



SUMMER 2021 TAKE AND HEAT MENU

Organic Green Salads

Small: Feeds 8-10 \$35.00

Medium: Feeds 12-15 \$65.00

Large: Feeds 20-25 \$130.00

- Mixed Seasonal Organic Greens, Carrots, Cucumber, Tomatoes, Balsamic Vinaigrette
- Baby Spinach Salad, Strawberries, Chèvre, Pistachio, Poppyseed Dressing
- Green Goddess, Butter Lettuce, Summer Squash, Heirloom Tomato, Goddess Dressing

Starch Side Dishes

Small: Feeds 6-8 \$30.00

Medium: Feeds: 12-15 \$65.00

Large: Feeds: 25-35 \$155.00

STARCH SIDES

- Baked Three Cheese Mac and Cheese
- Garlic Infused Yukon Gold Mashed Potatoes
- Honey Dijon Red Potato Salad
- Roasted Sweet Potato Wedges, Lemon Tahini Vinaigrette, Crispy Farro
- Olive Oil & Herb Roasted Baby Potatoes, Sweet Potatoes, Rainbow Carrots, Maple Miso Dressing
- Red Quinoa Pilaf, Citrus Herbs, Summer Vegetables
- Polenta Cake, Served With Romesco Sauce



Vegetable Side Dishes

Small: 30.00 FEEDS 6-8

Medium: \$55.00 FEEDS 10-15

Large: \$110.00 FEEDS 25+

VEGGIE SALADS & VEGETABLES SIDES

- Caprese Salad With Citrus Dressed Arugula
- Grilled Sweet Corn and Tri-Bean Salad, Tomato Herb Vinaigrette
- Watermelon Poke Salad, Cucumber, Mint, Basil, Crushed Peanuts, Rice Wine Vinaigrette
- Roasted Mixed Seasonal Veggies, Citrus & Herb Oil
- Citrus Roasted Rainbow Carrots, Pepita Granola Crumble
- Roasted Summer Squash and Zucchini, Basil Vinaigrette
- Grilled Asparagus, Meyer Lemon, Sunflower Seeds, Parmesan Cheese

Entrees:

Citrus Herb Organic Chicken Breasts, Blistered Cherry Tomatoes, Basil Vinaigrette

- Small: Feeds 6 \$40.00
- Medium: Feeds 12 \$80.00
- Large: Feeds 24 \$160.00

Flathead Cherry Infused BBQ Grilled Organic Chicken Thighs

- Small: Feeds 6: \$40.00
- Medium: Feeds 10 \$80.00
- Large: Feeds 4 \$150.00



Dry Rubbed Braised Pulled Pork Shoulder, Pineapple Salsa

- Small: Feeds 6 \$38.00
- Medium: Feeds 12 \$65.00
- Large: Feeds 24 \$140.00

Black Garlic, Honey-Soy Ginger Grilled Tri-Tip Steak, Cilantro Chimichurri

- Small: Feeds 4-6 \$45.00
 - Medium: Feeds 8-12 \$90.00
 - Large: Feeds 20-24 \$155.00
- Grilled Flank Steak, Topped With Roasted Tomato, Corn, Pepper Salsa
 - Small: Feeds 6 \$45.00
 - Medium: Feeds 12 \$90.00
 - Large: Feeds 24 \$155.00

Soy Brined Cedar Plank Salmon, Mango & Radish Slaw

- Small: Feeds 6 \$48.00
- Medium: Feeds 12 \$95.00
- Large: Feeds 24 \$160.00

Ratatouille, Eggplant, Peppers, Tomatoes, Summer Squash: Vegetarian and Gluten Free

- Small: Feeds 6 \$40.00
- Medium: Feeds 12 \$85.00
- Large: Feeds 24 \$120.00

Roasted Pepper Quinoa Cakes, Served With Poblano Creme & Shaved Radish

- Small: Feeds 6 \$45.00
- Medium: Feeds 12 \$85.00
- Large: Feeds 24 \$120.00

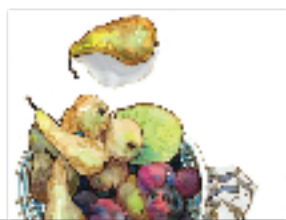


Fresh Baked Whole Desserts:

- Peach Cobbler: Feeds 12-15 \$55.00
- Key Lime Tart: Feeds Up To 12 \$40.00
- Flouless Chocolate Cake, Ganache & Raspberry Coulee: Feeds up to 16 \$65.00
- Strawberry Shortcake Scoop Cake: Feeds 12-15 \$55.00
 - Lemon Sponge Cake, Whipped Marscapone Cheese, Strawberry Compote, Limoncello Syrup

Cookies & Bars: \$16.50 per dozen

- Dark Chocolate Fudge Brownies
- Brown Butter Blondie, Caramelized White Chocolate and Toasted Pecans
- GF Peanut Butter Chocolate Bars
- Chocolate Dipped Macaroons
- Chocolate Chip Cookies
- Cowboy Cookies
- Lemon Crinkle Cookies



FOOD *for* THOUGHT

INTELLIGENT FOOD