



## MEAT ENTREES

### BEEF

#### Flank Steak

Sliced grilled flank steak with chimichurri on a bed of greens  
6 oz / \$8.00 per serving

#### Gochujang Meatballs

Korean meatballs with a sweet and spicy glaze topped with sesame seeds and scallions  
4 oz / \$5.50 per serving

#### Italian Meatballs

House-made meatballs braised in marinara sauce with Parmesan cheese  
4 oz / \$5.50 per serving

#### Classic Meatloaf

Traditional meatloaf with a hearty glaze  
7 oz / \$7.00 per serving

### CHICKEN

#### BBQ Chicken

Spice rubbed chicken thigh with a sweet and tangy BBQ sauce  
7 oz / \$6.00 per serving

#### BBQ Chicken w/Blueberry Sauce

Spice rubbed chicken thigh with house-made blueberry BBQ sauce  
7 oz / \$6.00 per serving

#### Chicken Pot Pie

Chicken and vegetable pot pie with individual pie tops  
8 oz / \$6.00 per serving / minimum 10 servings

#### Chicken Thigh Braised with Figs

Chicken thighs braised with figs, sumac and aromatics  
7 oz / \$7 per serving

#### Chicken with Lemon and Olives

Chicken thighs braised with lemon, olives and bay leaf  
7 oz / \$7 per serving



#### **Grilled Caribbean Chicken**

Grilled boneless chicken thigh marinated in green onion, red onion, orange juice, soy sauce, jalapeno, ginger and garlic  
7 oz / \$7.00 per serving

#### **Mexican BBQ Chicken**

Grilled boneless skinless chicken thighs rubbed with Mexican spices and topped with a tangy lime sauce  
7 oz / \$7.00 per serving

#### **Pushcart Chicken**

Boneless chicken rubbed with a Middle Eastern spice mix  
7 oz / \$7.00 per serving

#### **Spanish Chicken**

Boneless chicken roasted with lemon, olives and bay leaf  
7 oz / \$7.00 per serving

#### **Thai-Style Chicken**

Boneless chicken rubbed with garlic, ginger, coriander, cilantro and lime  
7 oz / \$7.00 per serving

### **PORK**

#### **Cuban Pork**

Garlic citrus rubbed pork shoulder braised and topped with a bright mojo sauce  
7 oz / \$7.00 per serving

#### **Grilled Pork Loin**

Grilled pork tenderloin with a rosemary-tangerine glaze  
6 oz / \$7.00 per serving

#### **Jerk Pork Loin**

Grilled pork loin rubbed with Jamaican style jerk seasonings served with mango salsa  
6 oz / \$7.00 per serving

#### **Pineapple Chile Braised Pork**

Boneless pork butt braised with pineapple, ginger and dried chile  
7 oz / \$7.00 per serving

#### **Red Curry Braised Pork**

Pork shoulder rubbed with honey, vinegar, red curry paste and roasted with watermelon. Served with braising liquids  
7 oz / \$7.00 per serving



#### Thai Style Pork

Pork shoulder cooked in red curry, garlic, ginger and lemongrass  
7 oz / \$7.00 per serving

### FISH/SEAFOOD ENTREES

#### Fish Veracruz

Cod fillets served with a salsa of tomato, olives, garlic, capers and herbs  
6 oz / \$8.00 per serving

#### Salmon Filet with Green Harissa

Salmon topped with house-made green harissa sauce  
6 oz / \$8.00 per serving

#### Shrimp Mojo

Poached shrimp, served with mint mojo sauce: mint, parsley, garlic, capers, shallot, lemon, lime, red chili  
6 oz / \$8.00 per serving

### VEGETARIAN ENTREES

#### Mushroom and Vegetable Pot Pie

Mushrooms, peas, carrots, celery, and onion with individual pie toppers  
7 oz / \$7.00 per serving

#### Poblano Bolognese with Zucchini Noodles

Zucchini noodles with a creamy vegetarian "meat" Bolognese sauce and Parmigiano-Reggiano cheese  
6 oz / \$5.50 per serving

#### BBQ Tofu

Tofu spiced with a sweet and tangy BBQ sauce  
4 oz / \$3.00 per serving

#### Herb Baked Tofu

Tofu marinated in an herb infused olive oil  
4 oz / \$3.00 per serving

#### Jerk Tofu

Marinated tofu dusted with jerk seasonings and oven roasted  
4 oz / \$3.00 per serving

