### GROUP LUNCH

**SOMETHING FOR EVERYONE**

#### GROUP ORDERS

- **SMALL** *(SERVES 7-11 PEOPLE)*
  - 9 SANDWICHES
  - 3 MARKET SIDES
  - **$125**

- **MEDIUM** *(SERVES 12-17 PEOPLE)*
  - 15 SANDWICHES
  - 4 MARKET SIDES
  - **$194**

- **LARGE** *(SERVES 18-26 PEOPLE)*
  - 24 SANDWICHES
  - 5 MARKET SIDES
  - **$295**

#### MARKET SIDES

- **REGULAR** *(SERVES 7-11 PEOPLE)*
  - **$18**
  - JICAMA SLAW: JICAMA, KОHLRABI, JALAPENO, SNAP PEAS, CITRUS, AGAVE, CILANTRO
  - RED POTATO SALAD: AIOLI, EGG, MUSTARD, HONEY, DILL
  - "TEXAS CAVIAR": WHEAT BARLEY, KIDNEY BEANS, ASPARAGUS, PEPPERS, SMOKED PAPRIKA, CITRUS

- **LARGE** *(SERVES 10-15 PEOPLE)*
  - **$24**
  - HOUSEMADE CHIPS: OLD BAY SEASONING
  - TUSCAN KALE: GOLDEN RAISINS, PINE NUTS, PARMESAN **
  - DILL PICKLES: MADE IN HOUSE

#### SOUPS

- **GREEN CHILE POSOLE**: CHICKEN, HOMINY, POBLANO, GREEN CHILES, CILANTRO, PUMPKIN SEED GARNISH **
- **VEGAN BROCCOLI "CHEDDAR" SOUP**: BROCCOLI FLORETS, VEGAN "CHEESE" SOUP **

#### BOWL SALADS

- **YOUR CHOICE OF HARVEST OR ASIAN**: **$44** *(DOES NOT INCLUDE PROTEIN)*
- ADD CHICKEN, TOFU, OR VEGAN TACO MEAT +$15
- ADD SHRIMP +$19

#### HUMMUS PLATTER

- **$28** *(SERVES 6-8 PEOPLE)*
- SERVED WITH ASSORTED VEGETABLES

#### SERVING SUPPLIES

- **UTENSIL KIT**: FORK/SPOON/KNIFE/NAPKIN **.25 PER KIT**
- **PLATES**: **$.25**
- **BOWLS**: **$.25**
- **CUPS**: **$.25**
- **SERVE WARE**: FORK/SPOON/TONG/LADLE **$1 EACH**

**CONTAINS NUTS OR SEEDS**
# 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.**

### VEGAN MEATBALL SUB **
- Quinoa-Mushroom Meatballs,
- Marinara, Arugula Pesto,
- Giardiniera, Baguette 12.

### GULF SEAFOOD
- Gulf Shrimp, Blue Crab,
- Romaine, Tomato, Pickled Onion,
- Green Goddess, Ciabatta 14.5

### CRUNCHY CHICKEN **
- Nut/Seed "Crumble,"
- Provolone, Romaine, Pickles,
- Tomato, Crushed Chips,
- Buttermilk Ranch,
- Pretzel Bun 13.5

### GARDEN SAMMIE
- Brussels Sprouts, Avocado,
- Curried Cauliflower, Hummus,
- Tomato, Sprouts, Pickled Onion,
- Ciabatta 11.5
- Add Chicken 14.5.

### TRUFFLED EGG SALAD
- Mixed Greens, Tomato,
- Parmesan, Aioli,
- Pretzel Bun 13.5

### "BANH MI"
- Charred BHR Pork,
- Carrot-Cucumber Mix, Cilantro,
- Jalapeno, Aioli, Sambal,
- Baguette 13.5

### GULF SEAFOOD
- Gulf Shrimp, Blue Crab,
- Romaine, Tomato, Pickled Onion,
- Green Goddess, Ciabatta 14.5

### AVOCADO BLT
- Applewood Bacon, Pro-Vision Crisp, Tomato, Avocado,
- Fried Egg, Spicy Aioli,
- Sourdough 15.5

### CRUNCHY CHICKEN **
- Nut/Seed "Crumble,"
- Provolone, Romaine, Pickles,
- Tomato, Crushed Chips,
- Buttermilk Ranch,
- Pretzel Bun 13.5

### ASIAN CHICKEN **
- Napa Cabbage & Romaine, Marinated Bean Sprouts,
- Toasted Cashews, Crispy Rice Noodles, Green Beans,
- Ginger-Soy Dressing, Peanut Sauce 13.5

### SEASONAL HARVEST
- TX Goat Cheese, Brussels Sprouts, Seasonal Fruit,
- Market Veggies, Toasted Sunflower Seeds,
- Fresh Herb Vinaigrette 13.
- Add Chicken or Tofu 16.5 / Add Shrimp 18.5

### VEGAN POWER BOWL **
- Lentils, Brown Rice & Quinoa, Kale, Spring Veggies,
- Spring Pea "Guacamole, Almonds 14.5
- Add Chicken or Tofu 17.5 / Add Shrimp 19.5

### TUNA COBB
- Albacore Tuna, Romaine, White Cheddar, Bacon,
- Egg Crumble, Cucumber, Tomato, Avocado,
- Agave-Creole Mustard Dressing 15.5

### TACO SALAD **
- Baby Kale & Romaine, Vegan "Taco Meat," Avocado,
- Pickled Onion, Garlic Hominy, Tortilla Strips,

### SHRIMP & ARUGULA **
- Gulf Shrimp, Pecorino Cheese, Arugula,
- Spiced Pecans, Brown Rice, Sun Dried Tomatoes,
- Lemon Vinaigrette 15.5

**Contains nuts or seeds**
**DESSERTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Assorted Platter (Serves 6-10)</td>
<td>19.</td>
</tr>
<tr>
<td>Medium Assorted Platter (Serves 11-18)</td>
<td>29.</td>
</tr>
<tr>
<td>Large Assorted Platter (Serves 19-24)</td>
<td>39.</td>
</tr>
<tr>
<td>Chocolate Chip Cookie</td>
<td>2.5</td>
</tr>
<tr>
<td>Gluten-Free 7-Layer Bar</td>
<td>3. **</td>
</tr>
<tr>
<td>Vegan Carrot Cupcake</td>
<td>4. **</td>
</tr>
</tbody>
</table>

**DRINKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Lemonade Gallon</td>
<td>30. / Half Gallon 15.</td>
</tr>
<tr>
<td>House Iced Coffee (With Flax Milk)</td>
<td>4.5</td>
</tr>
<tr>
<td>Bottled Pat Greer’s Kombucha</td>
<td>4.5</td>
</tr>
<tr>
<td>Katz Nitro Cold Brew Coffee</td>
<td>6.</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>1.5</td>
</tr>
<tr>
<td>Various Bottled Sodas (Coke, Dr. Pepper, Root Beer)</td>
<td>3.</td>
</tr>
</tbody>
</table>

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**RICE VILLAGE**

To place a catering order, please visit our website at [HoustonLocalFoods.com](http://HoustonLocalFoods.com) or call us at 713.521.7800

24 hours advanced notice & $125 order minimum is required for lunch delivery. Delivery fee is based on distance.

Fill out our catering order form & email it to village@HoustonLocalFoods.com. A formal confirmation invoice will be sent back for you to approve.

Please inform us of any food allergies before ordering.