



Catering Offerings

Our breakfast and lunch menus are thoughtfully designed to showcase our scratch bakery items along with items that can remain at room temperature for meal durations without degrading.

Pick up at our location in Cool Springs, or local delivery is available with a \$25 delivery fee. A 15% taxable gratuity is added to all catering orders.

All orders come with appropriate, disposable cups, flatware, plates and napkins. **Main dishes prepared family style. Individual box lunch style available for additional \$2 per person.**

Pick-up minimum of 10 people and delivery minimum of 20 people.

Modifications can be made at chef's discretion.

Breakfast

SOS Counter morning pastries, seasonal selection to always include a chocolate, fruit and savory option \$6 per person

Maple glazed granola, greek yogurt, seasonal fruit platter \$7 per person

Quiche \$5 per person

Spinach, feta, roasted tomato

Ham, caramelized onion, cheddar

Mushroom, leeks, smoked fontina

Coffee caddy, 1 gallon of our neighbor The Well coffee, served with half and half and sweeteners. Serves 10-12 people \$30 per gallon

REAL fresh squeezed orange juice \$4 per person

Tartines

(open faced sandwiches served on our olive oil toasted sourdough) \$5 each

Recommended 2 per person for main entree or 1 per person as an add-on

Avocado, pickled red onion, sprouts, lime

Burrata, oven roasted tomato, balsamic

House smoked king salmon, capers, pickled red onion, bagel spice

Mushroom, whipped ricotta, roasted garlic, thyme

Pit style beef, horseradish ricotta, crispy shallots

Prosciutto, fig-red onion compote, burrata

Black bean, grilled corn, avocado (vegan)

Lunch

Sandwich platter, choice of 3 sandwiches below \$15 per person

We have a gluten free bread substitution available. Box lunch style one sandwich per box +\$2

Chicken Salad croissant, Springer Farms chicken, olive oil mayo, oven dried tomatoes, lettuce

Italian hoagie, dutch crunch roll, prosciutto, capocola, salami, provolone, lettuce, tomato, giardinara, olive oil mayo

Smoked turkey sub, hoagie roll, avocado, bacon, shredded lettuce, tomato, olive oil mayo

Veggie Banh Mi, marinated tofu, cucumber, jalapeno, herbs, sprouts, sriracha mayo

Baltimore pit beef, hoagie roll, SOS smoked, horseradish sauce, crispy onions

Drinks

Fresh squeezed lemonade \$3 per person

Cold brew iced tea, sweet or unsweet \$3 per person

Bottled and canned drinks may vary, please inquire

Potatoes

Yukon gold potato salad, giardinara, herbs \$3 per person

Kettle chips, tallow fried, old bay seasoning \$2 per person

Charred sweet potatoes, jerk sauce, peanuts, scallions \$3 per person

Salads

Caesar salad, roma crunch, radicchio, birdie crunch, parmesan, caesar dressing \$6 per person

Tex-Mex salad, romaine, avocado, black beans, grilled corn, cheddar, cherry tomatoes, cucumber, radish, tortilla strips, jalapeno ranch \$7 per person

Cobb salad, romaine, SOS smoked turkey, bacon, bleu cheese, farm egg, cherry tomatoes, avocado, Italian vinaigrette \$9 per person

Salad additions

Can be served on the side or on top

Springer Farms chicken breast, lemon-pepper \$5 per person

Wild keta salmon \$6 per person

Beef flat iron steak \$7 per person

Chicken salad \$5 per person

Dessert

Chocolate chip-brown butter cookie \$3 each

Strawberry cloud cake, whipped cream \$5 each

Tiramisu cups \$4 each

Panna cotta, vanilla bean, seasonal fruit compote \$4 each (gluten free)

Dinner, Custom Menu & On-Site Events

We are always open to your ideas for custom menu items, special requests, or hosting your event on-site at our space. Our indoor dining space offers up to 180 seats, or we also have access to the outdoor private courtyard, and the outdoor Park Place amenities. Please inquire for details and options. We have decades of fine dining experience and can cater to your desires.