



# CHROMATIC CATERING

<http://www.chromatic-catering.com>

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MN state license #FBL-31067-42692

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## YOGA BRUNCH at IMMINENT BREWING, SUNDAY NOV. 12<sup>th</sup> 2017

- Cheddar-cornmeal biscuits and gravy \$7
- Mini quiche: roasted red pepper/chevre \$3 ea
- Autumn brunch bowl: quinoa, apples, cranberries, walnuts [vegan, GF, DF] \$5
- Chocolate-streusel coffee cake \$3
- Groundwire No Coast coffee \$1.50
- Hot tea \$1

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### featuring ingredients from these local producers:

- Pork from Graise Farms, Cannon City MN  
<http://www.graisefarm.com/>
- Cheddar cheese from CannonBelles, Cannon Falls MN  
<http://cannonbelles.com/>
- Red peppers from Seeds Farm, Northfield MN  
<https://www.seedsfarm.org/>
- Chevre from Singing Hills Goat Dairy, Nerstrand MN  
<https://www.facebook.com/SingingHillsGoatDairy>
- Eggs from Larry Schultz Organic Farm, Owatonna MN  
<http://lsofarm.wixsite.com/larryschultzorganic>
- Apples from Sogn Valley Orchard, Sogn MN  
[http://www.sognvalleyorchard.com/Welcome\\_To.html](http://www.sognvalleyorchard.com/Welcome_To.html)
- Oatmeal from Whole Grain Milling, Welcome MN  
<http://www.wholegrainmilling.net/>
- Coffee beans from Groundwire Coffee Roasters, Northfield MN  
<https://groundwire.coffee/>