

MUGSHOTS CATERING

GREAT FOR MEETINGS AND ENTERTAINING!

For best selection, call in your order 48 hours in advance.

110 Cotton St., Manayunk - 215.482.3964

21st & Fairmount Ave., Philadelphia - 267.514.7145

APPETIZERS

(SMALL SERVES 8-12, LARGE SERVES 15-18)

HUMMUS & VEGGIE PLATTER

Garlic hummus made with organic chick peas, served with veggie sticks and grilled pita. SM \$24.95 LG \$44.95

TEA SANDWICHES

These delicious bite-sized pita sandwiches are sure to please everyone!

SM 34.95, serves 8-12 people, choose up to 3 varieties

LG 54.95, serves 15-18 people, choose up to 6 varieties

- **SPICY ALBACORE TUNA SALAD W/ AVOCADO**

- **WHITEFISH SALAD W/ TOMATO**

- **FAUX CHICKEN SALAD W/CUCUMBER (VEGAN)**

- **SMOKED SALMON W/LOW-FAT CHIVE SPREAD & CUCUMBER**

- **SMOKED TEMPEH WITH SOY CHIVE SPREAD & TOMATO (VEGAN)**

- **SMOKED TURKEY BREAST W/TOMATO & PESTO**

LANCASTER FARM CHEESE TRAY

Three cheeses fresh from Green Meadow Farm: Cheddar, Pepperjack, and Swiss, served with our homemade stone-ground mustard dipping sauce, and thinly sliced toasted ciabatta bread.

SM, serves 15-20 people 29.95

LG, serves 25-30 people 49.95

LUNCH PLATTERS

SALAD BOWL

Mixed greens garnished with cucumber, tomato, onion and avocado tossed with our homemade balsamic vinaigrette, or get it on the side. Great as a side salad served with a wrap platter! \$24.95 Serves 8-12 people

WRAP PLATTER - choose from the wraps listed below.

SM 29.95 serves 6-8 people, choose up to 3 varieties.

LG 55.95 serves 10-15 people, choose up to 5 varieties.

PIER 21 - White Albacore tuna salad with a kick, topped with tomatoes, lettuce and chili mayo. **SPICY!**

THE CAPONE - Smoked free-range turkey breast, bacon, tomato, avocado, and lettuce with chili mayo.

THE SLAMMER - Vegan sausage with guacamole, salsa, and lettuce.

VEGAN CHAIN GANG - Hummus and baba ganoush with cucumber, greens, tomato, and red onion.

FAUX CHICKEN SALAD - With lettuce, cucumber, red onion, and tomato.

SMOKED SALMON WRAP - Nova Lox with low-fat chive cream cheese, tomato, onion, cucumber and greens.

BAKED GOODS & BREAKFAST

BAGEL PLATTER

A variety of bagels, sliced with your choice of 2 spreads (availability of spreads may vary). \$21.95/doz

SMOKED FISH PLATTER

1 lb of sliced Nova Lox and 1 lb of smoked whitefish salad, on a bed of romaine, served with sliced cucumber, tomato and onion. \$35.95

BREAKFAST SWEETS TRAY

SM serves 8-12 LG serves 15-18

An assortment of muffins, scones, and sticky buns, served with butter and organic preserves. SM 18.95 LG 28.95

COOKIES, BROWNIES AND BARS

Choose from our freshly baked Famous 4th Street cookies, brownies, German chocolate blondies, raspberry/lime bars, blue berry almond bars, and Marla's banana breads. SM serves 10-15, \$25.95 LG serves 20-30, \$45.95

OUR PHILOSOPHY

Mugshots is committed to making a positive contribution to our community by being mindful of the environment and our neighbors, both local and global, in all our actions. We use only fair-trade, organic coffee, and support organic agriculture and local farmers whenever possible. By doing so, we not only support our local economy, but also reduce fuel use associated with shipping.

Working with Equal Exchange, we are able to offer only fair-trade, organic coffee at a reasonable price. Buying fair-trade certified coffee supports farmers by providing an improved economic situation (they are guaranteed a fair price for their crops), prohibiting forced or exploitative child labor, providing credit to farmers at low rates, promoting sustainable farming methods, encouraging long-term business relationships, and organizing farmers into democratic cooperatives.

Similarly, we select our other suppliers based upon their business ethics and a shared commitment to the "triple bottom line," a commitment to people, to profit, and to the planet. To reduce food waste, we send our juice pulp and coffee grounds to Green Meadow Farms for chicken feed and composting. In turn, we purchase a variety of food items from Green Meadow Farms, including seasonal, organic fruits and vegetables, eggs, which come from cage-free vegetarian-fed hens, bacon and ham which come from humanely-raised pigs, and free-range, all natural smoked turkey breast.

In addition to composting, we recycle paper, cardboard, plastic, aluminum and glass. We purchase our cleaning products from Green Village, a local supplier of environmentally-friendly cleaning solutions. Finally, a portion of our electricity is supplied by wind energy, a renewable source of energy with no fuel and no pollution.

Mugshots is a founding member of Independents Coffee Cooperative (independentscoffee.com), a group of independently owned coffeeshops that started informally in 2003 when Joe Coffee Bar, The Greenline Cafe, InFusion, and Mugshots began sharing information & resources. Recognizing a common "triple bottom line philosophy," we all realized we could do more to help small farmers and make a positive impact on the environment if we did it together. What began as the sharing of information quickly grew into a collaboration that was more than we ever expected. In formalizing the cooperative, we hope to be an agent of change in our communities by encouraging the support of local business and sustainable business practices.

