

SPECIALTY DRINKS

[96 oz. portioned to serve 8 individuals]

SPECIALTY TEAS \$45

Hibiscus Sour Lemonade
Blue Dream Rose Iced Tea
Rosemary Peach Iced Tea
Blueberry Iced Tea
Sweet Cinnamon Iced Tea
Coconut Green Tea
Passion Fruit Mint Tea

LATTES \$50

[plant-based milk options:
soy, hemp, coconut, oat, almond milk \$10]

Hot Chocolate
Chai Tea Latte
Matcha Latte

House Roast Coffee Kit \$30
[choice of soy, hemp, coconut, oat, almond milk \$10]

FRESH SQUEEZED JUICES \$70

Orange
Watermelon
Grapefruit
Carrot
Beets

add CBD to any drink carafe \$10
add CANNAL+™ to any drink carafe \$30

events@cafecannal.com
T:646-455-0323 IG:@cafecannal



LARGER CATERING PACKAGES AVAILABLE!

CUSTOMIZED CBD & CANNAL+™ EDIBLES
FOR ANY OCCASION!

CUSTOMIZED DRINKS FOR ANY PARTIES!



DELIVERY AND SHIPPING AVAILABLE!
[SURCHARGE BASED ON DISTANCE]

CONTACT: EVENTS@CAFECANNAL.COM

416 Broadway New York, NY 10013
www.cafecannal.com
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CAFÉ CANNAL CATERING MENU

NYC's FIRST AND ONLY CANNABIS CAFÉ

❖
COFFEE AND TEAS
CBD MOCKTAILS AND SPECIALTY DRINKS

❖
PASTRIES
TARTINES
FLATBREADS
CROISSANT SANDWICHES
SALADS

❖
HOMEBAKED EDIBLES
COOKIES AND BROWNIES
CBD SELECTIONS AND TINCTURES
CBD GUMMIES

❖
CAFÉ CANNAL SWEETS
CANNAL+™ SELECTIONS

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BREAKFAST

[portioned to serve 8 individuals]

Pastry Platter [choice of 16 items] \$50

[croissants (plain, chocolate, spinach), scones, and assorted muffins (plain, blueberry, matcha corn)]

Fruit Platter \$35

Yogurt and House Made Granola \$30

Overnight Oats with Fruit and Nuts \$30

Bagels 12 pieces \$45

[sides include butter, cream cheese, house jam]

Additional protein sides -

smoked king salmon, egg salad, chicken + \$40

BREAKFAST SANDWICHES \$55

[on toasted french baguette baked fresh daily]

Bacon, Egg, and Cheese

[apple wood smoked bacon, Tillamook cheddar]

Smoked King Salmon

[Chinook B.C. salmon, capers]

Goat Cheese and Mushroom Quiche \$35

FLATBREADS [serves 8] \$60

Traditional

[fresh organic basil, Campania mozzarella]

Homemade Sausage

[avocado, sweet pea mash, Tillamook cheddar]

LUNCH

[portioned to serve 8 individuals]

HOMEMADE SEASONAL SOUPS \$50

SALADS \$60

[local greens, hemp hearts, cannabinoid rich hemp oil]

Squash Chickpea

[gem lettuce, red cabbage, pecans, pear, feta, tahini]

Arugula Cauliflower

[quinoa, feta cheese, cranberries, lemon herb dressing]

Cannabis Leaf Salad +\$20

[sativa leaf & kale medley, veggies, NON-PSYCHADELIC]

Caprese Salad

[tomatoes, mozzarella and basil]

+ add pasta \$20

Potato Salad

Watermelon Salad

[watermelon, cucumbers, feta, mint, lemon vinaigrette]

Crudite Platter \$30

Antipasti Platter \$45

Quinoa Bowl \$40

[cherry tomatoes, corn and cucumber]

Roasted Seasonal Vegetables \$35

Additional protein sides to any selection above -

[smoked king salmon, egg salad, chicken + \$40]

LUNCH SANDWICHES

Selection of 8 options \$65
[choice of french baguette or brioche bun]

Bacon, Egg and Brie

[apple wood smoked bacon, 6-minute eggs, brie]

Avocado Toast

[pea mash, pine nuts, watermelon radish, burrata]

Goat Cheese

[pecans, roasted pear, onion jam, spiced honey]

Nutella

[seasonal fruit, granola, hemp infused nutella]

Gruyere and Ham

[hickory smoked ham, gruyère swiss]

Smoked King Salmon

[Chinook B.C. salmon, capers]

Grilled Cheese and Sopresseta Panini

[three cheese blend, sopresseta vendetta]

EDIBLES AND SWEETS \$30/dz

Pecan Coconut Cookies [vegan]

Chocolate Chip Cookies

Butter Oatmeal Cookies

Snickerdoodle Cookies [vegan, gluten free]

Girl Scout "GSC" Cookies

Morning Glory Matcha Muffin

Baked Mini Donuts

Blue Dream Blueberry Muffin

Slutty Brownie

CANNAL+™ EDIBLES

Fudge Candies \$60/dz

Gummies \$60/dz

Custom CBD edibles [INQUIRE]

Custom CANNAL+™ edibles [INQUIRE]

