



Eat Good. Feel Good.

CATERING MENU

Hot Theme Buffets · Wraps, Sandos & Bites · Build-Your-Own Salad Bar

439 N FRANCES ST, MADISON, WI · EATCOMFORTFUEL.COM · [@EATCOMFORTFUEL](https://www.instagram.com/EATCOMFORTFUEL)



THE ESSENTIALS

CATERING, MADE SIMPLE

Every order is prepped fresh from our kitchen at 439 N Frances Street. Buffets and bars are served family-style with serving ware; wraps, sandos and bites arrive tray-ready for easy setup. Tell us your headcount and any dietary needs and we'll build the spread.

DIETARY KEY

- V Vegetarian
- VG Vegan
- GF Gluten-Free
- DF Dairy-Free
- NF Nut-Free

HOUSE-MADE ADD-ONS

VYV Hydration

our own sparkling prebiotic electrolyte drink

Just Coffee Co-op Drip Coffee

locally roasted, by the box



01

HOT THEME BUFFETS

Served family-style and held warm. Each buffet pairs signature mains with warm and chilled sides.

MEDITERRANEAN

MAINS

Roasted Lemon-Herb Chicken

Slow-Braised Pork Belly & Loin

chopped

Roasted Grape Tomato, Portabella &

Tempeh (VG)

balsamic & olive oil

SIDES

Roasted Garlic Za'atar Smashed Potatoes (VG)

Roasted Mediterranean Vegetables (VG)

zucchini, cauliflower, red pepper, red onion, garlic oil

Hummus & Roasted Pita Chips (VG)

garlic oil, sea salt, za'atar

Mediterranean Farro Salad (V)

greens, lemon, feta, cucumber, tomato, mint, lemon-chardonnay vinaigrette

Fresh Fruit (VG)

pineapple, red grapes, strawberries, blueberries

TACO BAR

Served with corn tortillas (GF)

MAINS

Slow-Roasted Beef Barbacoa

spices, mild chiles, stock

Street Chicken Tacos

marinated in lime, orange & spices

Roasted BBQ Tempeh & Black Beans (VG)

TOPPINGS

The Fixings (VG) (GF)

tortilla chips, onion & cilantro, guacamole, salsa, chipotle aioli, citrus kale & cabbage slaw

SIDES

Roasted Garlic-Achiote Potatoes (VG)

Fresh Fruit (VG)

pineapple, red grapes, strawberries, blueberries

AMERICAN BACKYARD BBQ

Hawaiian buns served on the side

MAINS

BBQ Chicken Thighs

slow-roasted, chopped

Sweet BBQ Pulled Pork

slow-cooked 12 hours

Roasted BBQ Tempeh, Mushroom &

Cauliflower (VG)

Dry-Rubbed Brisket

slow-smoked 10–14 hours · seasonal

WARM SIDES

Roasted Garlic Mashed Potatoes

fresh chives · vegan available

Four-Cheese Mac & Cheese

cavatappi

Roasted Green Beans

vegan & dairy-free available

CHILLED SIDES

Apple Slaw

cabbage & kale, herbs, lemon, maple

Chopped Salad

greens, avocado, carrot, cucumber, tomato, poblano ranch

MAC & CHEESE BAR

BASE

Four-Cheese Mac & Cheese

cavatappi noodles

Butternut Squash Mac (VG)

garlic oil, vegetable broth, nutritional yeast

PROTEINS

Buffalo Chicken

Korean BBQ Chopped Pork

ACCENTS & TOPPINGS

Build It Up

bacon, turkey chorizo, crispy onion, harissa cauliflower, elote corn, falafel crumbs

