

# SnackLab

CLEAN FOOD TO FUEL YOUR LIFE

## CATERING MENU

*January 2025*



[SNACKLABNWA.COM/CATERING](http://SNACKLABNWA.COM/CATERING)

[CATERING@SNACKLABNWA.COM](mailto:CATERING@SNACKLABNWA.COM)

479.268.5353

# The SnackLab Promise

When you choose SnackLab to cater your event, we provide:

- **Clean and Wholesome Nourishment:** Every dish is crafted with whole, real foods that are free from artificial additives, ensuring every bite is as nourishing as it is delicious.
- **Thoughtful Sourcing:** Our ingredients are chosen with care, prioritizing organic, local, and/or non-GMO options whenever possible to support both your health and our local community.
- **Dietary-Friendly Options:** We accommodate a variety of dietary needs, offering gluten-free, dairy-free, vegetarian, and clean-label options so everyone can enjoy delicious, nourishing food.
- **Sustainability in Every Step:** From our responsibly sourced ingredients to our eco-conscious packaging, we are committed to minimizing our environmental footprint and promoting a healthier planet.

With SnackLab, you can feel confident that your catering experience will be rooted in quality, integrity, and care for both people and the environment.

*The SnackLab Team*

# CATERING MENU

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SNACKLAB  
**BREAKFAST**

## BREAKFAST BURRITOS

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\$70 · SERVES 8 - 12 | 18 HALVES PER ORDER · SERVED WITH ROASTED TOMATO OR TOMATILLO SALSA

### YUKON ●

Cage-Free Egg, Yukon Potato, Bell Pepper, Black Bean, Onion, Cheddar Cheese

### TRADITIONAL

Cage-Free Egg, Bansley's Pork Bacon, Bell Pepper & Cheddar Cheese

### VEGAN ● ●

Spiced Tofu Scramble, Tempeh Bacon, Bell Pepper, Black Bean, Vegan Cheddar Cheese

## BREAKFAST SANDWICHES

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### MEDITERRANEAN CROISSANT ●

\$60 · 12 MINI CROISSANTS

Cage-Free Egg, Feta Cheese, Arugula, Za'atar, Lemon + Olive Oil

### KETO GF BREAKFAST SANDWICH ●

\$75 · 12 SANDWICH HALVES

Keto Flatbread, Cage-Free Egg, Bansley's Pork Bacon, Mozzarella, Pickled Onion, Avocado Mash, Chipotle Aioli

### EGGLESS VEGAN BREAKFAST SANDWICH ● ●

\$70 · 8 SANDWICHES

Organic English Muffin, Baked Chili Tofu Scramble, Tempeh Bacon, Spinach, Avocado Mash

## BREAKFAST FRITTATAS

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### SUPER GREEN ●

\$65 · SERVES 8-10

Cage-Free Egg, Broccoli, Kale, Arugula, Parsley, Lemon, Salt, Olive Oil

### BACON SPINACH TOMATO

\$70 · SERVES 8-10

Cage-Free Egg, Bansley's Pork Bacon, Tomato, Spinach, Mozzarella, Onion, Garlic, Fresh Basil

### SEASONAL VEGAN ● ●

\$65 · SERVES 8 - 10

Vegan "Egg", Baked Chili Tofu Scramble, Mushroom, Bell Pepper, Zucchini, Broccoli, Onion, Herbs

## ON THE LIGHTER SIDE

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### MINI ASSORTED OVERNIGHT OATS + CHIA PACK ● ● ● ●

\$60 · 10 7oz CUPS

Choice of assorted mini overnight oats + chia puddings

### MINI ASSORTED YOGURT WITH FRUIT PACK ● ●

\$60 · 10 7oz CUPS

Greek or dairy-free yogurt with housemade maple granola + fresh fruit

### ASSORTED GF NON-GMO PASTRIES ● ●

\$60 · 12 PASTRIES

Assortment of Banana Nut Muffins, Blueberry Muffins, Double Chocolate Muffins, & Seasonal Rotating (Spring/Summer: Lemon Raspberry, Fall/Winter: Pumpkin Spice)

