

NORTHERN FORK CATERING DROP-OFF MENU

FALL / WINTER 2026



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NORTHERN FORK

ORDERING GUIDELINES

GF = Gluten-Free

V = Vegan

Food Allergies: We follow procedures to prevent allergen cross-contamination, but our kitchen does prepare dishes containing wheat, soy, dairy, tree nuts, and peanuts. Therefore, we cannot guarantee full omission of such ingredients.

Delivery Rates

Over \$200	\$49.99
Dinner	\$49.99
Weekend	\$49.99

Food & Beverage Minimum

Weekdays:	
Breakfast & Lunch	\$200
After 3:00 pm	\$300
Saturday & Sunday:	\$500

Cancellations must be received by 5 pm the previous day. Weekend orders in by Thursdays.

Weekend and evening surcharges may apply. Prices subject to change without notice.

FREQUENTLY ASKED QUESTIONS

Where do you deliver?

We deliver across the Chicagoland area.

Can you help with dietary restrictions?

Absolutely! We have options for many diets such as vegetarian, vegan, dairy-free, and gluten-free.

How much notice do you require?

In an effort to maintain our service standards, we ask that orders are placed as early as possible. To ensure your delivery time and menu selections, we encourage orders to be placed at least 48 hours in advance.

How does my order arrive?

All of our hot entrees arrive hot and ready to serve. All disposable plates, cups, and cutlery are included.

Will Northern Fork setup?

Just point us in the right direction and we will take care of everything!

Is gratuity included?

No, adding gratuity is at the sole discretion of our customers.

Are chafing racks and sternos included?

Chafing warmers are available for an extra fee. Please call for details.



NEW

PORK ENTREES
FALL SIDES + SOUPS
GRAB & GO BREAKFAST
SUPERGREENS +
POWER BOWLS

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HOT ENTRÉES

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SIDES

BEVERAGES

BREAKFAST & BRUNCH

Egg white options available. Please call for details.

Add individual packets of hot sauce for .49/each GF V

HOT

Individual Breakfast Meal GF Scrambled Eggs with choice of protein (Sausage, Bacon, Chicken Sausage, or Turkey Sausage), & breakfast potatoes. **10.99**
Vegetarian & Vegan options available.

Individual Frittata / Potato Breakfast Meal GF Bacon, Chicken Sausage, Pork Sausage, Turkey Sausage **9.99**

Morning Jam Pancake Bar (Please order in increments of 10) **11.99**
Buttermilk Pancakes, Granola, Toasted Coconut, Fresh Berries, Candied Walnuts, Chocolate Chips, Lemon Curd, Whipped Butter, Whipped Cream & Syrup

Breakfast Crunchwraps (Individually wrapped - Please order 4 or more) **7.99**
NEW Egg & Cheese | **NEW** Bacon & Cheese | Chorizo | Turkey Sausage | Vegan V

Breakfast Tacos Chorizo | Tofu Black Bean with Salsa Verde V Served with breakfast potatoes **7.99**

English Muffin Breakfast Sandwiches Bacon | Turkey Sausage | **NEW** Egg & Cheese **6.99**

Croque Monsieur Slider (Please order for 5 or more) 2 per person. **6.99**
Savory French toast battered brioche slider griddled with Canadian bacon, Dijon mornay, & Swiss cheese

Monte Cristo Slider (Please order for 5 or more) 2 per person. **6.99**
French toast battered brioche slider griddled with turkey sausage patty, strawberry preserve, & Swiss cheese

Scrambles Ham & Bacon GF | Chorizo | Mediterranean (Vegetarian) GF | Vegan GF V **6.99**

Just Eggs GF V Available Individually with Just Eggs & Potatoes Meal **6.49**

NEW **Southwestern Breakfast Burrito** Eggs, black beans, chorizo, cheddar cheese, peppers, & onions **6.99**

