

BREAKFAST BOXES

Quiche Breakfast 15.00

Individual quiche (choose black forest ham or mushroom, spinach, and onion). Served with seasonal fruit, roasted potatoes, and a bottle of water

Bayside Burrito 15.00

Organic, cage-free eggs, cheddar cheese, fire roasted red peppers, grilled onion, and salsa wrapped in a flour tortilla. Served with roasted potatoes, seasonal fruit, and a bottle of water. **(Vegetarian)**

Santa Fe Burrito 15.00

Organic, cage-free scrambled eggs, cheddar cheese, black beans, diced tomato, corn, red onion, and chipotle cream in a baked flour tortilla. Served with roasted potatoes, seasonal fruit, and a bottle of water. **(Vegetarian)**

Pacific Breakfast Sandwich 15.00

Organic, cage-free eggs, pesto cream cheese, tomato, avocado, and red onion on a toasted rustic roll. Served with roasted potatoes, seasonal fruit, and a bottle of water. **(Vegetarian)**

Continental Breakfast 14.00

Freshly baked pastry, yogurt, seasonal fruit, and a bottle of water. **(Vegetarian)**

BREAKFAST PLATTERS

Artisan Breakfast Sandwich Platter 135.00

An assortment of our artisan breakfast sandwiches (croissant breakfast sandwiches, romesco breakfast bagels, and Pacific breakfast sandwiches). Serves 12.

Artisan Breakfast Burrito Platter 135.00

Our Santa Fe Breakfast Burrito (cage-free scrambled eggs, cheddar cheese, black beans, diced tomato, corn, red onion, and chipotle cream) and our Bayside Breakfast Burrito (cage-free eggs, cheddar cheese, fire roasted red peppers, grilled onion, and salsa). Serves 12.

Artisan Breakfast Sandwich & Burrito Platter 135.00

An assortment of our breakfast sandwiches and breakfast burritos. Serves 12.

Freshly Baked Muffins Platter 45.00

One dozen assorted freshly baked muffins. Serves up to 12.

Bagel Platter 45.00

A selection of bagel flavors sliced and ready to eat. Served with plain and flavored cream cheeses. Serves up to 15.

Pastry Platter 75.00

An assortment of our favorite fresh-baked pastries, cookies, and dessert breads.

Seasonal Fruit Platter 75.00

A variety of fresh seasonal fruit. Serves up to 20.

LUNCH BOXES

Sesame Ginger Salad 16.00

Roasted chicken, seasonal greens, carrot, cucumber, green onion, chow mein noodles, toasted almonds, and sesame ginger dressing. Served with chips and a signature cookie.

Snoho Chef Salad 16.00

Roasted chicken and ham, seasonal greens, cheddar, smoked gouda, carrot, tomato, cucumber, kalamata olive, and hard-cooked egg. Served with chips, a signature cookie, and a cutlery kit.

Tex-Mex Chopped Chicken Salad 16.00

Fresh lettuce, chopped green cabbage, sweet corn, black beans, tomato, red onion, and our signature grilled chicken with roadhouse ranch dressing. Served with chips and a signature cookie.

Thai Peanut Salad 16.00

Grilled chicken, fresh lettuce, chopped cabbage, green onion, red bell pepper, carrots, and our Thai peanut sauce with a sprinkle of peanuts. Served with chips and a signature cookie.

Turkey Berry Sandwich 16.00

Roasted turkey breast, Havarti, tomato, lettuce, whole berry cranberry sauce, and mayo on a rustic roll. Served with chips and a signature cookie.

Roast Beef & Swiss Sandwich 16.00

Roast beef, red onion, tomato, Swiss, horseradish spread, and seasonal greens on a rustic roll. Served with chips, and signature cookie.

Turkey BLT Sandwich 16.00

Hickory smoked turkey, thick-cut bacon, ripe tomato, leaf lettuce, and mayo on a rustic roll. Served with chips and a signature cookie.

Hat Island Ham Sandwich 16.00

Black Forest ham, Havarti cheese, tomato, red onion, and dijonnaise sauce on organic whole grain bread. Served with chips, cookie, and mint.

Vegetarian Sandwich 15.00

Tunisian carrot spread, house-made hummus, Swiss, Havarti, cucumber, tomato, red onion lettuce, on a rustic roll. Served with chips and a signature cookie. **(Vegetarian)**

Club Wrap 16.00

Roasted turkey breast, black forest ham, hickory smoked bacon, cheddar-gouda cheese blend, tomato, red onion, crispy green leaf lettuce, and dijonnaise wrapped in a spinach tortilla. Served with chips and a signature cookie.

Market Fresh Wrap 15.00

Hummus, Tunisian carrot spread, spinach, cucumber, pickled red onion, matchstick carrots, and sunflower seeds wrapped in a spinach tortilla. Served with chips and a signature cookie. **(Vegetarian)**

LUNCH PLATTERS

Artisan Sandwich Variety Platter 135.00

Choice of up to three different varieties of our freshly made artisan sandwiches (16 half sandwiches).

