

PACKAGES

chef-designed menus groups of 15+

RICE BOWLS

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

COMES WITH

PROTEINS: curry chicken, lamb kebabs, green falafel

GRAINS + VEGGIES: basmati rice, cauliflower "rice", salad with lemon dressing, roasted sweet potatoes, warming lentils

SAUCES + TOPPINGS: cucumber yogurt, red pepper sauce, veggie crisps, crispy shallots

SALAD + GRAIN BOWLS

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

COMES WITH

PROTEINS: roast chicken, roast salmon, green falafel

GRAINS + VEGGIES: quinoa, chopped greens, charred veggies, crispy cabbage

SAUCES + TOPPINGS: coconut tahini, cucumber yogurt, red pepper sauce, chia crisp, crispy shallots

SEASONAL PACKAGE

CHICKEN BIR-YUMMY

Starting at \$150 for 15-20ppl

COMES WITH

PROTEINS + GRAINS VEGGIES:

Marinated and roasted chicken tossed with spiced basmati rice **SAUCES + TOPPINGS:** INDAY curry sauce, cucumber tomato salad, cucumber yogurt, sumac onions + crispy shallots

A LA CARTE

individual trays
each serves 8-10 people

PROTEINS

roast chicken GF I DF	\$55.00
curry chicken GF I DF	\$60.00
roast salmon GF I DF	\$80.00
green falafel GF I DF I V	\$45.00
lamb kebabs GF I DF	\$65.00

GRAINS + VEGGIES

basmati rice GF I DF I V	\$30.00
cauliflower "rice" GF I DF I V	\$45.00
quinoa GF I DF I V	\$35.00
salad GF I DF I V	\$40.00
chopped greens GF I DF I V	\$30.00
roast sweet potatoes GF I DF I V	\$35.00
warming lentils GF I DF I V	\$40.00
crispy cabbage GF I DF I V	\$35.00
charred veggies GF I DF I V	\$45.00

SAUCES + TOPPINGS

cucumber + tomato GF I DF I V	\$10.00
turmeric hummus GF I DF I V	\$10.00
cucumbers GF I DF I V	\$10.00
sliced carrots GF I DF I V	\$10.00
sumac onions GF I DF I V	\$10.00
cucumber yogurt GF I Vg	\$10.00
tomato chutney GF I DF I V	\$10.00
avocado crema GF I DF I V	\$10.00
tamarind sauce GF I DF I V	\$5.00
coconut tahini GF I DF I V	\$5.00
red pepper sauce GF I DF I V	\$5.00
veggie crisps GF I DF I V	\$5.00
crispy shallot GF I DF I V	\$5.00
chia crisp GF I DF I V	\$5.00