#### Mexican BBQ Tofu

Tofu with Mexican spices and topped with a tangy lime sauce  
4 oz / \$3.00 per serving



**Negi-Yaki Marinated Tofu**

Tofu marinated and roasted in Negi-Yaki sauce  
4 oz / \$3.00 per serving

**Pushcart Tofu**

Tofu topped with a Middle Eastern spice mix  
4 oz / \$3.00 per serving

**VEGAN ENTREES**

**Vegan Beet Cakes (VG)**

Shredded beets and chickpea cakes, oven roasted, served with tzatziki  
5 oz / \$3.50 per cake

**Vegan Chickpea Stuffed Portobello Mushrooms (VG)**

Portobello mushrooms stuffed with chickpeas, carrots and red onion, topped with tahini and green onions  
1 cap / \$3.00 per serving

**Vegan Enchiladas (VG)**

Enchiladas with spinach, hominy, Mexican spices, enchilada sauce topped with vegan cheese  
\$4.00 per serving / 10 serving minimum

**Vegan Mac and Cheese (VG)**

Creamy stovetop vegan macaroni and cheese with gluten-free noodles and a cashew sauce  
6 oz / \$6.25 per serving

**Gluten-Free, Vegan Mac and Cheese (GF) (VG)**

Creamy stovetop vegan macaroni and cheese with gluten-free noodles and a cashew sauce  
6 oz / \$6.25 per serving

**Vegan Meatballs (VG)**

Vegan meatballs with a house-made marinara sauce  
5 oz / \$5.00 per serving

**Mediterranean Vegan Bowl (VG)**

A layered dish of baked sweet potato, spiced chickpeas, quinoa, garlic herb tahini and a fresh parsley tomato salsa  
5 oz / \$5.00 per serving – 10 serving minimum

**Vegan Sweet Corn Polenta (VG)**

Sweet corn and herb polenta squares served with a roasted cherry tomato compote  
5 oz / \$3.50 per serving



#### Thai Vegan Bowl (VG)

A layered dish of baked sweet potato, Thai spiced chickpeas, quinoa, ginger tahini and sweet chili topped with fresh cilantro and sesame seeds  
5 oz / \$5.00 per serving / 10 serving minimum

#### Vegan Tuscan Stuffed Pepper (V)

Roasted peppers with cannellini beans, roma tomatoes, fresh baby spinach, millet and herbs  
1 serving = ½ pepper / \$3.50 per serving

### SALADS

#### Green Salad with Lentils and Sweet Potato

Mixed greens served with French lentils, colored carrots, sweet potato and sunflower seeds. Served with lemon-mint vinaigrette  
2 oz / \$2.50 per serving

#### Banh Mi Salad

Greens, pickled carrots, julienned cucumber, jalapeno and cilantro with an Asian lime vinaigrette  
2 oz / \$3.00 per serving

#### Caesar Salad

Torn romaine lettuce and Parmesan cheese with Garlic Caesar dressing  
2 oz / \$3.00 per serving

#### Citrus and Shaved Fennel Salad

Shaved fennel and orange pinwheels over a bed of mixed greens with a citrus vinaigrette  
2 oz / \$3.00 per serving

#### Citrus Jicama Salad

Grapefruit, jicama, cucumber, torn mint and pepitas with a citrus vinaigrette  
2 oz / \$3.00 per serving

#### Creamy Peanut Slaw

Shredded cabbage with a spicy peanut dressing  
6 oz / \$3.50 per serving

#### Green Chile Caesar Salad (Mexican Caesar)

Romaine lettuce, radishes, cotija cheese and pepitas with green chile Caesar dressing  
2 oz / \$3.00 per serving

#### Kale Caesar Salad

Torn lacinato kale and parmesan cheese with a lemon Caesar dressing  
1.5 oz / \$3.00 per serving



**Mexican Slaw**

Cabbage slaw, ancho chile, cotija cheese and lime dressing  
6 oz / \$3.50 per serving

**Spinach and Arugula Salad**

Spinach, arugula, shaved carrots and purple cabbage with a white balsamic-herb vinaigrette  
2 oz / \$3.00 per serving

**Strawberry Cucumber Salad**

Spring mix, sliced strawberries, toasted almonds, goat cheese  
2oz / \$3.75 per serving

