

SnackLab

CLEAN FOOD TO FUEL YOUR LIFE

CATERING MENU

January 2025



SNACKLABNWA.COM/CATERING
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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

\$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

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

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

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

GF = Gluten Free ● VEG = Vegetarian ● V = Vegan ● DF = Dairy Free ●



CURATED BOWLS

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

ASSORTED PANINIS & SANDWICHES

\$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

ASSORTED GRILLED BURRITOS

\$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

ASSORTED TOASTED PUPUSAS

\$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

ASSORTED GRILLED QUESADILLAS

\$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

GF = Gluten Free VEG = Vegetarian V = Vegan DF = Dairy Free

GARDEN-FRESH SALADS

\$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



GF = Gluten Free VEG = Vegetarian V = Vegan DF = Dairy Free



SNACKLAB

WHOLESOME MEALS

WHOLESONE MEALS

\$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 Cheese Sauce, GF Vegan Parmesan Breadcrumb

GF = Gluten Free VEG = Vegetarian V = Vegan DF = Dairy Free

V* = Vegan Option Available



SNACKLAB
DESSERTS

NATURALLY SWEET TREATS

Fresh baked gluten-free goods

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

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

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

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

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

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

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

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

GF GRANOLA SNACK PACK

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

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 ●●

\$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 ●

\$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 ●●●●

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

FREQUENTLY ASKED QUESTIONS

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.

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!

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