

SEASONAL SALADS

\$60 sm 4-6 ppl / \$120 med 8-10 ppl / \$180 lrg 12-14 ppl

Pickled Kumquat + Feta Salad (veg)

Pickled kumquat, little gem mix, sheep feta, orange-honey dressing

Tahini Kale Salad (veg / v - option)

tuscan kale, pickled peppadew peppers, castelvetro olives, housemade croutons, Tahini dressing, grated parmesan

Cucumber Cold Soba Noodles (v / gf)

100% buckwheat soba noodles, cucumber, green beans, sweet chilli soy dressing, sesame seeds

Grilled Vegetable Salad (veg)

grilled seasonal veggies, roasted red peppers, pearl couscous, kale, grilled halloumi, scallion-lemon vinaigrette

Roasted Cauliflower Salad (df / gf)

harissa grilled chicken, almonds, mulberries, escarole, dandelion greens, curry vinaigrette

Buffalo Cauliflower Salad (v / gf)

baked buffalo cauliflower, farmers market greens, pickled red onions, scallions, crispy "cheesy" chickpeas, buffalo vegan ranch add side of blue cheese crumbles (optional)

Miso Ginger Chicken Salad (df / gf)

cabbage, kale, carrots, cucumber, almonds, organic shredded chicken with scallion, miso-ginger vinaigrette

Pesto Chopped Salad (gf)

pesto marinated chicken breast, salami, mixed greens, rainbow cherry tomatoes, mini mozzarella balls, pepperoncini, Pickleworks jalabeaños, red onion, basil vinaigrette

FARMERS MARKET SIDES

\$40 sm 4-6 ppl / \$100 med 8-10 ppl / \$160 lrg 12-14 ppl

Quinoa Salad (veg)

tricolor quinoa, feta, mint, dried fruit

Mom's Pasta Salad (veg)

celery, red onion, vinegar, mayo, herbs

Potato Salad (gf)

baby potatoes, scallions, pancetta, creme fraîche

Green Beans (v / gf)

salt, pepper, lemon zest

Grilled Asparagus (veg / gf)

radish, pickled chiles, ricotta salata, sumac, grilled lemon

Elote Salad (veg / gf)

grilled corn, mayo, crema lime, chile salt, cotija

SANDWICHES

available in regular size or mini/slider size

Prosciutto + Butter \$5 / \$2.5 ea

Fra'Mani prosciutto, European butter, arugula on thin ficelle baguette

Mortadella + Calabrese Chili Pesto (df) \$7 / \$3.25 ea

imported mortadella, spicy Calabrian chili & pistachio pesto, on pan di mie bun

Chicken Pesto Mozzarella Pesto \$7 / \$3.25 ea

nut-free pesto + mozzarella and on focaccia

Date Chicken Salad (df) \$7 / \$3.25 ea

organic chicken, mayo, dates, celery, red onion, micro greens, on brioche bun

Roasted Eggplant (veg) \$6 / \$3 ea

with salsa verde, whipped feta and arugula on ciabatta

Flank Steak \$8 / \$4 ea

with salsa verde, whipped feta and arugula on ciabatta

Chicken Bahn Mi (df) \$7 / \$3.25

lemongrass grilled chicken, pickled veggies, hoisin mayo, jalapeño, fresh herbs on baguette

Muffuletta \$9 / \$4

sopresatta, mortadella, provolone, mayo, Pickleworks spicy pickled cauliflower spread, on ciabatta

Ricotta + Seasonal Jam (veg) \$6 / \$3

with hemp seeds and bee pollen on toasted whole wheat boule - served open faced

Smoked Salmon \$7 - one size

with whipped goat cheese, fresh dill and shaved red onion on pumpernickel - served open faced

Classic Caprese (veg) \$7 - one size

Heirloom tomatoes, burrata, basil pesto, on focaccia - served open faced

BREAKFAST

Seasonal Quiche

9 inches, serves 4-6

with meat \$32

without meat \$36

Overnight Oats (v / gf) \$6 ea

almond butter, oats, maple syrup, coconut yogurt, almond milk, fresh raspberries - served in a glass jar