**Thai Green Salad**

Mixed greens, fresh herbs, fried shallots and toasted coconut with Nam Jim dressing  
2 oz / \$3.00 per serving

**Wedge Salad**

Cold and crisp iceberg wedge topped with bacon, cherry tomato, watermelon radish, parsley, and chives with blue cheese dressing.  
(Can substitute house-vinaigrette for blue cheese dressing.)  
1 wedge / \$3.75 per serving

**Seasonal Fruit**

5 oz / \$4.00 per serving

**GARDEN VEGETABLES**

**Asian Garlic Green Beans**

Crunchy green beans tossed in soy, ginger, garlic, sesame oil, chili flake  
3 oz / \$3.50 per serving

**Beet Salad with Pistachio Dukkha**

Beets marinated in honey and lemon with a pistachio dukkha containing pistachio, cumin, coriander and coconut  
4 oz / \$5.00 per serving

**Broccoli Florets with Herbed Butter**

Salt, pepper and garlic herb compound butter  
4 oz / \$3.75 per serving

**Broccoli Florets with Vegan Herbed Butter (VG)**

Salt, pepper and vegan herb compound butter  
4 oz / \$3.75 per serving



#### **Cauliflower Couscous**

Seasoned with cilantro, parsley, red pepper and lemon juice  
4 oz / \$3.75 per serving

#### **Esquites**

Grilled corn cut off the cob with a smoky, tangy and spicy dressing topped with cotija and cilantro  
4 oz / \$3.25 per serving

#### **Grilled Asparagus with Kumquat Gremolata**

Grilled asparagus brushed with herb oil and drizzled with Kumquat gremolata  
4 oz / \$3.00 per serving

#### **Long Beans**

Coconut, caramelized onions and fragrant spices  
3 oz / \$3.50 per serving

#### **Mashed Potatoes**

Mashed potatoes with butter, cream, salt and pepper  
5 oz / \$3.00 per serving

#### **Roasted Cauliflower**

Seasoned with fresh herbs and lemon  
4 oz / \$3.75 per serving

#### **Roasted Potatoes**

Tri-colored potatoes seasoned with lemon and herbs  
5 oz / \$3.00 per serving

#### **Roasted Seasonal Vegetables (V/VG)**

Roasted seasonal vegetables with citrus and spring herbs  
3 oz / \$3.25 per serving

#### **Roasted Squash (V/VG)**

Roasted squash, dusted with coffee, red chile flakes and topped with pumpkin seeds  
5 oz / \$4.00 per serving

### **GRAIN SALADS**

#### **Garden Vegetable Farro**

Farro tossed with torn kale, carrots, celery, radishes, feta cheese, tarragon, lemon juice and shaved beets  
5 oz / \$3.50 per serving



#### Summer Time Quinoa

Salad of quinoa with mango, tomato, cucumber, mint, parsley and lemon  
3 oz / \$3.00 per serving

#### Red Quinoa

Red quinoa with Granny Smith apples, celery, lemon zest and dried cranberries  
3 oz / \$3.00 per serving

#### Spring Kasha

Toasted buckwheat, watermelon radishes, peas, lemon, dill, parsley, green onion and feta  
3 oz / \$3.50 per serving

#### Amaranth & Quinoa with Roasted Vegetables

Amaranth and quinoa with roasted zucchini, bell pepper, cherry tomato, red onion, parsley and lemon  
3 oz / \$3.50 per serving

### STARCH SIDES

#### Three-Cheese Macaroni

Pasta with a creamy three-cheese béchamel sauce  
6 oz / \$5.00 per serving

#### Israeli Couscous

Toasted Couscous cooked in vegetable stock with chopped roasted lemon, capers and parsley  
6 oz / \$3.50 per serving

#### Citrus Ginger Tofu with Soba Noodles

Baked tofu with carrots, cabbage, kale, scallions and soba noodles  
6 oz / \$4.50 per serving

#### Citrus Ginger Tofu with Gluten Free Rice Noodles (GF)

Baked tofu with vegetables and gluten-free rice noodles  
6 oz / \$5.00 per serving

#### Miso Lime Soba Noodles

Soba noodles, carrots, radishes and green onions in a miso ginger-lime dressing  
5 oz / \$3.50 per serving

#### White Beans with Herbs & Vegetables

White beans braised with carrot, celery, onion and aromatics  
5 oz / \$3.00 per serving  
Pinto Beans





