



CATERING

DESSERTS

Small 8-10ppl | Large 14-16ppl

Chocolate Chip Lava Salt / \$23 | \$36

Assorted Cookies / \$25 | \$38

Sprinkle, double chocolate, oatmeal raisin, vegan cowgirl, snickerdoodle (may contain nuts)

Bars / \$32 | \$50

Blondie, krispy treats, brownie

Cupcakes / \$35 | \$55

Vegan and gluten free options available upon request

BEVERAGES

La Colombe Coffee / \$18

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

La Colombe Coffee & Steven Smith Tea / \$32

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

Steven Smith Teamaker selection

16oz Iced Coffee / \$2.25

8oz Natalie's Orange Juice / \$2.50

16oz Saratoga Bottled Water / \$1.50

12oz Canned Soda & Seltzer / \$1.50

Assorted selection

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 less than 24 hours are subject to a 50% cancellation fee

Disposables

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

5000 S Broad Street
Philadelphia, PA 19112
P. 215.454.5433 E. scatering@urbn.com

Open Mon-Fri
8:00am-4:00pm

BREAKFAST

Small 8-10ppl | Large 14-16ppl

Classic / \$30 | \$48

Assorted freshly baked scones, breads & muffins (may contain nuts)

Bagel Platter / \$30 | \$48

Assorted fresh bagels served with jam, cream cheese & whipped butter

Fresh Fruit / \$24 | \$38

Seasonal melon & berries

Parfaits / \$4.50ea | *Minimum of 6*

Matcha chia pudding, overnight oats, seasonal fruit & yogurt parfait

Sandwich Bundle / \$6.50ea | *Minimum of 8*

Assorted breakfast sandwiches & wraps including vegetarian option

Farmer's Breakfast / \$56 | \$96

Scrambled eggs, breakfast potatoes or hash browns & protein choice:

bacon | sausage | turkey sausage | veggie sausage

Substitute egg whites or tofu scramble \$1pp

BREAKFAST BOXES

Minimum of 8 guests

*Pastry, Fruit Salad & Orange Juice / \$9.95pp
Breakfast Sandwich, Fruit Salad & Orange Juice / \$12.95pp*

SANDWICH PLATTER

Minimum of 8 guests

Assorted 543 Sandwiches / \$12.95pp

Includes pickles & chips

Turkey Brieberry

Shaved turkey, brie, arugula, blueberry jam, mayo, ciabatta

Caprese

Marinated fresh mozzarella, arugula, tomato, basil pesto, ciabatta (V)

Turkey BLT

Shaved turkey, bacon, lettuce, tomato, mayo, sourdough

Buffalo Ranch Wrap

Crispy buffalo chicken, tortilla strips, cheddar, lettuce, tomato, ranch

Chicken Caesar Wrap

Grilled chicken, croutons, lettuce, caesar dressing

BOXED LUNCHES

Minimum of 8 guests

*Includes chips, pickle & cookie
Choice of Sandwich with Fruit, Pasta or Side Salad / \$13.95pp*

SALADS

Small 8-10ppl | Large 14-16ppl

Caesar / \$26 | \$35

Romaine, shaved parmesan, sun dried tomato, grilled crouton, caesar (V)

Mediterranean / \$26 | \$35

Spinach, feta, peppers, red onion, olive, pita chips, herb vinaigrette (V)

Superfood / \$26 | \$35

Kale, berries, avocado, beet, pickled red onion, raisin, sunflower seed, chia seed, balsamic vinaigrette (vegan, GF)

Cobb / \$26 | \$35

Romaine, egg, bacon, tomato, red onion, cheddar cheese, ranch (GF)

Chefs' Special / \$26 | \$35

Ask about our featured seasonal salad selection

PLATTERS

Small 8-10ppl | Large 14-16ppl

Cheeseboard / \$42 | \$66

Domestic & imported chefs' selected cheeses, fresh & dried fruit, jam, crackers

Charcuterie / \$48 | \$72

Domestic & imported chefs' selected meats, olives, pickles, mixed nuts, mustard, crostini

Mezze Bar / \$48 | \$72

Chickpea falafel, cucumber tomato salad, marinated beets, hummus, pita, tahini, served with house salad & dressing (vegan)

Seasonal Composed Bar / \$48 | \$72

3 Chefs' selected seasonal vegetables, 1 grain salad, 1 green salad & dressing

Taco Bar / \$48 | \$72

Shredded cheddar, lettuce, tomato, jalapeno, guacamole, tortilla chips, sour cream, hot sauce, flour or corn tortillas

ADD PROTEIN

Priced per person

*Grilled Chicken \$4 (3.5oz) | Salmon \$5 (4oz) | Grilled Tofu \$3 (2oz)
Shrimp Skewer \$4 (3oz) | Taco Ground Beef \$4 (4oz)*

SUSHI

Minimum of 6 guests

Small 6-8ppl | Large 10-12ppl | 4 pieces per person

Includes chopsticks, soy sauce, ginger & wasabi

Classic Rolls / \$28 | \$42

California, rainforest, spicy tuna, shrimp tempura

Veggie Bundle / \$26 | \$40

Cucumber avocado, Vietnamese spring roll, sweet potato tempura, veggie dragon

Specialty Rolls / \$38 | \$56

California, red dragon, rainbow, spicy tuna, katie roll

Sides:

Marinated Cucumbers / \$12

Sesame Noodles / \$12

Edamame / \$12

Seaweed Salad / \$16