

(VG) VEGAN
(GF) Gluten Free

PARFAIT & MUFFIN BAR

(\$9/person)

All inclusive hot and cold breakfast services. complimentary coffee included. Highly customizable to accommodate all dietary needs. minimum 30 serving.

Parfait (GF)

Build your own parfait with: non-fat greek yogurt, vegan peanut butter parfait (vg), fresh fruit & berries, carob chips, shaved coconut, housemade gf granola.

Mini Muffins (GF)

We bake fresh! 24 hours notice required. Types are: Blueberry, vegan carrot (vg), double chocolate, raspberry lemon, apple walnut, seasonal specials.

CLASSIC BREAKFAST BAR

(\$9/person)

Classic Breakfast Bar

Create your own breakfast bowl. Choose two proteins vegan options available: Breakfast potatoes, vegan eggs (vg), scrambled eggs, chopped bacon, soyrizo hash (vg), turkey sausage, sauteed peppers & onions, chopped cilantro, cheddar jack cheese, housemade salsas.

FULL BAR

(\$13/person)

Full Bar

Combine both bars for an epic breakfast spread.

HOMEMADE DRINKS

Organic Agave Lemonades \$17 (1 gal • serves 10-12)
pineapple berry, cucumber ginger mint, jalapeno mandarin

Fresh Brewed Iced Tea \$12 (1 gal • serves 10-12)
organic black, watermelon marula black, jasmine green, hibiscus raspberry herbal

Fresh Brewed Coffee \$18 (1/2 gal • serves 10-12)



BREAKFAST BURRITOS

10 burritos each platter

Soyrizo Hash (L) \$75

Soyrizo and sweet potato hash, grilled peppers, onions, eggs, breakfast potatoes & cheddar jack cheese in a wheat tortilla.

Green Chile Pork (L) \$75

Braised green chile pork, onions, cilantro, eggs, breakfast potatoes & cheddar jack cheese in a spinach tortilla.

Turkey Sausage (L) \$75

Maple sage turkey sausage, spinach, onions, eggs, breakfast potatoes & cheddar jack cheese in a wheat tortilla.

Grilled Steak (L) \$75

Grilled steak, mushrooms, onions, eggs, breakfast potatoes & cheddar jack cheese in a chipotle tortilla.

CLASSIC BREAKFAST

Scrambled Eggs (GF) \$29 (serves 8-12)

Breakfast Potatoes (GF) (VG) \$25 (serves 8-12)

Grilled Flatbread \$19 (serves 8-12)

Creek Stone Farms Bacon (GF) \$33 (serves 8-12)

GF Waffles (GF) (VG) \$42 (serves 8-12)

Fresh Cut Fruit (GF) (VG) \$33 (serves 8-12)

Greek Yogurt Parfait (GF) \$29 (serves 8-12)

Vegan Parfait (GF) (VG) \$29 (serves 8-12)

DESSERTS

Our bakery specializes in custom gluten free & vegan pastry assortments. we request 48 hours notice for large pastry orders, call for pricing

Fresh baked cookies (VG) • vegan brownies (VG) • greek parfait • vegan peanut butter parfait (VG) • mini cupcakes • seasonal cheesecakes • vegan peanut butter cups (VG) • whoopie pies

FRESH TACO BAR

Our most popular preset menu, a fresh take on a classic choice of two proteins with all sides and salsas. Add an additional protein for \$3 more. (\$11/person) (GF)

Proteins

- grilled chicken
- grilled steak
- tofu (VG)
- green chile pork
- soyrizo (VG)
- grilled salmon +\$1

Toppings

- grilled peppers & onions
- chopped cilantro
- cheddar jack cheese
- corn salsa
- chile verde sauce
- habanero fire sauce

Sides

- grilled corn tortillas
- black beans
- cilantro lime rice
- brown cilantro lime rice

- house tortilla chips
- fresh guacamole +\$2
- mexican house salad
- agave lime vinaigrette



Asian Fusion Bar

BURRITO BAR

A unique mix of all you love favorites, rolled into a burrito choice of three burritos with all sides and salsas. (\$10/person)

- blackened calamari burrito
- southwest steak burrito
- teriyaki chicken burrito
- ahi poke burrito +\$2
- house tortilla chips

- soyrizo hash burrito
- chile pork burrito
- blackened tofu burrito
- mediterranean chicken burrito
- assorted salsas & sauces



ASIAN FUSION BAR

A sampling of all our asian inspired catering dishes. Gluten free options available. (\$11/person)

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|-----------------------|-------------------|
| teriyaki chicken | thai tofu wraps |
| peanut sriracha slaw | thai peanut sauce |
| sauteed asian veggies | miso salmon salad |
| white rice | miso vinaigrette |
| ahi tuna poke +\$2 | shishito peppers |

