

Village Juice & Kitchen Catering

We exist to make eating healthy taste as amazing as it is for you.
We believe in clean food and raw juice — full of nutrients, free of artificial anything, Mother Earth approved.
We believe real food doesn't contain ingredients, it is ingredients. That's why everything on our menu is pressed, squeezed, ground, pureed, mixed, chopped and crafted in-house.



Order Online: villagejuicecompany.com/catering

Take 20% off your \$100+ first catering order using the code

CATERING

**Winston-Salem: 205-O S. Stratford Rd.
Charlotte: Optimist Hall, 1115 N. Brevard St.
Raleigh: 3701 Exchange Glenwood Place**

Prices and offerings are subject to change. For nutritional information, please visit www.villagejuicecompany.com/menu

VJK Stratford Fall 2025

Breakfast To Share

serves 10-12. serving utensils, plates and napkins included

Assorted Toast Platter

\$80

2 Avo Vegan, 2 Bacon, Basil & Tomato, 2 Poached Pear & Goat Cheese, and 2 Nut-Butter Banana toasts cut in half || gluten-free bread +\$10

Assorted Wrap Platter

\$90

3 Quit Your Job, 3 Early Bird, 2 Egg & Cheese, and 2 Bacon, Egg & Cheese wraps

Fruit Tray (V, GF)

\$35

assorted seasonal fresh fruit

Mini Overnight Oats - 10 pack

\$60

gluten free oats soaked in cashew milk. topped with almond butter, strawberries, banana, almond crumble, and honey

Mini Sunrise Chia Parfaits - 10 pack

\$60

gluten free oats soaked in cashew milk. topped with almond butter, strawberries, banana, almond crumble, and honey

Mini Overnight Oats & Sunrise Chia Parfait - 10 pack

\$60

6 mini overnight oats & 4 mini chia parfaits

Coffee

\$22

Counter Culture Hologram medium roast. serves 10. includes cups, creamers, sweeteners



Boxed Breakfasts

with a choice of a side: banana or orange

Overnight Oats (GF)

\$10

gluten-free oats soaked in our house made cashew milk, topped with almond butter, strawberry, honey, banana, and almond crumble

Sunrise Chia Parfait (GF)

\$10

chia pudding made with house-made cashew milk and orange zest; topped with strawberries, mango, cashew milk, almond crumble, honey, and banana

Quit Your Job Wrap

\$11

scrambled egg, heirloom tomato, bacon, avocado, poblano salsa, spicy cashew cheese, mango salsa, sriracha

Early Bird Wrap

\$11

sweet potato, black beans, corn, green onion, sriracha cashew cheese, cilantro, poblano salsa, jalapeno, avocado, beyond meat veggie sausage, mango salsa

Avo Vegan Toast (V)

\$13

house-made avocado spread, royal curtido, herb oil, microgreens on multigrain bread || gluten-free bread +\$1

Bacon, Basil & Tomato Toast

\$11

house-made avocado spread, bacon, basil, & heirloom tomato on multigrain bread || gluten-free bread +\$1



V- Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free

All products in this facility may contain allergens. Please notify us if you have any food allergies

Boxed Lunches

with a choice of a side: banana, orange, or chips

Chicken, Bacon & Avocado Wrap

chicken, avocado, bacon, white cheddar, heirloom tomato, spinach, ranch

\$15

Southwest Chicken Wrap

Southwest chicken, avocado mash, white cheddar, black beans, fire roasted corn, Southwest ranch

\$15

Mediterranean Wrap (VG)

romaine, quinoa, charred tomatoes, cucumbers, spiced chickpeas, feta, green onion, cilantro, lemon garlic dressing || add chicken +\$2.25

\$14

Chicken Salad Wrap

chicken, diced apples, celery, spiced almonds, ranch, spices, romaine

\$14

Village Cobb Salad (GF)

romaine, chicken, bacon, hardboiled egg, grape tomatoes, avocado, green onions, crumbled blue cheese, corn, Village ranch dressing

\$16.50

Tropical Chicken Salad

romaine, chicken, mango, honey sesame cashews, cilantro, sesame-crust chicken medallions, cilantro lime ginger dressing

\$16

Herb & Pumpkin Seed Salad (GF)

spring mix, kale, avocado, fresh herbs, cucumber, tomato, royal curried, pumpkin seeds, parmesan crisp, cilantro lime ginger dressing || add chicken +\$2.25

\$15

Kale & Squash Salad (GF)

kale, squash, avocado, pumpkin seed, parmesan crisp, maple basil dressing || add chicken +\$2.25

\$15

Endless Summer (GF)

mixed greens, spinach, strawberries, green apple, roasted chicken, spiced pecans, blue cheese and house made fig balsamic dressing

\$16.50

Hot Honey Chicken (GF)

spinach, hot honey chicken, roasted sweet potatoes, roasted broccoli, feta cheese, shaved carrots, green onion and hot honey dressing

\$16.50

Farmer's Daughter Grain Bowl (GF)

kale, spinach, brown rice, chicken, diced apples, sweet potato, almonds, balsamic dijon and roasted carrot vinaigrette

\$15

Southwest Grain Bowl (V, GF)

romaine, brown rice, black beans, corn, mango salsa, avocado, cilantro, poblano salsa and cashew cheese dressing || add chicken +\$2.25

\$15

Brussels & Bacon Grain Bowl (GF)

spinach, brown rice, diced bacon, roasted brussels sprouts, charred tomato, parmesan crisp, fig balsamic dressing || add chicken +\$2.25

\$15

Mediterranean Grain Bowl (VG, GF)

romaine, arugula, quinoa, charred tomatoes, cucumbers, chickpeas, feta, green onions, cilantro, lemon garlic dressing || add chicken +\$2.25

