



CATERING MENU
2024

Chef Made Trays & Individual Bowls

TRAYS SERVE 5-8

Yuzu Poké Tray 95 / Bowl 16.50
salmon poké (raw),* field greens, spicy cold noodles, sesame avocado, yuzu vinaigrette and pickled ginger.

Brussel Hustle Tray 75 / Salad 15.00
roasted chicken, field greens, shaved Brussels sprouts, avocado bean dip, chimichurri sauce, pickled onions and super seeds.

Beet Falafel Tray 70 / Bowl 14.75
baked beet falafel, basmati rice, black beans & corn, charred broccoli, beet hummus, turmeric tahini and pickled onions.

Paleo Tray 85 / Bowl 16.25
seared salmon, field greens, sweet potatoes, sesame avocado and chipotle aioli.

Whole 30 Tray 75 / Bowl 15.95
roasted chicken, field greens, sweet potatoes, charred broccoli and turmeric almonds.

Low FODMAP Tray 80 / Bowl 16.00
seared salmon, quinoa, charred broccoli, sweet potatoes and super seeds.

Keto Tray 95 / Bowl 18.50
seared salmon, braised pork, roasted chicken and field greens.

Sauces

\$7.50 PER 4 OUNCES



Chipotle Aioli
think: spicy mayo



Sweet Chili Garlic
think: homemade sriracha



Turmeric Tahini
think: tangy & creamy



Chimichurri
think: green herbs

Proteins, Sides and More

SERVES 10-12

PROTEIN

- Seared Salmon Tray 95**
- Salmon Poké (Raw)* Tray 85**
- Braised Pork Tray 75**
- Roasted Chicken Tray 70**
- Baked Beet Falafel Tray 60**
- Sweet N Spicy Tofu Tray 60**

BASES

- Basmati Rice Tray 50**
with green herbs and garlic.
- Quinoa Tray 50**
with job's tears and amaranth.
- Field Greens Tray 45**
with lemon dressing.

DESSERTS & SNACKS

- Cookie Combo Platter 50**
[serves 10-12] assortment of double chocolate chip cookies & coconut macaroons.
- Coconut Macaroon Platter 45**
[serves 10-12]
- Double Chocolate Chip Cookie Platter 45** [serves 10-12]
- Assorted Chips 3**

SIDES

- Shaved Brussels Sprouts 55**
with pecorino cheese and cranberries.
- Spicy Cold Noodles 55**
with kelp and sesame dressing.
- Black Beans & Corn 55**
with lime, cilantro and chipotle.
- Roasted Beets & Lentils 55**
with horseradish.
- Charred Broccoli 55**
with olive oil, salt and pepper.
- Sweet Potatoes 55**
with olive oil and sea salt.
- Green Beans 55**
with garlic and Aleppo pepper.
- ➔ **Sautéed Greens 55**
with chickpeas and golden raisins.
- ➔ **Roasted Rainbow Carrots 55**
with a squeeze of lemon.
- ➔ **Butternut Squash Soup for a Group 65**
with coconut milk.
- Sesame Avocados 60**
with lemon vinaigrette.

Spreads

\$9.25 PER 8 OUNCES



Avocado Bean Dip
think: guacamole



Beet Hummus
think: hummus, but purple

➔ Seasonal dishes may vary by location.

*Consuming raw or undercooked seafood may increase your risk of food-borne illness.