THE FINAL TOUCH FOR THE PERFECT LUNCH.

TO MAKE A CATERING ORDER, PLEASE VISIT OUR WEBSITE AT HOUSTONLOCALFOODS.COM & SELECT OUR LOCATION:

DOWNTOWN

FILL OUT A CATERING ORDER FORM & E-MAIL IT TO DOWNTOWN@HOUSTONLOCALFOODS.COM

A FORMAL CONFIRMATION INVOICE WILL BE SENT BACK VIA E-MAIL AFTER 2PM FOR YOU TO APPROVE.

24 HOURS ADVANCED NOTICE IS REQUIRED

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING.

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SANDWICH PLATTERS • BOXED LUNCHES • SALAD BOWLS

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DOWNTOWN

420 MAIN ST. • HOUSTON, TX 77002 -- 713-227-0531
WWW.HOUSTONLOCALFOODS.COM
EMAIL: DOWNTOWN@HOUSTONLOCALFOODS.COM

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Desserts

SMALL ASSORTED PLATTER (SERVES 5-8) 19.
MEDIUM ASSORTED PLATTER (SERVES 10-15) 29.
LARGE ASSORTED PLATTER (SERVES 16-24) 39.

Beverages

SEASONAL MINTADE 26. GALLON
ICED TEA (UNSWEETENED) 20. GALLON
BOTTLED WATER 1.5 EA

SUPPLIES

PLATES $.25
CUPS $.25
BOWLS $.25

CUTLERY KIT $.25 PER KIT
(FORK/SPOON/KNIFE/NAPKIN)
SERVE WARE $1 EA
SPOON / SALAD TONGS + DRESSING LADLE

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LET US DO THE WORK

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CHOCOLATE CHIP PECAN COOKIE 2. **
WHITE CHOCOLATE WALNUT COOKIE 2. **
BUTTERSCOTCH BLONDIE 2.5 **
VEGAN CARROT CUPCAKE 4.
VEGAN CHOCOLATE BROWNIE 3.
**SANDWICHES**

Served with your choice of two sides or cup of soup.

- **Falafel** (Vegan)
  - Tomato, romaine, sweet pea hummus, pickled onion, olives, crumble, spicy vegan aioli, wheat 12.5 **
- **Truffled Egg Salad**
  - Mixed greens, tomato, parmesan, aioli, pretzel bun 10.
- **Garden Sammie** (Vegan)
  - Avocado, hummus, brussels sprouts, tomato, curried cauliflower, sproouts, pickled onions, ciabatta 10.5
- **“Crunchy” Chicken**
  - Nut-seed crumble, crushed chips, tomato, house pickles, lettuce, provolone, buttermilk ranch, pretzel bun 12.5 **
- **Duck Confit**
  - Melted brie, cranberry jam, arugula, aioli, rye toast 17.5 **
- **“Banh Mi”**
  - Grilled pork, pickled onion, cilantro, carrot-cucumber mix, jalapeño, sambal, aioli, bolillo roll 12.5
- **Gulf Seafood**
  - Shrimp & blue crab, tomato, lettuce, pickled onion, green goddess, ciabatta 14.
- **Smoked Salmon**
  - Onion jam, lemon cream cheese, mixed greens, everything bagel 12.5 **
- **Asian Chicken**
  - Napa cabbage, bean sprouts, cashews, crispy rice noodles, spicy peanut sauce, ginger-soy vinaigrette 2.5 **
- **Salmon Poke’**
  - Bok choy, sesame quinoa, avocado, edamame, pickled egg, sanbaizu 17.5 **
- **Shrimp Cobs**
  - Chopped romaine, bacon, avocado, egg, tomato, hominy, red wine vinaigrette 15.5

**Salads**

Sandwiches may also be prepared as a salad. **Contains nuts or seeds**

- **Seasonal Harvest**
  - Mixed greens, market veggies, sliced almonds, goat cheese ricotta, pomegranate seeds, fresh herb vinaigrette 11.5 **
  - Add chicken, tofu 13.5, or shrimp 14.5
- **Taco Salad** (Vegan)
  - Baby kale mix, vegan “taco meat,” avocado, roasted cilantro-hominy, pickled onions, tortilla strips, lime vinaigrette 12.5 **
- **Asian Chicken**
  - Napa cabbage, bean sprouts, cashews, crispy rice noodles, spicy peanut sauce, ginger-soy vinaigrette 2.5 **
- **Salmon Poke’**
  - Bok choy, sesame quinoa, avocado, edamame, pickled egg, sanbaizu 17.5 **
- **Shrimp Cobs**
  - Chopped romaine, bacon, avocado, egg, tomato, hominy, red wine vinaigrette 15.5

**Soups**

- **Chicken Posole**
  - Poblano, green chiles, hominy, cilantro & pumpkin seed garnish **

**Options**

- **Option #1**
  - **Group Lunch**
    - Small [serves 7-11 people]
      - 9 sandwiches
      - 3 market sides
      - $125
    - Medium [serves 12-17 people]
      - 15 sandwiches
      - 4 market sides
      - $194
    - Large [serves 20-26 people]
      - 24 sandwiches
      - 5 market sides
      - Harvest bowl salad
      - $295

- **Option #2**
  - **Let us make it personal.**

  **Market Sides**

  - **Housemade Chips**
    - Old bay seasoning
  - **Tuscan Kale**
    - Pine nuts, parmesan **
  - **Dill Pickle Spears**
  - **Beets**
    - Pistachio, green apple, lentils, mint **
  - **Quinoa**
    - Broccolini, feta, sunflower seeds **
  - **Potato Salad**
    - Dill, onion, celery

  **Serving Spoons & Tongs available for $1 each upon request.**

  **Specialty Salad Bowls - $59**

  - VEGAN TACO SALAD
    - “Crunchy Chicken” as a salad
    - $44
  - HARVEST **
  - ASIAN **
  - (Does not include protein)
    - Add chicken $15
    - Add shrimp $10

  **A la Carte:**

  - Small $12 / Medium $15 / Large $24

  **Cup 4. / Bowl 6. / Quart 10.**

  **Sandwiches may be prepared as a salad.**

  **Contains nuts or seeds**