NEW **Mediterranean Breakfast Burrito** Eggs, spinach, tomato, peppers, onions, & feta **6.99**

NEW **Breakfast Burritos** Egg & Cheese | Bacon, Egg & Cheese | Pork Sausage & Cheese | Chicken Sausage | Vegan V **6.49**

Challah French Toast with Walnuts Made fresh with thick cut bread, honey roasted walnuts, butter, & syrup *Contains nuts **6.49**

Pancakes Classic Buttermilk Pancakes | Gluten-Free GF (add .50/person) | **SEASONAL** Pumpkin (add 1.00/person) **4.99**

House Oatmeal with Dried Fruit V Served hot **4.99**

Assorted Mini Frittata GF (Please order for 5 or more) Served family style. 2 per person. **5.99**

Grade A Scrambled Eggs GF Three per person, scrambled with butter. (add white cheddar .50/person) **4.99**

Crème Brûlée French Toast Muffins (Please order in increments of 12) **4.49**
Sweet Challah bread baked in a brown sugar crème brûlée custard

Breakfast Meats GF Bacon | Sausage | Chicken Sausage | Turkey Sausage Patties **3.99**

Breakfast Potatoes with Peppers & Onions GF V **3.49**

COLD

Bagel & Lox Box (72 hr notice is kindly requested. Serves 8-12) **189.99**
Norwegian Smoked Salmon, Capers, English Cucumber, Roma Tomato, Shaved Red Onion, Chopped Egg, Plain Whipped Cream Cheese, Chive Cream Cheese, Laughing Cows, Peppadew Peppers, & Cornichons

Seasonal Fruit Box GF V Sliced seasonal fruit on a platter. Served family style. **Small** (serves 15-25) **119.99** | **Large** (serves 25-35) **159.99**

Continental Breakfast Box Assorted danishes, muffins, & croissants *May contain nuts **Small** (serves 12-15) **74.99** | **Large** (serves 15-20) **109.99**

Bagel & Cream Cheese Box (72 hr notice is kindly requested) with assorted bagels, plain cream cheese, & chive cream cheese **59.99/dozen**

Avocado Toast Box (Serves 8-12) Served family style. Mini and Individual Boxes also available. Call for details. **189.99**
Avocado, Chopped Egg, Tomato Salad, Nutella, Ham, Bacon, Laughing Cow Cheese, Assorted Vegetables & Fruits with Grilled Ciabatta. *Contains nuts

All-Inclusive Breakfast Box Best of Breakfast Box with Croissant, Hard Boiled Egg, Yogurt, Seasonal Fruit Cup, Butter, & Jelly **11.99**

Individual Continental Box Individual box of seasonal pastries & individual Nutella *May contain nuts **7.99**

House Blended Smoothie GF Strawberry Banana | Green Medley | Blueberry Beet | Pineapple Carrot **6.99**

Individual Yogurt Parfaits Greek vanilla yogurt with dried fruit & our homemade granola. *Contains nuts **6.99**

Granola & Yogurt Homemade granola & Greek yogurt with dried fruit. Served family style. *Contains nuts **5.99**

SEASONAL **Apple Overnight Oats** GF V Made with oat milk & served with chia seeds & a fresh apple compote. **4.99**

Fruit Bowl GF V Diced seasonal fruit served family style in a bowl. **4.49**

SEASONAL **Scones** (Please order in increments of 12) Vegan Option Available V **3.49**

Biscuits with Honey Butter (Please order in increments of 12) **3.49**

Individual Assorted Chobani Yogurt GF **3.49**

APPETIZER BITES (Minimum 2 dozen. Price below is for 1 dozen)

