

The Daily Catering Package

Perfect for meetings and group events
Please order a minimum of 24 hours in advance

PLATTERS \$75 EACH

(Feeds approximately 12 people)

MEZZE PLATE roasted garlic hummus, quinoa tabbouleh, vegetables, feta, toasted flatbread **VO, GFO**

MADE TO ORDER GUACAMOLE organic blue corn chips **V, GF**

CRISPY BRUSSELS SPROUTS pistachios, pomegranate seeds, pecorino, balsamic reduction **VO, GFO**

SPINACH & ARTICHOKE DIP with grilled flatbread **GFO**

ROASTED CAULIFLOWER turmeric, garlic, sunflower seeds, roasted cauliflower puree **GF**

ROASTED BROCCOLINI with garlic and olive oil **V/GF**

ASPARAGUS lemon and olive oil **V, GF**

12" PIZZA

sub Gluten-Free crust +2

MARGHERITA organic tomato sauce, tomatoes, mozzarella, parmesan, basil, oregano 12.95 **VO, GFO**

WHITE garlic, olive oil, ricotta, mozzarella, feta, parmesan 13.95 **VO, GFO**

HOT HONEY organic tomato sauce, soppressata salami, mozzarella, peppadews, honey, basil 14.95 **GFO**

MUSHROOM & KALE arugula pesto, mozzarella, parmesan, smoked onions, truffle oil 14.95 **VO, GFO**

FIG & PIG white base, mozzarella, pulled pork, fig preserves, arugula, balsamic reduction 16.95 **GFO**

FAMILY STYLE SALADS AND BOWLS \$100

(Feeds approximately 12 people)

MIXED GREEN SALAD cucumber, radish, carrots, choice of dressing **V, GF**

ORGANIC CAESAR romaine, parmesan, croutons, Caesar dressing, white anchovies **GFO**

ORGANIC KALE pumpkin seeds, pecorino, apples, pomegranate, honey-apple cider vinaigrette **VO, GF**

BEET & ARUGULA goat cheese, toasted pistachio, balsamic reduction, basil oil **VO, GF, N**

CHOPPED romaine, tomato, avocado, cucumber, blue cheese, bacon, buttermilk herb dressing **GF**

QUINOA mixed greens, carrots, peppers, tomatoes, chickpeas, feta, almonds, lemon chipotle vinaigrette **VO, GF, N**

TERIYAKI brown rice, snow peas, broccolini, carrots, cabbage, peppers, onions, teriyaki sauce **V, GF**

PESTO PASTA linguine, heirloom tomatoes, toasted pine nuts, parmesan **VO, GFO, N**

SPICY AVOCADO black beans, rice, pickled red onions, lettuce, pico de gallo, corn, avocado, cheese, sriracha aioli & cilantro lime sauces **VO,GF**

BUDDHA quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado, beet hummus, tahini sauce **V GF**

PROTEIN ADD ONS

Add any of these proteins to a salad or bowl

TWIN OAKS TOFU \$50

ORGANIC CHICKEN \$70

GRASS FED BEEF \$80

ECO SALMON \$90

PORK CARNITAS \$70

ALL NATURAL SHRIMP \$70

SANDWICHES

(PRICED PER PERSON MINIMUM OF 10 PEOPLE)

sub Gluten-Free bread +2

FISH TACOS grilled mahi, radish, mango relish, jalapeno, cilantro, guacamole, house hot sauce 17.95
VO, GFO

CALIFORNIA CLUB roast turkey, swiss, bacon, avocado, lettuce, tomato, whole grain mustard aioli,
toasted multigrain 13.95 GFO

CHICKEN PANINI organic chicken, white cheddar, arugula, tomato, caramelized onions, chipotle aioli
13.95 GFO

WHITE CHEDDAR AVOCADO BLT applewood bacon, tomato, lemon cracked pepper aioli, toasted
multigrain 12.95 GFO

TLT tempeh bacon, lettuce, tomato, guacamole, white bread 12.95 V, GFO

CRABCAKE arugula, pickled onion, chipotle aioli, brioche bun 18.95