### ORGANIC FRUIT PLATTER ● ● ● ●

\$50 · SERVES 10

Seasonal Organic Berries with Melon, Pineapple and Organic Apples + Fresh Mint



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free



SNACKLAB  
**ALL DAY MENUS**



## BUILD-A-BOWL BAR

\$150 · SERVES 10 - 12

### 1. BASE OPTIONS (Choose 2) ● ●

- Cilantro Lime Rice
- Cauliflower Rice
- Garlic Risotto
- Local Baby Arugula + Organic Spinach
- Organic Super Greens

### 2. MAIN (Choose 2) ●

- Grilled Antibiotic-Free Chicken ●
- Grilled Grass-Fed Steak ●
- Sustainably-Raised Salmon ●
- Grass-Fed Barbacoa (Shredded Beef) ●
- Organic Spicy Baked Tofu ●
- Avocado Oil-Fried Falafel ●

### 3. TOPPINGS (Choose 4) ● ●

- Rosemary Sweet Potatoes
- Maple Brussel Sprouts
- Blackened Fiery Corn
- Black Beans
- Spicy Broccoli
- Basil Mushrooms
- Mediterranean Medley
- Lebanese Traditional Hummus
- Organic Diced Beets
- Seasoned Black Lentils
- Roasted Carrots
- Greek Feta Crumbles ●

### 4. DRESSINGS (Choose 2) ● ●

- Balsamic Vinaigrette
- Tahini Garlic Dressing
- Cilantro Lime Vinaigrette
- Healthy Teriyaki
- Mediterranean Vinaigrette + EVOO
- Umami Miso
- Healthy Southwest Chipotle Aioli
- Cilantro Lime Vinaigrette
- Healthy Ranch ●

Dessert

\$35 | SERVES 10 - 12 ● ●

- WORLD'S BEST MAPLE GRANOLA ●
- WALNUT BROWNIE
- PEANUT BUTTER BLONDIE ●
- BANANA BREAD BAR
- BERRY OAT BAR
- BLUEBERRY MUFFIN ●

See page 14 for all dessert offerings



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free



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## CURATED BOWLS

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Individual Meals

\$15 per bowl. Min 10.

### HARVEST CRISP ● ●

RECOMMENDED BASE: Baby Arugula & Cilantro Lime Rice

MAIN (Optional): Choice of Protein

TOPPINGS: Rosemary Sweet Potatoes, Maple Brussel Sprouts, Apple, Walnuts, Feta Cheese

DRESSING: Balsamic Vinaigrette

### SALMON RISOTTO ● ●

RECOMMENDED BASE: Garlic Risotto & Baby Arugula

MAIN: Sustainably-Raised Salmon

TOPPINGS: Spicy Slaw, Riced Beets, Rosemary Sweet Potatoes, Diced Tomatoes, Garlic Risotto

DRESSING: Lemon Vinaigrette

### TEXMEXAS ● ●

RECOMMENDED BASE: Cilantro Lime Rice

MAIN (Optional): Choice of Protein

TOPPINGS: Black Beans, Rosemary Sweet Potatoes, Onion + Bell Pepper Mix, Cheddar, Avocado

DRESSING: TexMexas Sauce

### SHROOMAMI ● ●

RECOMMENDED BASE: Organic Super Greens

MAIN (Optional): Choice of Protein

TOPPINGS: Rosemary Sweet Potatoes, Basil Mushrooms, Maple Brussels Sprouts, Riced Beets,

Pepitas

DRESSING: Miso Vinaigrette

### TERIYAKI STIR FRY ● ●

RECOMMENDED BASE: Cilantro Lime Rice

MAIN (Optional): Choice of Protein

TOPPINGS: Spicy Broccoli, Basil Mushrooms, Roasted Carrots, Green Onion, Kimchi, Sesame Seeds

