



## catering menu - NYC

### SALADS + SPIRALIZED VEGGIES *small serves 6, large serves 12*

#### **COBB** GF \$50/SMALL \$100/LARGE

white balsamic dressing, baby romaine, all-natural chicken breast, crispy bacon, cage-free soft set egg, avocado, blue cheese, spiralized green apples, herbed heirloom tomatoes

#### **SOUTHWESTERN** \$50/SMALL \$100/LARGE

avocado ranch dressing, baby romaine, all-natural chicken breast, avocado, cotija cheese, cuban black beans, roasted corn, herbed heirloom tomatoes, roasted jalapeños, pickled red onions, spicy tortilla strips, cilantro, lime wedge

#### **GREEK** GF \$50/SMALL \$100/LARGE

avocado green goddess dressing, baby romaine, cucumber ribbons, all-natural chicken breast, feta cheese, roasted chickpeas, herbed heirloom tomatoes, banana peppers, kalamata olives, pickled red onions

#### **KALE CAESAR** \$50/SMALL \$100/LARGE

chickpea caesar dressing, tuscan kale, cucumber ribbons, all-natural chicken breast, avocado, pecorino romano, roasted chickpeas, multigrain breadcrumbs, superfood crunchies, lemon zest

#### **PESTO** \$60/SMALL \$120/LARGE

walnut basil pesto, freshly made spinach noodles, zucchini ribbons, oven roasted Atlantic salmon, roasted broccoli, herbed heirloom tomatoes, parmesan crisps, candied pecans, lemon wedge

### WARM GRAINS + NOODLES *small serves 6, large serves 12*

#### **TUSCAN** V, GF \$40/SMALL \$80/LARGE

rustic tomato dressing, tuscan kale, zucchini ribbons, red + white quinoa, organic crumbled tofu, vegan parmesan, roasted japanese eggplant, herbed heirloom tomatoes, lemon wedge

#### **BUFFALO** \$50/SMALL \$100/LARGE

spicy miso garlic dressing, freshly made egg white noodles, spiralized carrot + daikon noodles, tuscan kale, all-natural chicken breast, blue cheese, roasted celery root, Franks® Red Hot

#### **SWEET BEETS** GF \$45/SMALL \$90/LARGE

maple brown butter dressing, baby arugula, red + white quinoa, roasted beet ribbons, crumbled goat cheese, roasted agave carrots, candied pecans, dill + thyme

#### **SPICY AF** \$50/SMALL \$100/LARGE

ginger scallion soy, freshly made spinach noodles, all-natural chicken breast, avocado, roasted corn, roasted jalapeño, pickled chilies

#### **CHICKEN JAWN** \$50/SMALL \$100/LARGE

truffle sauce, freshly made egg white noodles, all-natural chicken breast, pecorino cheese, caramelized onions, roasted corn, chives

### EXTRAS

**BEVERAGES** \$1.55 - \$5.95 each assorted water, seltzers, teas + cold-pressed hgJUICES

**CHOCOLATE CHUNK COOKIES** \$1.95 each | \$18 for tray of 10

V= VEGAN

GF= GLUTEN-FREE

pickup + delivery options vary by location, order at [minigrow.com/catering](http://minigrow.com/catering)

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