

# allianna's KITCHEN

## *Catering Menu*



dairy free. gluten free. soy free  
work lunches, private dinners, showers & more!

Options start at \$17 a person and go up from there based on selections.

# Appetizers

Crudites with homemade ranch or hummus (tray or cups)

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Deviled eggs

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Mini salmon cakes with dill aioli

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Cassava flour chips and guacamole cups

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Stuffed mushrooms

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Cassava flour crust signature pizzas

(BBQ, Ranch chicken, buffalo chicken, cheese, pepperoni)

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Buffalo chicken dip and chips

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# Salads

(Can be served in cups as a grab and go or one large bowl.)

Cobb salad

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Ranch BLT salad

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Caesar salad

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Sesame chopped (Allianna's favorite)

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# Boxed lunches

(Chopped chicken or shredded salmon is available to be added to salads.)

Cobb salad

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Boxed lunch add ons:

\* Bag of Siete chips (Allianna's favorite)

Ranch BLT salad

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\* Individually wrapped cookie

Caesar salad

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Sesame chopped (Allianna's favorite)

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Creamy chicken or chickpea salad and crackers

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BLT turkey sandwich with garlic aioli

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Egg salad sandwich

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# Breakfast

Fresh toast casserole platter

Yogurt parfaits

Overnight oats with jam

Chia seed pudding

Frittata

Egg muffins

# Mains

Classic shredded chicken salad served with rolls, crackers

and celery (crowd favorite)

Meatless chickpea chicken salad

BBQ pork sliders

Egg salad sandwiches

Salmon cakes with dill aioli

Cashew cheese lasagna (meatless or turkey option)

Espresso rubbed beef tenderloin bell pepper aioli

# Sides

Mini potatoes and aioli

Roasted vegetable medley

Pasta, potato, and macaroni salad

Maple roasted brussel sprouts

# Drinks

Pellegrino

Mocktail mixers/ fruit punch

# Desserts

Our signature cookie cake with frosting and sprinkles

3 layered cake

Dessert tower

Individually wrapped chocolate chip cookies

*allianna's*  
KITCHEN

**[info@alliannaskitchen.com](mailto:info@alliannaskitchen.com)**

Please be sure to state any dietary restrictions up front.

Everything we make is dairy free, gluten free and soy free.

Note we do use ghee with some recipes (clarified butter where the milk proteins are removed.) Please let us know if this is an issue and we will accommodate. If you have a special menu item request that is not listed on this menu, please let us know and we will do our best to accommodate. Options start at \$17 a person and go up from there based on selections.