

# homegrown

## Catering Menu

### Sandwich Platters

mix & match half sandwiches of your choice, gluten-free available upon request

#### Green Goddess Chicken

grilled chicken breast, basil lime matcha dressing ,roasted red pepper, roasted garlic aioli & farm greens (N, GF\*)  
\$5.95 per half

#### Smoked Pastrami

smoked pastrami, local cheese, caramelized onion, smoked aioli & dill pickle (D, GF\*)  
\$7.45 per half

#### Za’atar Smashed Chickpea

za’atar smashed chickpea, raw beet, avocado, cucumber, pickled red onion, cilantro, lemon harissa tahini & farm greens (V, GF\*)  
\$5.95 per half

#### Turkey, Bacon & Avocado

thin-sliced turkey, applewood bacon, avocado, white cheddar, roasted garlic aioli & farm greens (D, GF\*)  
\$6.95 per half

#### Chicken Cherry Pecan

chicken salad made with grilled chicken breast, tart dark cherry, toasted pecan, celery & fresh herbs, topped with farm greens (N, GF\*) \$5.95 per half

#### Charred Broccoli

charred broccoli, feta, caramelized onion, chermoula aioli & farm greens (Vg, D, GF\*)  
\$5.95 per half

#### Grass-fed Steak & Blue

seared grass-fed steak\*, local blue cheese, caramelized onion, roasted garlic aioli & farm greens (D, GF\*)  
\$7.45 per half

#### Matcha Caprese

fresh mozzarella, basil lime matcha dressing & cherry tomato (Vg, D, N, GF\*)  
\$5.75 per half

#### Smoked Ham & White Cheddar

uncured ham, white cheddar, dill pickle, dijon, roasted garlic aioli & farm greens (D,GF\*)  
\$5.95 per half

### Bowls

Select from 2 group sizes: large (5-7 sides) or x-large (10-12 slides)

#### Matcha Chicken Avocado

grilled chicken breast, avocado, feta, cucumber, cherry tomato, ancient grains, farm greens & basil lime matcha dressing (D, GF) \$40, \$65

#### Spicy Braised Tofu

braised tofu, charred broccoli, avocado, red cabbage, ancient grains, farm greens, miso lime dressing & sriracha drizzle on the side (V, S, GF) \$40, \$65

#### Wasabi Chicken Crunch

grilled chicken breast, cherry tomato, cucumber, glazed wasabi pea, sesame, farm greens & wasabi cashew dressing (N, S, GF) \$40, \$65

#### Chermoula Roasted Veggie

moroccan roasted carrot, charred broccoli, black lentil, raw beet, sultana, feta, cilantro, ancient grains, farm greens & lemon chermoula dressing (Vg, D, GF) \$40, \$75

#### Farmstead Cobb

grilled chicken breast, local blue cheese, pasture-raised egg, applewood bacon, cherry tomato, farm greens & lemon avocado vinaigrette (D, E, GF) \$45, \$75

#### Sonoran Grass-fed Steak

seared grass-fed steak\*, ancho roasted corn, avocado, pickled red onion, red cabbage, cilantro, ancient grains, farm greens & carrot lime habanero dressing (GF) \$45, \$75

#### Matcha Caprese

fresh mozzarella, cherry tomato, farm greens & basil lime matcha dressing (Vg, D, N, GF) \$30, \$50

#### Clean Greens

cucumber, farm greens & lemon avocado vinaigrette (V, GF) \$30, \$50

### Box Lunches

choose a half or whole sandwich or a side or entree-size bowl, served with organic fruit, potato chips & dessert

#### Bowls

Matcha Chicken Avocado \$13.95/\$18.45

Spicy Braised Tofu \$13.95/\$18.45

Sonoran Grass-fed Steak \$14.25/\$19.45

Chermoula Roasted Veggie \$14.25/\$19.45

Farmstead Cobb \$14.25/\$19.45

Wasabi Chicken Crunch \$13.95/\$18.45

Matcha Caprese Bowl \$11.95/\$14.95

Clean Greens \$11.95/\$14.95

#### Sandwiches

Green Goddess Chicken \$11.95/\$16.95

Smoked Pastrami \$13.45/\$18.95

Za’atar Smashed Chickpea \$11.95/\$16.95

Turkey, Bacon & Avocado \$12.95/\$17.95

Chicken Cherry Pecan \$11.95/\$16.95

Grass-fed Steak & Blue \$13.45/\$18.95

Charred Broccoli \$11.95/\$16.95

Matcha Caprese Sandwich \$11.75/\$15.95

Smoked Ham & White Cheddar \$11.95/\$16.95

#### Allergens & Special Diets

(Vg) vegetarian, (V) vegan, (D) contains dairy, (E) contains egg, (N) contains nuts, (S) contains soy, (GF\*) available gluten-free, (GF) gluten-free, (\*) risky undercooked ingredient  
All gluten-free items are made on shared equipment

All of our breads, aiolis & dressings are 100% plant-based

Round out your event with our cold beverages, hot coffee & tea, pickles, chips and assorted dessert menu

We also offer hand-picked bundles with our favorite menu options for quick and easy ordering based on your group size.  
Vegan and gluten-free options available upon request

To learn more, check us out at [eathomegrown.com/catering](http://eathomegrown.com/catering) or give us a call at 877.567.9240