HAWAIIAN CLASSIC

MAINS

Huli Huli Chicken

Kalua Pork

Huli Huli Tempeh (VG)

carrot, water chestnut, snap pea

SIDES

Pineapple Fried Rice with Spam

carrot, corn, green bean, egg

Pineapple Fried Rice (VG)

carrot, corn, green bean, white bean—tahini, scallion, tamari

Fresh Fruit (VG)

pineapple, red grapes, strawberries, blueberries

ITALIAN AMERICAN

Select two proteins

MAINS

Chicken Marsala

garlic, mushroom, marsala wine, touch of cream

Roasted Lemon-Pepper Chicken (DF)

brined, herbs, citrus, white wine vinegar

Slow-Roasted Chopped Pork

garlic, stock & herbs

Roasted Tempeh Marsala (VG)

garlic, mushroom, chickpea, nutritional yeast, coconut milk

WARM SIDES

Garlic Mashed Potatoes

heavy cream, touch of butter

Spring Vegetable Primavera (VG)

cauliflower, carrot, corn, sautéed greens, garlic oil

CHILLED SIDES

Butternut, Broccoli & Kale Salad (VG)

pepitas, dried cherries, maple-mustard vinaigrette

Fresh Seasonal Fruit & Berries (VG)

02

WRAPS, SANDOS & BITES

Sliced and arranged tray-ready. A typical platter features two to three animal proteins plus a vegan option.

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WRAPS · VEGAN & VEGETARIAN

Medi-Cal Burrito (VG)

avocado, cannellini, lentil & quinoa, chickpea crumb, mushroom, tempeh, balsamic, green goddess

Spring Primavera Caesar Wrap (V)

romaine, parmesan, charred broccolini, roasted carrot, cauliflower & corn, garlic croutons, caesar

Green Goddess Wrap (V)

arugula, avocado, maple carrot, quinoa, feta, roasted red pepper, tahini green goddess

Chorizo Tempeh Burrito (VG)

avocado, black bean, rice, pepper, scallion, chipotle aioli

Korean BBQ Tempeh & Cauliflower (VG)

basmati rice, carrot, roasted pepper, sun-dried tomato lentil spread

Medi Wrap (VG)

hummus, red pepper, tomato, cucumber, kale & quinoa, tempeh, sun-dried tomato tahini

Buffalo Tempeh Veggie Wrap (VG)

carrot, broccoli, celery & pepper, tahini ranch

Roasted West Coast Tempeh Wrap (VG)

mushroom & sweet potato, black bean corn salsa, kale & lentil, guac, mango salsa

Curry Cauliflower & Chickpea Wrap (VG)

pineapple raita, sautéed kale, chickpea crumble, tomato

WRAPS · ANIMAL PROTEIN

Chicken Caesar Wrap

romaine, parm, house croutons, caesar

Buffalo Chicken Avo Wrap

buffalo chicken, shredded cheese, guac, ranch

Korean BBQ Pork Wrap

pork belly & loin, purple rice, gochujang, sweet potato, scallion, crispy onion

Chicken Bacon Avo Wrap

cheddar jack, buttermilk ranch

Roasted Salmon & Avocado Wrap

sweet chili salmon, carrot & kale, green goddess, quinoa, hot honey feta

Tex-Mex BBQ Chicken Wrap

chicken, rice, smoky BBQ, cowboy caviar, guac

Philly Cheesesteak Wrap

seared steak, pepper & onion, mozzarella, chipotle aioli

Loaded Club Party Wrap

ranch cream cheese, ham, roast beef & turkey, cheddar, bacon, scallion, jalapeño

Caprese Chicken Wrap (NF)

chicken, basil pesto, mozzarella, tomato, balsamic & hot honey

Korean BBQ Chicken Wrap

chicken, pepper, mushroom, carrot, cabbage & kale, brown basmati, maple gochujang

Turkey Bacon Spinach-Dip Wrap

turkey, bacon, carrot, chipotle aioli, hot honey

SANDOS & FOLDIES

Cuban

pulled pork, ham, provolone, pickle, garlic-dijon aioli, pressed hoagie

Chicken Piccata Sando

garlic-dijon, chicken thigh, lemon-caper, dill, arugula, lemon ricotta, hoagie

Turkey Chorizo Quesadilla

turkey chorizo, salsa, cheddar jack

Tex-Mex BBQ Pork Quesadilla

pork, charro beans, cheddar jack

Seitan Chorizo Quesadilla (VG)

black bean jalapeño spread, Daiya, avocado, pepper & onion

BANH MI SANDOS

French roll, pickled carrot & daikon, jalapeño, gochujang mayo, cilantro

Choice of Protein

Roasted Chicken Thigh · Roasted Pork Belly · Marinated Tempeh (VG)

03

BUILD-YOUR-OWN FUELED SALAD BAR

A composed spread of greens, veggies, cheese and crunch,
finished with your choice of proteins and superfood grains.

