

FIELD & SOCIAL

Catering Menu Fall 2023

In an effort to minimize waste, serving utensils, plates, forks, and napkins are not automatically included in your order. Please select if you would like these items to be included. Serving utensils and plates have a small fee. Forks and napkins can be added free of charge.

All salads are served vegetarian. Proteins and sharing style sides can be added.

Our catering menu can be ordered as individual salads or family style (sharing) salads, perfect for sharing at events or meetings. Each sharing size bowl serves 10 to 12 people.

Basil + Orzo Bowl \$12.5 - Family Style - \$125

Orzo with sun-dried tomatoes, kale + romaine, walnuts, bacon, freshly grated Grana Padano, basil + white balsamic dressing

Miso Bowl \$13 - Family Style - \$130

Kale + romaine, roasted yam + onion, cilantro, pickled red cabbage, sunflower seeds, dates, crispy shallots, sesame seeds, and miso dressing.

Classic Caesar with Kale \$12.5 - Family Style - \$125

Kale & romaine, freshly grated Grana Padano, garlic & herb croutons, toasted cashews, 1/2 ramen egg, Caesar dressing

Thai Peanut + Crunchy Veg \$13- Family Style - \$130

Arugula + romaine, red peppers, shredded carrot, tomatoes, cucumbers, green onion, toasted peanuts, crispy shallots, Thai peanut dressing

Roasted Corn + Pinto Bean, Jalapeño Ranch \$13 - Family Style - \$130

Romaine + kale, green cabbage, roasted corn + pinto beans, cheddar cheese, tomato, cilantro, jalapeño ranch dressing

Quinoa Fattoush \$15.50 - Family Style - \$140

Romaine + arugula, quinoa, diced red radish, spinach, red onion, feta, cucumbers, red pepper, tomatoes, pita chips, hummus, lemon + garlic tahini dressing

Crispy Noodle \$13- Family Style - \$130

Arugula + romaine, shredded carrot + green cabbage, tomato, crunchy noodle, cucumbers, crispy shallots, cashews, soy + sesame dressing

DIETARY RESTRICTIONS AND ALLERGIES

We try to be as flexible as possible in making any necessary changes to ensure that everyone can enjoy our food, regardless of allergies or restrictions. Our menu offers vegan, vegetarian, and gluten-free options; if special precautions need to be taken or additional changes need to be made, please let us know. Note that our kitchen is not 100% allergen-free.

Add-ons

Protein (per portion)

Chicken breast \$4.50
Coconut chicken \$4.50
Smoked chili chicken \$4.50
Tempeh \$3.50
Tofu \$3
Roasted chickpeas \$3
½ Avocado 3.50

Extras

Extra dressing \$0.50
House made hot sauce \$0.30

Family style sides for sharing

Wheat Berry \$10
Quinoa \$10
Pita Chips \$7
Croutons \$7

Chicken 500g \$30
Tempeh \$24
Chickpeas \$18
Tofu \$18
Extra dressing bottle 350ml(choice) \$10

Drinks (each)

Culture Craft kombucha \$6.50
Sparkling water \$3.50
Still water 473 ml \$3.50

Ginger beer \$6
Sap sucker \$3.50
Wize iced tea \$4

Snacks (each)

Peanut butter + Chocolate chip cookie \$3.25
Crispy rice + Quinoa bar \$3.25

DELIVERY POLICY

\$150 minimum order. Our catering deliveries are handled by our delivery partner. The parameters for delivery are a 5km radius from our Mount Pleasant and Dunsmuir locations. For orders outside this zone, we offer pick-up catering from all our locations. Delivery times cannot be changed. Next day orders need to be placed by 2pm. For orders on Monday, please order by 12pm on Friday.