







CATERING



GRAINS (SERVES 1)

POWER BOWL
organic black rice, rosemary lentils, roasted sweet potatoes, poblano cabbage slaw, guacamole, green onion, avocado green goddess \$10.00   

FIESTA BOWL
organic black rice, southwest salsa, poblano cabbage slaw, mild cheddar, black bean dip, cilantro, crumbled tortilla strips, salsa roja — \$10.50  

GREENS & GRAINS (SERVES 1)

CLUB MED BOWL
arugula, quinoa, med salad (cucumber, tomato, red onion, mint), golden raisins, feta cheese, hummus, cilantro, crumbled pita chips and tzatziki — \$11.00 

CASHEW BOWL
organic black rice, mixed greens, roasted broccoli and cauliflower, cucumber salad, toasted cashews, cilantro, green onion, sesame seeds, thai cashew vinaigrette \$12.00  




SALADS (SERVES 1)


CHICKEN CAESAR
romaine, sourdough croutons, shaved parmesan, hard boiled egg, roasted chicken, caesar — \$13.25


SOUTHWEST RANCH
roasted chicken, romaine, southwest salsa (corn, black beans, pico de gallo, cilantro & salsa roja), pickled red onion, cheddar, crumbled tortilla strips, spicy ranch — \$14.00 


WRAPS (SERVES 1)



CHICKEN BACON CAESAR WRAP
romaine, roasted chicken, shaved parmesan, bacon, everything-bagel sourdough crouton crumble and caesar in a 14” flour tortilla (omissions OK) \$14.25

THAI BOWL
organic black rice, roasted sweet potatoes, warm sweet potato curry, cilantro, thai basil pesto NOW FEATURING roasted cauliflower, and roasted butternut squash — \$10.25   

TUNA POKE BOWL*
organic black rice, line caught sashimi tuna in a sesame-tamari vinaigrette, cucumber salad, pickled onions, avocado, radish, topped with green onion and pickled ginger mayo (dairy-free) — \$15.25 

AVOCADO CRUNCH
organic black rice, romaine, poblano cabbage slaw, guacamole, crumbled tortilla strips, pickled red onions, smoked salmon, avocado green goddess \$14.00 

CULTURED COBB
romaine, sweet corn, tomatoes, avocado, bacon, hard boiled egg, blue cheese, roasted chicken, green onion, red wine vinaigrette — \$15.00 










LOCAL ROOTS
kale, mixed greens, beets, roasted brussel sprouts, citrus roasted fennel, candied walnuts, goat cheese, maple balsamic — \$11.00  

SANTA FE WRAP
roasted chicken, organic black rice, southwest salsa (corn, black beans, pico de gallo, cilantro & salsa roja), poblano cabbage slaw, mild cheddar, cilantro, crumbled tortilla strips, spicy ranch and salsa roja in a 14” flour tortilla (omissions OK) \$14.25

MAKE YOUR OWN STATION

includes your choice of one or two base options, one to three standard ingredients, one or two protein options, and your choice of one or two dressings.
\$10.75 per person (additional ingredients available for an additional charge)

PROTEINS

ROASTED PULLED CHICKEN 	\$3.50	HARD BOILED EGG	\$2.00
ROASTED DICED CHICKEN 	\$3.50	SMOKED SALMON 	\$7.00
ROASTED TOFU   	\$3.50	TUNA POKE* 	\$7.00
ROASTED TEMPEH   	\$3.50		

BEVERAGES *Availability varies by location*

KOMBUCHA — \$4.00
lemon ginger, tropical, peach, blackberry grape, raspberry, grapefruit, jasmine rose

FORAGE REFRESHERS — \$3.25
sparkling blueberry water kefir, sparkling ginger lemonade, sparkling oolong cold brew tea, sparkling raspberry arnold palmer, sparkling watermelon seltzer

TEPACHE — \$4.00
ginger, hibiscus, pineapple, watermelon lime

BOTTLED STILL OR SPARKLING WATER — \$3.50

AVAILABLE UPON REQUEST

- PARTY SALADS FOR 10+

IMPORTANT DETAILS

- PICKUP AND DELIVERY AVAILABLE (LIMITED DELIVERY AREA, MINIMUM ORDER REQUIRED)
- \$30 SERVICE FEE
- 15% GRATUITY
- TAX-EXEMPT? JUST LET US KNOW!
- \$250 MINIMUM FOR ALL CATERING ORDERS

CATERING INQUIRIES:
eatforage.com/catering



 **VEGAN**  **VEGETARIAN**  **GLUTEN-FREE**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MAKE YOUR OWN

BASES
organic black rice
organic quinoa
cauliflower rice
mixed greens
romaine
kale
arugula
spinach

STANDARDS
poblano cabbage slaw
roasted sweet potatoes
rosemary lentils
roasted broccoli
carrots
cucumber salad
cucumbers
tomatoes
sweet corn
pickled red onions
pickled ginger
roasted cauliflower
cilantro
green onion
beets

PROTEINS
roasted pulled chicken
roasted diced chicken
roasted tofu
roasted tempeh
hard boiled egg
smoked salmon
tuna poke*

CHEESE
mild cheddar
shaved parmesan
goat
feta
blue

CRUNCHY & SWEET
toasted cashews
candied walnuts
roasted pepitas
crumbled tortilla strips
sourdough croutons
crumbled pita chips
golden raisins

PREMIUM TOPPINGS
roasted brussels sprouts
avocado
bacon
hummus
black bean dip
citrus roasted fennel
guacamole
southwest salsa
med salad

WARM SAUCES
sweet potato curry

DRESSINGS
ranch
spicy ranch
caesar
avocado green goddess
thai basil pesto
salsa roja
maple balsamic vinaigrette
thai cashew
red wine vinaigrette
tzatziki

SCAN HERE FOR
NUTRITIONAL INFO



ADDITIONAL INGREDIENT CHARGES

STANDARDS \$0.55/serving

BASES \$1.25/serving

CHEESE, CRUNCHY OR SWEET AND WARM SAUCES \$1.60/serving/each

PREMIUM TOPPINGS \$1.60/serving (except guacamole)

GUACAMOLE \$2.00/serving

PROTEINS \$3.50/serving (roasted pulled chicken, roasted diced chicken, roasted tofu, roasted tempeh). \$2.00/serving (hard boiled egg). \$7/serving (smoked salmon, tuna poke*).