TRUE FOOD KITCHEN

CATERING MENU

ENTRÉES

SERVES 8-10

Spaghetti Squash Casserole...70 **VEG GF**

Lasagna Bolognese...85 **GF**

Grilled Chicken Avocado Wrap...70
10 half wraps individually wrapped

Ancient Grains Bowl...75 **V**

Korean Noodle Bowl...65 **V GF**

Teriyaki Quinoa Bowl...75 **V GF**

SALADS

SERVES 8-10

Seasonal Ingredient Salad...75 **V GF**

Chopped Salad...65 **VEG**

Organic Tuscan Kale Salad...55 **VEG**

PROTEIN ADDS

SERVES 8-10

Organic Tofu...20
Chicken...25
Grass-fed Steak*...35
Shrimp*...35
Salmon*...50

SIDES

SERVES 4

Charred Cauliflower...30 **V GF**

Roasted Brussels Sprouts...25 **V GF**

Herb Hummus...25 **VEG**

Sweet Potato Hash...25 **V GF**

DESSERTS

Squash Pie...25 **V GF**
8 inches | serves 4-6

Chocolate Chip Cookies **V GF**
half dozen...10 | baker's dozen...20

BEVERAGES

SERVES 8-10

Apple Lemonade...20 | Cranberry Limeade...20
Green Tea...20 | Black Tea...20 | Organic Fair Trade Coffee...20

Seasonal Highlight

V *Vegan* **VEG** *Vegetarian* **GF** *Gluten Friendly*

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.
Some ingredients may not be included in the menu description; please notify your server of any food allergies.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

WINTER 2021