**Pinto beans braised in garlic and onion**  
5 oz / \$3.00 per serving

**White Rice**  
2 oz / \$2.00 per serving

**Brown Rice**  
2 oz / \$2.50 per serving

**Herbed Rice**  
White rice with herbs, garlic, onion  
2 oz / \$2.15 per serving

**Cilantro Rice**  
White rice with sautéed onion, garlic and cilantro  
2 oz / \$2.15 per serving

**Coconut Rice**  
White rice with toasted coconut and a dash of coconut milk (no sugar added)  
2 oz / \$2.50 per serving

**Oven Roasted Plantains**  
Plantains roasted in the oven, not fried  
3 oz / \$2.50 per serving

## **DESSERTS**

**Brownies**  
Chocolate chip brownies dusted with powdered sugar  
1 brownie / \$2.00 each

**Black Bottom Cupcakes**  
Decadent chocolate batter with a cream cheese and chocolate chip filling  
1 cupcake / \$2.75 each

**Applesauce Spice Cupcakes**  
Applesauce spice cupcake with brown sugar buttercream frosting  
1 cupcake / \$2.75 each

**Chocolate Chip Cookie**  
Toll House chocolate chip cookies  
1 cookie / \$2.00 each



Golden Raisin Oatmeal Cookie  
1 cookie / \$2.00 each

## SNACKS and PLATTERS

**Floral Summer Rolls**  
Rice paper wrappers filled with carrot, cucumber, bell pepper, lettuce, mint, edible petals and glass noodles,  
served with a sweet chile sauce  
\$5.00 / per person

**Crudite Platter**  
A mix of the seasons best vegetables, served with our house-made hummus  
\$ 5.50 / per person

**Fruit and Cheese Platter**  
An assortment of three cheeses and seasonal fruit. Served with ACME bread  
\$ 6.00 / per person

**Strawberry Caprese Kebabs**  
Strawberries, mozzarella, basil  
\$ 3.00 / 1 serving (2 kebabs)

**Mixed Fruit Kebabs**  
Assorted fruit kebabs served with a Greek yogurt, cinnamon and citrus zest dip  
\$ 3.00 / 1 serving (2 kebabs)

**Traditional Deviled Eggs**  
Traditional deviled eggs (made with hummus instead of mayo), topped with a cherry tomato  
\$ 4.25 / per serving (2 pieces)

**Truffled Deviled Eggs**  
Traditional deviled eggs with herbs, white truffle oil and chervil  
\$ 4.25 / per serving (2 pieces)

**Caribbean Salsa with House-Made Tortilla Chips**  
Salsa of tomato, mango, pineapple, avocado, red onion, cilantro and lime  
\$ 3.50 / per person

## BREAKFAST

**Seasonal Fruit Platter**  
An assortment of mixed berries, melons and citrus and mini bananas  
\$3.00 / person



### **Yogurt, Nuts and Seeds (GF)**

Greek yogurt topped with berry compote, with a mix of gluten-free granola, pepitas, sesame seeds and dried fruit on the side  
\$4.00 / person

### **Hard Boiled Eggs**

Peeled, cage-free, organic hard-boiled eggs served with salt and pepper on the side  
\$1.50 / per egg

### **Frittata**

Roasted vegetable, fresh spinach, caramelized onion and cheese (served room temperature)  
\$4.50 / per person

### **Bagels**

Platter of fresh-baked bagels and plain cream cheese - \$3.50 / per person  
Platter of fresh-baked bagels with hummus, red onion, cucumber, tomato sprouts - \$4.50 / per person

## **BEVERAGES**

### **Orange Juice**

Odwalla Orange Juice  
Serves 10 - \$15.00

### **Apple Juice**

Serves 10 - \$15.00

### **Coffee and Tea Service**

-Organic regular and decaf coffee (decaf available upon request only) - \$3.00 / per person  
-Hot water and an assortment of teas (black, green, herbal) - \$2.00 / per person  
-Includes: cream, sugar, cups, stir sticks

### **Cardamom Cold Brew**

Cold-brew coffee brewed with cardamom pods and cinnamon, served with sweetened condensed milk  
Serves 10 - \$30.00

### **Assorted Cold Beverages**

An assortment of sparkling water, still water, San Pellegrino, Izzy, iced tea and lemonade  
\$ 2.25 / per person

**ORDER NOW**