

LUNCH/DINNER ENTREES

South Of The Border

Triple Citrus Pollo Asado
Jalapeno Cacao Glazed Beef
Vegan Apricot Tamarind Jackfruit
Vegan Soyrito Stuffed Poblanos
Spanish Rice + Charro Beans
Chopped Mexican Salad
Corn or Flour Tortillas

Greek Souvlaki

Grilled Garlic Lemon Chicken
Skewerless Lamb Souvlaki
Vegan Falafel Fritters
Vegan Lemon Roasted Potatoes
Saffron Lemon Rice Pilaf
Classic Greek Salad
In-House Hummus, Tzatziki, Pita

Taste Of Tokyo

Japanese Chicken Teriyaki
Beef Kushiyaki
Vegan Miso Glazed Tofu + Nori
Vegan Rice Noodles & Vegetables
Steamed Furikake Rice
Roasted Kabocha Squash
Sesame Cucumber Salad

Soul of Argentina

Smoky Roasted Paprika Chicken
Grilled Chimichurri Steak
Vegan Lentil Empanadas
Vegan Chimichurri Stuffed Peppers
Golden Potatoes + Chimichurri
Hearts of Palm & Avocado Salad

Rustic Italian

Chicken Picatta
Grilled Tuscan Steak
Vegan Eggplant Parmesan
Vegan Stuffed Mushrooms
Lemon Zest Broccolini
Tomato + Basil Panzanella Salad
Garlic Breadsticks

French Countryside

Chicken Meuniere
Beef Bourguignon
Vegan Rosemary Seitan
Vegan Lentils Provencal
Blistered Haricots Verts
Potatoes Au Gratin
Chive + Shallot + Tarragon Salad

Flavors of India

Ghost Chili Lamb Vindaloo
Creamy Butter Chicken
Vegan Chana Masala
Vegetarian Saag Paneer
Delhi Spiced Turmeric Rice
Roasted Curry Cauliflower
Mango Kachumber Salad
Garlic Naan

Jamaican Jerk

Jamaican Beef Curry
Spicy Jerk Chicken
Vegan Spicy Jerk Seitan
Vegan Rasta Pasta
Spicy Jerk Grilled Eggplant
Jamaican Rice + Peas
Jicama + Mango + Lime Salad

Thai

Thai Ginger Steamed Chicken
Thai Basil Beef
Vegan Thai Green Curry
Vegan Pineapple Fried Rice
Coconut Lime Rice
Sweet Chili Green Beans
Green Papaya Salad

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**MINIMUM \$300 ORDER. SOME INGREDIENTS ARE SEASONAL
AND MAY CHANGE TO MAINTAIN INTEGRITY OF OUR PRODUCT**

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Sunset BBQ

Raspberry Chipotle BBQ Chicken
Carolina Gold BBQ Beef
Vegan Mango BBQ Jackfruit
Vegan Baked Beans
Sweet Buttered Corn
Three Cheese Macaroni
Southern Style Tangy Slaw
Cornbread & Honey Butter

Cuban

Mojo Marinated Chicken
Ropa Vieja
Vegan Tofu Picadillo
Vegetarian Tostones
Cuban Stewed Black Beans
Pineapple + Red Onion + Avocado
Salad + Meyer Lemon Vinaigrette

California Fresh

Balsamic Grilled Chicken
Santa Maria Grilled Tri-Tip
Vegan Citrus Tofu Steaks
Vegetarian Roasted Poblano Pasta
Crispy Gold Potatoes & Shallots
Garlic Kale & Caramelized Onions
Watermelon + Mint + Feta Salad

Middle Eastern

Pomegranate Molasses Chicken
Moroccan Spiced Lamb Skewers
Vegan Stuffed Grape Leaves
Vegetarian Borani Banjan
Jeweled Couscous
Roasted Harissa Cauliflower
Cucumber + Tomato + Red Onion
+ Mint + Lemon Shirazi Salad

Island Fare

Kalua Shredded Pork
Pineapple-Soy Glazed Chicken
Vegan Teriyaki Tofu Skewers
Vegetarian Macaroni Salad
Grilled Sweet Potato + Lime
Pineapple + Green Papaya + Carrot
Salad + Habanero-Sesame Dressing

Soul Food

Lemon Pepper Chicken Wings
Blackened Catfish
Vegan Jambalaya
Vegetarian Black Eyed Peas
Crispy Lemon-Dill Garlic Okra
Smoky Collard Greens
Southern Style Tangy Slaw