



Curated by Chef Cassie Parsons

Menu Selections

The chef-driven menu at Alchemy intentionally features locally sourced organic foods that maintain the sustainable principals of supporting the surrounding farming community.

From traditional menu options to curated plates, Chef Cassie can provide your team building, group function or special luncheon an incredible meal catered to suit your taste, feel and budget.



BREAKFAST

Pastries & Such

- assorted breads & jams
- bagels & cream cheese
- croissants & jams

Breakfast Sandwiches & Wraps

- eye opener eggs, sausage sandwich
- egg and cheese sandwich
- chorizo, eggs and cheese wrap
- egg & sausage wrap
- potato, onion, squash, chorizo cauliflower & egg wrap

Omelet Station

- choose sausage, cheese, onion, mushrooms, peppers, chorizo, beef, salmon, shrimp

Pancake and French Toast Station

fruit, protein, cheese, or seafood

Quiche

custom 9" pies (8 slices)

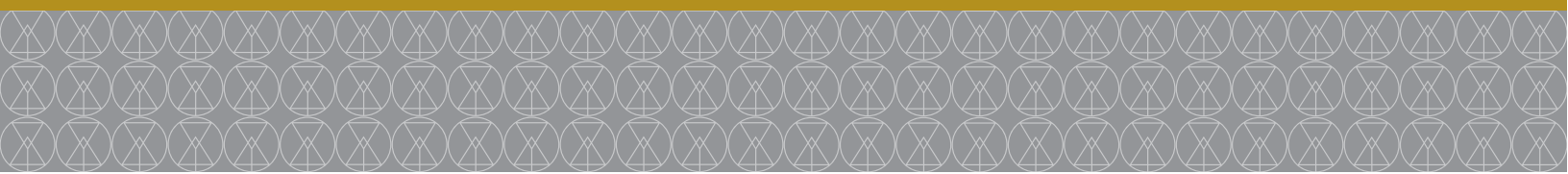
Perogis & Empanadas

- chorizo, potato & cheese
- potato, onion & sauerkraut
- chicken & cilantro

Cereals, Oats

- with milk, raw sugar, honey, molasses
- steel cut oatmeal
- cream of wheat

Fruit & Yogurt Station





LUNCH

Deli Sandwiches

- ham & swiss
- beef & cheddar
- pastrami
- smoked or marinated turkey
- smoked chicken or ham
- grilled chicken
- classic italian
- tuna, chicken or egg salad
- sweet potato
- grilled pimento
- pork, beef or chicken bbq

Hummus & Assorted Veggies

Apps

- calamari w/marinara
- fried chicken wings w/assorted dipping sauces
- brochette
- fried cheese
- smoked ny strip
- mushroom terrine
- fried oysters w/remoulade
- chicken or veggie egg rolls
- smoked salmon on flat bread

Soups

- broccoli & cheddar
- beer cheese
- potato cream
- french onion
- gazpacho or cold cucumber
- black or red bean chili
- beef chili, pork or brunswick chili

Salads

- caesar classic
- (plain or add chicken, sweet potato, or turkey)
- cobb salad
- garden greens
- roasted vegetable
- quinoa & vegetable
- tabouli salad
- summer corn & black bean
- green bean salad
- carrot & bean salad
- raw veggie plate

Desserts

- coconut cream, apple or cherry pie
- fruit turnovers
- plain, cream filled or apple beignets
- chocolate torte
- chocolate brownies w/salted caramel
- assorted cookies
- (chocolate chip, peanut butter, sugar)
- banana chocolate chip
- lemon bars
- millionaire bars

Drinks

- coffee or hot tea
- organic orange or apple juice
- soda jerks sodas
- coke or sprite
- regular or chocolate milk

ALCHEMY at C3Lab 2517 Distribution Street • 980+349+5803
Janet Barry Business Development & Sales • 980+771+9344