

Catering Menu



Signature Creations

Served as Family Style Salads, Wrap Trays, or Boxed Lunches

Serving Styles

Select Any Signature Creation Served in the Style of Your Choice

Chickpea ⁶

Romaine, Chickpeas, Roasted Red Peppers, Baked Falafel, Feta Cheese, and Pita Chips with Lemon Tahini Dressing

Southern Harvest⁶

Mesclun, Roasted Chicken, Apples, Pecans, and Cornbread Croutons with Sweet Tea Vinaigrette

BLT^G

Romaine, Arugula, Grape Tomatoes, Bacon, and Multigrain Croutons with Classic Buttermilk Dressing

Carolina Cobb

Romaine, Baby Spinach, Roasted Turkey, Hard Boiled Egg, Avocado, Grape Tomatoes, Bleu Cheese, and Bacon with Agave Mustard Dressing

Kale Caesar⁶

Romaine, Kale, Roasted Chicken, Shaved Parmesan, and Multigrain Croutons with Caesar Dressing Option to Substitute Roasted Shrimp

Mediterranean

Kale, Baby Spinach, Quinoa Tabbouli, Grape Tomatoes, Roasted Red Peppers, Kalamata Olives, Feta Cheese, and Fresh Basil with Balsamic Vinaigrette

Farmers Market ^v

Mesclun, Arugula, Baby Spinach, Avocado, Cucumber, Roasted Broccoli, Beets, Sunflower Seeds, Everything Bagel Seasoning, and Fresh Basil with Green Goddess Dressing

Mesa Verde

Romaine, Roasted Chicken, Grape Tomatoes, Avocado, Black Beans, Raw Corn, Fresh Cilantro, and Tortilla Strips with Chipotle Lime Vinaigrette **Option to Substitute Roasted Shrimp**

Seasonal Selections

Inquire with our Catering Specialist



Fresh Salads

Family Style Salads served without proteins.

Proteins available priced per person.

Serving Sizes:

Small: Entrée 4-6 | Side 10-15 Medium: Entrée 8-10 | Side 20-24 Large: Entrée 12-14 | Side 30-35

Assorted Wraps

Select up to 3 Signature Creations. Served with assorted Pop Chips.

Priced Per Person, 10 Person Minimum

Fresh Spread for the Group

MOST POPULAR OPTION!

Signature Creation Salad, Assorted Wraps, and Pop Chips. Option to include Housemade Cookies or Fresh Fruit.

Priced Per Person, 10 Person Minimum



Box It Up

Individually boxed meals for each guest to enjoy.

Includes Signature Creation Salad or Wrap + Housemade Cookies or Fresh Fruit.

Priced Per Person, 10 Person Minimum

Breakfast

Fresh Fuel to Start Your Group's Day

Extras + Small Bites

Snacks and Sides to Complete Your Meal

Fresh Fruit Tray

Seasonal Fruit

Small Tray: Serves 8-10 | Large Tray: Serves 20-25

Create Your Own Yogurt Bar

Served with Nonfat Greek Yogurt, Granola, Assorted Fruit, Dried Cranberries, Nuts, Coconut Flakes, and Honey

Priced per person, 10 person minimum

Assortment of Avocado Toasts ^G

Select 2 Options. Served on Craft Bakery Bread.

Avocado with Everything V Bagel Seasoning Avocado, Feta Cheese, and Grape Tomatoes

Avocado and Hard Boiled Egg Slices Avocado, Hard Boiled Egg Slices, and Bacon

Priced per person, 10 person minimum





Snacks & Sweets

Assortment of Pop Chips Fresh Fruit Housemade Cookies: Chocolate Chip with Sea Salt or Oatmeal V

Priced per person, 10 person minimum

Small Bites

Pinwheel Wraps ^G
Select any two Signature Creations

Hummus

Served with Seasonal Vegetables and Pita Chips G

Crudités

Seasonal Vegetables served with Buttermilk or Green Goddess Dressing

Buffalo Cauliflower Bites

Buffalo Roasted Cauliflower served with Celery and Buttermilk or Green Goddess^v Dressing

Shrimp Ceviche Dip

Chipotle Lime Marinated Shrimp with Red Onion, Cucumber, Tomatoes, Guacamole, Fresh Cilantro, and Pita Chips a

Fresh Fruit Tray

Seasonal Fruit

Small Tray: Serves 8-10 | Large Tray: Serves 20-25

Drinks

Gallons:

Freshly Brewed Tea, Hand-Squeezed Lemonade, and Seasonal Beverages

Bottles + Cans:

Choice of flavored Sprindrifts, Sparkling Water, Kombucha, or Bottled Water

Create Your Own

Customize Ingredients for a Create Your Own Salad Bar

Custom Salad Bar

Choose from over 40 fresh ingredients to build a fully customizable meal for your group. Ingredient availability varies by season.

Contact our Catering Specialist for all available ingredients.

Includes 6 Toppings, 2 Premium Toppings, and 2 Housemade Dressings. Additional toppings may be added.*

Priced Per Person, 10 Person Minimum



Bases:

Romaine Baby Spinach Mesclun Arugula Kale

Toppings:

Grape Tomatoes
Carrots
Pickled Onion
Cucumber
Beets
Raw Corn
Black Beans
Chickpeas
Roasted Red Peppers
Buffalo Cauliflower
Roasted Broccoli
Roasted Sweet Potatoes
Quinoa Tabbouli

Grapes
Apples
Hard Boiled Egg
Pickled Jalapenos
Pecans
Dried Cranberries
Sliced Almonds
Sunflower Seeds
Pita Chips G
Tortilla Strips
Multigrain Croutons G
Cornbread Croutons G

Olives

Premiums:

Cheeses:

Goat Feta Bleu Shaved Parmesan Sharp White Cheddar Vegan Cheddar V

Avocado Marinated Tofu V Baked Falafel V Bacon Roasted Chicken Roasted Turkey Roasted Shrimp*

Dressings:

Balsamic Vinaigrette V
Classic Buttermilk
Champagne Vinaigrette
Caesar
Turmeric Vinaigrette V
Tomato Vinaigrette V
Sesame Ginger
Chipotle Lime Vinaigrette
Vegan Thousand Island V
Agave Mustard V
Lemon Tahini
Green Goddess V
Sweet Tea Vinaigrette

