



open arms catering

CRAFTED WITH CARE, SERVED WITH PURPOSE: AN INNOVATIVE WAY TO NOURISH OUR NEIGHBORS

Open Arms of Minnesota is a nonprofit organization that prepares and delivers medically tailored meals to critically ill Minnesotans and their loved ones, at no cost to our clients. Through the support of a loving community of donors and volunteers, we harvest, cook, and deliver nutritious, made-from-scratch meals directly to our clients.

Each of the meals we provide to our clients costs \$10 to prepare and deliver. Proceeds from catering help fund meals for our clients and their loved ones!

ARTISAN BOXED LUNCHES

Hire our highly skilled team of professional chefs to cater your event with a menu crafted to meet the dietary needs of everyone in your party. With each catering order, you're not only treating your guests/employees/colleagues/volunteers/etc. to a delicious meal, you are also extending a lifeline to our critically ill neighbors in Minnesota. **It's a simple equation: Get a meal, give a meal. Join us in making a difference, one bite at a time!**

See the back of this page for our artisan boxed lunch options. **Each meal costs \$17 and includes a side of chips and a cookie made in the Open Arms Bakery.**



CONTACT US

If you are interested in catering services, please reach out to Misha Bartlett, Events Manager, at misha@openarmsmn.org or **612-759-0665**.



ARTISAN BOXED LUNCH ITEMS

All items served with chips and a cookie from the Open Arms Bakery.

\$17 per meal

TURKEY AVOCADO BLT SANDWICH

Succulent roasted turkey slices with creamy avocado, crispy bacon, fresh lettuce, and juicy tomatoes, all nestled between two slices of artisan bread.

TURKEY & SWISS SANDWICH

Thinly sliced turkey layered with Swiss cheese, crisp lettuce, and ripe tomatoes, all stacked on freshly baked bread.

HAM & SWISS SANDWICH

Layers of premium ham, Swiss cheese, crisp lettuce, and ripe tomatoes on freshly baked bread.

ROASTED VEGETABLE HUMMUS WRAP

A rainbow of zucchini, yellow squash, cucumbers, and red onions with creamy hand-made hummus, all wrapped in a soft tortilla.

CHICKEN SALAD

Sliced seasoned chicken mixed with crisp celery, sweet grapes, and a creamy dressing, all served between slices of freshly baked bread.

GRILLED CHICKEN WITH PESTO

Tender grilled chicken breast with basil pesto, ripe tomatoes, mozzarella, and fresh arugula.

WHOLE GRAIN SALAD BOWL

Red Quinoa base with a vibrant medley of fresh vegetables, served with a side of harvest dressing.

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