

CARRY-OUT CATERING

floraweha.net

CORNBREAD agave 'butter'	\$4 /slice
NUT CHEESE PLATTER goat/cheddar/blue/feta/"nduja/crostini/apple butter	\$75 feeds 10-12 ppl
VEGETABLE CRUDITES truffled ranch dip	\$40 feeds 10-12 ppl
FRUIT PLATTER pineapple/honeydew/cantaloupe/grapes	\$45 feeds 10-12 ppl
'BURNT ENDS' 40/80pc	\$80 half pan / \$150 full pan
HUMMUS veggies / crostini	\$30 quart
BRUSHETTA almond ricotta/roasted mushrooms/date nectar/sumac	\$35 half pan 5-6 pieces / \$70 full pan 10-12 pieces
'CRAB' CAKES lemon caper aioli/kimchi	\$40 half pan 10 cakes/\$80 full pan 20 cakes
CEASAR SALAD romaine crouton/ almond parmesan / roasted pepper	\$35 half pan / \$65 full pan
SPINACH SALAD beets /farro/ carrot/ walnut / maple ginger vinaigrette	\$35 half pan / \$65 full pan
GADO asparagus/ broccoli/ radish/shaved cabbage/ spiced peanut sauce	\$40 half pan / \$75 full pan
GRECO kalamata/ artichoke/ cucumber/ red onion/ 'feta'/ arugula/pepperoncini garlic vinaigrette	\$45 half pan / \$80 full pan

'CHICKEN' PARMESAN breaded seitan cutlet/ marinara/ almond ricotta	\$75 half pan / \$145 full pan
AVOCADO BOWL 'creamy' cashew tomato farro/ kale/ zucchini/chili oil/seeds	\$80 half pan / \$150 full pan
FRIED RICE all the veggies/ crushed peanut/ ginger soy sauce/ sesame/wasabi	\$80 half pan / \$150 full pan
VEGAN SHRIMP RIGATONI pesto 'cream'/roasted peppers/tomatoes/breadcrumbs	\$95 half pan/ \$180 full pa
BEYOND MEATLOAF 1 whole sliced-out meatloaf 8 slices	\$75 per loaf
MAC N NO CHEESE daiya 'mozz' /cauliflower/ elbows/ roasted mushrooms/truffle	\$80 half pan / \$150 full pan
GNOCCHI eggplant/kalamata olives/ marinara/basil/almond 'parm' dust	\$90 half pan / \$170 full pan
RIGATONI AND MARINARA	\$20 half pan/ \$35 full pan

POTATO WEDGES rooster spice 6/12pt	\$30 half pan / \$55 full pan
ASPARAGUS 'hollandaise'/cashew	\$40 half pan / \$75 full pan
ROASTED CARROTS miso/ maple	\$30 half pan / \$55 full pan
BROCCOLI sweet chili sauce	\$30 half pan / \$55 full pan
ROASTED MUSHROOMS fresh herb 'butter'	\$35 half pan / \$65 full pan

CHOCOLATE AVOCADO PUDDING brûléed banana	1 QT/ \$30 or \$8 individual
RAW CARROT CAKE / 'butter' cream frosting/ candied pistachio	\$9/each
OREO CHEESECAKE / Oreo crust / cocoa nibs	\$8/each

Viable Fauna add on served in a half pan

ORANGE MISO GLAZED SALMON	\$60 (6 pieces) all same temp
ORGANIC CHICKEN BREAST	\$60 10-12 breasts, sliced

Half pans based on serving approximately 10 people. Cutlery/plates/napkins available for +\$1/person. Food options and pricing are subject to change. Most orders require 4 day advance notice. Gluten free options are available for substitution. 25% deposit due to place order with no return on deposit if canceled within less than 24 hours notice.