

Ares

COLLECTIVE

CATERING & EVENTS
MENU



ARES
COLLECTIVE
CONCEPTS



PREP & PASTRY

breakfast | lunch | brunch

FLORA'S
MARKET
Run

COMMONER
& CO

August Rhodes
BAKERY

FOR ALL INQUIRIES,
PLEASE EMAIL US AT:

EVENTS@FLORASMARKESTRUN.COM

PARTY PACKAGES
& EXTRAS

CHARCUTERIE CUPS

\$7.5 EACH

EMPANADAS

\$3 EACH

COCONUT SHRIMP

\$3 EACH

HUMMUS CUPS

\$4 EACH

MEATBALLS

\$2.5 EACH

FRUIT CUPS

\$4.5 EACH

SHRIMP COCKTAIL CUPS

\$4 EACH

MINI YOGURT PARFAITS

\$5 EACH

CHICKEN + TOAST SKEWERS

\$4.5 EACH

SPINACH ARTICHOKE

\$12.5 (SERVES 2-4)

MINI GOAT CHEESE TARTS W/ STRAWBERRY JAM

\$2.5 EACH

YAKITORI STEAK KABOBS

\$5 EACH

SALAD CUPS

\$3 EACH

DESSERTS

CAKES - 45

COOKIES - \$1 EACH

BROWNIES - \$1 EACH

MINI SCONES - \$3 EACH

(BLUEBERRY EARL GREY / SEASONAL)

PASTRIES - \$5.50 EACH

TARTS - \$5

BRUNCH PACKAGES

THE PREP SPREAD – 240

2 sides / choice of 2:

breakfast burrito
prep's potatoes, cheese,
scrambled eggs, spinach,
our bacon (chorizo &
vegetarian option
also available)

breakfast sammie
scrambled egg, muenster
& white cheddar, bacon,
roasted tomatoes, spinach,
roasted tomato aioli

everything croissant sammie
prosciutto, scrambled egg,
muenster & american cheese,
arugula, pesto

ALL HAIL – 150

eggs / 2 sides /
choice of:

sausage
bacon
turkey sausage

WHEN PIGS FLY – 155

house made quiche /
2 sides

SWEET TOOTH – 170

bacon or sausage /
potatoes / choice of 2:

pancakes
horchata french toast
classic french toast
cinnamon rolls

DINNER PACKAGES

PASTA – 175

choose your pasta:
fettucini / campanelli
spaghetti

choose your sauce:
carbonara / puttanesca /
marinara

choose your meat:
chicken / sausage /
meatball / tofu /
salmon +15 / shrimp +15

choose your side:
cheesy garlic ciabatta /
baguette

choice of salad

FLORA'S ON THE FLY – 400/MP

steak or shrimp or salmon /
1 salad / 2 sides

FLORA'S ON THE RUN – 260

chicken or tofu or meatloaf /
1 salad / 2 sides

COMMONER & CO'S FRIED CHICKEN – 220

mashed potatoes /
sautéed greens / biscuits /
mac & cheese

LUNCH PACKAGES

SANDWICHES

15 PER PERSON

sandwich /
chips or salad / cookie

LUNCH BOXES

19.5 PER PERSON

sandwich or salad /
2 sides / cookie /
iced tea or lemonade

SALADS

CHOPPED SALAD

kale, romaine, tomatoes,
cucumber, artichoke, red onion,
asparagus, chickpeas,
kalamata olives, feta cheese,
green goddess dressing

KALE TAHINI

baby kale, cucumbers, red
onion, bell pepper, sweet
potatoes, tahini vinaigrette
& lemon

CHICKEN CAESAR SALAD

chopped romaine, parmesan
cheese, caesar dressing,
house sourdough croutons,
lemon

SANDWICHES

TURKEY CLUB

brie spread, quince paste,
butter lettuce, bacon, tomato

GRINDER

genoa salami, hot capicola,
provolone cheese, tomato,
red onion, shredded lettuce,
panzanella vinaigrette,
muffuletta mix

ROAST BEEF

onion jam, arugula, aioli,
tomato, smoked gouda

BEET SANDWICH

roasted red beets,
flora's hummus, spinach
house pickled veggie

CHICKEN SALAD SANDWICH

lemon-basil chicken salad,
zucchini, provolone cheese,
olive & arugula tapenade

BRUNCH SIDES

POTATOES

SEASONAL FRUIT

MINI SCONES

BLUEBERRY EARL GREY / SEASONAL

HERB CHEDDAR BISCUITS

SWEET POTATO HASH

ENGLISH MUFFIN

DINNER SIDES

BRUSSELS · SPINACH ARTICHOKE DIP · MASHED POTATOES
HUMMUS · MAC & CHEESE · SHRIMP COCKTAIL

LUNCH SIDES

SEASONAL FRUIT CHIPS

ORZO PASTA SALAD

POTATO SALAD

COUS COUS

KALE SLAW

SIDE SALAD

PLATTERS + SPECIALTIES

CUSTOM PLATED DINNER

Ask us about customizing for your event!

CHARCUTERIE TABLE – 20 PER PERSON

built on site by one of our chefs, these mesquite
charcuterie boards are perfect for events

BREAKFAST BOARD – 180

bagels, smoked salmon, capers,
heirloom tomato, prosciutto,
mini scones, berries & other fun items

BAGEL PLATTER – 80

bagels:

everything, plain, green chili

whipped spreads:

calabrian chili, roasted garlic, veggie garden,
sea salt dill, mesquite honey

TARTINE PLATTER – 180

CHOOSE TWO:

lox

cilantro & dill cream cheese, tomato,
pickled onions, arugula, capers

avocado

smashed herb avocado, blistered cherry
tomatoes, corn relish, parmesan cheese &
chili oil

market tartine

citrus, roasted beets, butternut & honey
ricotta, mint, hazelnuts, arugula, crumbled
goat cheese

(SERVES 10-12)

CHARCUTERIE PLATTER – 180

COOKIE PLATTER – 25

FRUIT PLATTER – 45

VEGGIE PLATTER – 45

ASSORTED SANDWICH BOX – 75

ALL PACKAGES + PLATTERS
FEED 10-12