

# **Sandwich Platters**

# create your own custom platter by ordering any quantity or half sandwiches of your choice

Chicken Pesto (N, GF\*)

grilled chicken breast, basil walnut pesto, roasted red pepper, roasted garlic aioli & farm greens \$5.95 per half

**Smoked Pastrami** (D, GF\*) smoked pastrami, white cheddar, smoked aioli & dill pickle \$7.45 per half

### Smashed Chickpea (V, GF\*)

smashed chickpeas mixed with lemon harissa tahini, shredded carrots & cilantro, topped with cucumbers, roasted garlic aioli & farm greens **\$5.95 per half** 

#### Turkey, Bacon & Avocado (D, GF\*)

thin-sliced turkey, applewood bacon, avocado, white cheddar, roasted garlic aioli & farm greens \$7.45 per half

#### Roast Beef & White Cheddar (D, GF\*)

roast beef, white cheddar, caramelized onions, roasted garlic aioli & farm greens **\$6.95 per half** 

#### The Italian (D, GF\*)

calabrese salami, smoked ham, fresh mozzarella, roasted red peppers, roasted garlic aioli & farm greens

\$7.45 per half

#### Caprese (Vg, D, N, GF\*)

fresh mozzarella, basil walnut pesto & cherry tomato \$5.95 per half

#### Smoked Ham & White Cheddar (D, GF\*)

uncured ham, white cheddar, dill pickle, dijon, roasted garlic aioli & farm greens \$5.95 per half

#### Matcha, Turkey & Cucumber (D, GF\*)

thin-sliced turkey, white cheddar, cucumber, basil lime matcha aioli & farm greens \$6.95 per half

# Rainbow Power Veggie (Vg, D, GF\*)

shredded carrots & beets, white cheddar, sliced cucumber, basil matcha aioli & farm greens \$5.95 per half



# **Box Lunches - Sandwiches**

Choose a half or whole sandwich, served with sea salt chips & dessert (fruit optional at \$1.50)

Chicken Pesto (N, GF\*) grilled chicken breast, basil walnut pesto, roasted red pepper, roasted garlic aioli & farm greens 10.95 half / 15.95 whole

**Smoked Pastrami** (D, GF\*) smoked pastrami, white cheddar, smoked aioli & dill pickle **12.45 half / 17.95 whole** 

Smashed Chickpea (V, GF\*) smashed chickpeas mixed with lemon harissa tahini, shredded carrots & cilantro, topped with cucumbers, roasted garlic aioli & farm greens 10.95 half / 15.95 whole

**Turkey, Bacon & Avocado** (D, GF\*) thin-sliced turkey, applewood bacon, avocado, white cheddar, roasted garlic aioli & farm greens **12.45 half / 17.95 whole** 

Roast Beef & White Cheddar (D, GF\*) roast beef, white cheddar, caramelized onions, roasted garlic aioli & farm greens 11.95 half / 16.95 whole

The Italian (D, GF\*) calabrese salami, smoked ham, fresh mozzarella, roasted red peppers, roasted garlic aioli & farm greens 12.45 half / 17.95 whole

**Caprese** (Vg, D, N, GF\*) fresh mozzarella, basil walnut pesto & cherry tomato **10.95 half / 15.95 whole** 

Smoked Ham & White Cheddar (D, GF\*) uncured ham, white cheddar, dill pickle, dijon, roasted garlic aioli & farm greens 10.95 half / 15.95 whole

Matcha, Turkey & Cucumber (D, GF\*) thin-sliced turkey, white cheddar, cucumber, basil lime matcha aioli & farm greens 11.95 half / 16.95 whole

Rainbow Power Veggie (Vg, D, GF\*) shredded carrots & beets, white cheddar, sliced cucumber, basil matcha aioli & farm greens 10.95 half / 15.95 whole



# **Box Lunches - Bowls**

### Choose a small or medium bowl, served with sea salt chips & dessert (fruit optional at \$1.50)

### Matcha Chicken Avocado (D, GF)

grilled chicken breast, avocado, feta, cucumbers, cherry tomatoes, warm ancient grains, farm greens & basil lime matcha dressing 12.95 small / 17.45 med

#### Farmstead Cobb (D, E, GF)

grilled chicken breast, blue cheese, pasture-raised egg, applewood bacon, cherry tomatoes, farm greens & lemon avocado vinaigrette 13.25 small / 18.45 med

#### Sonoran Grass-Fed Steak (GF)

seared grass-fed steak, ancho roasted corn, avocado, pickled red onions, red cabbage, cilantro, ancient grains, farm greens & carrot lime habanero dressing 13.25 small / 18.45 med

#### Spicy Braised Tofu (V, S, GF)

braised tofu, avocado, cucumbers, red cabbage, ancient grains, farm greens & spicy miso lime dressing 12.95 small / 17.45 med

Clean Greens Bowl (V, GF)

cucumbers, cherry tomatoes, shredded carrots, farm greens & lemon avocado vinaigrette 10.95 small / 13.95 med

#### Chickpea Garden Bowl (V, GF)

chickpeas, avocado, shredded beets, shredded carrots, red cabbage, cilantro, farm greens & spicy tahini dressing 12.95 small / 17.45 med

### 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



# Bowls

## select from two group sizes: large (5-7 sides) or x-large (10-12 sides)

#### Matcha Chicken Avocado (D, GF)

grilled chicken breast, avocado, feta, cucumbers, cherry tomatoes, warm ancient grains, farm greens & basil lime matcha dressing **40.00 large / 65.00 x-large** 

**Farmstead Cobb** (D, E, GF) grilled chicken breast, blue cheese, pasture-raised egg, applewood bacon, cherry tomatoes, farm greens & lemon avocado vinaigrette **45.00 large / 75.00 x-large** 

#### Sonoran Grass-Fed Steak (GF)

seared grass-fed steak, ancho roasted corn, avocado, pickled red onions, red cabbage, cilantro, ancient grains, farm greens & carrot lime habanero dressing 45.00 large / 75.00 x-large

#### Spicy Braised Tofu (V, S, GF)

braised tofu, avocado, cucumbers, red cabbage, ancient grains, farm greens & spicy miso lime dressing 40,00 large / 65,00 x-large

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#### Clean Greens Bowl (V, GF)

cucumbers, cherry tomatoes, shredded carrots, farm greens & lemon avocado vinaigrette **30.00 large / 50.00 x-large** 

#### Chickpea Garden Bowl (V, GF)

chickpeas, avocado, shredded beets, shredded carrots, red cabbage, cilantro, farm greens & spicy tahini dressing

40.00 large / 50.00 x-large



Round out your event with our cold beverages, hot coffee & tea totes, 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 or give us a call at 877.567.9240