

CATERING MENU

GLUTEN-FREE BAKERY

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

BREAKFAST 6 SERVINGS

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

APPETIZERS 6 SERVINGS

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

PASSED APPETIZERS 6 SERVINGS

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

SALADS 6 SERVINGS

LUCKY <i>SUMMER MEXICAN CHOPPED SALAD</i> 40 tempeh chorizo, purslane, corn, chickpeas, cilantro pepita pesto, escabeche, crispy tortilla strips, apple cider vinaigrette		DAZZLING <i>KALE CAESAR SALAD</i> 40 wakame, sesame seed gomasio, avocado, brazil nut parmesan gluten-free croutons, chipotle cashew caesar dressing	
GRACIOUS <i>SUMMER GRAIN SALAD</i> 40 cherry tomato, green beans, cashew mozzarella, avocado, arugula, basil hempseed pesto, balsamic reduction, brown rice or quinoa		PURE <i>ASIAN KALE & SEAWEED SALAD</i> 40 wakame, avocado, cucumber, carrots, toasted almonds sprouts, garlic tahini dressing	

SANDWICHES & WRAPS 6 HALVES

AWESOME <i>EGGPLANT PARMESAN PANINI</i> G marinara, cashew ricotta, brazil nut parmesan, wild arugula, sourdough ciabatta	35
EXTRAORDINARY <i>HOUSE BLT WRAP</i> G coconut bacon, tomato, avocado, lettuce, chipotle cashew aioli, wheat tortilla	30
MAGICAL <i>CG DOUBLE DOUBLE</i> black bean patties, tomato, red onion, ketchup, cashew macadamia cheddar, gluten-free bun	40
ORIGINAL <i>SF MISSION BURRITO</i> G mushroom carnitas, adobe de mixiote, guacamole, cashew nacho cheese, black beans, brown rice	40

ENTRÉES 6 SERVINGS

WHOLE* <i>MACROBIOTIC BOWL</i> 45 garnet yams, adzuki beans, wakame, sautéed greens, kim chee, garlic tahini, toasted almonds, choice of brown rice or quinoa		GRATEFUL* <i>COMMUNITY BOWL</i> 25 kale, black beans, garlic tahini, choice of brown rice or quinoa	
HUMBLE* <i>INDIAN CURRY BOWL</i> 35 red lentil dal, roasted garnet yams, coconut mint chutney, spinach, spicy tomato jam, choice of brown rice or quinoa		FORTIFIED* <i>SAUTÉED VEGETABLE BOWL</i> 40 brown rice, quinoa or a mix and with garlic tahini sauce	
MUCHO* <i>MEXICAN BOWL</i> 35 black beans, guacamole, pico de gallo, cashew nacho cheese, spicy pepitas, romaine, choice of brown rice or quinoa		LIBERATED <i>RAW PESTO KELP NOODLES</i> 50 cherry tomato, olives, arugula, cashew ricotta, brazil nut parmesan	
		BOUNTIFUL* <i>SICILIAN EGGPLANT CAPONATA</i> 50 gluten-free quinoa shells, braised cherry tomato, olives, raisins, brazil nut parmesan, arugula	

DESSERTS

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