

LatinBeet™ CATERING

BUILD YOUR OWN BOWLS

FEED

7

1 Base
2 Vegetables
4 Toppings
2 Sauces
\$85

FEED

15

2 Bases
2 Vegetables
4 Toppings
2 Sauces
\$165

FEED

25

3 Bases
4 Vegetables
4 Toppings
4 Sauces
\$240

+ proteins^{GF} FEED 7

ANTICUCHO STEAK* \$50
ORGANIC PERUVIAN CHICKEN \$40
SALMON CEVICHE \$50
TUNA NIKKEI* \$50
GRANDMA'S LENTILS ① \$15

LAS OPTIONS ^{GF}

BASES ①

Brown Rice
Organic Tricolor Quinoa
Shredded Kale
Organic Arugula

VEGETABLES ①

Roasted Carrots
Charred Broccoli
Roasted Sweet Potato
Summer Squash

TOPPINGS ①

Salsa Criolla*
Purple Cabbage Slaw
Five Spice Apples
Cucumbers
Pickled Radish
Avocado +15
Latin Beet Carrot Slaw
Queso Fresco
Crispy Corn Cancha
Crispy Quinoa
Cilantro

SAUCES

Aji Verde* ①②
Fantastica ①
Creamy Avocado ①
Yogurt Huacatay*
Spicy Latin Beet* ②③④⑤
Aji Rocoto* ①②③④⑤⑥

EMPANADAS

Ten empanadas served with Aji Verde.* ①②

CORN-CHEESE \$25
BEEF \$25
CHICKEN \$25

DRINKS

FOUND® WATER \$2.5

Still and Infused Sparking Waters
Original • Elderflower Lemon •
Cucumber Mint

HEALTH-ADE® KOMBUCHA \$5.5

Original • Ginger-Lemon • Cayenne
Cleanse • Seasonal Flavors

HEART OF TEA® \$3

Classic • Lemon • Peach •
Pomegranate Orange

ANTICUCHO STEAK: Beef marinated with aji panca, a dark smoky pepper. **AJI VERDE:** Cilantro and jalapenos. **AJI ROCOTO:** Our spiciest sauce made with rocoto peppers, one of the spiciest Peruvian peppers. Mix it with any sauce to add some heat. **FANTASTICA:** Roasted tomatoes, peppers, onion and garlic. **FANTASTICA:** Roasted tomatoes, peppers, onion and garlic. **SALSA CRIOLLA:** Pickled red onions and cilantro. **TUNA NIKKEI:** Peru meets Japan with this fresh tuna, yuzu-tamari and leche de tigre. **YOGURT HUACATAY:** Peruvian mint with non-fat greek yogurt. **SPICY LATIN BEET:** a sweet and spicy sauce made with aji rocoto – a Peruvian red pepper – and beets mixed with non-fat greek yogurt. ^{GF}: I am gluten free. ^①: I am vegan. For all other items, if it sounds vegetarian, it probably is. Don't hesitate to ask.

06/2017