



Catering Menu

SALAD OPTIONS

ORGANIC FIELD GREENS WITH GRANNY SMITH
APPLES, FETA, PURPLE ONIONS
DRIED CRANBERRIES, CANDIED PECANS
DARK BALSAMIC

ORGANIC SPINACH
OVEN ROASTED FALL VEGGIES
HOUSEMADE VINAIGRETTE

CRISP ROMAINE, JULIENNED CUCUMBERS
ROASTED PUMPKIN SEEDS, CILANTRO, SCALLIONS
ALMOND BUTTER VINAIGRETTE

SUPER KALE, CHOPPED HEIRLOOM TOMATOES,
CUCUMBERS, HULLED HEMP SEEDS, GOJI BERRIES
GOLDEN RAISINS, AND SPROUTS
BASIL VINAIGRETTE

SIDES

ENGLISH TOFFEE W DRIED CRANBERRIES AND
CHOCOLATE CHUNK COOKIE
GREEN TEA LEMONADE
SEASONAL FRUIT PLATTER

SANDWICH OPTIONS

THICK STACK HAM AND BRIE
FIG SPREAD, CROISSANT

THICK STACK ROAST BEEF
WHITE CHEDDAR AND HORSERADISH

ORGANIC CHICKEN PESTO CLUB
TURKEY BACON, SEVEN GRAIN CIABATTA

CLASSIC CLUB (TURKEY BACON)
WHOLE WHEAT

ORGANIC CHICKEN OR TURKEY SALAD
CROISSANT

VEGGIE OPTIONS

served on gluten free bread

PISTACHIO CRUSTED TOFU
CAMELIZED ONION AND GARLIC AIOLI

EDAMAME PATE
SLICED CUCUMBER AND MINT

GRILLED SEASONAL VEGGIES
PESTO SPREAD

PRICING

\$16 PER PERSON FOR SALAD, SANDWICH AND ONE SIDE

EACH ADDITIONAL SIDE IS 2.5 PER PERSON

10 PERSON MINIMUM

\$15 DELIVERY FEE