DRESSING: Healthy Teriyaki Sauce

### CREAMY MEDITERRANEAN ● ●

RECOMMENDED BASE: Organic Arugula + Spinach

MAIN: Baked Falafel

TOPPINGS: Persian Cucumber Tomato Chickpea Medley, Lebanese Traditional Hummus, Riced Beets, Feta Cheese

DRESSING: Mediterranean Vinaigrette + EVOO

### BARBACOA BOWL ● ●

RECOMMENDED BASE: Cilantro Lime Rice

MAIN: Grass-Fed Barbacoa

TOPPINGS: Blackened Fiery Corn, Fajita Veggie Mix, Black Beans, Pickled Onion, Avocado

DRESSING: Cilantro Lime Vinaigrette



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free

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## ASSORTED PANINIS & SANDWICHES

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\$75 · SERVES 8-10 (14 HALVES PER ORDER)

### SOUTHWEST BARBACOA ●

Barbacoa (Shredded Beef), Fajita Veggies,  
Chipotle Aioli, Avocado, Arugula

### CAPRESE ●

Mozzarella, Basil, Heirloom Tomato,  
Pumpkin Seed Pesto, Balsamic Reduction

### BUFFALO CHICKEN

Shredded Buffalo Chicken, Celery, Spicy Buffalo Aioli,  
Bleu Cheese Crumbles, Arugula

### CHICKPEA SALAD ●

Zesty Smashed Chickpea Salad, Red Onion, Celery,  
Super Greens, Pesto, Super Greens  
*Served Cold*

### TUNA MELT-ISH

Sustainably Caught Tuna, Celery, Red Onion, Aioli,  
Swiss Cheese, Pepperoncini, Avocado, Tomato

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## ASSORTED GRILLED BURRITOS

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\$75 · SERVES 8-10 (14 HALVES PER ORDER) · SERVED WITH ROASTED TOMATO OR TOMATILLO SALSA

### TEXMEX CHICKEN BURRITO

Flour Tortilla, Antibiotic-Free Chicken, Black Beans,  
Fire Roasted Corn, Roasted Peppers,  
Pico de Gallo, Cholula

### PLANT POWER BURRITO ●

Flour Tortilla, Organic Tofu, Roasted Sweet Potato,  
Spinach, Pico de Gallo

### LOADED BARBACOA BURRITO ●

Flour Tortilla, Grass-Fed Beef Barbacoa, Brown Rice,  
Quinoa, Black Beans, Roasted Peppers,  
Red Onion, Avocado

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## ASSORTED TOASTED PUPUSAS

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\$75 · SERVES 8-10 (CUT IN QUARTERS)

SERVED WITH PROBIOTIC PUPUSA SLAW AND CHOICE OF ROASTED TOMATO OR TOMATILLO SALSA

### BARBACOA ●

Grilled Corn Masa filled with  
Grass-Fed Barbacoa & Mozzarella Cheese

### BEET & TEMPEH ● ●

Grilled Beet Masa filled with  
Assorted Vegetables & Spiced Tempeh

### SPINACH MUSHROOM ● ●

Grilled Spinach Masa filled with  
Mushrooms & Mozzarella Cheese

### HAM & SWISS ●

Grilled Corn Masa filled with  
Sugar-Free Ham & Swiss Cheese

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## ASSORTED GRILLED QUESADILLAS

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\$75 · SERVES 8-10 (14 HALVES PER ORDER) · SERVED WITH ROASTED TOMATO OR TOMATILLO SALSA

### SOUTHWEST CHICKEN QUESADILLA

Flour Tortilla, Antibiotic-Free Chicken Breast,  
Cheddar, Mozzarella, Bell Pepper, Tomato, Onion

### SMOKIN' HOT BARBACOA QUESADILLA

Flour Tortilla, Grass-Fed Skirt Steak, Cheddar,  
Mozzarella, Bell Pepper, Tomato, Onion

