

ORDER CATERING ON INDAYNYC.COM

INDAY CATERING MENU

PACKAGES

chef-designed menus groups of 15+

Starting at \$300 for 15 - 20 ppl (\$15 pp)

RICE + CAULIFLOWER "RICE" BOWLS

COMES WITH

PROTEINS: curry chicken, turkey meatballs, green falafel

GRAINS + VEGGIES: basmati rice, cauliflower "rice", charred broccoli, roast sweet potatoes, roasted carrots

SAUCES + TOPPINGS: pickled onions, cucumbers, coconut tahini, chili sauce, crispy shallots

SALAD + GRAIN BOWLS

COMES WITH

PROTEINS: BBQ chicken breast, turkey meatballs, green falafel

GRAINS + VEGGIES: base salad w/lemon turmeric vinaigrette, quinoa, charred broccoli, yoga lentils, roast sweet potatoes

SAUCES + TOPPINGS: corn salsa, cucumbers, coconut tahini, ginger miso dressing, crispy shallots

HAVE QUESTIONS? EMAIL
EAT@INDAYNYC.COM

A L A C A R T E

PROTEINS

charred chicken	GF DF	\$60
curry chicken	GF DF	\$65
BBQ chicken breast	GF DF	\$70
turkey meatballs	GF DF	\$65
miso salmon	GF DF	\$75
green falafel	GF DF V	\$50
tofu (Nomad only)	GF DF	\$45

GRAINS AND VEGGIES

basmati rice	GF DF V	\$35
cauliflower rice	GF DF V	\$45
quinoa	GF DF V	\$40
salad w/ lemon	GF DF V	\$40
turmeric vinaigrette		
roast sweet potatoes	GF DF V	\$40
yoga lentils	GF DF V	\$40
charred broccoli	GF DF V	\$40
roasted carrots	GF DF V	\$40

SAUCES

ginger miso dressing	GF DF V	\$10
golden hummus	GF DF V	\$15
cooling green chutney	GF DF V	\$10
chili sauce	GF DF V	\$10
coconut tahini	GF DF V	\$10

TOPPINGS

corn salsa	GF DF V	\$15
pickled cabbage	GF DF V	\$15
cucumbers	GF DF V	\$15
pickled onions	GF DF V	\$15
harvest radishes	GF DF V	\$15
crispy shallots	GF DF V	\$10
superseed crisp	GF DF V	\$15

our entire menu is **100% free of gluten, dairy, and refined sugars. Our proteins are **antibiotic-free and pasture-raised**, and our grains are **organic**

**catering orders must be placed with a minimum 24 hour notice