HOT

Mini Crabcakes with Remoulade	Homemade crabcakes with a remoulade sauce on the side	39.99
Beef Empanadas with Chipotle Aioli	Shredded beef barbacoa & peperonata empanadas served with chipotle aioli on the side	39.99
Cheeseburger Sliders	with charred onions, garlic aioli, & cheddar	39.99
Reuben Sliders	with thin sliced house corned beef, house dressing, swiss cheese, & sauerkraut on a rye roll	39.99
Vegan Cheeseburger Sliders	V with daiya cheese on a pretzel bun	39.99
Gyro Meatballs with Tzatziki Sauce	Lamb meatballs served with tzatziki sauce	36.99
Pulled Chicken Sliders with Frizzled Onions	Shredded pulled chicken with Kansas City barbecue sauce, topped with frizzled onions	36.99
Pulled Pork Sliders with Frizzled Onions	Shredded pulled pork with Kansas City barbecue sauce, topped with frizzled onions	36.99
Ginger Beef Satay	Thin sliced flank steak marinated w/ ginger, soy, & spices. Lightly grilled, glazed w/ house Korean BBQ sauce & sesame seeds served w/ teriyaki	34.99
Vegan Bulgogi Meatballs	V "Impossible" meatballs stir fried with Korean bulgogi sauce	33.99
Chicken Potstickers with Teriyaki	Seasoned chicken & vegetables wrapped in a wonton. Served with teriyaki.	29.99
Chorizo Stuffed Bacon Wrapped Dates	GF Skewered chorizo stuffed dates, wrapped in bacon	29.99
Bacon Wrapped Dates	GF Skewered bacon wrapped dates	28.99
Chicken Pastor Pintxo	GF Spanish for "on skewer" - Grilled pineapple & chipotle marinated chicken served with chipotle aioli	26.99
Chicken Tikka Masala Skewer	GF Marinated chicken in warm spices. Served with tzatziki sauce.	26.99
Korean Sweet Chili Chicken Thigh Skewer	Chicken thigh marinated in Korean BBQ served with sweet chili sauce	26.99
Harissa Nut Stuffed Dates	GF V Dates stuffed with a harissa nut butter. *Contains nuts.	25.99

COLD

Curried Shrimp with Chimichurri	GF Grilled & chilled curried shrimp served with chimichurri on the side	36.99
Beef Tenderloin Skewers with Chimichurri	GF Grilled beef tenderloin skewers served with chimichurri	36.99
Fig Tartlet with Candied Walnuts & Goat Cheese	Phyllo cup filled with goat cheese & fig jam, topped with candied walnuts. *Contains nuts.	26.99
Chilled Tandoori Chicken Skewers with Tzatziki Sauce	GF Grilled & chilled tandoori spiced chicken breast with tzatziki sauce	26.99
Antipasto Skewers	GF Skewered meats, cheeses, olives & peppers	24.99
Chocolate Covered Candied Bacon	GF Candied Applewood smoked bacon, dipped in milk chocolate	24.99
Bourbon Chicken Skewers	GF Bourbon grilled chicken with aged cheddar, peppadews, & onion jam	24.99
Dolmas with Lemon Aioli	GF Seasoned rice wrapped in grape leaves & served with a lemon aioli	24.99
Caprese Bites	GF Mozzarella & tomato skewers with a pistou vinaigrette	23.99
Veggie Skewers with Chimichurri	GF V Grilled & chilled roasted vegetable skewers with chimichurri	23.99
Swiss Raclette Tarts	Caramelized onions with Gruyère served in a phyllo cup	23.99

GRAZING BOXES (Serves 8-12)

