



BREAKFAST SET

Minimum Order for 12 people per set *
(customized menus available)

\$25 / person

* Each set comes with
Group A (× 2), Group B (× 2), Group C (× 1)

SAMPLE MENU

Group A

Coconut-almond chia
pudding with hibiscus
poached cherry jam
(V, GF)

Orange scented goat's
milk yogurt, homemade muesli,
with seasonal fruit
(V, GF)

Grassfed yogurt with
matcha-black sesame
granola & blueberry compote
(V, GF)

Dragonfruit smoothie bowl
with fresh fruit, hemp seed,
toasted maple coconut
(VG, GF)

Group B

Curried trout salad,
rice vinegar-pickled
radish tartines

Mixed mushroom, chinese
leek frittata with
sweet & sour cilantro sauce
(V, DF, GF)

Buckwheat pita bites
with hibiscus hummus &
pickled vegetables
(VG, GF)

Crispy black rice tartlets
with smoked salmon, avocado,
radish, black sesame-lemon
vinaigrette
(DF, GF)

Heritage grain, seasonal
greens, soft boiled egg, &
sesame dressing mini bowls
(V, DF, GF)

Group C

Banana turmeric
almond bread
(V, DF, GF)

Buckwheat
zucchini muffins
(VG, GF)

Blood orange-beet
cake with thyme
(V, DF, GF)

filo tartlets
with greek yogurt &
maple sweet potato
(V)

BEVERAGES

Coffee airport
(Price varies)

Mombucha kombucha
(Price varies)

Seasonal juice
(Price varies)

ADD-ONS

Seasonal fruit &
cheese platter
\$7 / per person

Organic free range
hard-boiled eggs
\$20 / dozen

Local cured bacon
or sausage
\$6 / per person

Fresh-baked bread with
assorted butters & jam
\$5 / per person

V = vegetarian
VG = vegan
GF = gluten free
DF = dairy free



LUNCH SET

Minimum Order for 12 people per set *
(customized menus available)

\$35 / person

* Each set comes with
Group A (× 2), Group B (× 2), Group C (× 1)

SAMPLE MENU

Group A

Toasted black rice,
fresh kale, roasted kale
(VG, GF)

Green herb edamame fried rice
(VG, GF)

Rice noodles, fresh
veggie slaw, fish sauce -
sesame dressing
(V, DF, GF)

Purple sweet potato, arugula,
& pickled salmon salad with
toasted nori
(DF, GF)

Arugula, squash, toasted
carrot skin, smoked chickpea
salad with beet tahini dressing
(V, GF)

Whole wheat (GF optional)
pasta with beet pesto
(V, DF)

Group B

Grilled vegetable & steak
(or tofu) skewers with
coconut lemongrass curry
(DF, GF)

Roasted red shishito &
lemon chicken
(DF, GF)

Black sesame chicken salad
cilantro salsa, fresh greens,
pickled radishes on brioche

Beet hummus, roasted
vegetables, avocado, pickled
sprouts on ciabatta
(VG)

Group C

Black sesame
coconut rice cake
(VG, GF)

Chocolate raindrops
with seasonal
fruit & herbs
(VG, GF)

Hojicha coconut
pudding with
chinese date compote
(VG, GF)

ADD-ONS

Fresh veggie platter hibiscus hummus, harissa yogurt,
& edamame zucchini dips
\$7 / per person

Lotus root chips with a choice of dips from above
\$5 / per person

Po-Po's Chili Oil
\$6 / 12 oz.

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