MEDITERRANEAN BAR

Create your own mediterranean plate gluten free options available. (\$11/person)

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|-------------------------|-------------------|
| grilled chicken skewers | hummus |
| grilled steak skewers | baba ganoush |
| grilled tofu skewers | tzatziki |
| grilled flatbread | pickled cucumbers |
| kalamata olives | greek salad |
| peperoncini | greek vinaigrette |

WRAPS

- Chicken Ranch (S) \$45 (L) \$73
grilled chicken, avocado, bell pepper, black beans, corn, cheddar jack, mixed greens & greek ranch in a chipotle tortilla
- Greek Steak (S) \$46 (L) \$74
grilled steak, artichoke, bell peppers, cotija, kalamata olives, pepperoncinis, romaine, hummus, wheat tortilla & tzatziki sauce
- Thai Tofu (VG) (S) \$42 (L) \$69
crispy lemongrass tofu, carrots, cabbage, bell peppers, edamame, mixed greens & thai peanut sauce in a chipotle wrap



(M) SMALL SERVES 6-8



(L) LARGE SERVES 12-15

(GF) Gluten Free

(VG) Vegan

SIDES

House Salad (GF) (VG).....	\$25/\$45/\$60
agave lime, chipotle ranch, strawberry beet, miso vin or greek vin	
Simple Caesar Salad (GF) (VG).....	\$25
served with shaved parmesan & house caesar	
Spicy Peanut Slaw (GF) (VG).....	\$18
spicy thai style slaw with cocount & sriracha	
Hummus (GF) (VG).....	\$32
served with grilled flatbread, carrots & celery	
Chili Lime Popcorn (GF) (VG).....	\$13
seasoned with lime and chile salt	
Fresh Fruit Bowl (GF) (VG).....	\$33
fresh cut melon, strawberry, pineapple and blueberries	
Blistered Shishito Peppers (GF) (VG).....	\$18
seasoned with lime and chile salt	
Sweet Potato Fries (GF) (VG).....	\$22
served with chipotle bbq sauce or chipotle ranch	

SALADS

Miso Salmon (GF).....	(S) \$49 (L) \$82
miso salmon, mix greens, avocado, cabbage, carrots, edamame, nori, sesame seeds & miso vinaigrette	
Thai Chicken (GF).....	(S) \$43 (L) \$78
grilled chicken, mix greens, bell pepper, cabbage, carrot, cucumber, edamame, peanuts & thai peanut sauce	
Southwest Steak (GF).....	(S) \$47 (L) \$81
grilled steak, mix greens, bell peppers, black beans, corn, cilantro, cheddar jack & agave lime vinaigrette	
Beet and Goat Cheese (GF).....	(S) \$49 (L) \$79
roasted beets, arugula, mix greens goat cheese, avocado, candied walnuts, caramelized onion & strawberry beet dressing	
Greek Tofu (GF) (VG).....	(S) \$43 (L) \$78
crispy tofu, artichoke, bell peppes, cucumber, kalamata olive, pepperoncini, romaine & greek vinaigrette	



RICE BOWLS

Terriyaki Chicken (GF).....	(S) \$44 (L) \$73
Grilled teriyaki chicken with broccoli, cabbage, carrots, edamame, onions & sesame seeds. served with white rice & teriyaki sauce.	
Chile Verde Steak (GF).....	(S) \$49 (L) \$83
Grilled steak with bell peppers, black beans, cilantro, corn, onions & avocado. served with cilantro lime white rice & verde sauce.	
Surf and Turf (GF).....	(S) \$49 (L) \$83
Blackend calamari and grilled chicken with cillantro, corn, onions, shishito peppers, snow peas & cheddar jack. served with white rice.	
BBQ Crispy Tofu (GF) (VG).....	(S) \$44 (L) \$73
Crispy lemongrass tofu with black beans, cabbage, corn, jicama, snow peas & tomatoes. served with brown rice & bbq sauce.	
Ahi Tuna Poke (GF).....	(S) \$54 (L) \$88
Wild ahi tuna with avocado, cucumber, edamame, green onions, seaweed & sesame seeds. served with white rice & sesame vinaigrette.	
Chimmichuri Steak (GF).....	(S) \$49 (L) \$83
grilled steak, chickpeas, onions, tomato, mushroom, shishito pepper, white rice & chimmichurri sauce.	
Miso Salmon Bowl (GF).....	(S) \$49 (L) \$83
Grilled salmon, avocado, edamame, cabbage, green onion, sesame seeds, nori, brown rice & miso vinaigrette.	
Mediterranean Chicken (GF).....	(S) \$44 (L) \$73
Grilled chicken, artichoke, bell pepper, kalamata olive, chickpea, cotija, brown rice & greek vinaigrette .	



Teriyaki Chicken Bowl with Miso Salmon Salad