	Seasonal Charcuterie Box	Call for details	149.99
Grilled & Chilled Filet Box	Grilled filet, assorted rolls, horseradish sauce, pickled red onions, red pepper, & arugula		184.99
Asian Grazing Box	Ginger beef satay, Korean sticky chicken satay, edamame, carrots, snap peas, pickled vegetables, wasabi peas, wonton crisps, & chicharron. Served with assorted rice crackers & sauces.		169.99
Grilled & Chilled Mediterranean Chicken Box	Grilled chicken breast, feta, roasted red pepper, red onion, fried pita, & tzatziki sauce		159.99
Charcuterie Box	Assorted meats & cheeses, dried fruit, nuts, whipped feta, sun-dried tomato pesto, & fruit		159.99
French Picnic	French ham, assorted French cheeses, salted butter, seasonal crudité & fruit, pickled vegetables, spreads, baguette & crackers		159.99
Mezze Grazing	Sliced grilled flank steak, tandoori chicken skewers, chimichurri, hummus, tzatziki, quinoa tabbouleh, marinated olives & feta, seasonal grilled vegetables, & grilled naan. Vegetarian option available.		159.99
Italian	Assorted Italian meats & cheeses, olives, pepperoncini, crostini, Grissini breadsticks, heirloom tomato salad, fresh & dried fruits		159.99
NEW Latin Fusion Box	A colorful assortment of artisan cheeses, cured meats, fresh fruit, esquites, pico de gallo, chimichurri, Tajín cucumber, olives, & crispy Latin-inspired snacks.		159.99
Artisan Cheese Box	A seasonal variety of our chef's selection cheeses. *Contains nuts.		89.99
Fruit & Vegetable	GF Seasonal raw crudité, seasonal fresh fruit, strawberry vanilla yogurt, French onion dip		79.99
Grilled & Raw Crudité	GF Seasonal grilled vegetables, seasonal raw crudité, onion dip, & hummus		79.99
House Chips & Dip Trio	Onion, spinach, & chef seasonal		69.99
Trio of Bruschetta Box	V Traditional tomato bruschetta, olive & artichoke tapenade, & seasonal flavors served with crostini, Everything crackers & rosemary crackers		69.99
Trio of Hummus & Pita	V Traditional hummus, babaganoush, & roasted red pepper hummus served with grilled & fried pita		69.99
Assorted Mini Sandwiches	16 assorted mini sandwiches: Curried Chicken Salad on Croissant, BLT, Chipotle Chicken, Turkey & Ham Cristo. No substitutions. Vegetarian Box available featuring Mozzarella Caprese and Roasted Vegetable mini sandwiches. Vegan Sandwich upgrade available.		59.99

For ordering guidelines, allergies, and delivery rates, please visit our website. Prices are subject to change without notice.

SANDWICH / WRAP BOX LUNCH

Box includes chips and a chocolate chip cookie

16.99/each

Add fruit cup GF V 4.99 | Add Mediterranean Pasta Salad V 3.99 | Add RX Bar GF 3.49

SEASONAL

Harvest Turkey & Brie Wrap with Mustard Aioli

- Chipotle Turkey & Cheddar on Jalapeño Cheddar Ciabatta
- Smoked Virginia Ham & Swiss on Pretzel Roll
- Spicy Italian & Provolone on Tomato Focaccia
- Curried Chicken Salad on Croissant with Almonds
- Flank Steak on Asiago & Herb Baguette

- Roast Beef & Caramelized Onion Baguette
- Mediterranean Tuna Salad on Everything Ciabatta
- Grilled Vegetable on Ciabatta V
- Chicken Caesar Wrap
- Vegan Falafel Wrap V

ALSO AVAILABLE TO BE SERVED FAMILY STYLE

Sandwiches 13.99/person Add House Chips V 1.99

CHILLED ENTRÉES

Served in individual containers. Gluten-free option available GF Please call for details.

