



Catering Menu

Sandwich Platters

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

Chicken Pesto

grilled chicken breast, basil walnut pesto, 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, 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

Caprese

fresh mozzarella, basil walnut pesto & cherry tomato (Vg, D, N, GF*)
\$5.75 per half

Seasonal

a sandwich inspired by the ingredients, farms & producers that make this region taste amazing

Bowls

each bowl serves 2-3 entree portions or 5-7 side portions, x-large 10-12 side portions, serveware & dressing on the side

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

Pesto Caprese

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

Clean Greens

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

Seasonal

a bowl inspired by the ingredients, farms & producers that make this region taste amazing

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

Pesto Caprese Bowl \$11.95/\$14.95

Clean Greens \$11.95/\$14.95

Seasonal Bowl

Sandwiches

Chicken Pesto \$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

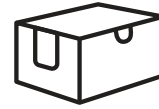
Chicken Cherry Pecan \$11.95/\$16.95

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

Charred Broccoli \$11.95/\$16.95

Caprese Sandwich \$11.75/\$15.95

Seasonal Sandwich



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 or give us a call at 877.567.9240

Growing With Purpose

Our food is sustainably sourced, ingredient by ingredient, farm by farm, choosing what is best for all stakeholders - people, animals and the land. We believe that as our business grows, our positive environmental impact should too.

learn more at eathomegrown.com



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