Catering Menu
Breakfast Burritos

TOFU SCRAMBLE WITH POTATO WRAPPED IN A GF TORTILLA, CUT IN HALF

CLASSIC  Spinach, Red Bell Pepper, Scallions, & Cheese
MEXICALI Rice, Beans, & Cheese. Pico & Guac on the side
SPANISH  Roasted Veggies, & Cheese. Pico & Guac in side
PESTO    Raw Mixed Veggies, Sun-Dried Tomatoes, Pesto, Bruschetta Tomatoes, & Cheese

SERVING IS A HALF BURRITO PER PERSON
$5.50 PER PERSON

CHIA PUDDING

MIXED BERRY  Blend of Mixed Berries with Chia Seeds
TROPICAL    Mango, Pineapple, Banana, & Chia Seeds

6OZ $5.00
QUART

SIDES

POTATOES
SAUSAGE
BACON
BAGELS
Pancakes & Waffles

BANANA WITH MIXED NUTS & SEEDS
Banana, Walnuts, Pecans, Almonds, Pumpkin & Sunflower Seeds

MIXED BERRY
Raspberries, Blueberries, Blackberries, Strawberries

APPLE CINNAMON
Diced Granny Smith Apple with Cinnamon

TROPICAL
Banana, Mango, Pineapple, & Coconut

2 MINI PANCAKES OR 1/4 WAFFLE
$3.00 EACH

MUFFINS
BLUEBERRY
STRAWBERRY
SUPER FOOD
CHOCOLATE CHIP COFFEE

MINI MUFFINS
$15 Dozen for each flavor

REGULAR MUFFINS
$1.75 each per 1/2 dozen for each flavor
Burgers & Sliders

MEXI
Roasted Pasilla Peppers, Cuac, Slaw, Melted Cheese

ASIAN
Sweet & Spicy Slaw, Kimchi, & Pickles

ITALIAN
Roasted Eggplant, Marinara, & Melted Mozzarella Cheese

CLASSIC
Catsup, Mustard, Mayo. Lettuce, Tomatoes, Onions,
Pickles, & Melted Cheese

BURGERS  Served on a gluten-free bun, cut in half
Serving is a half burger per person
Minimum 4 $5.50 per person

SLIDERS  Served on a gluten-free bun
Sold by 8-pack, $5 per slider.

SIDES
BAKED CRISS CUT REGULAR FRIES
BAKED CRISS CUT SWEET POTATO FRIES
BAKED ONION RINGS
POTATO SALAD
COLE SLAW
Sandwiches

SERVED ON MULTIGRAIN GLUTEN-FREE BREAD, CUT IN HALF
SERVING IS A HALF SANDWICH PER PERSON

$4.50 PER PERSON

CLASSIC GRILLED CHEESE
Filled with delicious layers of cheese

GRILLED CHEESE AND TOMATO
Filled with layers of cheese & heirloom tomatoes

$5 PER PERSON

ROASTED VEGGIE
Filled with roasted veggies and melted cheese

EGGPLANT PARMIGIANO
Filled with grilled eggplant, marinara, pesto, & mozzarella cheese

LENTIL LOAF SANDWICH
Filled with a slice of home-made lentil loaf w/ BBQ sauce, roasted peppers, & cole slaw

BBQ SANDWICH
Portobello mushrooms, House BBQ sauce served on sopapillas w/ cole slaw, pickles, & pickled onions

BBQ "PULLED JACK" SANDWICH
Jackfruit "meat" marinated in herbs & spices, w/ our House BBQ sauce served on sopapillas w/ cole slaw, pickles, & pickled onions
Pizzas
SERVED ON GLUTEN-FREE CRUST
SERVING IS AN 8" PIZZA PER PERSON

$7.50 PER PIZZA
4 FOR $30 (TWO FLAVORS)
6 FOR $45 (3 FLAVORS)

BBQ PORTOBELLO
House BBQ sauce, cheese, pickled red onion, &
diced portobello mushrooms

PESTO
Pesto sauce, cheese, & bruschetta tomatoes

ROASTED GARLIC & VEGGIE
Roasted garlic sauce, cheese, & roasted veggies

MEXI
Enchilada sauce, cheese, & jackfruit "meat"

CHEESE
Marinara sauce, & cheese

MEAT LOVERS
Marinara sauce, cheese, Italian sausage,
pepperoni, & churizo

WHITE
Roasted garlic sauce, cheese, scallions
Viva Las Vegans

CHILE RELLENO
Anaheim pepper stuffed with cheese, wrapped in a GF tortilla, baked in our enchilada sauce
One per person. $5.50 each

TACOS
Gluten-free tortilla. Choice of jackfruit "carnitas", jackfruit "chicken", or potato & chorizo.
$4.00 each

TAMALES
House-made gluten-free tamales. Jalapeno & Cheese or Jackfruit & Cheese.
One per person. $5.50 each

ENCHILADAS
Gluten-free corn tortilla, stuffed with jackfruit "meat", enchilada sauce, melted cheese, & salsa
One per person. $5.50 each

QUESADILLAS
SERVED ON GLUTEN-FREE TORTILLA
SERVING IS A HALF QUESADILLA PER PERSON
$5.50 PER PERSON

CLASSIC
Filled with cheese & scallions

ROASTED VEGGIE
Filled with cheese & roasted veggies

PESTO
Filled with raw veggies, pesto, sundried tomatoes, bruschetta tomatoes, & cheese

SIDES
RICE & BEANS
CHIPS W/ SALSA & GUAC
Raw Burgers

Served on an onion rawtilla with your choice of patty.
Serving is a half burger per person.