Choose Your Protein: Grilled Chicken | Filet (add \$3) | Salmon (add \$3)

Served on a bed of arugula salad

17.99/each

Box includes: Wild Rice & Shaved Brussels Sprout Salad, basil vinaigrette, pepper & asiago roll, & brownie

Vegan GF V

Box includes: Lemon Tahini Kale Salad, falafel, hummus, & fruit

17.99/each

POWER BOWLS

Individual Chilled Entrée Bowls

Chimichurri Flank Steak Bowl GF

with wild rice & cranberries, vegetables, & pineapple with chimichurri

18.99/each

Teriyaki Chicken Bowl

with glass noodles, vegetables, chicken potsticker, & Asian Vinaigrette

16.99/each

Vegan Pesto Pasta Bowl V

with roasted red bell peppers, charred broccoli, & walnuts *Contains nuts

16.99/each

Buddha Bowl GF

with yellow rice, chicken shawarma, slaw, Mediterranean veggies, & tzatziki sauce

16.99/each

Vitality Bowl GF V

Kale, spinach, red cabbage, carrot, edamame, cucumber, brown rice, crispy chickpeas, roasted beets, & a lemon vinaigrette

16.99/each

SEASONAL

Autumn Harvest Bowl GF

Chipotle chicken breast, roasted sweet potato & butternut squash, kale, wild rice pilaf, dried cranberries, white balsamic poached golden raisins, goat cheese, apples with balsamic vinaigrette

16.99/each

NEW

Hot Honey Shrimp Bowl

Hot Honey Shrimp, kale, brown rice, farro, pepitas, celery, carrot, & scallion with apple cider vinaigrette

16.99/each

May substitute shrimp for Hot Honey Chicken

SUPERGREENS

Individual Chilled Salad Entrées

Churrasco

Grilled flank steak, romaine, esquites, black beans, cilantro, radish, pickled red onion, roasted red & poblano peppers, tortilla strips, & cotija cheese with avocado vinaigrette

18.99/each

Mediterranean Nicoise Kale

Seasoned kale, crispy chickpeas, heirloom tomatoes, quinoa, cucumber, artichoke hearts, Castelvetrano olives, scallions, red bell pepper, pita crisps, & lemon tahini dressing. Choose protein: House Mediterranean Tuna Salad | Greek Lemon Chicken | Herb Grilled Salmon (add \$2)

17.99/each

Vegetarian Option Available V

Tofu Miso

Shredded red & napa cabbage, crispy carrot, cucumber, edamame, basil, scallions, japchae, toasted cashew tofu with sesame miso vinaigrette

17.99/each

*Contains nuts

Substitute Miso Glazed Salmon (add \$2)

Smoky Chicken & Avocado Kale GF

Chipotle chicken, roasted onion, cumin toasted pepitas, kale, heirloom tomatoes, shaved fennel with cilantro lime vinaigrette

17.99/each

Avocado Green Goddess GF

Greens, roasted corn, carrot, cucumber, scallion, feta, tomato, sunflower seeds, & avocado green goddess dressing

17.99/each

NEW

Kale Caesar Crunch Bowl GF

Charred romaine, kale, shaved brussels sprouts, asiago crisps with Caesar dressing. Add Chicken (add \$2)

17.99/each

SALADS

All salads served family style with dressings on the side. Please order for 10 or more. Add chicken, salmon, or filet to any salad. Call for details.		
Asian Chicken & Napa Cabbage Salad	Teriyaki chicken, red & napa cabbage, carrot, scallion, cilantro, edamame, & sesame seeds with Asian vinaigrette	4.99
Cobb Salad	GF Grilled chicken, bacon, avocado, hard-boiled egg, tomato, blue cheese crumbles, & ranch dressing	4.99
Lemon Tahini Kale Salad	GF Kale, crispy chickpeas, cucumber, scallions, & red bell peppers with a lemon tahini vinaigrette	4.99
Italian Chop Salad	Greens, salami, pepperoncini, orzo, olives, tomatoes, provolone cheese, & italian vinaigrette. Gluten-free option available	GF 4.99
Winter Crunch Salad	GF V Kale, shaved brussels sprouts, Granny Smith apples, & toasted sunflower seeds with white balsamic dressing	4.99
Tri-Color Mexican Salad	Cheddar cheese, black beans, tomatoes, & sweet yellow corn with crispy tortilla strips, & cilantro lime vinaigrette	4.49
Vegetable Harvest Salad	GF V Red bell pepper, tomato, carrot, jicama, & zucchini with balsamic vinaigrette	4.49
Greek Salad	GF Cucumbers, black sliced olives, red peppers, & feta cheese with Mediterranean vinaigrette	4.49
Garden Salad	GF V Carrot, radish, cabbage, cucumber, & tomato with balsamic vinaigrette	3.99
Caesar Salad	Romaine lettuce, imported parmesan, homemade garlic croutons, & Caesar dressing	3.99

