LOCAL Foods
Catering Menu
RICE VILLAGE
713.521.7800 WWW.HOUSTONLOCALFOODS.COM
### Option One

**Group Lunch**

**Something for Everyone**

#### Platters

<table>
<thead>
<tr>
<th>Size</th>
<th>Sandwiches</th>
<th>Market Sides</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>9</td>
<td>3</td>
<td>7-11</td>
<td>$125</td>
</tr>
<tr>
<td>Medium</td>
<td>15</td>
<td>4</td>
<td>12-17</td>
<td>$194</td>
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<tr>
<td>Large</td>
<td>24</td>
<td>5</td>
<td>18-26</td>
<td>$295</td>
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</tbody>
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#### Market Sides

- **Housemade Chips**
  - Old Bay Seasoning

- **Acorn Squash & Cauliflower**
  - Green Beans, Cilantro, Flax Seed, Pomegranate **

- **Fall Pasta**
  - Fusilli, Vegan Pumpkin Alfredo, Currants, Butternut Squash, Bell Pepper, Pepitas **

- **Tuscan Kale**
  - Golden Raisins, Pine Nuts, Parmesan **

- **Vegan Sweet Potato Salad**
  - Vegan Aioli, Dijon, Red Onion, Hominy, Broccoli, Dried Cranberries

- **Dill Pickles**
  - Made in House

#### 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**
OPTION TWO

BOX LUNCH
LET US MAKE IT PERSONAL

SANDWICHES
SERVED WITH YOUR CHOICE OF TWO SIDES OR CUP OF SOUP. SANDWICHES MAY ALSO BE PREPARED AS A SALAD.

AVOCADO BLT
APPLEWOOD BACON, AVOCADO, SUMMER CRISP, FRIED EGG, TOMATO, SPICY AIOLI, SOURDOUGH 14.5

GARDEN SAMMIE
BRUSSELS SPROUTS, AVOCADO, CURRIED CAULIFLOWER, HUMMUS, TOMATO, SPROUTS, PICKLED ONIONS, CIABATTA 10.5
ADD CHICKEN 13.
AS SALAD W/ CHICKEN. 14.

TRUFFLED EGG SALAD
TOMATO, PARMESAN, AIOLI, PRETZEL BUN. 10.

“CRUNCHY” CHICKEN
NUT “CRUMBLE”, PROVOLONE, BUTTERMILK RANCH, PICKLES, TOMATO, CRUSHED CHIPS, PRETZEL BUN. 12.5 **

GULF SHRIMP & CRAB
GREEN GODDESS, PICKLED RED ONION, TOMATO, CIABATTA. 14.

Duck Confit
BRIE CHEESE, ARUGULA, CRANBERRY JAM, AIOLI, HARVEST WHEAT 18.5 **

VEGAN MEATBALL SUB
MUSHROOM & QUINOA “MEATBALLS”, MARINARA, SPINACH-BASIL PESTO, GIARDINIERA, BOLLIOLO ROLL 12. **

“BANH MI”
BLACK HILL RANCH PORK, PICKLED ONION, CUCUMBER, JALAPENO, CILANTRO, SAMBAL, AIOLI, BAGUETTE.
SUB TOFU OPTIONAL 12.5

SANDWICHES MAY ALSO BE PREPARED AS A SALAD.

GULF SHRIMP & CRAB
GREEN GODDESS, PICKLED RED ONION, TOMATO, CIABATTA. 14.

Duck Confit
BRIE CHEESE, ARUGULA, CRANBERRY JAM, AIOLI, HARVEST WHEAT 18.5 **

“BANH MI”
BLACK HILL RANCH PORK, PICKLED ONION, CUCUMBER, JALAPENO, CILANTRO, SAMBAL, AIOLI, BAGUETTE.
SUB TOFU OPTIONAL 12.5

SALADS

SEASONAL HARVEST
HERBED GOAT CHEESE, BRUSSELS SPROUTS, SEASONAL FRUIT, ALMONDS, SEASONAL VEGETABLES, FRESH HERB VINAIGRETTE 11.5 **
ADD CHICKEN OR TOFU 13.5 ADD SHRIMP 14.5

VEGAN TACO
BABY KALE & ROMAINE, VEGAN “TACO MEAT,” AVOCADO PICKLED ONION, CILANTRO-CORN, TORTILLA STRIPS, PUMPKIN SEEDS, LIME VINAIGRETTE 12.5 **

SHRIMP & ARUGULA
GULF SHRIMP, BROWN RICE, PECORINO CHEESE, SPICED PECANS, CRANBERRIES, LEMON VINAIGRETTE 14.5

ASIAN CHICKEN
OVEN ROASTED CHICKEN, NAPA CABBAGE & ROMAINE, MARINATED BEAN SPROUTS, TOASTED CASHEWS, CRISPY RICE NOODLES, GINGER-SOY DRESSING, PEANUT SAUCE 12.5 **

SOUPS $4 ½ PINT / $6 PINT / $10 QUART

GREEN CHILE POSOLE
CHICKEN, HOMINY, POBLANO, GREEN CHILES, CILANTRO, PUMPKIN SEED GARNISH **

VEGAN CORN CHOWDER
CORN, POTATO, SCALLIONS, BELL PEPPER, VEGAN BACON BITS

JALAPENO HUMMUS
$20 SERVES 6-8 PEOPLE
SERVED WITH ASSORTED VEGETABLES & GARLIC OIL

** CONTAINS NUTS OR SEEDS
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 PECAN COOKIE 2. **
SEVEN LAYER BAR 2.75. **
BLONDIE 3. **
VEGAN CARROT CUPCAKE 4. **
VEGAN CHOCOLATE BROWNIE 3.

** CONTAINS NUTS OR SEEDS

DRINKS

SEASONAL MINTADE:  
GALLON 26.  
HALF GALLON 13.
BLACK TEA:  
GALLON 20.  
HALF GALLON 10.
MOCHA ICED COFFEE (WITH FLAX MILK) 4.5
PAT GREER’S KOMBUCHA 4.5
KATZ NITRO COLD BREW COFFEE 6.
BOTTLED WATER 1.5

SERVING & SUPPLIES

UTENSIL KIT  
FORK/SPOON/KNIFE/NAPKIN  
$.25 PER KIT

PLATES  
$.25

CUPS  
$.25

SERVE WARE  
SPORK/SPOON/TONG/LADLE  
$1 EACH

SOUP BOWLS  
$.25

TO MAKE A CATERING ORDER, PLEASE VISIT OUR WEBSITE AT HOUSTONLOCALFOODS.COM OR CALL US AT 713.521.7800.

24 HOURS ADVANCED NOTICE & $125 ORDER MINIMUM IS REQUIRED FOR DELIVERY. A FORMAL CONFIRMATION INVOICE WILL BE SENT BACK FOR YOU TO APPROVE. ALL ORDERS OVER $500 WILL INCLUDE AN AUTOMATIC 10% GRATUITY.

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING.