

# ORDER CATERING ON INDAYNYC.COM

# INDAY CATERING MENU

## PACKAGES

chef-designed menus groups of 15+  
Starting at \$260 for 15-20 ppl  
(\$13 pp)

## RICE + CAULIFLOWER "RICE" BOWLS

COMES WITH

**PROTEINS:** curry chicken, lamb keema, green falafel

**GRAINS + VEGGIES:** basmati rice, cauliflower "rice", roasted sweet potatoes, greens, charred broccoli

**SAUCES + TOPPINGS:** pickled cabbage, coconut tahini, red sauce, crispy shallots

## SALAD + GRAIN BOWLS

COMES WITH

**PROTEINS:** charred chicken, BBQ chicken breast, green falafel

**GRAINS + VEGGIES:** salad, quinoa, greens, yoga lentils, roasted sweet potatoes

**SAUCES + TOPPINGS:** cucumbers, coconut tahini, green goddess, crispy shallots

HAVE QUESTIONS? EMAIL  
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## A L A C A R T E

### PROTEINS

charred chicken	GF   DF	\$50
curry chicken	GF   DF	\$60
BBQ chicken breast	GF   DF	\$65
miso salmon	GF   DF	\$70
green falafel	GF   DF   V	\$40
lamb keema	GF   DF	\$65

### GRAINS AND VEGGIES

basmati rice	GF   DF   V	\$25
cauliflower rice	GF   DF   V	\$40
quinoa	GF   DF   V	\$35
salad w/ green goddess	GF   DF   V	\$30
greens w/garlic oil	GF   DF   V	\$25
roast sweet potatoes	GF   DF   V	\$35
yoga lentils	GF   DF   V	\$35
charred broccoli	GF   DF   V	\$35

### SAUCES

carrot whip	GF   DF   V	\$10
golden hummus	GF   DF   V	\$10
coconut ranch	GF   DF   V	\$10
red sauce	GF   DF   V	\$10
coconut tahini	GF   DF   V	\$10

### TOPPINGS

jicama slaw	GF   DF   V	\$15
pickled cabbage	GF   DF   V	\$10
cucumbers	GF   DF   V	\$10
pickled onions	GF   DF   V	\$10
crispy shallots	GF   DF   V	\$10
chia crisp	GF   DF   V	\$15

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