

desserts

Cafe Gratitude's award winning desserts are dairy, gluten, and refined sugar free. These raw vegan organic desserts are amazingly delicious and healthy. Celebrate your aliveness!

WE ARE DELIGHTED

\$4-\$5.50 each

10 or more assorted raw cacao truffles or superfood treats

WE ARE DECADENT ~ live pies

\$45

serves 6-8

assorted flavors

WE ARE CHERISHED ~ cashew cheesecake

\$89

serves 14-16

assorted flavors

WE ARE RAPTURE ~ live layer cakes

\$89

serves 14-16

- ~ chocolate/german chocolate
- ~ lemon poppy seed
- ~ strawberry shortcake
- ~ carrot
- ~ tiramisu
- ~ other flavors occasionally available

WE ARE PRAISING ~ live vegan ice cream

\$9 per pint

ICE CREAM TREATS

\$6.75 each

- ~ cacao-dipped ice cream bars
- ~ ice cream sandwiches

WEDDING CAKES

Available by special arrangement with our bakery manager
email bakery@cafegratitude.com



Thank You

Bring Aliveness and Abundance to your event with catering from Cafe Gratitude! For wedding celebrations, anniversaries, birthdays, graduations or any casual or formal occasion, Cafe Gratitude catering offers unique, delicious, amazing food for take-away catering or your off-site catering needs. We provide loving and professional service with the flair of Cafe Gratitude's culture. Our offering includes beautiful take-away, buffets, plated table service, and passed hors d'oeuvres. Co-creation for special events available. Have fun and enjoy being nourished!

To request a quote or for questions about off-site catering call outside sales at (415) 830-3018.

To place an order for take-away platters with the cafe of your choice please call (415) 824-4652.

Delivery Service available for an additional charge.

Pick up at any of our 5 locations:

San Francisco:

- Mission District: 2400 Harrison Street
- Inner Sunset District: 1336 Ninth Avenue

Berkeley:

- 1730 Shattuck Avenue

San Rafael:

- 2200 Fourth Street

Healdsburg:

- 206 Healdsburg Avenue (open late summer 2008)

www.cafegratitude.com

A 5% surcharge is added to all take-out orders and refundable deposits are charged for our materials. All of our disposable to-go ware is compostable or biodegradable. Thai young coconuts are not organic.



appetizers

serves: 10
\$95 per platter

WE ARE BOUNTIFUL

Crostinis~ live sprouted almond toasts topped with spicy olive tapenade, tomato-basil bruschetta, and hemp seed pesto

WE ARE HONORING

Nachos~ sprouted sunflower seed-chipotle "bean" dip with our authentic Mexican guacamole, cashew nacho cheese, spicy tomato salsa and live carrot-flax crackers

WE ARE HAPPY

Hummus plate~ live sprouted almond hummus with spicy olive tapenade, sliced cucumber, and sourdough buckwheat flatbread crackers

WE ARE PRESENT

Caprese~ sourdough buckwheat flatbreads topped with basil, fresh tomato, and cultured cashew mozzarella cheese with Bariani olive oil and balsamic vinegar

WE ARE INSIGHTFUL

Fresh spring rolls~ seasonal fresh vegetables, avocado, tropical fruit, sprouts and fresh herbs rolled into collard green wraps, served with our delicious almond butter Thai dipping sauce

WE ARE GRATEFUL

Cheese plate~ cultured cashew cheese and spicy olive tapenade with live sprouted almond toasts, sourdough buckwheat flatbreads, and carrot-flax crackers

soups

serves: 6-8
\$50 per jar

WE ARE THANKFUL

Spicy live coconut curry soup with avocado, shiitake mushrooms, tomatoes and cucumbers (RAW)

WE ARE DIVINE

Fiery live carrot soup blended with creamy avocado and fresh herbs (RAW)

WE ARE THRIVING

Cooked soup of the day (heat before serving)

salad platters

serves: 10

WE ARE DAZZLING

Caesar salad~ romaine lettuce, live croutons, Brazil nut parmesan and capers with our vegan Caesar dressing \$95

WE ARE SATISFIED

Cafe salad~ mixed greens, carrots, beets, tomatoes, cucumbers, Brazil nut parmesan and sprouts with your choice of our house dressings \$85

WE ARE GIVING

Asian kale salad~ marinated kale, sea vegetables, cucumbers, shiitake mushrooms and sesame seeds \$100

WE ARE FESTIVE

Taco salad~ romaine lettuce and crumbled walnut-seed taco filling with authentic guacamole, spicy tomato salsa and cashew nacho cheese with carrot-flax chips \$125

live entrees

WE ARE CHEERFUL

Sun burgers~ sprouted walnut-pumpkin seed burgers on sweet onion-sunflower buns with macadamia cheddar and housemade catsup

\$15 per person, minimum 10 people

WE ARE ELATED

Enchiladas~ sprouted seed-chili filling rolled in our original live tortillas and served with guacamole, salsa verde, cashew sour cream and marinated cucumbers

\$15 per person, minimum 10 people

WE ARE FABULOUS

Lasagne~ seasoned zucchini noodles layered with hemp seed pesto, live marinara sauce, olive tapenade, cashew ricotta and fresh tomatoes

\$150 per tray, serves 15-20

warm grain bowls

serves: 8-10
\$100

WE ARE GRACEFUL

Thai quinoa bowl~ steamed quinoa with fresh seasonal vegetables, herbs and sprouts with a spicy coconut-almond Thai sauce

WE ARE WHOLE

Macro bowl~ steamed rice or quinoa with sea vegetables, house made kim chee, shredded kale and parsley-tahini sauce with teriyaki almonds

WE ARE ACCEPTING

Sushi bowl~ steamed rice or quinoa with nori, avocado, cucumbers, sesame seeds, fresh herbs & scallions with sesame-ginger sauce

WE ARE MUCHO

Mexican bowl~ steamed rice or quinoa with authentic guacamole, spicy tomato salsa and shredded kale with sprouts

WE ARE POWERFUL

Pesto bowl~ steamed quinoa, hemp seed pesto and fresh sliced tomatoes with Brazil nut parmesan

breakfast

serves: 10

Start your day with Gratitude! Have us provide nourishing breakfast or brunch for any gathering.

WE ARE PLENTY

Fresh seasonal organic fruit salad \$75
Add live coconut yogurt \$40

WE ARE PLENTY GREAT

Live granola and fresh fruit served with almond milk \$90
Substitute coconut yogurt for milk \$25

WE ARE THRILLED

Freshly made live pecan banana bread topped with a macadamia nut caramel sauce \$75

WE ARE SUSTAINED

Steamed quinoa with fresh fruit, pecans, cinnamon, and a touch of agave \$75
Add almond milk \$15

WE ARE BONITA

Steamed Bhutanese red rice with avocado, salsa, cilantro, and pepitas \$100
Add organic black beans \$30

WE ARE PEACE

Live onion bagel with cashew cream cheese, nori "lox", fresh tomatoes, red onions, and capers \$70

cold -pressed coffee

Organic, fair-trade, and shade grown. Our coffee is cold-infused for 24 hours in cold water, producing a delicious, low-acid coffee elixir that's incredibly smooth and rich.

May be heated or served cold
64oz jar

ESPRESSO
\$50 serves 18

AMERICANO
\$35 serves 8

Juice elixirs

serves: 8
\$40 per jar

Our raw organic juices are prepared fresh every morning using a hydraulic press. This technology produces a healing juice that retains its high nutrient content.

Assorted blends of juices available

