

ASSORTED MINI WRAPS \$100 (25) / \$200 (50)

Smoked Ahi Salad Capers, Red Onion, Grape Tomatoes, Baby Spinach
Chicken Salad BLT with Mayo, Celery, Grape Tomato, Organic Greens
Curried Chicken Salad with Mayo, Almonds + Raisins, Carrots, Greens *w/nuts
Roasted Butternut, Red Pepper-Cashew Hummus, Baby Kale (Vegan) *w/nuts

ASSORTED SANDWICHES \$40 (20 qtrs) / \$64 (32 qtrs) *also available in halves

Curried Chicken Salad with Mayo, Almonds + Raisins, Carrots, Greens *w/nuts
Chicken Salad BLT with Mayo, Celery, Tomato, Organic Greens
Big Island Roast Beef (grass fed), Baby Spinach, Tomato Aioli
Aussie Salad- Hummus, Spinach, Tomato, Carrot, Cucumber, Alfalfa, Sesame Beets, Sweet Chili Sauce (Vegan) (halves only)
Local Egg Salad with Greens
Huli Chicken + Pineapple Chutney, Spinach, Tomatoes

EASTERN HALF WRAP PLATTER \$95 (20 halves)

Eggplant Masala, Israeli Salad (cucumber, tomato, parsley, lemon, sumac), Spinach, Tahini Dressing (Vegan)
Chicken Shawarma, Israeli Salad (cucumber, tomato, parsley, lemon, sumac), Pistachio Dukkah, Spinach, Tahini Dressing *w/nuts

TOASTED PANINI HALVES \$95 (20 halves)...two choices per 20 halves

Chicken Club- Bacon, Avocado, Tomato, Cheddar on Sourdough
Chicken Pesto- Mozzarella, Tomato on Baguette *w/nuts
Big Island Roast Beef (grass fed) Tomato-Onion Jam, Swiss on Baguette
Caprese- Fresh Mozzarella, Tomato-Onion Jam on Sourdough
Veggie Stack -eggplant, sweet potato, zucchini, peppers, provolone with Pesto on Organic Sprouted Grain *w/nuts

SLIDER ROLLS (1 week notice please) \$180 (36) minimum order

Huli Huli Chicken, Kale Slaw, Spicy Pineapple Chutney
Kalu Pulled Pork, Kale Slaw, Hoisin BBQ Sauce
Crab Cake, Baby Spinach, Green Goddess

PICNIC BAGUETTE SLICES "Brick Pressed" \$95 (30 pieces)

Caprese- Fresh Mozzarella, Basil Pesto, Tomato *w/nuts
Island Style Pan Bagnat- Smoked Ahi, Roasted Red Peppers, Local Boiled Eggs, Tomato, Spinach, Salsa Verde
Italian Deli- Prosciutto, Salami, Provolone, Green Olives, Sundried Tomatoes, Arugula, Italian Dressing
Mid East- Eggplant Masala, Hummus, Israeli Salad (cucumber, tomato, parsley, lemon, sumac), Spinach (Vegan)

ORGANIC GREEN SALADS \$85 (15-25 portions)

Almond Chicken- Fresh Mint, Cucumber, Carrot, Tomato, Asian Dressing (Gluten-Free) *w/nuts
Roasted Butternut + Kale, Spinach, Lentils, Quinoa, Tamari Seeds, Lemon Dressing (Gluten-Free, Vegan)
Island Nicoise – Smoked Ahi Salad, Red Potatoes, French Beans, Local Egg, Olives, Tomatoes, Classic Vinaigrette
Sesame Beets, Feta, Walnuts, Carrot, Greens, Orange-Ginger Vinaigrette (GF) *w/nuts
Chicken Chop- Avocado, Bacon, Egg, Parmesan, Roasted Corn, Tomato, Cucumber, Kale, Romaine, Green Goddess Dressing
Chicken Shawarma, Israeli Salad (cucumber, tomato, parsley, lemon, sumac), Pistachio Dukkah Spinach, Tahini Dressing *w/nuts
Asian Steak –Big Island Beef (grass fed) Peanuts, Fresh Mint, Carrot, Cucumber, Tomato, Asian Dressing *w/nuts

SIDE SALADS \$75 (15-25 portions)

Asian Noodles with Chicken or Steak- Mint, Tomato, Carrot, Cucumber, Red Onion, Peanuts, Sesame, Chili-Lime Dressing (Gluten-Free) *w/nuts
Buckwheat Soba with Miso Roasted Broccoli, Organic Tofu, Edamame, Green Onion, Sesame, Ponzu Dressing (Vegan)
Dill Fingerling Potato Salad with Capers, Red Onions, Mayonnaise (Gluten-Free)
Lemon Cous Cous, Feta, Mint, Almonds, Roasted Zucchini, Butternut, Tomato + Red Onion, Spinach *w/nuts
Organic Farro, Kale, Red Cabbage, Carrot, Almonds, Cranberries, Scallions, Orange-Ginger Vinaigrette (Vegan) *w/nuts
Organic Pasta, Fresh Mozzarella, Pesto, Grape Tomatoes, Pine Nuts, Parmesan *w/nuts

MEZZE PLATTERS

Smoked Salmon (Lox Style), Capers, Cream Cheese, Tomatoes, Cucumber with Crostini \$135
Caprese + Prosciutto- Fresh Mozzarella, Tomatoes, Pesto, Prosciutto with Crostini *w/nuts \$135
Layered Smoked Salmon Dip -Honey Smoked Salmon, Crème Fraiche, Tomatoes, Red Onions, Capers with Crostini \$85
Avocado Crostini 3 Ways (24) – Pistachio Dukkah + Lemon *w/nuts / Blue Cheese + Grape / Grape Tomato + Feta \$85
Eastern Mezze – Eggplant Masala / Muhummara / Hummus / Green Olive-Almond Tapenade *w/nuts / Israeli Salad / Crudite, Pita Crisps + Papadum (Vegan) \$125
Dips + Edamame - Kim Chee Dip / Smoked Gouda + Bacon Dip / with Spicy-Garlicky Edamame, Crudite + Crostini \$85
Cheese Boards- Selection of soft and hard Cheese, Charcuterie, Antipasti, Fruit, Nuts + Crackers \$135-\$195

SWEETS

Lilikoi Bars \$70 (20-40 portions)
Lemon Bars \$70 (20-40 portions)
Assorted Butter Cookies (Almond, Guava Jelly, Corn Flake) \$85 (70)
S'mores Cookies \$2 each
Choc Chunk Cookies \$2 each
Double Chocolate Brownies \$2 each
Almond Friands with Blueberries (*Gluten-Free*) \$2 each
Fresh Fruit Platter \$60-\$100

COLD PRESSED JUICE 8oz Bottle \$4.5 per

Lean Green –Pineapple, Spinach, Kale, Cucumber, Celery, Parsley, Ginger
Getcha Green – Romaine, Spinach, Kale, Cucumber, Celery, Parsley, Ginger, Lemon
Sunrise – Carrot, Pineapple, Turmeric, Ginger
Pink Lemonade – Lemon, Beet, Organic Honey, Filtered Water
Watermelon
Pineapple

Standard orders are on Eco Disposable Trays. White Porcelain Platters with Serving Utensils are available

Eco Disposable Plateware (Plate, Fork, Napkin) .60c per setting.

We are able to Deliver orders over \$300. Delivery Fee is \$15 per trip (Town)

For payments by Credit Card we add a 3% processing fee

****Ask about our "PICNIC FOR ONE" (individual Lunch Bags)... Ideal for large groups, outdoor events and casual meetings (minimum 20)*