Yogurt Parfait \$6 ea

organic plain yogurt, housemade granola and seasonal jam

Mango Coconut Chia Pudding (v / gf) \$8 ea

coconut milk, chia, mango puree, toasted coconut - served in a glass jar

Breakfast Burrito \$7 ea

local flour tortillas, housemade chorizo, jack cheese, roasted potatoes, housemade salsa

Superfood Smoothie (v / gf) \$6 - 8oz / \$12 - 12oz

macadamia milk, collagen powder, superfood mix, dates, banana, berries, coconut yogurt

Kale Mango Smoothie (v / gf) \$6 - 8oz / \$12 - 12oz

kale, mango, pineapple, apple + grapefruit

Assorted Pastries from Larder Bakery

\$8 - selection of any 2 / \$12 - selection of any 3

Plain Croissant

Chocolate Croissant

Ham & Gruyere Croissant

Almond Croissant

Everything Croissant

Spinach + Feta Danish

Coffee Cake Muffin

Blueberry Muffin

Double Chocolate Muffin

Bran Muffin

Strawberry Oat Scone

Blueberry Lemon Scone

Raspberry Scone

NIBBLES

Cheese Plate \$15 pp

an assortment of cheeses, fresh fruit, seasonal jams and housemade crackers

Charcuterie Plate \$15 pp

an assortment of cured meats, pickled things, savory spreads and grilled bread

Dips & Spreads \$15 pp

seasonal dips (examples: beet hummus, carrot hummus, eggplant caponata, avocado + garbanzo, yogurt + housemade harissa) with fresh veggie crudite and grilled bread

The Works \$25 pp

a mix of the above three offerings on a massive wooden platter: artisanal cheeses, charcuterie, housemade dips, spreads, nuts, pickled things, housemade jams, fresh fruit, grilled bread crostini, housemade crackers and more!

KIDS LUNCH BOXES

Our Kids Lunch Boxes come in 100% compostable containers and can be picked up/delivered warm or cold to be reheated.

Chicken Nuggets \$11 ea

with housemade ketchup, sweet potato fries, sautéed peas and carrots - warm

Pepperoni French Bread

Pizza \$11 ea

with yogurt pretzel mix and carrot sticks + housemade ranch - warm

Bean and Cheese

Burrito \$10 ea

with fruit crumble bar, orange slices - warm

Pesto Mozzarella

Panini \$11 ea

with housemade animal crackers, seasonal fruit - warm

Apple Cheddar, Turkey

Sandwich \$10 ea

with cocoa oat bar, housemade cheese crackers - cold

Sunbutter & Jam

Sandwich \$10 ea

with apple + cheddar slices, carrot sticks + housemade ranch - cold

Meat and Cheese

Plate \$12 ea

turkey, ham, salami, cheddar, mini croissant, mustard + strawberries - cold

SERVICES + PRICING

We offer Drop Off or Pick Up Catering Monday - Saturday 8am - 6pm. Drop Off or Pick Up Catering must have a minimum food order of \$250. Pricing and availability of menus is based on seasonality. All pricing is subject to change until an estimate is created. If you wish to use our platters and serving items, we require a security deposit and will arrange for a drop off/pick up. Drop Off Catering is just as it sounds - a drop off - and does not include staff to set up, work the event, or break down. Pricing for staffing for an event depends on the day/time, number of attendees and menu selection and is billed separately. We charge an industry standard 18% service fee to cover the cost of administrative work and menu planning necessary for every event. Gratuity is not expected or included but always appreciated.

DISPOSABLES

Due to Santa Monica city ordinance, all disposable items - including, napkins, utensils, and platters, must not be plastic. Because of the high price of these items, all disposable items are available for a fee otherwise we don't provide any disposable items or serving pieces. The charge for compostable napkins and cutlery is \$3 pp. We do not offer plates or bowls.

DELIVERY

Pick Up is completely free of charge. Delivery charges are based on date, time, and location of delivery and start at \$25. Additional mileage fees are charged for deliveries outside of a 10 mile radius of our location in Santa Monica. Multiple deliveries in one day will incur multiple delivery charges.

ORDER CONFIRMATION

Drop Off/ or Pick Up Catering requires full payment two business days prior to your event. By submitting payment, you are agreeing to the terms and policies stated on your invoice.

CANCELLATIONS

Cancellations must be received at least 3 business days prior to your event. Any cancellations or changes made after are subject to 50% payment. Once payment is processed, all sales and menu selections are final.



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