# 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>
</tr>
<tr>
<td>Large</td>
<td>24</td>
<td>5</td>
<td>18-26</td>
<td>$295</td>
</tr>
</tbody>
</table>

## MARKET SIDES

- **Summer Squash**: Sweet Peppadew Peppers, Fennel, Flaxseed **
- **Tuscan Kale**: Golden Raisins, Pine Nuts, Parmesan **
- **Red Potato Salad**: Hard Boiled Egg, Mustard, Dill
- **Greek Quinoa**: Tomatoes, Red Onion, Kalamata Olives, Cucumber, Vegan Feta
- **House Made Chips**: Old Bay Seasoning
- **Dill Pickles**: Made in House

## SEASONAL HUMMUS

- **$20**
  - Serves 6-8 People
  - Served with assorted vegetables

## SOUPS

- **$10**
  - **Chicken Posole**: Hominy, Green Chiles, Cilantro, Lime **
  - **Vegan Bean Gumbo**: Brown Rice, Scallions

## 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**
SLALADS

**SEASONAL HARVEST**
Goat cheese, Brussels sprouts, fruit, nuts, seasonal vegetables, fresh herb vinaigrette 11.5 **
Add chicken or tofu 13.5 Add shrimp 14.5

**ASIAN CHICKEN**
Ginger-soy dressing, sprouts, toasted cashews, rice noodles, peanut sauce 12.5 **

**TACO SALAD**
Baby kale mix, vegan “taco meat”, avocado, pickled onion, tortilla strips, cilantro-corn, lime vinaigrette 12.5 **

**TURKEY COBB**
Avocado, tomato, egg, bacon, cucumber, cheddar, agave creole mustard dressing 14.5

**EXTRA**

**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 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

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

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

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

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.

LOCAL Foods