$6.50 per person

Raw "Cheese" Burger
Hand prepared catsup, mustard, mayo, onion, carrots, tomato, arugula, sprouts, avocado, & "cheese"

Raw Portobello Burger
Marinated Portobello mushrooms, pesto, avocado, almond "cheese", arugula, & alfalfa sprouts

Raw Italian Burger
Marinara, pesto, almond "cheese", arugula, & alfalfa sprouts

Raw Mediterranean Burger
Hummus, cucumber, bruschetta tomatoes, olives, tabouleh, arugula, & alfalfa sprouts

Raw Spicy Burger
Spicy seed "cheese", salsa, guacamole, arugula, & carrots

Choice of Patty

Beet Patty
Made with beets, carrots, sunflower seeds, & parsley

Nut Patty
Made with almonds, sunflower seeds, sun-dried tomatoes, ginger, & carrots
Raw Pizzas

Served on an herb flat "bread" serving is a half pizza per person

$5.50 per person

**Raw Traditional Pizza**
Topped with almond "cheese", a blend of basil pesto, & marinara sauce w/ veggies, walnut "sausage", & hemp seeds

**Raw Mexicali Pizza**
Topped with Mexi "cheese", "beans", yam "rice", guacamole, salsa, sour dream, & hemp seeds.

**Raw Mediterranean Pizza**
Topped with raw organic hummus, sprouted pumpkin seeds, Greek olives, mixed greens, tomatoes, tabouleh, cucumber, bell pepper, alfalfa sprouts, & hemp seeds
Raw Wraps

Each wrapped in collard greens serving is a fourth wrap per person

$5.00 per person

Mexi Wrap
Filled with spicy seed "cheese", guacamole, & salsa

Green Burrito
Filled with spicy seed "cheese", "beans", greens, salsa, guacamole, sour dream, & yam "rice"

Mediterranean Wrap
Filled with hummus, alfalfa sprouts, tomatoes, cucumbers, red bell pepper, organic Greek olives, mixed greens, & tabouleh

Veggie Wrap
Filled with almond "cheese", pesto, tomato, avocado, shredded carrots, alfalfa sprouts, zucchini, cucumber, red bell pepper, & onion

Portobello Wrap
Filled with almond "cheese", marinated portobello mushroom strips, kale, & veggies

House Burrito
Serving is a half burrito per person

$6.00 per person
Mix of microgreens, herbs, avocado, radishes, garlic, ginger, & dulse, in a flax tortilla. Wrapped in nori & flax tortilla
Raw Tostadas

SERVED ON A RAWTILLA
SERVING IS A HALF TOSTADA PER PERSON

$3.50 PER PERSON

SAVORY

OLE
Topped with seed "cheese", "beans", guacamole, salsa, sour dream, & hemp seeds

AMORE
Topped with marinara, almond "cheese", pesto, bruschetta tomatoes

OPA
Topped with olives, hummus, tomatoes, cucumber, red bell pepper, & tabouleh

SWEET

"PBJ"
Topped with Almond Butter & Strawberry Jelly topped with sesame seeds

TROPICAL
Coconut Butter & Mango Jelly topped with coconut shreds
Salads

$5.95 PER PERSON

**HOUSE SALAD**
Mixed greens, cucumbers, shredded carrots, zucchini, bell peppers, tomatoes, sprouts, avocado, onion, nuts & seeds.
Served w/ house dressing

**KALE SALAD**
Massages kale tossed with red bell peppers, carrots, beets, onions, cucumbers, & guacamole, & cilantro dressing

**MEDITERRANEAN SALAD**
Spring greens, kale, tomatoes, hummus, olives, tabouleh, cucumber, red bell pepper, & tahini dressing

**ASIAN SALAD**
Locally grown leafy greens, micro greens, goji berries, cherry tomatoes, red bell peppers, jicama, shredded carrots, and green onions drizzled in a creamy, mildly spicy Asian dressing

**GREEK SALAD**
Organic greens tossed with artichokes, garbanzo beans, olives, red bell pepper, red onion & oregano. Topped with feta cheese. Tossed in a zesty lemon, tahini, garlic, & herb dressing

**CEASER SALAD**
Romaine tossed with house-made caesar dressing topped with mozzarella and gluten-free croutons
Platters

FRUIT PLATTER
A mix of seasonal fruits

TROPICAL FRUIT PLATTER
Oranges, mango, pineapple, & papaya

RAW MIXED VEGGIE PLATTER
Carrots, celery, broccoli, cauliflower, cherry tomatoes, w/ raw dip

ROASTED VEGGIE PLATTER
Eggplant, zucchini, squash, bell peppers, & asparagus

MEDITERRANEAN PLATTER
Hummus, baba ganoush, falafel balls, dolmas, & Olive Krackers

SIDES
BEET SALAD
3 BEAN SALAD
POTATO SALAD
COLE SLAW
SOUPS
CHIPS WITH GUAC & SALSA
RICE & BEANS
SWEET POTATO CRISS CUT FRIES
REGULAR CRISS CUT FRIES
ONION RINGS
BREAKFAST POTATOES
SAUSAGE
BACON
& More...

VEGGIE JUICES & SMOOTHIES

9oz freshly made veggie juices & smoothies
6 pack only $5 each

DESSERTS

1/2 CAKES
RAW DESSERTS
TRUFFLES
BROWNIES
OAT BARS
LOAFS
ASSORTED PLATTERS
DOUGHNUTS
PIES