

LatinBeet™ CATERING

BUILD YOUR OWN BOWLS

FEED

7

- 1 Base
- 2 Vegetables
- 2 Toppings
- 1 Garnish
- 2 Sauces

\$85

FEED

15

- 2 Bases
- 2 Vegetables
- 3 Toppings
- 1 Garnish
- 2 Sauces

\$165

FEED

25

- 3 Bases
- 3 Vegetables
- 4 Toppings
- 1 Garnish
- 3 Sauces

\$240

+ proteins^{GF} FEED 7

- ANTICUCHO STEAK* \$50
- ORGANIC PERUVIAN CHICKEN \$40
- SALMON CEVICHE \$55
- GRANDMA'S LENTILS^V \$15

LAS OPTIONS ^{GF}

BASES^V

- Brown Rice
- Organic Tricolor Quinoa
- Shredded Kale
- Organic Arugula

VEGETABLES^V

- Roasted Carrots
- Roasted Sweet Potato
- Brussels Sprouts
- Seasonal Vegetable

TOPPINGS^V

- Salsa Criolla*
- Cabbage Slaw
- Pickled Seasonal Vegetable
- Latin Beet Carrot Slaw
- Avocado +15 (FEED 7)
- Cherry Tomatoes +5 (FEED 7)
- Queso Fresco +5 (FEED 7)
(not vegan)

GARNISH^V

- Crispy Corn Cancha
- Crispy Quinoa
- Cilantro

SAUCES

- Aji Verde*^V^V
- Fantastica^V
- Chinita Ginger*^V
- Spicy Latin Beet*^V^V^V
- Aji Rocoto*^V^V^V^V^V

EMPANADAS

Ten empanadas served with Aji Verde.*^V^V

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

DRINKS

VOSS® WATER \$2.5

Still and Infused Sparkling Waters
Original • Lemon Cucumber •
Lime Mint • Tangerine Lemongrass

HEALTH-ADE® KOMBUCHA \$5.5

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. **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. ^{GF}: I am gluten free. ^V: I am vegan. For all other items, if it sounds vegetarian, it probably is. Don't hesitate to ask.