### GARDEN MELT ●

Flour Tortilla, Vegan Cheddar, Vegan Mozzarella,  
Zucchini, Mushroom, Bell Pepper, Tomato, Onion



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free

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## GARDEN-FRESH SALADS

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\$75 • SERVES 8 - 10 DRESSING SERVED ON SIDE

### CAESAR SALAD ●

(Choice of SL Way or Traditional)

SL Way ● Organic Shredded Romaine, Organic Lacinato Kale, GF Tempeh "Bacon," Crispy Garbanzo Beans, Vegan Parmesan, Chives, Side of Vegan Caesar Dressing

Traditional ● Bansley's Bacon, Crispy Garbanzo Beans, Parmesan, Chives, Side of Vegan Caesar Dressing

### VEGGIE-FULL SALAD ● ●

Base: Organic Super Greens  
Organic Cherry Tomatoes, Carrot, Cucumber, Organic Bell Pepper, Sunflower Seeds  
Dressing: Lemon Vinaigrette

### NOT YOUR AVERAGE COBB ●

Base: Organic Romaine & Baby Arugula  
Antibiotic-Free Chicken Breast, Bansley's Bacon, Hard Boiled Eggs, Organic Cherry Tomato, Pickled Onion, Avocado  
Dressing: SL Buttermilk Ranch

### MEDITERRANEAN SALAD ● ●

Base: Organic Romaine & Organic Super Greens  
Mediterranean Medley (Garbanzo Bean, Tomato, Cucumber), Quinoa, Kalamata Olive, Goat Cheese, Fresh Herb Blend, Sunflower Seed  
Dressing: Mediterranean Vinaigrette

### ANTIOXIDANT SALAD ● ●

Base: Organic Super Greens & Spinach  
Organic Blueberry, Roasted Diced Beet, Walnut, Pumpkin Seed  
Dressing: Chia Seed Vinaigrette

### SQUASH & SPROUT SALAD ● ●

Base: Organic Lacinato Kale & Organic Baby Arugula  
Roasted Brussels Sprouts, Roasted Butternut Squash, Fresh Apple, Farro, Goat Cheese, Toasted Almonds  
Dressing: Balsamic Vinaigrette

Seasonal



= Gluten Free



= Vegetarian



= Vegan



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**SNACKLAB**  
**WHOLESOME MEALS**

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## WHOLEsome MEALS

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\$140 · SERVES 8 - 10

### ASIAN WILD-CAUGHT SALMON ●●

Sustainably-Raised Salmon, Cauliflower Rice, Organic Spinach, Soy-Free Coconut Amino Sauce, Rosemary Sweet Potato, Sesame Seed

### CHILI LIME SALMON ●●

Sustainably-Raised Salmon, Potato, Red + Green Bell Pepper, Chili, Cumin, Lime Zest, Cilantro Lime Rice

### GRASS-FED SIRLOIN STEAK ●●

Grass-Fed Sirloin Steak, Smashed Potato, Seasonal Roasted Vegetables

### GRASS-FED MEATBALLS MARINARA ●

Grass-Finished Lean Ground Beef, Dairy-Free Mashed Potatoes, House-Made Marinara Sauce, Parsley

### VEGAN SWEET POTATO CURRY ●●

Sweet Potato, Red + Green Bell Pepper, Chickpea, Organic Spinach, Coconut Milk, Red Curry, Brown Rice, Red Quinoa

### VEGAN PASTA PRIMAVERA ●●

Banza Pasta, House-Made Marinara Sauce, Zucchini, Bell Pepper, Basil

### STREET TACO BAR ●●\*●

*Choice of Antibiotic-Free Chicken, Grass-Fed Steak, Baked Sustainably-Raised Fish, or Roasted Veggies (Vegan)*

Organic Local Brown Rice, Red Quinoa, Corn, Bell Pepper, Black Bean, Avocado, Served with Corn Tortillas, Cilantro, Lime Wedge, & House-Made Taco Sauce