GREENS

Spring Mix

Baby Spinach / Arugula

Massaged Kale

olive oil, lemon, white balsamic

Composed Caesar GF

romaine, parmesan, lemon zest

FRESH VEGGIES

Grape Tomato

Sliced Cucumber

Roasted Maple Rainbow Carrot

Guacamole

CHEESE & CRUNCH

Fresh Mozzarella Balls

Whipped Red Feta

hot honey

Shaved Parm

Everything Bagel Bites

Garlic Crouton Crumble

Lime-Salt Tortilla Chips GF

DRESSINGS & VINAIGRETTES

Green Goddess VG

Buttermilk Ranch

Lemony Mint Pea VG

Maple Balsamic VG

Creamy Italian VG

Lemon Chardonnay VG

Creamy Mediterranean Feta

Lime-Orange White Miso VG

Spicy Red Wine Herb VG

ANIMAL PROTEINS

Roasted Huli Huli Chicken

chopped

Mild Italian Meatballs GF

Greek Bison Meatballs

Moroccan Meatballs

beef, spice, egg, breadcrumb

Sweet Chili Turkey Meatballs

fresh herbs

Korean BBQ Pork

slow-roasted, chopped

Chicken Street-Taco Style

chopped

Roasted Dominican Chicken

garlic, tamari, citrus, spice

Roasted Mediterranean Chicken

lemon garlic, red wine, caper, herb

Japanese BBQ Chicken

chopped

Slow-Roasted Beef Barbacoa

Cuban Picadillo

beef, tomato, pepper, caper, olive

Ground Turkey Chorizo

Ground Bison-Beef Chorizo

Chopped Bacon

Hard-Boiled Egg

halved

Japanese Tamago Marinated Egg

VEGAN PROTEINS

Roasted Eggplant VG GF

chickpea, herb, garlic, mushroom spread

Roasted Char Siu Cauliflower VG GF

herb, sweet pepper, edamame, lentil

Tempeh Chorizo, Mushroom & Sweet Potato VG GF

Lemon-Basil Tofu & Chickpea VG GF

tamari, olive oil, vinegar

Korean BBQ Tempeh & Cauliflower VG GF

Madras Curry Tofu, Lentil & Basmati VG GF

Tempeh & Sweet Potato Noodle VG GF

tamari, lime, rice wine, herb

Sautéed Ground Seitan VG

sweet potato & corn, chipotle-citrus

Roasted Chipotle-Pear Tempeh VG GF

Tuscan Bean V

olive, artichoke, feta, tomato

Citrus Edamame Quinoa VG GF

Mediterranean Farro V

greens, lemon, feta, mint

Asparagus, Mushroom, Sweet Potato & Quinoa VG GF

Mango-Edamame Black Bean Corn Salsa VG

Smoky Chickpea, Lentil & Kale VG GF

Quinoa Cabbage Salad VG GF

Quinoa, Chickpea & Broccoli VG GF

Farro, Butternut & Asparagus VG

kale & shallot, dijon-maple

Baja Crispy Chickpea VG

chili-lime

Italian Cannellini Bean VG

Roasted Apple & Arugula Farro VG

Mango Black Bean Quinoa VG GF

SUPERFOOD GRAINS & COMPOSED SALADS

Apple & Sweet Potato Kale Quinoa VG

Chickpea, Sweet Potato & Kale VG GF

Broccoli Crunch VG

quinoa, carrot, asparagus, herb



Let's build your menu.

CATER WITH US

439 N Frances St, Madison, WI
eatcomfortfuel.com · @eatcomfortfuel

