

PLANTED TABLE

Plant-Based, Organic Meals, Sauces and Snacks.

Our menus are seasonally inspired and change based on the season. Here is a sample menu for catering with a minimum spend of \$750. For smaller orders, we offer individual lunches and dinners from our weekly menu.

**Price does not include gratuity and delivery fee. Please allow at least 2-3 weeks notice.*

MEDITERRANEAN VIBES

- *Red Gem Lettuce, Figs, Pistachios and Apricots in Apricot Balsamic Dressing.*
- *Khoresh Plum Stew with Garbanzo Beans, Caramelized Onions and Dates.*
- *Saffron Basmati Rice with Apricots, Lemon Roasted Carrots & Artichokes*

*\$38 per person**

A NIGHT IN PROVENCE

- *Caramelized Onion Crostini with Fig and Cashew Feta Cheese.*
- *Niscoise Salad with Haricot Verts, Tomatoes, Beets, Potatoes & Spinach*
- *White Bean Ratatouille with Tomatoes, Artichokes, Eggplant and Zucchini*
- *Dijon Roasted Potatoes*

*\$36 per person**

LATIN SUNSET

- *Pepitas, Jicama, Bell Pepper and Avocado Romaine Salad*
- *Black Bean and Tomatillo Enchiladas with Bell Pepper and Zucchini*
- *Cumin Roasted Vegetables with Tortillas and Guacamole*

*\$31 per person**

CARIBBEAN NIGHT

- *Hearts of Palm "Ceviche" with tomatoes, pineapple, mango, avocado, sweet potatoes and plantain chips*
- *Coconut Rice with Black Beans Fried Plantains and Mango Salsa*
- *Grilled Corn with Cilantro Chive Butter*

*\$36 per person**

THAI ESCAPE

- *Sweet Potato and Roasted Vegetable Peanut Satay Skewers*
- *Pineapple, Mango & Avocado Slaw with a Mandarin Dressing*
- *Yellow Thai Curry with Potatoes, Carrots, Broccoli and Zucchini*
- *Jasmine Coconut Rice*

*\$36 per person**

A LA CARTE LUNCHES

- *A variety of wraps, salads, sandwiches & soups. Menu changes weekly.*

\$15-17 each



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