



*May all your
Weeds
be Wildflowers*

*Leslie Alfred
and
Joan Dragon*



General Information

All items from the daily Cafe menu are available to go.

*48 hour notice on special orders is advisable,
but we can usually accommodate you
if you phone early in the morning.*

*The "trays" are table ready.
If you require trayng for other items,
there is an additional charge.*

Cancellation Policy

If you must cancel, 24 hours notice, please.



*Prices subject to change without notice
Summer 2010*

Wildflower CAFÉ

Special Occasions



One of Tampa Bay's Best

- Chris Sherman, Food Critic, St. Petersburg Times

727-447-4497

Mon - Fri 8:00 - 2:30

Saturday 9:00 - 2:00

Sunday Brunch 9:00 - 2:00

**1465 So. Fort Harrison Avenue #105
Clearwater, Florida 33756-2504**

Our deck is doggie friendly

**wildflowercafe@aol.com
www.wildflowercafe.net**

Table-Ready Trays

Signature Sandwiches

An assortment . . .
Roast Turkey Breast on Wheat
Ham & Emmentaler Swiss on Pumpernickel
Honey Chicken Salad on Croissant
Serves to 6 (12 pieces)

28

Turkey Club Croissants

Turkey, bacon, provolone, garden tomato, leaf lettuce with sage mayonnaise
Serves to 6 (12 pieces)

36

Tea Sandwiches

CHEF'S CHOICE - selections may include:
Honey Chicken Salad on White, Ham & Emmentaler Swiss on Pumpernickel,
Cinnamon Cream Cheese and Walnuts on Brown Sugar Cinnamon Bread,
Basil Pesto and Sundried Tomato Tortilla Spirals,
Traditional Pimiento Pecan Cheese on Wheat
Serves to 8-12 (30 pieces)

35

Mini Puff Pastries

With Honey Chicken or Tuna Salad
Serves to 20 (24 pieces)

42

Specialty Cheese Tray

With crackers and seasonal fruit garnish
Serves 12+

50

Assorted Sweets

BAKER'S CHOICE
Serves 12+ (30 pieces)

30

Fresh Seasonal Fruit Bowl

Serves to 12

30

Mediterranean Tortilla Spirals

Basil pesto cream cheese rolled in sundried tomato tortillas
Serves to 30 (approx 60 appetizer-size pieces)

42

Fruit and Cheese

Presented on mini bamboo skewers
Serves to 20 (30 skewers)

50

Crudites

Assorted fresh garden veggies with Ranch Dip
Serves 12+

With Hummus bi Tahini **add 5**

50

Box Lunch

Sandwich, Salads, and Sweetie
in a decorated white bakery box
CHEF'S CHOICE - Minimum 8

14 per person



Afternoon Tea

Enjoy a wonderful assortment of
sandwiches, scones, and sweets
Boxed and ready for traying on
your own china at home
CHEF'S CHOICE - Minimum 8

16 per person

Reception Quiche Lorraine

Requires reheating and traying at home
Serves to 30 (60 appetizer-size pieces)

48

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Soups

All homemade ... everyday ... with fresh ingredients
By the pint

Vegetarian Tomato Basil Bisque
5

Premium Soups
Choices and prices vary

Salads

Priced by the pound

MINIMUM ORDER ONE POUND

Honey Chicken 10
Tuna 8.5



Cranberry Walnut Chicken 11
Fresh Seasonal Fruit 8.5

MINIMUM ORDER FOUR POUNDS

Pecan Chicken Waldorf 12
Tomato, Cucumber and Fresh Basil 8
California Carrot and Golden Raisin Slaw 7.5
Mango Curry Chicken Pasta 10



Wine Country Roasted Vegetable Pasta 10
Broccoli Cauliflower Slaw 9
Picnic Potato Salad 7
Old Fashioned Macaroni Salad 7

PRICED BY THE PORTION

Gorgonzola & Berries
On baby greens with apples, grapes, and toasted walnuts
4.5



Café Field Greens
Typical garden salad with baby greens, tomato, cucumber, carrot and red cabbage
3

The Bistro
Field greens, seasonal fruit, gorgonzola and toasted pecans
4.5

<p>Homemade Dressings by the Pint Maple Balsamic, Raspberry Vinaigrette, Wildflower Honey Mustard, Buttermilk Ranch 7.5</p>
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Sweets

Bar Cookies
Brownies, Lemon Bars, Chocolate Oat Bars
2.75
Hello Dollys
3

Giant Cookies
Peanut Butter Chocolate Chip, Black Dog Ginger,
Oatmeal Pecan, Key Lime White Chocolate Pecan
CHOICES VARY
1.75

Bite-Size Batch
Select one of the above choices (7 dozen)
65



Classic Key Lime Poundcake
30
Award-Winning Carrot Cake
35

Cup Cakes
Lemon Raspberry, Chocolate,
Vanilla, Red Velvet, Rum & Coke
CHOICES VARY
36 per dozen

Assorted Sweet Tray
BAKER'S CHOICE
Serves 12+ (30 pieces)
30

Breakfast

Breakfast Burritos

Scrambled eggs, cheddar, pepper jack, tomato, greens with tropical fruit salsa and sour cream; requires reheating and traying

Minimum 6

7.5 each

Sausage and Grits Breakfast Pudding

With spinach, red pepper, Vidalia onion, egg and cheese custard ... a new southern tradition

Serves 12+

42

Cheesy Grits

A classic southern tradition. And you thought you did not like grits!

Serves 12+

32



Biscuits and Maple Sausage Gravy

A new take on an old classic

Serves 12

42

Croque Monsieur en Casserole

Ham and Swiss layered with croissant, eggs and cream, drizzled with maple syrup and served with Bechamel sauce

Serves 12

47

Wildflower Cafe Signature Baked French Toast

With maple butter and roasted pecans

Serves to 24

50

Fresh Seasonal Fruit Bowl

Serves to 12

30

Deep Dish Quiche

Serves 8 - 12

Selections vary



Lorraine 34

Crustless Broccoli Cheddar 34

Roasted Asparagus Leek with Smoked Gouda 38

Spinach Artichoke 36

California Sundried Tomato 36

Jimmy Blue Crab Tart 42

Southern Chicken Pecan Tart 38

Mango Chutney 6



Reception Quiche Lorraine

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Breakfast Pastries

New York Baby Cakes

Traditional coffee cake with delicious cinnamon crumb topping

Minimum 8

3.5 each

Buttermilk Biscuits Tray

With Wildflower honey-butter and homemade strawberry jam

Serves to 8 (best served reheated)

16.5



European Muesli Bread

With strawberry cream cheese

Serves 8+

18

Assorted Scones Tray

With fresh whipped cream

Serves to 8 (best served reheated)

30

Breakfast Reception

Quiche Lorraine, Sausage and Grits Breakfast Pudding, Breakfast Tomatoes baked with fresh herbs, cheese and toasted crumb topping, Baked Maple Pecan French Toast, Assorted Scones, Fresh Fruit

Minimum 12

18 per person

Luncheon Buffet

Deep Dish Quiche, Honey Chicken Salad, Fresh Greens Vinaigrette, Waldorf Salad, Sliced Tomatoes with cucumbers, fresh herbs and olive oil drizzle, Muesli Bread with honey butter

Minimum 12

19 per person