

CATERING MENU

GLUTEN-FREE BAKERY

HOLY DONUTS 9 DONUTS	25	BEAUTIFUL MINI MUFFINS 1 DOZEN	24
SERENE MINI CINNAMON ROLLS 1 DOZEN	30	AFFECTIONATE MINI CHOCOLATE WALNUT COOKIES 2 DOZEN	16

BREAKFAST 6 SERVINGS

CONTENT* GREEK CHICKPEA FRITTATA kalamata olives, tomato, red onion, cashew feta, smoked tomato sauce	30
POWERFUL SUPERFOOD GRANOLA crispy quinoa cashew granola, fresh fruit, coconut yogurt, incan berries	55
BONITA* BREAKFAST TACO PLATE black beans, pico de gallo, avocado, cashew nacho cheese, corn tortillas, choice of grain	40
NURTURED* BREAKFAST WRAP G chickpea frittata, smoked tomato sauce, escabeche, cashew mozzarella	30
TRUSTING* BARBECUE TEMPEH SCRAMBLE market vegetables, mushrooms, spinach, avocado	60

APPETIZERS 6 SERVINGS

CONNECTED housemade tortilla chips with guacamole	20
COMPLETE CRUDITÉ sliced market vegetables with garlic tahini dipping sauce	30
ECLECTIC* BUFFALO CAULIFLOWER flash-fried cauliflower, adobo buffalo sauce, celery, spicy cashew aioli	30
COMFORTED* ROASTED GARNET YAMS spicy cashew aioli, cashew ricotta or coconut mint chutney dipping sauce	20

PASSED APPETIZERS 6 SERVINGS

DYNAMIC INDIAN EMPANADAS G garnet yam and cauliflower filling, kale, tomato, bengali garam masala, spicy tomato jam	25
PRESENT HEIRLOOM TOMATO BRUSCHETTA gluten-free crostini, sun-dried tomato hempseed pesto, cashew mozzarella, gremolata	20
FRESH CAPRESE SKEWERS cherry tomato, cashew mozzarella, gremolata, balsamic reduction	20
CARING MACADAMIA CHEDDAR TOASTIES gluten-free sourdough crostini, cashew macadamia cheddar, chipotle coconut bacon	20
INSIGHTFUL SESAME SUSHI PÂTÉ ROUNDS english cucumber, sesame almond pâté, housemade kim chee, gomasio	20

SALADS 6 SERVINGS

LUCKY TORTA ESPAÑOLA CHOPPED SALAD chickpea frittata, roasted red pepper, cashew mozzarella escabeche, sun-dried tomato pesto, toasted almonds	40	DAZZLING CAESAR SALAD wakame, sesame seed gomasio, avocado, brazil nut parmesan gluten-free croutons, cashew caesar dressing	40
GRACIOUS AUTUMN GRAIN SALAD butternut squash, radicchio, cashew mozzarella, garbanzo beans sun-dried tomato pistachio pesto, brown rice or quinoa	40	PURE ASIAN KALE & SEAWEED SALAD sea palm, nori, avocado, cucumber, carrots, toasted almonds sprouts, garlic tahini dressing	40

SANDWICHES & WRAPS 6 HALVES

GLORIOUS TEMPEH CAESAR WRAP G avocado, romaine, cashew caesar, coconut bacon, tomato, brazil nut parmesan, wheat tortilla	35
EXTRAORDINARY HOUSE BLT WRAP G coconut bacon, tomato, avocado, lettuce, chipotle cashew aioli, wheat tortilla	30
MAGICAL CG DOUBLE DOUBLE black bean patties, tomato, red onion, chipotle ketchup, cashew macadamia cheddar, gluten-free bun	40
ORIGINAL SF MISSION BURRITO G mushroom carnitas, adobe de mixiote, guacamole, cashew nacho cheese, black beans, brown rice	40

ENTRÉES 6 SERVINGS

WHOLE* MACROBIOTIC BOWL garnet yams, adzuki beans, wakame, sautéed greens, kim chee, garlic tahini, toasted almonds, choice of brown rice or quinoa	45	GRATEFUL* COMMUNITY BOWL kale, black beans, garlic tahini, choice of brown rice or quinoa	25
HUMBLE* INDIAN CURRY BOWL red lentil dal, roasted garnet yams, coconut mint chutney, spinach, spicy tomato jam, choice of brown rice or quinoa	35	FORTIFIED* SAUTÉED VEGETABLE BOWL brown rice, quinoa or a mix and with garlic tahini sauce	40
MUCHO* MEXICAN BOWL black beans, guacamole, pico de gallo, cashew nacho cheese, spicy pepitas, romaine, choice of brown rice or quinoa	35	LIBERATED PAD THAI KELP NOODLES thai almond sauce, carrots, bell pepper, kale, toasted almonds	50
		BOUNTIFUL* TEMPEH BOLOGNESE & QUINOA SHELLS cashew mozzarella, broccolini, brazil nut parmesan, spinach	50

DESSERTS

AFFECTIONATE MINI CHOCOLATE CHIP WALNUT COOKIES 2 DOZEN	16
ADORING TIRAMISU almond biscuit, coconut cashew cream, espresso, cacao 12 SERVINGS	55
AWAKENING KEY LIME PIE avocado lime custard, coconut meringue, pecan date crust 12 SERVINGS	55
REMARKABLE SEASONAL RAW CAKE avocado lime custard, coconut meringue, pecan date crust 12 SERVINGS	55
IRRESISTIBLE CHOCOLATE COCONUT CREAM PIE coconut custard, dark chocolate swirl, date crust 12 SERVINGS	55
DELIGHTED SEASONAL CHOCOLATES 6 SERVINGS	30

SIDES 1 PINT OR 20 PIECES

Pico de Gallo	7	Mexican Coleslaw	7	Curried Lentil Dal	7	Guacamole	12
Tortilla Chips	5	Black Beans	5	Brown Rice	5	Spicy Pickled Vegetables	10
Sautéed Seasonal Greens	7	Adzuki Beans	5	Quinoa	5	Gluten-free Baguette	12
Sautéed Vegetables	7	Blackened Tempeh	15	Probiotic Kim Chee	7		

*REHEATING INSTRUCTIONS

Reheat at 350 degrees for 10 to 15 minutes. Cooking times may vary, so check frequently. If microwaving, remove from packaging and place in microwave-safe dishware.