

pastries
desserts

assorted muffins,
bagels, scones

cookies
peanut butter chocolate chip,
oatmeal raisin, chocolate
chip, ginger molasses.

coconut cake

chocolate espresso
cheesecake

ny cheesecake

lemon blueberry tart

carrot cake

lemon poppy cake

lemon cupcake

mini éclair

lemon bar

florentine bar

drinks

iced teas
herbal, black, green

honey lemon ginger
hot or iced

house roasted coffee
hot or iced

bottled drinks
fiji water,
san pellegrino, izee



all of our coffee is
roasted in house

esselon.com
your online coffee resource

esselon cafe
99 russell street
hadley, ma 01035
413 585 1515

esselon.com
your online coffee resource

mon 7 am - 5 pm
breakfast 7:30 - 11 am
lunch 11 am - 3 pm

tues - fri 7 am - 9 pm
breakfast 7:30 - 11 am
lunch 11 am - 5 pm
dinner 5 pm - 9 pm

sat 8 am - 9 pm
brunch 8 am - 3 pm
dinner 5 pm - 9 pm

sun 8 am - 5 pm
brunch 8 am - 3 pm

esselon

catering

413 585 1515

email
chef@esselon.com



we are proud
to support local
agriculture and
offer local and
seasonal
ingredients.

**catering to all
your needs**



**ask to meet
with the chefs**

we can accommodate any allergy
or dietary concern.

vegan and gluten free options
available upon request.

esselon.com



esselon

🌿 salads / platters 🌿

esselon salad (v)(g)

mixed greens topped with carrots, pine nuts, cucumbers, cherry tomatoes. choice of dressing and french bread.

mediterranean salad (v)(g)

mixed greens tossed with kalamata olives, tomatoes and feta topped with roasted garlic hummus and citrus cous cous. comes with balsamic dressing and pita chips.

strawberry spinach salad (v)(g)

baby spinach, sliced strawberries, shaved red onion, chevre. comes with choice of dressing and french bread.

southeast asian noodle salad (v)

linguini tossed in a ginger sesame sauce with carrots, red peppers, scallions and toasted sesame seeds.

fruit platter (v)(g)

pineapple, watermelon, grapes, melons, strawberries, blueberries, raspberries.

deli platter

prosciutto, ham, turkey, swiss, cheddar, gorgonzola, chevre, fresh mozzarella, smoked gouda, and pepper jack served with french baguette.

mediterranean platter (v)(g)

roasted garlic hummus, roasted red pepper hummus, citrus cous cous, feta cheese, braised artichoke hearts, tomato relish, balsamic onion jam served with crostini or pita chips.

crudité (v)(g)

platter of carrots, celery, peppers, cucumber, cherry tomatoes, asparagus served with choice of dressing and sauce.



(v) can be prepared vegan upon request.

(g) can be prepared gluten free.
our balsamic and sherry vinaigrettes contain honey.

🌿 sandwiches / wraps 🌿

smoked salmon

caper dill cream cheese, red onion, mixed greens.

caprese

fresh mozzarella, basil, tomato, balsamic vinaigrette .

turkey

oven roasted turkey, cranberry sauce, smoked gouda, mixed greens.

esselon tuna salad

albacore tuna in citrus vinaigrette, with mixed greens, tomato and avocado.

prosciutto

fig spread, gorgonzola, mixed greens.

ham

roasted ham, swiss, honey mustard, red onion, mixed greens.

portobello (v)

portobello mushrooms, balsamic onion jam, roasted red peppers, baby spinach, chevre.

southwest chicken

aioli, pepper jack cheese, tomatoes, mixed greens.

pesto chicken

tomatoes, roasted red peppers, mixed greens.

curried chicken

mango chutney, tomatoes, mixed greens.

choice of:

*sourdough bread, multigrain bread,
white wrap, whole wheat wrap, french baguette*

dressings

balsamic vinaigrette, sherry vinaigrette, vanilla vinaigrette, caesar

sauces

honey mustard, sweet thai chili, bbq, blue cheese, buffalo

🌿 entrees 🌿

salmon teriyaki

served with ginger basmati rice and sautéed vegetables.

pot pie (v)

choice of chicken or vegetarian filling topped with puff pastry.

thai coconut curry

vegetarian or chicken curry served with basmati rice and fried pita.

penne ala vodka

penne in a slightly spicy creamy tomato sauce topped with melted fresh mozzarella.

crab cakes

house made crab cakes served with citrus aioli, sweet thai chili sauce or mango chutney.

macaroni and cheese

baked macaroni and cheese topped with herbed bread crumbs.

lasagna (v)

vegetarian or meat with homemade sauce, fluffy ricotta, and fresh mozzarella.

chicken tenders

hand breaded tenders served with choice of sauce.

stuffed mushrooms (v)

filled with vegan sausage, sage, pine nuts and vegetables with melted parmesan cheese.

If anyone in your party has a food allergy, please let us know upon placing your order.

{Note: The Massachusetts Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.}