

# CATERING

## FEATURED (SERVES 1)

### CHICKEN CHOPPED SALAD

romaine, cucumber, red onion, tomato, garbanzo beans, kalamata olives, pepperocinis with roasted chicken, blue cheese and italian dressing \$13.25 <sup>GF</sup>

NEW

### MEDITERRANEAN WRAP

roasted chicken, romaine, muhammara, pickled red onion, cucumber, tomatoes, golden raisins, feta, pita crumbles, cilantro and red wine vinaigrette in a 14" flour tortilla — \$14.25

NEW

## GRAIN BOWLS (SERVES 1)

### POWER BOWL

organic black rice, rosemary lentils, roasted sweet potatoes, poblano cabbage slaw, guacamole, green onion, avocado green goddess — \$10.00 <sup>VG</sup> <sup>V</sup> <sup>GF</sup>

### FIESTA BOWL

organic black rice, southwest salsa, poblano cabbage slaw, mild cheddar, black bean dip, cilantro, crumbled tortilla strips, salsa roja — \$10.50 <sup>V</sup> <sup>GF</sup>

### ASIAN BBQ BOWL

organic black rice, poblano cabbage slaw, roasted sweet potato, broccoli, poke dressing, beef meatballs with house-made tamarind BBQ topped with crispy fried onions and green onion — \$14.50

NEW

## GREENS & GRAINS (SERVES 1)

### CLUB MED BOWL

arugula, quinoa, muhammara, med salad (cucumber, tomato, red onion, mint), golden raisins, feta cheese, kalamata olives, cilantro, crumbled pita chips and red wine vinaigrette — \$11.00 <sup>V</sup>

### 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 <sup>V</sup> <sup>GF</sup>

## 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 <sup>GF</sup>

## 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

### 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 <sup>GF</sup>	\$3.50	HARD BOILED EGG	\$2.00
ROASTED DICED CHICKEN <sup>GF</sup>	\$3.50	SMOKED SALMON <sup>GF</sup>	\$7.00
ROASTED TOFU <sup>VG</sup> <sup>V</sup> <sup>GF</sup>	\$3.50	TUNA POKE* <sup>GF</sup>	\$7.00
ROASTED TEMPEH <sup>VG</sup> <sup>V</sup> <sup>GF</sup>	\$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

## 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](http://eatforage.com/catering)



<sup>VG</sup> VEGAN <sup>V</sup> VEGETARIAN <sup>GF</sup> 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  
roasted cauliflower  
carrots  
cucumber salad  
cucumbers  
tomatoes  
sweet corn  
garbanzo beans  
pickled red onions  
pickled ginger  
pepperocinis  
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  
muhammara  
black bean dip  
citrus roasted fennel  
guacamole  
southwest salsa  
med salad  
kalamata olives

## 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  
italian dressing

SCAN HERE FOR  
NUTRITIONAL INFO



## ADDITIONAL INGREDIENT CHARGES

BASES \$1.25/serving

STANDARDS \$0.55/serving

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

PREMIUM TOPPINGS \$1.60/serving (except avocado or guacamole)  
AVOCADO, 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\*).