À LA CARTE MARKET OFFERINGS
CREATE A CUSTOM CATERING PACKAGE USING OUR SEASONAL PROTEINS & MARKET SIDES.

MARKET PROTEINS

PROTEIN PLATTERS SERVE 10 PORTIONS

FALAFEL  Chicken Breast, Fried, Made To Order, Spiced Tahini, Micro Cilantro $V

ROASTED CHICKEN  Rom El Hamout Dry Rub, Hormone-Free $V$D

SHREDDED CHICKEN  Moroccan Paprika, Garlic, Bone Broth, Hormone-Free $V$D

GRAZED BEEF  Cumin, Paprika, Rosemary, Garlic, 100% Black Angus, Antibiotic-Free, Hormone-Free $V$D

YELLOWFIN TUNA POKE*  Ponzu, Chive, Sesame Seed, Served Raw $V

PULLED PORK  Korean Chili, Coriander, Honey Mustard, Antibiotic-Free, Hormone-Free $V$D

MARKET SIDES

MARKET SIDE PLATES SERVE 10 PORTIONS - $30

CASHEW CAESAR BROCCOLI* $V, $N, $D
Purple Kale, Cashew Caesar Dressing

ISRAELI COUSCOUS $V, $G, $D
Quinoa, Carrot, Fresno Chili, Green Onion, Sesame Seed

HERBED SNAP PEA + CUCUMBER $V, $D
Dill, Thyme, Champagne Vinegar, Pickled Fresno Chili

ROASTED BEETS $V, $N, $D
Gold Creek Feta, Kaffir Lime, Honey Wine Vinegar

HUMMUS $V
Korean Chili Flake, Crispy Rosemary, Extra Virgin Olive Oil

THAI SLAW $V, $N
Jicama, Napa, Kale, Shitake, Snap Pea, Cilantro, Tomato, Scallion, Peanut, Coconut, Lime, Thai Basil, Vinaigrette

CAPRESE SALAD $V, $N
Mozzarella, Cherry + Sundried Tomato, Kale Pesto, Sunflower Seed

COLD SIDES

SWEET POTATO HASH $V, $D
Moroccan Paprika, Caramelized Onion

SESAME SOY CAULIFLOWER $V, $D
Korean Chili, Chive, Sesame Seed

BASMATI + QUINOA $V
Coconut Milk, Preserved Lemon, Red Onion, Extra Virgin Olive Oil

ROASTED BRUSSELS SPROUTS $V, $N
Carrot, Chermoula, Maple, Lemon, Almond, Ufri Riber

MASHED POTATOES $V, $N, $D
Yukon Gold Potato, Garlic Cream, Extra Virgin Olive Oil

MAC + CHEESE $V, $D
Aged Cheddar, Parmesan Rosemary Bread Crumbs

SPAGHETTI SQUASH $V, $D
Roasted Tomato Sauce, Sundried Tomato, Extra Virgin Olive Oil

PITA STRIPS $G, $D
Redmond Salt, Crisped Pepper

STARTERS

SERVES 10 SHARED PORTIONS

AVOCADO TOAST BITE $V
Thick Cut Sourdough, Smashed Avocado, Crispy Rosemary, Korean Chili Puree, Extra Virgin Olive Oil

MED SPREAD $G, $D
Hummus, Spicy Avocado Salsa, House Made Pita Strips

SALADS

SERVES 10 SHARED PORTIONS

ALL DRESSINGS MADE FROM SCRATCH & GLUTEN-FREE

MEAN JEAN $V
Kale Mix, Sweet Potato Hash, Sundried Tomato, Garden Mix, Quinoa, Miso Dressing, Spiced Tahini

PRINCESS BRIDE $V, $N, $D
Mixed Greens, Fresh Mozzarella, Sundried + Roma Tomato, Grilled Peach, Pito Strips, Sunflower Seed, Balsamic Vinaigrette, Blackberry Compote, Micro Kale

LEMON FETA CHICKEN $V, $N
Mixed Greens, Roasted Beet, Gold Creek Feta, Beluga Lentil, Toasted Walnut, Kaffir Lime Vinaigrette

PONZU TUNA $G, $D
Raw Yellowfin Tuna In Ponzu Marinade, Kale, Napa, Snap Pea, Radish, Cucumber, Carrot, Pickled Ginger, Wasabi Wonton, Ponzu Dressing

WELLS TRAYS

INCLUDE FIVE WRAPS SERVED INSIDE A FLOUR TORTILLA. WRAPS SERVED HALVED. GLUTEN FREE TORTILLAS AVAILABLE

GREEN JEAN WRAP $G, $D
Sweet Potato Hash, Kale Mix, Sundried Tomato, Garden Mix, Quinoa, Miso Dressing, Spiced Tahini

SOUTHERN CHICKEN WRAP $G, $D
Shredded Chicken, Beets + Quinoa, Napa Slaw, Spicy Avocado Salsa, Pickled Apple, Micro Cilantro

FRESNO PORK WRAP $G, $D
Pulled Pork, Israeli Cossour, Napa Slaw, Mango Salsa, Fresno Cream

SPICY BEEF WRAP $G, $D
Roast Beef, Sweet Potato Hash, Hummus, Israeli Salad, Kale, Spicy Fresno Chili Sauce

MED WRAP $V
Falafel, Sweet Potato Hash, Hummus, Kale, Israeli Salad, Spiced Tahini, Micro Cilantro

VESSEL SAUCES

ADD ONE OF OUR DELICIOUS, HOUSE-MADE SAUCES

HORSEHARSHAI AIOLE $V
Atomic Horseradish, Pickled Onion Juice, Olive

FRESNO CREAM $V
Sour Cream, Pickled Fresno, Garlic

SPICY AVOCADO SALSA $V, $D
Serrano Pepper, Lemon Juice

SPICY FRESNO CHILI $V, $D
Garlic, Fresno Chili, Rice Wine Vinegar

SPICED TAHIN $V, $D
Yemenite Spice Mix, Sesame Paste, Lemon

Baked Goods

MADE-FROM-SCRATCH DESSERTS FROM LOCAL VENDORS WE TRUST

CHOCOLATE CHIP COOKIE $V, $D
Suss Cookie Company / Midway, Utah

STRAWBERRY CREME FRENCH MACARON $V
Dolce Bella by Erin / American Fork, Utah

SAMOA COOKIE $V
Siss Cookie Company / Midway, Utah

COWBOY COOKIE $V
Oma’s Secrets / Park City, Utah

STILL HAVE QUESTIONS?
NEED A MORE PERSONAL TOUCH? VISIT VESSELKITCHEN.COM OR EMAIL US AT CATERING@VESSELKITCHEN.COM TO CONNECT WITH A MEMBER OF OUR CATERING TEAM.