




















Customize Your Spread of Bases, Sides & Proteins

<p>Bases \$2.00 - \$2.50/person</p>	<p>White Rice </p>	<p>Brown Rice </p>	<p>Cauliflower Rice (+\$0.50/person) </p>
<p>Sides \$3.00 - \$4.00/person</p>	<p>3-Cheese Mac (+\$1.00/person) Creamy cheddar, gouda & parmesan with rotini</p> <p>Brussels Sprouts Lightly caramelized with balsamic vinegar </p> <p>Roasted Okra A vitamin-packed Southern staple, gently oven-crisped </p> <p>Sweet Potatoes Roasted sweet potatoes, Cajun-lime dressing </p>	<p>Acadia Slaw (served cold) Crisp veggies in a bright, tangy apple cider vinegar dressing </p> <p>Herb-Roasted Carrots Roasted carrots tossed with fresh cilantro </p> <p>Roasted Veggies Broccoli, cauliflower, red bell pepper & red onion </p> <p>Summer Squash & Potato Bake Baked zucchini, squash & red potatoes </p>	<p>Black Bean Salad (served cold) Black beans & veggies tossed in a white wine vinaigrette </p> <p>Red Beans Hearty & robust red beans seasoned with Cajun spices </p> <p>Sautéed Kale Kale sautéed with lemon juice, garlic & red pepper flakes </p>
<p>Proteins \$3.00 - \$7.00/person</p>	<p>Baked Tofu </p> <p>Carolina Pulled Pork </p>	<p>Roasted Chicken </p> <p>Uli's Andouille Sausage  </p>	<p>Vegan Jackfruit BBQ </p> <p>U.S. Wild-Caught Shrimp </p>

 vegan

 gluten-free

 spicy