

# meissa

cafe



## SMALL BITES

Caprese Bruschetta (32 each) grape tomato, fresh mozzarella, basil, evoo, balsamic 40

Potato Pancakes (24 each) onion, garlic, redskin potatoes, herbed sour cream, pinot noir cartelized onion, scallions 48

Signature Fried Brussels Sprouts (1/2 pan) ponzu (citrus-soy), sweet chili 40

Fried Green Tomatoes (16 each) lemon-rosemary panko encrusted, apple cranberry relish, creamy horseradish 32

Shrimp Risotto Cakes (24 each) creole, blackened shrimp, scallion, cilantro 70

Mini Crab Cakes (24 each) scallions, corn relish, guacamole 72

Bacon Wrapped Scallops (24 each) jumbo scallops, korean bbq basted, applewood bacon, cilantro 80

Thai Meatballs (24 skewers) sambal, fresh ginger, lemon, rice, nam jim 60

Short Rib Potato Cup (16) baby arugula, creamy horseradish, gaufrette 60

Chicken & Waffles (12) hand made pizzelle waffle cup, fried chicken tenders, powdered sugar, Ohio maple syrup 48

Mini Loli Pop Wings (24 each) thai-sesame glaze, sesame seeds, scallion 48

Mushroom Lettuce Wrap (12 each) peppers, onion, peanut sauce, chili, cilantro, scallion 36

## ROLLS

Pulled Chicken Egg Rolls (16) bbq chicken, red onion, applewood bacon, cilantro, scallion, peppercorn ranch 60

Cheeseburger Egg Rolls (16) angus beef, cheese, onion, special sauce 55

Coconut Tofu Egg Rolls (16) fried tofu, coconut, cilantro, peanut, peppers, scallion, spicy sesame dipping sauce 50

Mac N Cheese Egg Rolls (16) applewood smoked bacon, house made mac n cheese, bbq dipping sauce 50

Short Rib Egg Rolls (16) napa & red cabbage, carrot, cilantro, scallion, spicy sesame dipping sauce 60

Vegetarian Spring Roll (16) seasoned cabbage, peppers, scallion, carrots, sweet chili dipping sauce 48

SALAD

Small Bowl (4-8 people) 40  
Large Bowl (10-15 people) 65

Chop Salad, romaine, tomatoes, chick pea, green bean, red onion, candied pecan, applewood bacon, feta, chopped egg, herbed Italian vinaigrette

Warm Goat Cheese Salad, mixed greens, grape tomatoes, green apple, pine nuts, dried cranberries, balsamic vinaigrette

Butternut Squash Salad, mixed greens, red onion, roasted squash, dried cranberries, candied pecan, goat cheese, balsamic vinaigrette

Roasted Vegetable Salad, mixed greens, butternut squash, zucchini, squash, red onion, mushroom, peppers, pumpkin seed, feta, balsamic vinaigrette

Harvest Salad, baby spinach, applewood smoked bacon, grapes, apples, hard boiled egg, blue cheese, pumpkin seeds, maple vinaigrette

Sedona Salad, romaine, avocado, tomato, applewood smoked bacon, scallion, black bean & corn relish, sharp white cheddar, fried tortilla strip, chipotle vinaigrette

Pasta Salad, cavatappi, grape tomato, kalamata olive, red onion, tri-color peppers, basil, feta, apple cider vinaigrette



HALF PANS

Beef Tenderloin (serves 10-16) (aprox 3.75-4lbs) herb encrusted, sliced medium-mid rare, creamy horseradish sauce 160

Crab Cakes (12 each) blue crab, peppers, red onion, cilantro, blackening, chipotle aioli 120

Brick Chicken (14 breasts)  
*lemon-rosemary bricked chicken, balsamic blistered tomatoes, grilled lemon* 105

Eggplant Parmesan Short Stack (30 mini rolls)  
*pomodoro, mozzarella, basil, parmesan* 60

Pulled Chicken Risotto (1/2 pan)  
*butternut squash, pulled chicken, apple relish, basil, parmesan, applewood bacon* 60

