



## CATERING MENU-TO GO

*\*PLEASE CONTACT US IF ONE OF YOUR FAVORITES IS MISSING AND WE'LL DO OUR BEST TO ACCOMMODATE YOU!\* MINIMUM OF 48HRS. NOTICE FOR ALL ORDERS.*



### MAIN ENTREES

**Roasted Vegetables – \$44.99**

*\*Vegan & Gluten Free*

**Roasted Root Vegetables – \$49.99**

*\*Vegan & Gluten Free*

**Baked Mac & Cheese– \$44.99**

*\*Vegetarian – Gluten Free Available on Request*

**Buffalo Mac & Cheese – \$49.99**

*\*Vegetarian– Not Available Gluten Free*

**Vegan Mac & Cheese – \$44.99**

*\*Gluten Free Available on Request*

**Vegan Lasagna – \$49.99**

*\*Gluten Free Available on Request*

**Cheese Lasagna – \$54.99**

*\*Vegetarian–Gluten Free Available on Request*

**Butternut Squash Lasagna – \$59.99**

*\*Vegetarian– Gluten Free Available on Request*

**Spanakopita – \$49.99**

*\*Vegetarian– Not Available Gluten Free*

**Zucchini Gratin – \$49.99**

*\*Vegetarian– Gluten Free Available on Request*

**Cornbread – \$35.99**

*\*Vegetarian– Not Available Gluten Free*

**Broccoli with Almonds – \$39.99**

*\*Vegan & Gluten Free*

**Vegan Shepherd’s Pie – \$44.99**

*\*Gluten Free*

**Beef or Turkey Shepherd’s Pie – \$59.99**

*\*Gluten Free*

**Vegetable Curry – \$49.99**

*\*Vegan & Gluten Free*

**Sweet Potato Curry – \$49.99**

*\*Vegan & Gluten Free*

*All are packed in Half Size  
Aluminum Pans. Serves  
10 to 15 ppl.*

**Quinoa Loaf – \$44.99**

*\*Vegan & Gluten Free*

**Lentil Loaf – \$44.99**

*\*Vegan & Gluten Free*

**Butternut Squash Risotto – \$49.99**

*\*Vegetarian & Gluten Free*

**Buffalo Tofu – \$49.99**

*\*Vegan & Gluten Free \*Includes: Celery,*

*Carrots and Vegan Ranch*

**Turkey Meatloaf with Mushroom**

**Gravy – \$54.99** *\*Gluten Free Available on Request*

**Chicken Sausage & Peppers – \$54.99**

*\*Gluten Free*

**Moroccan Stuffed Peppers – \$49.99**

*\*Gluten Free*

**Chicken Parmesan Casserole – \$69.99**

*\*Gluten Free*

**Chicken Cacciatore – \$59.99**

*\*Gluten Free Available on Request*

**Lemon & Herb Roasted Chicken – \$49.99**

*\*Gluten Free*

**Barbecued Chicken – \$49.99**

*\*Gluten Free*

**Chicken Thighs w/ Sundried Tomato**

**Cream Sauce – \$59.99** *\*Gluten Free*

**Unstuffed Cabbage – \$59.99**

*\*Gluten Free*

**Quiche– Varieties**

**Tomato, Basil and Mozzarella**

**Bacon & Swiss**

*\*Traditional \$ 22.99*

**Broccoli & Cheddar**

*\*Gluten Free \$ 24.99*

**Spinach & Feta**

*\*Serves 6 to 8*

**Caramelized Onion & Goat Cheese**



### COLD SALADS

**Greek Salad – \$35.99**

*Mixed Baby Greens, Feta Cheese, Kalamata*

*Olives, Tomatoes, Bell Peppers and Cucumbers.*

*\*Vegetarian & Gluten Free*

**Baby Spinach Salad – \$35.99**

*Baby Spinach, Strawberries, Feta Cheese*

