

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
GRANDMA'S LENTILS ② \$15

LAS OPTIONS ^{GF}

BASES ②

Brown Rice
Organic Tricolor Quinoa
Shredded Kale
Organic Arugula

VEGETABLES ②

Roasted Carrots
Roasted Sweet Potato
Brussels Sprouts
Seasonal Vegetables

TOPPINGS ②

Salsa Criolla*
Cabbage Slaw
Seasonal Pickled Vegetables
Avocado +15
Latin Beet Carrot Slaw
Queso Fresco
Crispy Corn Cancha
Crispy Quinoa
Cilantro

SAUCES

Aji Verde* ② ④
Fantastica ②
Chinita Ginger* ②
Creamy Avocado ②
Spicy Latin Beet* ④ ④ ④
Aji Rocoto* ② ④ ④ ④ ④

EMPANADAS

Ten empanadas served with Aji Verde.* ② ④

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

DRINKS

SARATOGA® WATER \$2.5

Still • Sparkling

FOUND® WATER \$2.5

Still and Infused Sparkling Waters
Elderflower • Lemon • Cucumber Mint
• Watermelon Basil

HEALTH-ADE® \$5.5

KOMBUCHA

Original • Ginger-Lemon • Cayenne
Cleanse • Seasonal Flavors

ANTICUCHO STEAK: Beef marinated with aji panca, a dark smoky pepper. **AJI VERDE:** Cilantro and jalapeños. **AJI ROCOTO:** Our spiciest sauce made with rocoto peppers, one of the spiciest Peruvian peppers. Mix it with any sauce to add some heat. **CREAMY AVOCADO:** Rich and tangy sauce made with avocado, jalapeños, lime and cilantro. **FANTASTICA:** Roasted tomatoes, peppers, onion and garlic. **SALSA CRIOLLA:** Pickled red onions and cilantro. **SPICY LATIN BEET:** a sweet and spicy sauce made with aji rocoto – a Peruvian red pepper – and beets mixed with non-fat greek yogurt. **CHINITA GINGER:** Tamari ginger sauce. ②: I am gluten free. ②: I am vegan. For all other items, if it sounds vegetarian, it probably is. Don't hesitate to ask.

10/2017