SEASONAL

SOUPS

Add roll & butter 1.49

Chicken Tortilla	Shredded chicken, fresh cilantro, & crispy tortilla strips	4.99
Vegan Quinoa Chili	GF V Quinoa, peppers, onions, & tomatoes simmered with black beans & pinto beans	4.99
Tuscan Bean	GF V White beans simmered with kale in a vegetable stock	4.99
Beef Barley Stew	Hearty beef stew with carrots, tomato, celery, & onion with barley	4.99
Butternut Squash	GF V Butternut squash roasted w/ fall & winter spices, blended w/ celery, onion, leek, carrot, & vegetable stock. Served w/ cumin toasted pepitas	4.99
NEW Street Corn Chowder	Creamy corn soup flavored with chili powder, poblano peppers, & cotija cheese	4.99

SIDES

Served family-style. Please order a minimum of 10.

Mini Cornbread Muffins	(by the dozen)	6.99
Parmesan Truffle Orzo		
NEW	Mediterranean Autumn Orzo Salad	4.49
Chipotle Roasted Sweet Potatoes		GF 3.99
Honey Roasted Carrots		3.99
Quinoa Tabbouleh		GF V 3.99
Elote Salad		GF 3.99
Pimiento Mac & Cheese		3.99
Wild Rice Pilaf with Cranberries & Almonds		GF V *Contains nuts 3.99
Mediterranean Pasta Salad		V 3.99
Grilled Mediterranean Vegetables		GF V 3.99
Stir-Fry Vegetables		V 3.99
NEW	Harissa Cauliflower	GF V 3.99
NEW	Cozy Vegetable Mélange	GF V 3.99
SEASONAL	Wild Rice & Shaved Brussels Sprout Salad	GF V 3.99
SEASONAL	Roasted Root Vegetables	GF V 3.99
Mediterranean Vinegar Slaw		GF V 2.99
Garlic Roasted Potatoes		GF V 2.99
Dirty Rice		GF V Brown Rice
Jasmine Rice		GF V Herb Rice Pilaf
House Chips		V 1.99

HOT ENTRÉES

SEASONAL Seasonal Specials available. Please call for details.

All hot entrées are served family style and arrive hot. For best presentation, please order for 10 or more.
Chafing dishes are recommended to keep food warm. Please call for details.

THEMED STATIONS

Pita Bar	Served with grilled vegetable medley, Mediterranean Vinegar Slaw, tzatziki sauce, & yellow rice (add hummus .99/person)	16.99
Lamb "Gyro" Meatballs	(available by the dozen 36.99) Chicken Falafel V	
Kabobs GF	Served with herb rice, Mediterranean Vinegar Slaw, chimichurri sauce, & tzatziki (3 skewers per person)	16.99
Harissa Beef	(add 2.00/person) Curried Shrimp (add 2.00/person) Tandoori Chicken Veggie V	
Taco Bar	Served with salsa, sour cream, shredded cheese, spanish rice, refried beans, Elote Salad, & flour tortillas	15.99
Shredded Barbacoa	(add 2.00/person) Tomatillo Chicken Pork Carnitas NEW Ground Beef Picadillo	
Black Beans & Plantains V	Tequila Shrimp (add 2.00/person)	
Szechuan Stir Fry	Served with Jasmine Rice Beef Chicken Vegetables V	15.99

