
SIGNATURE SALADS V | GF

small (serves 4): \$20
large (serves 8): \$38

ASIAN CARROT NOODLES: carrots, cilantro, black sesame seeds, peanut ginger dressing

BROCCOLI SALAD: broccoli, red onion, almonds, dried cranberries, cashew maple vinaigrette

CURRIED CHICKPEA: bell pepper, red onion, cilantro, golden raisins, cashews, maple curry tahini dressing

FIESTA BLACK BEAN: bell peppers, tomato, red onion, cilantro, lime

FIESTA QUINOA: black beans, peppers, red onion, cilantro, corn, tomato, cumin lime vinaigrette

KALE CAESAR: baby kale, carrots, toasted chickpeas, caesar dressing, cashew parm, hazelnuts

MEDITERRANEAN QUINOA: tomatoes, peppers, olives, red onion, parsley, red wine vinaigrette

QUINOA FRIED RICE: carrots, onion, bell peppers, kale, broccoli, sriracha tamari sauce

QUINOA + KALE: almonds, bell peppers, golden raisins, lemon olive oil dressing

SWEET POTATO LENTIL: kale, sweet potatoes, lentils, cilantro, red onion, orange za'atar dressing

SANDWICH PLATTERS

\$10.50 per sandwich
sub gluten free bread +\$2/sandwich

BANH MI (V): mushroom pate, carrot cilantro slaw, sriracha aioli, micro greens, farm bread

BASIL PORTOBELLO (V): roasted portobello, herbed cashew cream, arugula, roasted red pepper, red onion, ciabatta

BLT: bacon, avocado, tomato, spinach, vegan mayo, farm bread (sub portobello bacon to make vegan)

HUMMUS HEMP PESTO (V): hummus, hemp walnut pesto, avocado, micro greens, tomato, whole wheat

JALAPEÑO TURKEY: turkey, black bean spread, pepper jack cheese, micro greens, tomato, farm bread

SMOKED SALMON CLUB: smoked salmon, arugula, tomato, cucumber, red onion, carrot, lemon caper mayo, whole wheat

TURKEY BACON CAESAR: turkey, bacon, baby kale, carrot, vegan caesar, ciabatta

ADD-ONS

MISS VICKIE'S POTATO CHIPS: \$2

SHAGBARK TORTILLA CHIPS: \$2

WHOLE FRUIT: \$1

SNACKS

NO-BAKE BITE PLATTER: \$25 | 20 bites
peanut butter cacao, cookie dough, pecan-cranberry

COCO DREAM BARS: \$35 | 10 bars

BOXED LUNCHES

\$13 per Sandwich or Salad
includes 1 no bake bite, 1 bag chips or whole fruit
sub gluten free bread +\$2/sandwich

SANDWICHES

BANH MI (V): mushroom pate, carrot cilantro slaw, sriracha aioli, micro greens, farm bread

BASIL PORTOBELLO (V): roasted portobello, herbed cashew cream, arugula, roasted red pepper, red onion, ciabatta

BLT: bacon, avocado, tomato, spinach, vegan mayo, farm bread (sub portobello bacon to make vegan)

HUMMUS HEMP PESTO (V): hummus, hemp walnut pesto, avocado, micro greens, tomato, whole wheat

JALAPEÑO TURKEY: turkey, black bean spread, pepper jack cheese, micro greens, tomato, farm bread

SMOKED SALMON CLUB: smoked salmon, arugula, tomato, cucumber, red onion, carrot, lemon caper mayo, whole wheat

TURKEY BACON CAESAR: turkey, bacon, baby kale, carrot, vegan caesar, ciabatta

SALADS

KALE CAESAR (V/GF): baby kale, carrots, toasted chickpeas, caesar dressing, cashew parm, hazelnuts

ADDITIONAL INFORMATION

TABLEWARE: \$2 per person
(includes utensils, napkins and plates and/or bowls)

DELIVERY: \$20 (subject to conditions and location)

MINIMUM FOR DELIVERY: \$200

SET UP FEE: \$20 (optional)

V: vegan, GF: gluten-free

JUICES

\$5 per juice · 8oz

GREEN

MEAN GREEN: pear, kale, spinach, celery, cilantro, lime

TRUE GREEN: apple, kale, lemon, parsley

GREEN MACHINE: cucumber, celery, kale, kiwi, spinach, parsley, lemon, mint, sea salt

ROOT/CITRUS

EASY BEET: beet, apple, pear, lemon

ORANGE ZING: carrot, orange, lemon, ginger, cayenne

LEMON FIRE: filtered water, Ohio maple, lemon, cayenne

DRAGONFRUIT LEMONADE: filtered water, raw sugar simple syrup, lemon, organic dragonfruit

MAJIK LEMONADE: filtered water, raw sugar simple syrup, lemon, blue majik, ginger

BEVERAGES

HOOF HEARTED COFFEE: \$30 (serves 8 12oz cups)

NUMI TEA: \$25 (hot water + 8 tea bags, additional tea bags +\$0.50/ea)

TRAVELER ADDITIONALS: \$5 (half & half, almond milk, sugar in the raw, and stevia)

FIJI 12OZ BOTTLED WATER: \$2 each

FOR CATERING ORDERS

Please allow at least 72 hours notice for all orders. Payment due upon receipt. To place an order, click "submit a catering request" or email us with "Catering" as the subject at:

INFO@ALCHEMYJUICECAFE.COM

SMOOTHIES V I GF

\$9 each

protein/collagen \$1.50/ea sub soy/oat milk \$1/ea

BLUEBERRY CACAO: blueberries, cacao, hemp seeds, avocado, vanilla, maple, almond milk

BLUEBERRY DETOX: blueberries, kale, avocado, turmeric, black pepper, maple, almond milk

BREAKFAST: blueberries, banana, almond butter, oats, maple, almond milk

BREAKFAST II: blueberries, banana, almond butter, cold brew coffee, turmeric latte spice, maple, almond milk

COCONUT COFFEE: bananas, hoof hearted coffee beans, coconut, almond milk

DRAGON FRUIT: dragon fruit, banana, pineapple, coconut, lime, salt, orange juice

GREEN MAJIK: pineapple, banana, lime coconut cream, spirulina, almond milk

GREEN MONSTER: banana, pineapple, kale, spirulina, orange juice

MORNING GLORY (\$7 ea): strawberries, banana, orange juice

PB POWER: banana, peanut butter, cacao, maple, almond milk

POST WORKOUT: strawberry, banana, cacao, beet, chocolate brown rice protein, almond milk

TROPICAL GREEN: bananas, pineapple, spinach, almond milk

SNICKERDOODLE: bananas, almond butter, flaxseed, cinnamon, almond milk

VEG HEAD: avocado, cauliflower, spinach, kale, cucumber, vanilla brown rice protein, almond milk

BYO SMOOTHIE BOWL

\$10 ea

BASE acai, bananas, orange juice or almond milk
sub strawberries, blueberries, soy, oat +\$1/ea
add protein or collagen +\$1.50/ea

TOPPINGS house granola, cacao nibs, coconut, peanut butter

ADDITIONAL fresh strawberries +\$1 puffed quinoa +\$1

TOPPINGS fresh bananas +\$0.75 chia seeds +\$0.75

no-bake bite +\$1.50 hemp seeds +\$0.75

ALCHEMY
café

CATERING

(614) 305-7551
625 Parsons Ave.
Columbus, OH 43206

alchemy-brands.com