NOT YOUR USUAL LINEUP

MUGSHOTS

COFFEEHOUSE & CAFÉ

*ORGANIC *FAIR-TRADE *LOCALLY-GROWN



WWW.MUGSHOTSCOFFEEHOUSE.COM

MUGSHOTS

LOCAL FOOD BUYING CLUB

PURCHASE SUSTAINABLE FARM FRESH FOOD EVERY WEEK, AT AN AFFORDABLE PRICE.

Here's a sampling of available products through the Club:

A variety of fruits and vegetables are available seasonally - Heirloom tomatoes, Lancaster County peaches, strawberries, and asparagus, to name a few!

Equal Exchange fair-trade coffee, at a discounted rate! Pequea Valley

hormone-free whole milk yogurt, Hormone-free milk from Maplehofe Dairy,

Green Meadow double-smoked bacon, All natural grass-fed bison patties,

Fresh goat milk and goat cheese, Certified organic potatoes, Free range eggs,

Herbs, Spiced apple butter and Philly Fresh pickles.



MUGSHOTS

COFFEEHOUSE & CAFÉ

110 COTTON ST., MANAYUNK - 215.482.3964

MUGSHOTS LOCAL FOOD BUYING CLUB

The Mugshots Local Food Buying Club allows you to purchase sustainable farm fresh food every week, at an affordable price. Through the Fair Food Project, we've been able to forge relationships with family-run farms in Lancaster, Lehigh and Bucks Counties to provide a menu filled with farm fresh foods. Now we're making it possible for you to buy from them too!

Some products are certified organic, some organic, but not certified, and all products are hormone-free, antibiotic-free and sustainably-raised. And, they've traveled less than 100 miles to get to you, which means fresher products and less pollution resulting from shipping. It tastes better already, doesn't it?

Please join us in supporting our local farmers, the local economy, and creating a healthier community. Ask your barista for an order form today!

We welcome your comments and suggestions:
contact@mugshotscoffeehouse.com

FAQS

HOW DOES IT WORK?

Each Monday, a list of available foods will be at Mugshots. You fill out your order form, and pick up your food between 3pm and 5pm on Friday, or during business hours on Saturday, between 8am and 4pm.

I BELONG TO A CSA (COMMUNITY SUPPORTED AGRICULTURE). IS THE BUYING CLUB STILL FOR ME?

Absolutely! The buying club is a great way to supplement the food from your CSA with other local foods, and it's available all year round. Plus, there are typically no limits and you can choose exactly what you want.

WHY NOT JUST BUY FROM MY LOCAL SUPERMARKET CHAIN?

What's more convenient than picking up your farm fresh food at Mugshots on Saturday while you're having breakfast or lunch? All kidding aside, the buying club allows you to purchase local food from family farmers. The supermarket may have some local food, but they rarely buy directly from local farmers, which means more of your money goes to distributors, rather than directly to rural families. Some of the food from a supermarket chain may be organic, but isn't it better to buy sustainable food from a local family farmer, rather than from an industrial farm in California? We think so. It's better for you, the small family farmer, the local economy, and the environment.

WHAT HAPPENS IF I DON'T PICK UP MY FOOD?

You need to pick up your food either Friday afternoon between 3pm and 5pm, or on Saturday between 8am and 4pm. You will still be charged for your order, and the food may or may not be available the next day. If you absolutely can not pick up your food at these times, please call us in advance to make other arrangements.

10 REASONS TO BUY LOCAL

- 1. KEEP MONEY IN THE NEIGHBORHOOD**
For every \$100 spent at a locally owned business, \$45 goes back into the community – and our tax base. For every \$100 spent at a chain store, only \$14 comes back.
- 2. EMBRACE WHAT MAKES US DIFFERENT**
Philadelphia is a city of neighborhoods. Where we shop; where we eat and hang out – all of it makes our neighborhood home. In Philadelphia, chain stores are getting more aggressive and changing the character of our city. One-of-a-kind independent businesses are real. If we wanted to live somewhere that looked like everywhere else, we wouldn't be living in Philly.
- 3. GET BETTER SERVICE**
Local businesses often hire people who have a better understanding of the products they're selling, and take more time to get to know customers.
- 4. BUY WHAT YOU WANT, NOT WHAT SOMEONE WANTS YOU TO BUY**
A marketplace of tens of thousands of small businesses means low prices over the long-term. Small businesses, choosing products based on what their customers love and need – not a national sales plan – guarantees a more diverse range of product choices.
- 5. CREATE MORE GOOD JOBS**
Small local businesses are one of the largest employers nationally and in Philadelphia, and local businesses offer greater loyalty to their employees.
- 6. HELP OUT THE ENVIRONMENT**
Independent businesses make purchases requiring less transportation and usually set up shop in commercial corridors and in-town instead of developing on the fringe. This means less sprawl, congestion, habitat loss and pollution.
- 7. SUPPORT COMMUNITY GROUPS**
Nonprofits receive an average 350% more support from local business owners than they do from non-locally owned businesses.
- 8. INVEST IN THE COMMUNITY**
Local businesses are owned by people who live here, work here, and are more invested in our future.
- 9. PUT YOUR TAXES TO GOOD USE**
Local businesses in neighborhoods need comparatively less infrastructure investment and make more efficient use of public services as compared to nationally owned stores entering the community.
- 10. SHOW THE COUNTRY WE BELIEVE IN PHILADELPHIA**
In an increasingly homogenized world, people are more likely to invest in or move to communities that preserve their one-of-a-kind businesses and unique attitude.



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