

~ Plant-Based / Organic / Non-GMO / Gluten-Free / Soy Free / No Refined Sugar, Preservatives, or Artificial Ingredients ~

Catering Menu $52 p/p {75-100}

 $47 p/p {125-150}

**Charcuterie / Farmer’s Board Style: (Choose 7: Price goes up with additional options)**

* Fully Raw Vegan in season fruit & vegetables
* Raw and cooked in season vegetables
* Fruit themed displays
* Bite Sized Collard Wrap Burritos
* Raw Vegan Sushi
* Bite Sized Sandwiches (sauce, microgreens, tomato, cucumber, local bread)
* Harissa Jack Cashew Cheese
* Creamy Herb Cashew Cheese
* Black Pepper Crusted Macadamia Cheese
* Sundried Tomato Cashew Dip
* Cilantro Avocado Cream Dip
* Hummus (can be made oil free)

**Salad Bar**

* In Season Greens
* Creamy Kale
* Fruit Salad
* Cold Lentil Salad
* Piaz (Armenian bean salad)
* Toppings Bar: An array of salad toppings including fruit, veg, nuts, seeds
* Dressings: Creamy Cashew Herb, Lemon Garlic Tahini, Strawberry Basil

**Taco & Nacho Bar**

* Prepared Hard or Double Decker Tacos
* Guacamole
* Cashew Queso
* Cashew Sour Cream
* Fresh Salsa
* Tortilla Chips (can be corn free)
* Toppings Bar: Bell Peppers, Diced tomatoes, Jalapenos, Beans, Shredded Cabbage, In Season Greens

**Desserts (Cupcakes, Mini’s & Slices all Raw Vegan Cheesecake)**

Superfood Cupcakes ($8 p/p)

 Lemon Coconut Cream Mini’s ($7 p/p)

Chocolate Mouse & Peanut Crumble Shooters ($10 p/p)

 Custom Order large cake slices ($11 p/p)

*Creating for the health of your body, the animals, and the planet.*