BEEF & PORK

Flank Steak au Poivre GF	Served with caramelized onions & roasted fingerling potatoes	21.99
SEASONAL Guinness Braised Brisket	Served with braised shallots, winter bordelaise sauce, & Mashed Yukon Gold Potatoes	20.99
SEASONAL Harissa Braised Brisket GF	Served with Roasted Root Vegetables	20.99
NEW Sweet Heat Pork Loin GF	Served with charred brussels sprouts	17.99
Stuffed Green Peppers GF	Ground beef with rice in a zesty tomato sauce	16.99
NEW Cider Braised Pork Shoulder GF	Served with harvest slaw	16.99
SEASONAL Chipotle Meatballs	Served with mashed sweet potato & roasted broccolini	14.99

POULTRY

Asiago Crusted Chicken	Asiago dredged chicken breast sautéed & served over a bed of pasta pistou	15.99
SEASONAL Cider Braised Chicken Thigh GF	with caramelized onions, mushrooms, & Roasted Root Vegetables	15.99
Thyme Grilled Chicken	Chicken breast with Parmesan Truffle Orzo & lemon sauce	15.99
Hot-Honey Chipotle Chicken GF	Served with cumin roasted heirloom carrots, chipotle crema, & topped with pepitas	15.99
Greek Lemon Chicken GF	Chicken breast with roasted potato wedges, charred tomatoes, & tzatziki sauce	14.99
Garlic Roasted Chicken Thighs GF	Garlic roasted chicken thighs served over Garlic Roasted Potatoes	14.99
SEASONAL Korean Sticky Chili Thigh	Sweet & spicy glazed chicken thigh with Jasmine Rice & marinated cucumbers	14.99
SEASONAL Roast Chicken GF	Chicken breast with Wild Rice Pilaf with Cranberries & Almonds and gravy *Contains nuts	14.99
Butter Curry Chicken	Served with Jasmine Rice & grilled pita	14.99

SEAFOOD

Herb Parmesan Crusted Salmon GF	Served with Herb Rice Pilaf & charred tomato	22.99
Teriyaki Grilled Salmon	Fresh Atlantic salmon with teriyaki sauce. Served with rice pilaf & Stir-Fry Vegetables.	22.99
Bourbon Maple Mustard Glazed Salmon GF	Served with Chipotle Roasted Sweet Potatoes	22.99
Coconut Curry Shrimp	Served with Jasmine Rice & grilled pita	17.99
Lemon Piccata Shrimp	Served with toasted orzo & roasted broccolini	17.99

VEGAN & VEGETARIAN

Korean-Style Impossible Meatballs V	Vegan Impossible bulgogi meatballs served with rice & Stir-Fry Vegetables	16.99
SEASONAL Vegan Chipotle Meatballs V	Impossible "Meatballs" with mashed sweet potato & roasted broccolini	16.99
Sweet Potato & Quinoa Cakes GF V	Served with rice pilaf & charred onion vinaigrette	15.99
Vegan Pesto Penne V	with blistered cherry tomatoes, roasted butternut squash, & broccoli with a creamy cashew pistou *Contains nuts	14.99
SEASONAL Butternut Squash Ravioli	Served with lemon sage cream sauce, spiced pepitas, & roasted sweet potatoes	14.99
Portobello Mushroom Cap GF V	Sliced portobello & red peppers striped over a bed of red & white quinoa with a mushroom reduction sauce	13.99
Channa Masala	with Jasmine Rice & grilled pita	13.99
Blackened Tofu GF V	Dirty Rice & roasted tomato coulis	13.99
Pasta Primavera à la Vodka	Seasonal vegetables served with rotini pasta in a vodka cream sauce	13.99
Baked Pimiento Macaroni & Cheese	Rotini pasta & roasted tomatoes baked in a creamy cheese sauce with pimiento peppers	12.99
Vegan Jambalaya GF V	Served over Dirty Rice	12.99

