

The Daily Catering Package
Perfect for meetings and group events
Please order at least 24 hours in advance

PLATTERS \$50 EACH
(Feeds approximately 10-15 people)

MEZZE PLATE beet 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 BROCCOLIONI 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**
MUSHROOM & KALE arugula pesto, mozzarella, parmesan, smoked onions, truffle oil 14.95 **VO, GFO**
ITALIAN SAUSAGE red base, mozzarella, mushrooms, fennel, roasted tomatoes, basil 13.95 **VO, GFO**
BBQ CHICKEN bbq base, mozzarella, pineapple, caramelized onions, scallions, cilantro, peppadews 14.95 **GFO**

FAMILY STYLE SALADS \$75
(Feeds approximately 10-15 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**

FAMILY STYLE BOWLS \$100
(Feeds approximately 10-15 people)

TERIYAKI brown rice, snow peas, broccolini, carrots, cabbage, peppers, onions, teriyaki sauce **V, GF**
THAI NOODLE rice noodles, red pepper, onion, pineapple, spicy red curry sauce, basil, cilantro, lime **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 \$60
GRASS FED BEEF \$70
ECO SALMON \$90
PORK CARNITAS \$70
ALL NATURAL SHRIMP \$70

SANDWICHES

(PRICED PER PERSON MINIMUM OF 10 PEOPLE)

sub Gluten-Free bread +2

STREET TACOS grilled mahi, radish, mango relish, jalapeno, cilantro sprouts, guacamole 12.95
ORGANIC CHICKEN PANINI white cheddar, arugula, tomato, caramelized onions, chipotle aioli 11.95 GFO,
WHITE CHEDDAR AVOCADO BLT lemon cracked pepper aioli, toasted multigrain 11.95 GFO
TLT, tempeh bacon, lettuce, tomato, avocado, toasted white bread 10.95 V
CALIFORNIA CLUB roast turkey, swiss, bacon, avocado, lettuce, tomato, whole grain mustard aioli, toasted multigrain 11.95 GFO