



Organic Catering Menu

Crisp Harvest Salad

Organic baby greens with roasted beets, shaved fennel, candied pecans, and a tangy apple cider vinaigrette.

Charred Veggie Medley

Smoky roasted Brussels sprouts, rainbow carrots, and blistered cherry tomatoes drizzled with balsamic glaze and fresh herbs.

Rosemary Garlic Beef

Tender grass-fed beef, slow-roasted with rosemary, garlic, and a touch of sea salt, served with a side of horseradish cream.

Spiced Cauliflower Steaks

Thick-cut organic cauliflower steaks, roasted to golden perfection with a smoky paprika rub, served with chimichurri sauce.

Crispy Herb-Crusted Salmon

Wild-caught salmon, coated in fresh herbs and lemon zest, baked to a delicate crisp and paired with a dill yogurt sauce