### HEALTHY GF ENCHILADAS ●●\*

*Choice of Antibiotic-Free Chicken, Grass-Fed Steak, Baked Sustainably-Raised Fish, or Roasted Veggies (Vegan)*

Ralston Traditional Brown Rice, Red Quinoa, Corn, Bell Pepper, Black Bean, Corn Tortilla, House-Made Mild Enchilada Sauce, Pico de Gallo, Mozzarella, Cheddar, Cilantro (Vegan Cheese Available ++)

### LEMON CHICKEN WITH CAULIFLOWER GRITS ●●

Antibiotic-Free Chicken Breast, Lemon, Dijon Mustard, Thyme, Dairy-Free Cauliflower Grits

### VEGAN BAKED MAC N CHEESE ●●

Banza Pasta, House-Made Vegan Cheeze Sauce, GF Vegan Parmesan Breadcrumb



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free



\* = Vegan Option Available



**SNACKLAB**  
**DESSERTS**

## NATURALLY SWEET TREATS

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*Fresh baked gluten-free goods*

**SL WALNUT BROWNIE** ● ● ●  
\$30 · HALF DOZ | \$55 · 1 DOZ

**PEANUT BUTTER BLONDIE** ● ●  
\$30 · HALF DOZ | \$55 · 1 DOZ

**SEASONAL FRUIT & OAT BAR** ● ● ●  
\$30 · HALF DOZ | \$55 · 1 DOZ  
*Choice of Blueberry, Strawberry, Cranberry (Fall/Winter Only)*

**GF PUMPKIN PIE** ● ● ●  
\$45 · 9" PIE  
*Fall/Winter ONLY*

**CHOCOLATE TAHINI CARAMEL BAR** ● ●  
\$30 · HALF DOZ | \$55 · 1 DOZ

**PISTACHIO COCONUT BAR** ● ●  
\$30 · HALF DOZ | \$55 · 1 DOZ

**CHOCOLATE COCONUT FUDGE BAR** ● ● ●  
\$30 · HALF DOZ | \$55 · 1 DOZ

**VEGAN CHEESECAKE** ● ●  
\$45 · 9" PIE  
*Lemon (Spring/Summer), Pumpkin (Fall/Winter)*

## GF GRANOLA SNACK PACK

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*Mix and match from our menu of hand-made gluten-free, refined sugar-free granola*  
\$60 · 12 5oz INDIVIDUAL GRANOLA PACKS

**Maple** ●

*Best Seller!*

**Peanut Butter** ● ●

*Using Teddie's Natural Peanut Butter*

**Chocolate** ●

*Powered by cacao*

**Unsweet** ●

*NO sweetener!*

**Nutless** ●

*Our Maple Granola without nuts!*

**Seasonal Rotating Flavors**

*Lemon Chia, Pumpkin Spice, Gingerbread*

## DESSERT PLATTERS

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**CHOCOLATE LOVERS** ●  
\$40 · SERVES 8-10  
Walnut Brownies, Chocolate Nib Bars, Cacao & Coconut Butter Truffles

**AH, NUTS!** ●  
\$40 · SERVES 8-10  
Peanut Butter Blondies, Pistachio Coconut Bars, Almond Butter & Coconut Bites

**FRUIT BELONGS IN DESSERT** ●  
\$40 · SERVES 8-10  
Berry Oat Bar (Choice of Blueberry or Strawberry), Lemon Cheesecake Bar, Coconut & Berry Bites

**CREATE YOUR OWN** ●  
\$40 · SERVES 8-10  
Mix and match:  
Option 1: 4 bars (cut in half) + 6 small bites  
Option 2: 6 bars (cut in half)



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free



**SNACKLAB**  
**BEVERAGES**

## SNACKLAB COLD PRESSED JUICE PACKS ● ●

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\$7 per juice • Please contact store for current availability.