Wild Caught Salmon (12 each 4oz) lemon-caper butter sauce 120

Mac N Cheese (serves 10-15)  
*sharp yellow cheddar, white cheddar, parmesan, cream, toasted panko* 55

Lemony Green Beans (serves 10-15)  
*green beans, garlic, lemon, sea salt* 35

Roasted Potatoes (serves 10-15)  
*red skin potatoes, rosemary, garlic, parmesan* 40

Roasted Vegetables (serves 10-15)  
*butternut squash, zucchini, yellow squash, peppers, onion, fresh basil, balsamic glaze* 40



## TRAYS

Small Tray, select 6 total wraps 75.00

Large Tray select 10 total wraps 130.00

trays come with house made chips

Laina's Chicken Salad, pepper, onion, grapes, celery, cilantro, dijon, creamy horseradish, white cheddar, mixed greens, Italian vin

Danny's Fajita, guacamole, sour cream, white cheddar, basmati rice

Megan's Buffalo, chicken tenders, cheddar, applewood bacon, tomato, mixed greens

Christine's Veggie, cucumber, peppers, onion, tomato, avocado, mixed greens, feta, butternut squash hummus, mixed greens

Kelli's Turkey, provolone, mixed greens, tomato, apple-cranberry relish, applewood bacon, Italian vin



## Charcuterie Boards

prices start at 12.00 per person

Minimum 15 people



## MISC & RENTALS

8" compostable palm leaf plates 1.50 pc

6" compostable palm leaf plates 1.00 pc

10" plastic plates .50 pc

6" plastic plates .25 pc

wooden cutlery set 1.00 pc

plastic cutlery set .50 pc

ceramic Bowl/Platter 2.00

stainless Steel Tongs/Spoons 1.00

chafer Rental 15.00 pc

delivery 20-50 depending on distance

delivery/set up 50.00

on site server/bartender 200.00 for three hour event

BRUNCH

Buttery Scrambled Eggs (4 dozen eggs, serves 15-20) 48

Mini Pancakes (24 each) Taylor Family Ohio maple syrup, strawberries, powdered sugar 36

Mini Chocolate Chip Pancakes (24 each) Taylor Family Ohio maple syrup, powdered sugar 40

French Toast Sticks (24 each) Taylor Family Ohio maple syrup, strawberries, powdered sugar 36

Mini bagel (12 each) fried green tomato, applewood smoked bacon, white cheddar, mustard aioli 48

Mini Biscuit (12 each) jone's farm sausage, egg and yellow cheddar 48

Mini Chocolate chip scone (36 each) 36

Belgian waffles (12 each) Taylor Family Farms Ohio maple syrup, fresh strawberries, powdered sugar 48

Fresh Fruit (1 lb) assorted seasonal fruit 15

Italian strata (1/2 pan) tomato, red onion, fresh basil, mozzarella, parmesan, bread 60

Applewood Smoked Bacon (24 each) 60

Jones Farm Sausage Patties (24 each) 60

Brunch Potatoes (1/2 pan) red potatoes, chili flake, parmesan, rosemary garlic, peppercorn ranch 42

Wrap Tray, 8 total wraps (serves 12-16) 96  
2 each morgans, egg white, spinach, sun dried tomato, pesto, balsamic glaze, feta

3 each michelle's, egg, black bean and corn relish, peppers, onion, charred tomato salsa, white cheddar

3 each kayla's, egg, garlic mayo, chicken, spinach, artichoke hearts, white cheddar

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

**\*the following major food allergens are present in our kitchen and used as ingredients in many of our dishes: milk, wheat, gluten, eggs, dairy, peanuts, tree nuts, sesame, soy, garlic, fish and shellfish. Please notify your server of any allergies or for more information about ingredients used.**

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**\*Pricing, ingredients and availability of items may change without notice due to seasonal ingredients, availability and demand.**

**Wedding menu available upon request.**

**Contact us at:**

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