

HONEST MARY'S CATERING

Catering Lines

Buffet-style setup for guests to build their own bowls

PRICE PER GUEST
SERVES 10-300

Crowd Favorite 10.5

PROTEIN of your choice
BASES Basmati Rice, Wild Arugula
MARKET SIDES Sweet Corn, Roasted Sweet Potatoes, Black Beans, Charred Broccoli with Sesame
TOPPINGS Pickled Onions, Avocado, Pumpkin Seeds, Goat Cheese
SAUCES Creamy Poblano, Lemon Garlic, Sesame Vinaigrette

Bright & Beautiful 10.75

PROTEIN of your choice
BASES Black Forbidden Rice, Wild Arugula
MARKET SIDES Sweet Corn, Roasted Beets, Charred Broccoli with Sesame, Curry Roasted Cauliflower
TOPPINGS Crumbled Feta, Asian Slaw, Cucumber Salad, Edamame
SAUCES Sesame Vinaigrette, Apple Cider Vinaigrette, Creamy Poblano

Golden Harvest 10

PROTEIN of your choice
BASES Basmati Rice, Organic Spinach
MARKET SIDES Roasted Sweet Potatoes, Charred Broccoli with Sesame, Roasted Brussels Sprouts, Black Beans
TOPPINGS Toasted Pumpkin Seeds, Toasted Texas Pecans, Organic Apples, Texas Goat Cheese
SAUCES Cashew Lime Crema, Apple Cider Vinaigrette, Creamy Poblano

Build Your Line 10.75

PROTEIN of your choice
2 BASES
4 MARKET SIDES
4 TOPPINGS
3 SAUCES

Extras

Sipping Broths

96oz traveler, 12 cups, 50
 Fresh Lemon and Ginger

Organic Chicken **GF DF**
Organic bone broth, vegetables

Seaweed and Mushroom **GF DF V**
Kombu, cremini, shiitaki, vegetables

Drinks

Half-gallon, serves six 10


House-Made Agua Fresca
Cucumber lime or Ginger limeade

Iced Yaupon Tea
Black or Green

Sweets

Single / Pack of four 3.25 / 12

Almond Butter Cookie **GF DF V**
with Maldon Salt

 Seed Oil Free
excludes Creamy Poblano & Lemon Garlic sauces

 No Artificial Ingredients

 No Refined Sugar

 Dirty Dozen Organic
when possible

 Wild-Caught Tuna

 Hormone Free Meat

HONEST MARY'S CATERING

Signature Bowls

Individually packaged for guests

PRICE PER GUEST

Honey Mustard Chicken GF DF 13.75

Tender Kale, Wild Rice, Honey Mustard Chicken, Brussels Sprouts, Sweet Potatoes, Organic Apples, Herb Blend, Organic Jalapeños, Lemon Garlic Sauce

Aloha Poke* GF DF 14

Wild-Caught Poke, Basmati Rice, Avocado, Asian Slaw, Edamame, Pickled Onions, Organic Jalapeños, Black Sesame Seeds, Sesame Vinaigrette, Lime Wedge

Smoky Poblano GF 10.75

Basmati Rice, Wild Arugula, Sweet Corn, Pickled Onions, Texas Goat Cheese, Avocado, Pumpkin Seeds, Creamy Poblano Sauce, Lime Wedge

Add grilled chicken + 4

Garlic Pepper Chimichurri GF DF 15.75

Garlic Pepper Steak, Organic Spinach, Basmati Rice, Sweet Corn, Charred Broccoli with Sesame, Crispy Chickpeas, Chimichurri Sauce

Sedona Lime GF DF V 10.25

Basmati Rice, Organic Spinach, Roasted Sweet Potatoes, Black Beans, Toasted Pumpkin Seeds, Cashew Lime Crema Sauce, Lime Wedge

Add grilled steak + 5.25

Build Your Bowl

Individually packaged for guests

PRICE PER GUEST

Grilled Chicken 13.25

Fresh Poke* 14.75

Honey Mustard Chicken 13.25

Baked Tofu 13

Grilled Steak 14.5

Farmers Market 11.25

Pick 3 Market Sides

Garlic Pepper Steak 14.5

GF GLUTEN FREE

DF DAIRY FREE

V VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.