

Organic Healthy Catering



Entrée Trays (15 cut in half, serves 30) \$110 (add \$22 for avocado)

Quinoa Veggie Wraps with Cheddar Chipotle Sauce on Spinach Tortillas or Rice Wrappers

Tomato Basil Pesto Sandwiches on Multigrain, Sourdough, or add \$30 for Nutty Nourish gluten-free

Nori Seaweed Spring Wraps with Spicy Thai Ginger Sauce

BLT Sandwiches (coconut bacon) Multigrain, Sourdough, or add \$30 for Nutty Nourish gluten-free

Entrees any quantity \$10 each

Burrito Bowls seasoned beans, brown rice, pineapple salsa, cashew lime crème, jalapenos

Nacho Bowls corn chips, seasoned beans, red bell pepper, lettuce, cashew lime crème, jalapenos

Appetizer Trays (serves 15-20) \$60

Avocado Toast on Multigrain, Sourdough, or add \$30 for Nutty Nourish gluten-free

Veggies & Hummus house-made Original or Jalapeno Hummus

Salad Bowls (serves 12) \$45 (add \$15 for avocado)

Kale Ribbon Salad with signature dressing, seasonal fresh fruit and toasted nuts/seeds

Garden Salad with our vegan Honey Mustard or Balsamic Vinaigrette dressing

Dessert Trays (serves 20)

Coconut Almond Rice Pudding \$65

Chia Pudding (Ginger Matcha Green Tea w/cashews or Mocha Maca w/pecans)\$75

Salted Caramel Brownies (gluten-free oat/chickpea-based)\$90

Cheesecake Trays (15 slices) \$75

Raw vegan gluten-free, soy-free. Please call for this month's seasonal flavors.



VEGAN



GLUTEN FREE



ORGANIC



LOCALLY GROWN

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