\$15



V- Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free

All products in this facility may contain allergens. Please notify us if you have any food allergies

Lunch Platters

plates and napkins included

Cold Wrap Platter

Large - serves 10-12. 4 Chicken Salad, 4 Chicken Bacon Avocado (served cold) and 2 Mediterranean wraps cut in half. Served w/ 10 bags of chips \$120

Small - serves 5-7. 2 Chicken Salad, 2 Chicken Bacon Avocado (served cold) and 1 Mediterranean wrap cut in half. Served w/ 5 bags of chips \$65



Warm Wrap Platter

Large - serves 10-12. 5 Chicken Bacon Avocado and 5 Southwest wraps cut in half. Served w/ 10 bags of chips \$110

Small - serves 5-7. 3 Chicken Bacon Avocado and 2 Southwest wraps cut in half. Served w/ 5 bags of chips \$55

Salads to Share

serves 5. serving utensils, plates and cutlery included

Village Cobb Salad (GF)

Village ranch dressing on the side \$65

Tropical Chicken Salad

Cilantro lime ginger dressing on the side \$65

Herb & Pumpkin Seed Salad (GF)

Cilantro lime ginger dressing on the side \$65

Kale & Squash Salad (GF)

Maple basil dressing on the side \$65



Grain Bowls to Share

serves 5. serving utensils, plates and cutlery included

Farmer's Daughter Grain Bowl (GF)

Roasted carrot and balsamic dijon dressing on the side \$65

Brussels & Bacon Grain Bowl (GF)

Fig balsamic dressing on the side \$65

Southwest Grain Bowl (V, GF)

Poblano salsa and cashew cheese dressing on the side \$60

Mediterranean Grain Bowl (VG, GF)

Lemon garlic dressing on the side \$60



V- Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free

All products in this facility may contain allergens. Please notify us if you have any food allergies

Snacks

Appetizer Tray

\$80

pear & goat cheese and bacon, basil, tomato mini sandwiches.
serves 10-12

Veggie Tray

\$35

carrots, celery, broccoli florets, and cucumbers with your choice
of dipping sauce. serves 10-12

Fruit Tray

\$35

fresh-cut assorted seasonal fruit. serves 10-12



Desserts

Blonde Brownie

each - \$5.50 or 6 pack - \$30

almond butter, pecan, apple sauce, coconut flour, coconut sugar, maple
flour, coconut flakes, baking soda, baking powder, housemade chocolate
chips, vanilla bean

Boss Bar

each - \$5.50 or 6 pack - \$30

almonds, almond butter, sunflower seeds, honey, coconut flakes, date
paste, pumpkin seeds, hemp seeds, organic cacao butter, chia seeds,
golden flax seeds, cacao nibs, goji berries, vanilla, himalayan salt

OMG Bar

each - \$5.50 or 6 pack - \$30

organic peanut butter, coconut chips, dried cherries, unsweetened
raisins, honey, sunflower seeds, rolled oats, hemp seeds, maple syrup,
cacao powder, organic cacao butter, coconut oil, himalayan salt

Monroe Chocolate Chip Cookie

each - \$3.25 or 6 pack - \$18

gluten-free flour, oat flour, chocolate chip, baking powder, salt, baking
soda, tahini, coconut, brown sugar, vanilla



Beverages

Lemonade - 1/2 gal

\$15

serves 5-7, includes cups & ice

Unsweet Tea - 1/2 gal

\$7

serves 5-7, includes cups & ice

Bottled Water

\$2

Lenny Boy Canned Kombucha

\$4

strawberry limeade, wake up call, electric razz, lavenderade

House-made Cold Pressed Juices

\$7.00-9.50

great hydrator, black magic, orchard, game changer, feisty rabbit,
whole farm



V- Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free

All products in this facility may contain allergens. Please notify us if you have any food allergies

Smoothies

Curious George (V, GF)

house-made almond milk, cacao nibs, almond butter, banana, and date

\$9

Green Coco (V, GF)

house-made coconut milk, mango, cucumber, spinach, kale, banana, mint

\$11

Islander (V, GF)

house-made coconut milk, pineapple, jalapeno, spinach, mango, cilantro, cucumber

\$10

Mint Chip (V, GF)

house-made almond and coconut milk, spinach, banana, cocoa nibs, date, and mint

\$9

Mocha Nana (V, GF)

house-made almond milk, cold brew coffee, banana, date, and cocoa

\$9

Pinky Swear (V, GF)

house-made almond milk, strawberry, banana, and date

\$9

Sunset (V, GF)

house-made coconut milk, mango, banana, pineapple, and lime

\$9

Super Blue (GF)

house-made almond milk, blueberry, almond butter, date paste, chia seeds, banana, and collagen

\$10



Smoothie Bowls

Acai Bowl (V, GF)

acai, banana, strawberries, date, almond milk. topped w/ banana, strawberries, almond crumble, cacao nibs, and coconut chips

\$13

Sunset Smoothie Bowl (V, GF)

pineapple, banana, mango, lime, coconut milk. topped w/ banana, mango, goji berries, hemp seeds, and coconut chips

\$11

Pinky Swear Bowl (V, GF)

strawberries, banana, date, almond milk. topped w/ strawberries, banana, goji berries, and almond crumble

\$11

Coco-Nut-Butter Bowl (VG, GF)

banana, almond butter, date, coconut milk. topped w/ banana, bee pollen, blueberries, and almond crumble

\$10



V- Vegan | VG - Vegetarian | GF - Gluten Free | NF - Nut Free

All products in this facility may contain allergens. Please notify us if you have any food allergies