Artisan Sandwich & Wrap Variety Platter 135.00

Choice of up to four varieties of our freshly made sandwiches and wraps (8 half sandwiches and 8 half wraps).

Sweet Charcuterie Board 150.00

Our sweet signature favorites. A blend of fresh pastries, cookies, chocolates, fruits, and cookies. Serves up to 25.

Savory Charcuterie Board 150.00

A variety of meats, cheeses, specialty crackers, nuts, olives, and savory spreads. Serves up to 25.

Seasonal Fruit Platter 75.00

A variety of fresh seasonal fruit. Serves up to 20.

Seasonal Vegetable Platter 75.00

A variety of fresh seasonal vegetables and dip. Serves up to 20.

Cookie Platter 75.00

An assortment of our favorite fresh-baked cookies. Serves up to 25.

Brownie Platter 55.00

Nothing but gooey goodness! Our signature triple chocolate brownie. Serves up to 25.

Lemon Bar Platter 65.00

Just like Mom used to make! Serves up to 25.

Chocolate Mousse Platter 125.00

On-site catering only.

SALADS

Potato Salad 50.00

A classic favorite. Serves 8-10.

Italian Pasta Salad 50.00

Classic Italian Pasta Salad served cold. Pasta, peppers, feta, olives, and tomatoes all with our signature dressing. Serves 8-10.

Southwest Pasta Salad 50.00

A tangy blend of pasta, cherry tomato, black beans, red onion, and more, stirred together with our southwest dressing. Serves 8-10.

Garden Salad 40.00

A delicious blend of organic greens, shredded carrots, red cabbage, and cherry tomato. A great compliment to an entrée. Serves 8-10.

Build Your Own Salad Platter 150.00

Organic seasonal greens, a variety of veggie toppings, shredded cheese, roasted chicken, ham, and house-made crostini. Let each guest create a salad unique to their preference! Choice of two house-made dressings and roasted sunflower seeds. Serves 8-10.

BEVERAGES & MORE

Coffee Traveler 20.00

96 oz. freshly brewed Mukilteo Coffee Roasters drip coffee. Includes cups, cream, sweeteners, and stir sticks.

Tea Traveler 20.00

96 oz. hot water with an assortment of green, black, and herbal teas. Includes cups, cream, sweeteners, and stir sticks.

Lemon Water 10.00

On-site catering only.

Party Ware Pack 50.00

Earth friendly, all compostable. Plates, cups, napkins, and silverware. Set of 25.

Only individually-portioned items have dietary labels.

We can accommodate most dietary needs.

If you have a special request, please let us know.

KINDRED KITCHEN

CATERING MENU

HOURS

Monday - Friday
10am - 2pm

ORDER ONLINE AT
kindredkitchen.com

WE'RE MORE THAN CATERING!

Kindred Kitchen is a social enterprise that provides job training to individuals experiencing homelessness, chronic poverty, or other barriers to employment. Trainees are given the opportunity to learn the technical skills of food preparation along with the soft skills of workplace success, such as problem solving and customer service. By the end of our training program, participants have the skills and confidence they need to pursue stable employment.

When you dine or cater with us you are supporting this vital program and bringing hope to our trainees for a brighter future.



"Jon Zintel [Job Trainer] made terms and vocabulary easy to understand. He is really a standout teacher. I was able to work on a lot of different projects with him and I am definitely more knowledgeable than when I started the program."

- Ejay | Kindred Kitchen training graduate

3315 Broadway, Everett, WA, 98201
(425) 512-0343 | kindredkitchen.com

Kindred Kitchen is a
HopeWorks Social Enterprise
hopewrks.org

LOOKING FOR AN EVENT SPACE?

HopeWorks Station is a beautiful facility offering two rentable event spaces with state-of-the-art technology for small and medium groups. In addition, your room rental fee can be waived with a minimum catering order through Kindred Kitchen.

Our Rooms Feature

- Computers with internet access and video conferencing capability.
- Large HDTV screens.
- ADA accessible building and rooms.
- Free parking.
- No minimum rental fee.

Jones Conference Room

Capacity: Maximum of 13

Weinberg Training Room

Capacity: Maximum of 50

Interested in Our Spaces?

Our rooms are available to rent by contacting HopeWorks. To learn more and get started, scan the QR code below or visit:

hopewrks.org/rooms



KINDRED KITCHEN MEAL KITS & MORE

Ready.

Our meal kits at Kindred Kitchen are generously sized to share and are made with the same fresh and ingredients we use in our café and catering. Ready to assemble, we avoid harmful ingredients such as additives, sulfides and look instead for natural, wholesome goodness.

Set.

We are committed to setting a standard and serving food in a way that is not only good for people but good for the planet. Our ingredients are locally sourced and our packaging & cutlery are compostable.

Go.

Looking for a quick, handcrafted meal for home or on the go? We also offer heat & eat single-serve entrees, no assembly required!

Find out more
and order at

kindredkitchen.com
or call 425.512.0343

We can accommodate most dietary needs.
If you have a special request, please let us know.