*and Cucumbers.*

*\*Vegetarian & Gluten Free*

**Romaine Salad – \$35.99**

*Romaine Hearts, Walnuts, Cranberries,*

*Oranges and Cucumbers.*

*\*Vegan & Gluten Free*

**Blackened Chicken Salad – \$39.99**

*Mixed Baby Greens, Bell Peppers, Blackened*

*Chicken Breast, Corn and Black Bean Salad*

*\*Gluten Free*

**Falafel & Hummus Salad – \$39.99**

*Mixed Baby Greens, Hummus, Red Onion, Grape*

*Tomatoes, Falafel, Cucumbers and Parsley.*

*\*Vegan & Gluten Free*

**Quinoa & Avocado Salad – \$44.99**

*Red and White Quinoa, Avocado, Toasted*

*Almonds, Apricots, Scallions and Lemon Dressing.*

*\*Vegan & Gluten Free*

**Corn & Black Bean Salad – \$39.99**

*Corn, Black Beans, Cilantro, Red Onion, Bell*

*Pepper and Lime Dressing.*

*\*Vegan & Gluten Free*

**Raw Kale Salad – \$39.99**

*Green Kale, Red Onion, Red Cabbage and*

*Liquid Amino Dressing.*

*\*Vegan & Gluten Free*

**Sweet Potato Salad – \$49.99**

*Sweet Potatoes, Apples, Cranberries,*

*Scallions and Lime Dijon Dressing.*

*\*Vegan & Gluten Free*

**French Lentil Salad– \$39.99**

*French Lentils, Red Peppers, Celery,*

*Walnuts, Parsley and Balsamic Dressing.*

*\*Vegan & Gluten Free*

**Tabouli Salad – \$39.99**

*Bulgur Wheat, Tomatoes, Cucumbers,*

*Parsley and Lemon Mint Dressing.*

*\*Vegan*

**Pesto Tortellini Salad – \$39.99**

*Tricolor Cheese Tortellini, Tomatoes and*

*Creamy Pesto Sauce.*

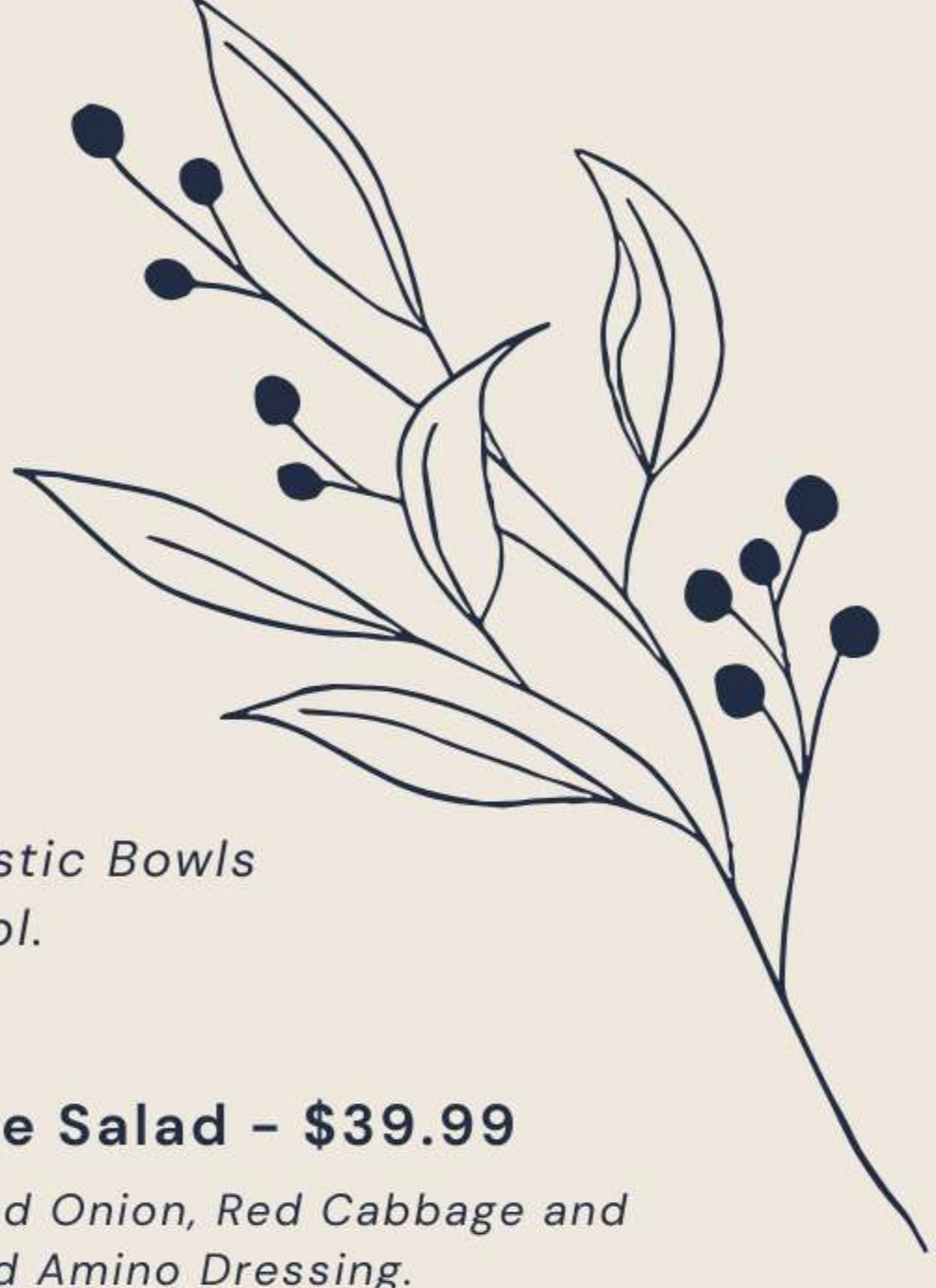
*\*Vegetarian*

**Traditional Potato Salad – \$39.99**

*Potatoes, Celery, Pickles, Onions and Creamy*

*Mayo Dressing.*

*\*Vegetarian & Gluten Free*



*All are served in Black Plastic Bowls  
Serves 10 to 15 ppl.*



### PLATTERS

#### Vegetable Crudite

*Assorted Fresh Vegetables with Store  
made Hummus or Vegan Ranch Dip*

**Small– \$49.99–Large– \$79.99**

#### Domestic Cheese Platter

*Assorted Cheeses with Grapes and Fresh  
Berries*

**Small– \$59.99–Large– \$89.99**

#### Jumbo Shrimp Cocktail

*Poached Shrimp, Cocktail Sauce and  
Lemon Wedges*

**Small– \$69.99–Large– \$99.99**

#### Vegan Cheese Platter

*Assorted Vegan Cheeses with Grapes and  
Fresh Berries*

**Small– \$59.99–Large– \$89.99**

#### Antipasto Platter

*Cured Italian Meats, Cheeses, Marinated  
Artichokes, Olives, Roasted Red Peppers,*

*Marinated Mushrooms*

**Small– \$69.99–Large– \$99.99**

#### Smoked Salmon Platter

*Smoked Salmon, Capers, Creme Fraiche,  
Dill, Red Onion, Cucumbers*

**Small– \$79.99–Large–\$99.99**

#### Fresh Fruit Platter

*Assorted Seasonal Fruits and Berries*

**Small– \$59.99–Large– \$89.99**

#### Mezze Platter

*Hummus, Baba Ghanoush, Olives, Tzatziki,  
Naan, Veggies, Feta Cheese and Carrot*

*Salad*

**Small– \$49.99–Large– \$79.99**

