LOCAL Foods

Catering Menu

TANGLEWOOD
5740 SAN FELIPE #130  713-789-0642
WWW.HOUSTONLOCALFOODS.COM
GROUP LUNCH
SOMETHING FOR EVERYONE

PLATTERS

<table>
<thead>
<tr>
<th>SMALL</th>
<th>MEDIUM</th>
<th>LARGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>9 SANDWICHES 3 MARKET SIDES SERVES 7-11 PEOPLE</td>
<td>15 SANDWICHES 4 MARKET SIDES SERVES 12-17 PEOPLE</td>
<td>24 SANDWICHES 5 MARKET SIDES BOWL SALAD SERVES 18-26 PEOPLE</td>
</tr>
<tr>
<td>$125</td>
<td>$194</td>
<td>$295</td>
</tr>
</tbody>
</table>

MARKET SIDES

- RED POTATO SALAD: ONION, CELERY, EGG, HONEY, DILL, CREOLE MUSTARD
- TUSCAN KALE: GOLDEN RAISINS, PINE NUTS, PARMESAN **
- HOUSE MADE CHIPS: OLD BAY SEASONING
- DILL PICKLES: MADE IN HOUSE
- SLICED WATERMELON

SEASONAL FRUIT

- SEASONAL HUMMUS: $28
  - SERVES 6-8 PEOPLE
  - SERVED WITH ASSORTED VEGETABLES

SOUPS

- CHICKEN POSOLE: HOMINY, GREEN CHILES, CILANTRO, LIME **
  - SERVES 4-5 PEOPLE
  - $10

BOWL SALADS

- YOUR CHOICE OF THE SEASONAL HARVEST or ASIAN SALAD
  - SERVES 10-15 PEOPLE
  - $44 (DOES NOT INCLUDE PROTEIN)
  - ADD CHICKEN OR TOFU $15
  - ADD SHRIMP $19
  - ** CONTAINS NUTS OR SEEDS
# BOX LUNCH

**LET US MAKE IT PERSONAL**

## SANDWICHES

Served with your choice of two sides or cup of soup. (Sides cannot be substituted for dessert) Sandwiches may also be prepared as a salad.

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BANH MI</strong></td>
<td>Pork, Pickled Onion, Cucumber, Jalapeno, Cilantro, Sambal, Aioli, Baguette.</td>
<td>13.5</td>
</tr>
<tr>
<td><strong>HOT HAM ‘N CHEESE</strong></td>
<td>Black Hill Ranch Ham, Swiss Cheese, Tomato, Romaine Jalapeno Aioli, Ciabatta.</td>
<td>13.5</td>
</tr>
<tr>
<td><strong>“CRUNCHY” CHICKEN</strong></td>
<td>Nut “Crumble”, Provolone, Buttermilk Ranch, Pickles, Tomato, Crushed Chips, Pretzel Bun.</td>
<td>13.5 **</td>
</tr>
<tr>
<td><strong>GULF SEAFOOD</strong></td>
<td>Green Goddess, Pickled Red Onion, Tomato, Ciabatta.</td>
<td>14.5</td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEASONAL HARVEST</strong></td>
<td>Goat Cheese, Brussels Sprouts, Fruit, Nuts, Seasonal Vegetables, Fresh Herb Vinaigrette.</td>
<td>13. **</td>
</tr>
<tr>
<td><strong>ASIAN CHICKEN</strong></td>
<td>Ginger-Soy Dressing, Sprouts, Toasted Cashews, Rice Noodles, Peanut Sauce.</td>
<td>12.5 **</td>
</tr>
<tr>
<td><strong>TACO SALAD</strong></td>
<td>Baby Kale Mix, Vegan “Taco Meat”, Avocado, Pickled Onion, Tortilla Strips, Cilantro-Corn, Lime Vinaigrette.</td>
<td>16. **</td>
</tr>
<tr>
<td><strong>SHRIMP COBB</strong></td>
<td>Chopped Romaine, Avocado, Tomato, Egg, Bacon, Cilantro-Corn, Pickled Onion, Red Wine Vinaigrette.</td>
<td>18. **</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Salad</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TRUFFLED EGG SALAD</strong></td>
<td>Mixed Greens, Tomato, Parmesan, Aioli, Pretzel Bun.</td>
<td>11.5</td>
</tr>
<tr>
<td><strong>GARDEN SAMMIE</strong></td>
<td>Brussels Sprouts, Avocado, Hummus, Tomato, Sprouts, Pickled Onions, Ciabatta.</td>
<td>11.5</td>
</tr>
</tbody>
</table>

**CONTAINS NUTS OR SEEDS**

**ADD CHICKEN OR TOFU** 16.  ADD SHRIMP 18.
THE FINAL TOUCH ON THE PERFECT LUNCH.

DESSERTS

- SMALL ASSORTED PLATTER (SERVES 6-10) 19
- MEDIUM ASSORTED PLATTER (SERVES 11-18) 29
- LARGE ASSORTED PLATTER (SERVES 19-24) 39
- CHOCOLATE CHIP COOKIE 2

DRINKS

- SEASONAL LEMONADE GALLON 26 HALF GALLON 13
- BLACK TEA GALLON 20 HALF GALLON 10
- HONEY ICED COFFEE (WITH ALMOND MILK) 4
- PAT GREER’S SEASONAL KOMBUCHA 4.5
- MEXICAN COKE, TOPO CHICO, DR. PEPPER 3
- COLD BREW NITRO COFFEE ON DRAFT 4

SERVING & SUPPLIES

<table>
<thead>
<tr>
<th>UTENSIL KIT</th>
<th>PLATES</th>
<th>BOWLS</th>
<th>CUPS</th>
<th>SERVE WARE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FORK/SPOON/KNIFE/NAPKIN</td>
<td>$.25</td>
<td>$.25</td>
<td>$.25</td>
<td>SPORK/SPOON/TONG/LADLE/SCOOP</td>
</tr>
</tbody>
</table>

TO MAKE A CATERING ORDER, PLEASE VISIT OUR WEBSITE
HOUSTONLOCALFOODS.COM, CHOOSE LOCATION AND SELECT CATERING ORDER FORM
OR CALL US AT 713.360.6133

24 HOURS ADVANCED NOTICE & $125 ORDER MINIMUM IS REQUIRED FOR DELIVERY. $25 DELIVERY FEE.
A FORMAL CONFIRMATION INVOICE WILL BE SENT BACK FOR YOU TO APPROVE.

IF YOU DO NOT RECEIVE A CONFIRMATION INVOICE YOUR ORDER HAS NOT BEEN PLACED.

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING.