# GROUP LUNCH

## SOMETHING FOR EVERYONE

### GROUP ORDERS

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

**$125** | **$194** | **$295**

### MARKET SIDES

**$18 A LA CARTE**

- **Pesto Orzo**
  - Cherry Tomato, Cucumber, Squash
- **Housemade Chips**
  - Old Bay Seasoning
- **Quinoa**
  - Broccoli, Carrots, Feta, Sunflower Seeds (Contains Nuts or Seeds)

### SOUPS

**$4 Cup $6 Bowl $10 Quart**

- **Green Chile Posole**
  - Chicken, Hominy, Poblano, Green Chiles, Cilantro, Pumpkin Seed Garnish (Contains Nuts or Seeds)
- **Summer Squash and Quinoa**
  - Summer Squash and Quinoa, Zucchini, Yellow Squash, Coconut Milk, Turmeric, Cilantro, Paprika Oil

### BOWL SALADS

**Your choice of The Harvest, Asian Salad, Taco Salad, or “Crunchy Chicken” Salad**

<table>
<thead>
<tr>
<th>Serves 10-15 People</th>
<th>$44</th>
<th>(Does Not Include Protein)</th>
<th>Add Chicken, Tofu, or Vegan Taco Meat $15 Add Shrimp $19</th>
</tr>
</thead>
</table>

### MORE TO SHARE

**$18 Each, Serves 8-10 People**

- **Jalapeno Hummus**
  - Served With Veggie Crudite and Garlic Oil (Contains Nuts or Seeds)
- **Vegan Cashew “Queso”**
  - Served With Tortilla Chips
- **Granola Bowl**
  - With Assorted Fruits, Nuts, and Yogurt (Contains Nuts or Seeds)

- **Fruit Bowl**
  - Assorted Seasonal Fruits
- **Jalapeno Dip**
  - With Togarashi and Housemade Chips

### 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>$0.25</td>
<td>$0.25</td>
<td>$0.25</td>
<td>Fork/Spoon/Tong/Ladle</td>
</tr>
</tbody>
</table>

**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.**

### Spicy Falafel
- Tomatoes, sweet pea hummus, cashew "cream", sambal, romaine, harvest wheat. **12.5**

### Garden Sammie
- Brussels sprouts, avocado, curried cauliflower, hummus, tomato, sprouts, pickled onions, ciabatta 10.5 / add chicken 13. AS salad w/ chicken. **14**

### Gulf Shrimp & Crab
- Romaine, tomato, pickled red onion, green goddess, ciabatta. **14**

### Truffled Egg Salad
- Mixed greens, tomato, parmesan, aioli, pretzel bun. **10.**

### 44 Farms Beef Banh Mi
- Charcoal grilled beef, carrot/cucumber slaw, pickled onions, jalapenos, sambal, aioli, bolillo roll. **14.5**

### Crunchy Chicken
- Nut/seed "crumble", provolone, romaine, pickles, tomato, crushed chips, ranch
- Prezelt bun. **12.5**

### Turkey Salad
- Dill havarti, pecan pesto, grapes, arugula, aioli, sourdough 13.5 **

## Salads

### Seasonal Harvest
- Goat cheese, brussels sprouts, seasonal fruit, sunflower seeds, seasonal vegetables, fresh herb vinaigrette 11.5 **
- Add chicken or tofu 13.5  Add Shrimp 14.5

### Asian Chicken
- Napa cabbage & romaine, marinated bean sprouts, toasted casews, crispy rice noodles, ginger-soy dressing, peanut sauce 12.5 **

### Shrimp and Grains Bowl
- Tumeric brown rice, radish, wild black rice, kale, sugar snap peas, almond "ricotto", kaffir lime vinaigrette, sesame salt 15.5
- Vegan option without the shrimp 12.5

**Salmon Poke (contains raw fish)**
- Bok choy, avocado, sesame quinoa, cilantro, edamame, radish, pickled egg 17.5 **

### Taco Salad
- Baby kale & romaine, vegan "taco meat," avocado, pickled onion, cilantro-corn, tortilla strips, pumpkin seeds, lime vinaigrette **

**contains nuts or seeds**
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 **
GLUTEN-FREE DOUBLE CHOCOLATE COOKIE 2
VEGAN CARROT CUPCAKE 4 **
BUTTERMILK LEMON CUPCAKE 4

DRINKS

SEASONAL LEMONADE GALLON 26 HALF GALLON 13
KATZ BLACK TEA GALLON 20 HALF GALLON 10
HOUSE ICED COFFEE (WITH SOY MILK) 4.5
BOTTLE PAT GREER’S KOMBUCHA 4.5
KATZ NITRO COLD BREW COFFEE 4
BOTTLED WATER 1.5
PAT GREER’S SEASONAL KOMBUCHA 4.5
YERBA MATE TEA 3.5
RAMBLER ATX SPARKLING WATER 3.
MOUNTAIN VALLEY SPRING WATER 4.
MEXICAN COKE & TOPO SABORES FLAVORS 3.
SAINT ARNOLD’S ROOT BEER 3.5
MARTINELLI APPLE JUICE 3.5

** CONTAINS NUTS OR SEEDS

TO MAKE A CATERING ORDER, PLEASE VISIT OUR WEBSITE AT HOUSTONLOCALFOODS.COM
OR CALL US AT 713.227.0531.

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

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING