

Sample Catering Menus:

Priced per person based upon combination of menu items.

Minimum 15 people, maximum 50 people.

gf=gluten free

BBQ:

BBQ - choice of Seitan, Jackfruit (gf) or Tempeh (gf)
Mac & Cheese (gf option)
Potato Salad (gf)
Cornbread
Slaw (gf)

ASIAN:

Asian BBQ - choice of Seitan or Tempeh (gf)
Noodles with Peanut Sauce (gf option)
Fried Rice (gf)
Roasted Teriyaki Vegetables (gf)
Asian Slaw with Toasted Cashews (gf)

TEX-MEX:

Enchilada Casserole (gf)
Chipotle Roasted Sweet Potatoes (gf)
Spanish Rice (gf)
Beans- refried or whole (gf)
Avocado Kale Salad (gf)

CUSTOMIZED:

CHEESE PLATES - Cheddar Balls, Chili Lime, Chardonnay, Smoked Cashew, Truffle or a custom variety.
APPETIZERS - Crab Cakes, Jalapeno Poppers, Quesadillas

DATE SWEETENED DESSERTS:

CASHEW CHEEZECAKES - Chocolate Raspberry, Turtle, Blueberry Lavender, Strawberry Lemon, Chocolate Peanut Butter or a custom flavor
AVOCADO KEY LIME PIE
COCONUT CREAM PIE
CHOCOLATE COCONUT DATE ALMOND "CAKE POPS"