



Lunch Catering Menu

■ Seasonal Salad ■

Crisp Lettuce, Sweet Peppers, Cucumber,
Tomato, Toasted Chickpeas and Pumpkin Seeds
Blush Wine Vinaigrette

gluten free • vegan

Half Tray - \$20

Serves 10

Full Tray - \$40

Serves 25

■ Quinoa Power Bowl ■

A light and refreshing quinoa-based salad

gluten free • vegetarian

Green Goddess: organic quinoa, kale, toasted chickpeas, cucumber, bell peppers, red onion with a french vinaigrette

Southwest: organic quinoa, black beans, chili citrus corn, fajita peppers and onions with a light vinaigrette

Golden Spiced: organic quinoa, kale, toasted chickpeas, golden spiced roasted sweet potatoes, red onion with a peanut ginger dressing

Serves 30 - \$60

■ Sandwich Trays ■

Chipotle Club: turkey, bacon, sharp cheddar, sundried tomato spread, chipotle mayo, crisp lettuce

Apple Jack: turkey, bacon, sharp cheddar, granny smith apples, mustard, crisp lettuce

Turkey BLT: turkey, bacon, lettuce, sundried tomato spread & mayo

Served on slices of organic sprouted nut and seed bread • cut in half & wrapped for easy serving

12 servings (6 sandwiches) — \$45

24 servings (12 sandwiches) — \$80

48 servings (24 sandwiches) — \$150

Gluten Free, Dairy Free or KETO Sandwich - \$8

■ Soup ■

seasonal - call for pricing and availability

gluten free & vegetarian options available

Garden Vegetable • White Chicken Chili

Chicken Tortilla • Broccoli Cheddar

Chicken Noodle

■ Dessert ■

Individually wrapped

Monster Cookies - \$28/dozen

gluten free

Oatmeal Cream Pies - \$4 each

gluten free