



BASIC KITCHEN
CATERING

BRUNCH

FAMILY-STYLE

AVAILABLE SATURDAY & SUNDAY FOR PICK-UP BETWEEN 9:30-10:30.
\$300 MINIMUM ORDER. 72 HOURS NOTICE REQUIRED.

PLATTERS SERVES 10-12 PEOPLE

SEASONAL FRITTATA \$80 (GF, Veg) local veggies, caramelized onions, cheese

AVOCADO TOAST \$85 (V) Tiller sourdough, smashed avocado, everything spice, sprouts

BIG GREEN SALAD \$70 (Veg) local lettuces, shallots, garlic breadcrumbs, pecorino, lemon thyme vinaigrette

VEGAN CAESAR SALAD \$75 (GF, V) crisp chickpeas, pine nut & hemp seed “parm,” vegan caesar dressing

BANANA BREAD PLATTER \$75 (GF) housemade banana bread, whipped brown butter cream cheese, seasonal fruit

SURFER’S DELIGHT \$85 (Veg) lemony kale, roasted sweet potato, sourdough, coconut, smashed avocado, egg soufflé

BASIC BOWL \$95 (GF, V) roasted sweet potato, citrus kale, chimichurri broccoli, aleppo tomato chickpeas, grains, magic green sauce

ALMOND PEACH PANCAKE PLATTER \$80 (Veg) cornmeal pancake, maple peaches, almond, whipped vanilla yogurt

ADD ONS SERVES 10-12 PEOPLE

AVOCADO +20

GRILLED TOFU +50

CHICKEN +50

GRILLED SALMON +70

SWEETS SERVES 10 PEOPLE

COOKIE PLATTER \$30

HOUSEMADE BROWNIES \$50 (GF)

CHOCOLATE TARTE \$65 (V, GF) chocolate crust, chocolate tahini filling

LUNCH + DINNER

FAMILY-STYLE

AVAILABLE MONDAY-FRIDAY FOR PICK-UP BETWEEN 10AM-11:30AM OR 4:30PM-5:30PM.
\$300 MINIMUM ORDER. 72 HOURS NOTICE REQUIRED.

PLATTERS SERVES 10-12 PEOPLE

BIG GREEN SALAD \$70 (Veg) local lettuces, shallots, garlic breadcrumbs, pecorino, lemon thyme vinaigrette

VEGAN CAESAR SALAD \$75 (GF, V) crisp chickpeas, pine nut & hemp seed “parm,” vegan caesar dressing

FARMER’S VEGGIE PLATTER \$85 (GF, V) smoked eggplant dip, beet dip, crudite, giardiniera, marinated peppers, pita

FALAFEL BOWL \$120 (Veg, GF) fava bean falafel, hummus, tabbouleh, beet slaw, herby yogurt, aji rico

BASIC BOWL \$95 (GF, V) roasted sweet potato, citrus kale, chimichurri broccoli, aleppo tomato chickpeas, grains, magic green sauce

CARAMELIZED CARROTS \$70 (Veg, GF) whipped feta, spiced hot honey, za’atar

GRILLED SALMON \$135 (GF) Carolina Gold rice, seaweed, marinated cabbage, carrot ginger salad, cucumber

ADD ONS SERVES 10-12 PEOPLE

AVOCADO +20

GRILLED TOFU +50

CHICKEN +50

GRILLED SALMON +70

SWEETS SERVES 10 PEOPLE

COOKIE PLATTER \$30

HOUSEMADE BROWNIES \$50 (GF)

CHOCOLATE TARTE \$65 (V, GF) chocolate crust, chocolate tahini filling

BEVERAGES

COLD PRESSED JUICES & KOMBUCHA 12 OZ/\$12

SUPERGREEN spinach, kale, cucumber, swiss chard, celery, parsley, apple, lemon

HEALTH INSURANCE lemon, turmeric, ginger, agave

BRIGHT EYES carrot, apple, orange

KOMBUCHA seasonal selection

COFFEE & TEA 12 OZ/\$4

HIBISCUS ICED TEA

COLD BREW COFFEE Second State

BOTTLED WINE INQUIRE FOR DETAILS

WHITE

RED

ROSÉ

SPARKLING

BUY THE KITCHEN A BURGER \$5

GIVE THANKS TO THE KITCHEN AND WE'LL MATCH YOUR PURCHASE!





ALL PLATTERS ARE MADE FROM DISPOSABLE ECO-FRIENDLY MATERIAL.
DISPOSABLE PLATES, FORKS, AND NAPKINS PRICED SEPARATELY