

Snacks

Small 8-10 guests / Large 14-16 guests

Cheese Board

Domestic \$54 | \$103

Fancy \$69 | \$134

Domestic & Imported Chef's selection of cheeses, fresh & dried fruit, Jam, and Crackers

Charcuterie Board \$55 | \$85

Domestic & Imported Meats, Olives, Pickles, Mixed Nuts, Mustard & Crostini

Sweet

Small 8-10 guests / Large 14-16 guests

Chocolate Chip Black Lava Salt Cookies \$35 | \$56

Assorted Cookies (May contain nuts) \$38 | \$60

Sprinkle, Double Chocolate, Oatmeal Raisin, Vegan Cowgirl, Snickerdoodle

Artisanal Cupcakes \$50 | \$80

Bars \$40 | \$64

Blondies, Krispie Treats, or Brownies

Beverages (10 piece minimum)

16oz La Colombe Iced Coffee \$3

8oz Natalie's Orange Juice \$3

16oz Saratoga Spring Water \$2

12oz Canned Soda & Seltzer \$2

Extras & Fine Print

Dietary Restrictions

Please inform us of any dietary restriction or preferences, our culinary team would be happy to assist on any requests

Billing & Payment

Please make check payable to Shop 543 catering. Visa, Mastercard, Discover, American Express accepted.

Ordering

We appreciate your order as far in advance as possible but ask for a minimum of 48 hours. Cancellations received in less than 24 hours are subject to a 50% cancellation fee

Disposables

Our catering is meant for drop off only, we use disposable products which include flatware, plates, napkins & cups

Customize a Menu

We are pleased to work with you on a menu suited for your needs. Please feel free to inquire about additional menu items that do not appear on the menu



Catering Menu

Fall 2022

"With a view overlooking old carrier ships on the Delaware River, Shop 543, is a culinary hub for both URBN employees and the public"

Phone: 215.454.5436

E-mail:

Scatering@urbanout.com

Shop 543

5000 South Broad Street

Philadelphia, PA

19112

Hours:

Monday-Friday 8:00am-2:30pm

Breakfast

Small 8-10 guests / Large 14-16 guests

Classic \$40 | \$64

An assortment of freshly baked scones, breads & muffins (may contain nuts)

Bagel Platter \$30 | \$48

An assortment of fresh local bagels served with jam, cream cheese & butter

Fresh Fruit \$30 | \$48

Seasonal fruit & berries (vegan, GF)

Parfait \$5 per guest

(10 guest minimum)

Chia pudding, overnight oats, & yogurt parfaits topped with seasonal fruit

Farmers Breakfast \$89 | \$140

Scrambled egg, Breakfast potatoes or Hash brown & choice of protein
Bacon | Sausage | Turkey sausage | Veggie sausage*
Substitute egg white or tofu scramble*

*add \$1 per guest

Breakfast Boxes

Individual breakfast boxes

Minimum of 8 guests

Pastry Box \$10.95 per guest

Pastry, fruit salad, & fresh orange juice

Breakfast Sandwich Box \$13.95 per guest

Breakfast sandwich, fruit salad & fresh orange juice

Coffee & Tea

La Colombe Coffee \$22

96oz box served with sugars, creamers, cups & lids

La Colombe Coffee & Steven Smith Tea \$36

96oz boxes served with sugars, creamers, cups, lids & Steven Smith

Lunch

Small 8-10 guests / Large 14-16 guests

Assorted 543 Sandwiches \$15.95 per guest

(10 guest minimum)

Turkey Brieberry, Italian Market, Chicken Salad, Caprese (vegetarian), Turkey BLT, Chicken Caesar Wrap (includes chips & pickles)

Assorted Boxed Lunches 17.95 per guest

(10 guest minimum)

Choose any sandwich and side for your group and a Chocolate Chip Lava Salt Cookie. Sides include: side salad, pasta salad or fruit salad.

Salads

Small 8-10 guests / Large 14-16 guests

Caesar \$60 | \$96

Romaine, Shaved Parmesan, Sun dried Tomato, Grilled crouton, Caesar dressing

Mediterranean \$60 | \$96

Spinach, Feta, Pepper, Red Onion, Olive, Pita chips, Herb Vinaigrette (Vegan)

Superfood \$60 | \$96

Kale, Beetroot, Chia seed, Cranberry, Pickled onion, Sunflower seed, Balsamic Vinaigrette (vegan, GF)

Cobb \$60 | \$96

Romaine, Egg, Bacon, Cherry Tomato, Red Onion, Cheddar cheese, Ranch (GF)

Chef's Seasonal \$60 | \$96

Ask about our featured seasonal salad selection

Add Protein

(Minimum of 8 guests)

Grilled Chicken \$5 | Salmon \$6 | Grilled Tofu \$3 | Grilled Shrimp \$5 | Taco Ground Beef 5\$

Family

Small 8-10 guests / Large 14-16 guests

Seasonal Composed Bar \$60 | \$106

3 chefs' seasonal vegetables, 1 grain, and 1 green served with dressing (see Add Protein)

Taco Bar \$48 | \$85

Shredded Cheddar, Lettuce, Tomato, Jalapeno, Guacamole, Tortilla chips, Sour Cream, Hot Sauce, Flour or Corn tortillas (see Add Protein)

Sushi

Small 8-10 guests / Large 14-16 guests

(Includes chopsticks soy sauce, ginger & wasabi)

Classic \$66 | \$99

California, Rainforest, Spicy Tuna, Shrimp Tempura

Veggie Bundle \$56 | \$84

Cucumber Avocado, Vietnamese Spring roll, Sweet potato Tempura, Veggie Dragon

Specialty \$106 | \$159

Red Dragon, Rainbow, Katie roll, Spicy Tuna

Sides

Seaweed Salad \$16, Marinated Cucumber \$12, Sesame Noodle \$16, Edamame \$12