AVOCADO GREENS  
BLACKBERRY LEMON  
ELDERBERRY VITAMIN C  
GREENS  
GREENS & GINGER  
MANGO TURMERIC LEMON

ORANGE TURMERIC  
REFRESHING CITRUS  
ROOTS & GINGER  
SIMPLE CLEANSE  
STRAWBERRY BASIL LEMON  
STRAWBERRY ORANGE MANGO SMOOTHIE  
SWEET CITRUS

## SNACKLAB SMOOTHIES ●

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\$65 64OZ • SERVES 8-10

### BANANA BREAD ●

Almond Milk, Banana, GF Oats, Cashew Yogurt, Vanilla, Cinnamon, Nutmeg, Maple Syrup

### COLD BREW ●

Almond Milk, Onyx Cold Brew Coffee, Banana, Cacao Powder, Vanilla, Raw Honey, Pecans

### BERRY POWER ●

Almond Milk, Blueberries, Strawberries, Mango, Pineapple, Banana, Spinach

### PEANUT BUTTER CUP ●

Banana, Teddie's Peanut Butter, Spinach, Almond Milk, Chia Seeds, Cacao, Vanilla, Maple Syrup

### PURPLE RAIN ●

Almond Milk, Açai, Banana, Strawberries, Blueberries, Peaches, Pecans, Chia Seeds

### GREEN DETOX ●

Coconut Water, Spinach, Mango, Cucumber, Mint, Lime, Jalapeno

### MEAN GREEN ●

Almond Milk, Spinach, Banana, Ginger, Flax Seeds, Pecans, Maca

## OTHER BEVERAGES ● ● ● ●

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### ORGANIC TOXIN-FREE COFFEE

\$65 PER CARAFE • SERVES 8-10

*Choice of creamer (whole milk, almond, oat) and assorted sweeteners (Stevia, Cane Sugar, Honey)*

### SNACKLAB LEMONADE

\$20 PER GALLON • SERVES 10-12

*Processed sugar free, made with maple syrup and fresh-squeezed lemons. Options of regular or strawberry lemonade*

### MOUNTAIN VALLEY WATER

\$3 per 500ml

*Sourced from Ouachita Mountains - Still and sparkling available*

### NATURAL STATE BEVERAGE CO KOMBUCHA

\$3.50 PER CAN

*Seasonal rotating flavors of kombucha and tonics - Call for current availability*

### OLIPOP PROBIOTIC SODA

\$3 PER CAN

*Call for current availability*



= Gluten Free



= Vegetarian



= Vegan



= Dairy Free

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## FREQUENTLY ASKED QUESTIONS

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### ABOUT SNACKLAB CATERING

SnackLab is proud to offer fresh options that cater to a variety of dietary restrictions and needs. Our menu has designations throughout to help you find what you need at a glance, but if there is something that doesn't quite meet your needs, reach out to our catering team who will help guide you in the right direction or craft the perfect menu for your event.

### ORDERING

To order, call our Bentonville location and speak with a catering manager or send an email with event details and requested menu to [catering@snacklabnwa.com](mailto:catering@snacklabnwa.com).

### LEAD TIME

Most catering items require a minimum 24 hours notice. For some items that require special sourcing or extraordinary circumstances, we may need up to 48-72 hours.

### MENUS

Our menus are designed with seasonality in mind to provide the freshest, most nutrient-dense offerings possible. Our experience goes beyond what is listed, so if you have something in particular in mind, get in touch and let's collaborate on the perfect menu for your event!

### CATERING FEE

A 10% catering fee is added to all orders.

### DELIVERY

Delivery is available throughout most of Northwest Arkansas. Please provide all required delivery instructions including best point of contact when placing an order.

### CANCELLATIONS & REFUNDS

Change in plans? Please inform us of any changes a minimum of 48 hours in advance. Cancellations with less than 48 hours notice will be subject to a 50% penalty. Cancellations with less than 24 hours notice will not be eligible for a refund. All refunds are at the discretion of our catering team.

### CONTACT US TODAY!