa and cilantro Biz Baz sauce.
- **MAKE Breakfast Sandwich** - Griddled potato bun, soufflé egg, cheese, harissa aioli, and farm greens. Served with cilantro Biz Baz sauce. Option to add chicken sausage patty.
- **Roasted Banana Crepe** - Caramelized banana chai cream, brown sugar caramel, almond granola, and whipped cream.

BREAKFAST BUFFET • 30 – 150 GUESTS

Easy, generous buffet-style catering for conferences, office meetings, and large gatherings.

- **Fresh Baked Pastry Bites** - Assorted bite-sized bakery selections. Serves 12. (GF options available)
- **Local Fruit Bowl** - Seasonal fruit, pandan tapioca pearls, coconut, mint. Serves 25. (V, GF)
- **Breakfast Burrito Bites** - Our beloved breakfast burrito, cut in half and individually foil wrapped. Flour tortilla, egg, seasoned crispy potatoes, cheddar cheese. Served with roasted salsa and cilantro Biz Baz sauce. Serves 12. (GF options available)
- **MAKE Breakfast Burrito** - Flour tortilla, egg, seasoned crispy potatoes, cheddar cheese. Served with roasted salsa and cilantro Biz Baz sauce. Order of 12.
- **MAKE Breakfast Sandwich** - Griddled potato bun, soufflé egg, cheese, harissa aioli, and farm greens. Served with cilantro Biz Baz sauce. Order of 12. Option to add chicken sausage patty.

BREAKFAST ADD-ONS

- Single Fresh Baked Pastry
- Bouquets

BREAKFAST SERVICES

- Disposable Plates
- Disposable Silverware/Napkins
- Delivery

BEVERAGES

- Hot Coffee, Spiced Coffee
- Cold Brew, Spiced Cold Brew Latte
- Tea
- Hibiscus Cooler
- Lemonade, Seasonal Lemonade

NOTES

- Vegan and Gluten Free options are available upon request (\$2 surcharge per guest for gluten free).
- Please notify us 1 week in advance of your event of any food allergies or dietary restrictions so we may take them into account when preparing the food.
- \$500 F&B order minimum for all catering orders. Service fees and taxes are quoted separately.

GF = gluten free. V = vegan. DF = dairy free.

Breakfast & Brunch Catering Menu



“Catering with MAKE Projects was a breeze! They were able to work with our budget and customize a menu to work with our dietary needs. Our attendees absolutely loved the food and were singing nothing but praises. Our team will definitely keep coming back for more!”

- Daniela Olguin

Breakfast and lunch catering order for 115 guests at the San Diego Regional Climate Conference in August 2026.



Lunch Catering Menu

INDIVIDUAL LUNCH • 20 – 40 GUESTS

Individually boxed, single serving lunches for office meetings, workshops, and small casual gatherings.

- **Turmeric Chicken Bowl* or Wrap** - Marinated chicken thigh, jasmine rice, farm greens, shaved farm vegetables, feta cheese, marinated chickpea salad, candied cashews, cilantro biz-baz sauce, and a sesame vinaigrette. (*GF)
- **Crispy Lentil Kofte Bowl* or Wrap** - Seasoned lentil fritter, jasmine rice, farm greens, shaved farm vegetables, marinated chickpea salad, candied cashews, citrus coconut sauce, and a sesame vinaigrette. (V, *GF)
- **Turmeric Tofu Bowl* or Wrap** - Marinated fried tofu, jasmine rice, farm greens, shaved farm vegetables, feta cheese, marinated chickpea salad, candied cashews, cilantro biz baz sauce, and a sesame vinaigrette. (V, *GF)
- **MAKE Farm Salad** - Farm greens, shaved farm vegetables, feta cheese, marinated chickpea salad, candied cashews, pita crisp croutons, and a sesame vinaigrette.

LUNCH BUFFET • 30 – 150 GUESTS

Easy, generous buffet-style catering for conferences, office meetings, and large gatherings.

- **Crispy Potato Platter** - Seasoned crispy potatoes, served with harissa aioli. Serves 12. (DF)
- **MAKE Farm Dip and Crudit  Platter** - Rotating seasonal dip and farm vegetables, served with seeded crackers. Serves 12. (V)
- **Turmeric Chicken Skewer Platter** - Marinated chicken thigh skewers. Serves 12. (GF)
- **Crispy Lentil Kofte Platter** - Crispy seasoned lentil fritters. Serves 12. (V, GF)
- **Turmeric Tofu and Vegetable Skewer Platter** - Marinated tofu and grilled farm vegetables. Serves 12. (V, GF)
- **Grilled MAKE Farm Vegetables** - Grilled seasonal vegetables from the MAKE Farm. Serves 12. (V)
- **MAKE Farm Salad (Large)** - Farm greens, shaved farm vegetables, feta cheese, marinated chickpea salad, candied cashews, pita crisp croutons, and a sesame vinaigrette. Serves 8.

LUNCH BUFFET • SIDES

- **Naan Bread Platter** - Serves 12.
- **Rice Platter** - Serves 12. (V, GF)
- **Garlic Rice Platter** - Serves 12. (V, GF)

LUNCH BUFFET • DESSERTS

- **Dessert Bites** - Assorted bite sized sweets. Serves 12.
- **Dessert Platter** - Assorted desserts. Serves 12.

Lunch Catering Menu, cont'd.

LUNCH ADD-ONS

- Housemade Dessert
- Naan Bread
- Bouquets

LUNCH SERVICES

- Disposable Plates
- Disposable Silverware/Napkins
- Delivery

BEVERAGES

- Hot Coffee, Spiced Coffee
- Cold Brew, Spiced Cold Brew Latte
- Tea
- Hibiscus Cooler
- Lemonade, Seasonal Lemonade

NOTES

- Vegan and Gluten Free options are available upon request (\$2 surcharge per guest for gluten free)
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Catering Inquiries

\$500 F&B MINIMUM FOR OFFSITE CATERING ORDERS

Thank you for considering MAKE Cafe for your next catering order! Please follow the steps below to build your booking.

INQUIRY

- Share event date, guest count, and budget on the [MAKE Catering & Events page](#), or email events@sdmake.org.
- MAKE will generate a quote after confirming menu, guest count, add-ons, and dietary restrictions.

MENU + DIETARY NEEDS

- Select from the menu options in this package or request a custom menu.
- Dietary restrictions and allergens are due 7 days before the event.
- Menu changes less than 2 business days before the event will incur a fee, and aren't guaranteed.

DEPOSIT + PAYMENT

- To reserve the catering date, a deposit of \$200 is required.
- Full payment is due 2 business days before event.

GUEST COUNTS

- Estimated Guest Count is due 7 days before event.
- Final Guest Count is due at least 3 business days before event.

CANCELLATION POLICY

- Full Refund: 30 days before event
- Half Refund: 10 days before event
- No Refund: Less than 2 days before event

SERVICE CHARGE, TAXES + FEES

4% service charge includes labor, processing fees and MAKE admin service. 7.75% sales tax also applies.

WE ARE SO GLAD YOU ARE HERE.