



THE MORINGA TREE

Catering Menu
Serves 18-20



STARTERS

Assorted fruit tray with yogurt dip...\$85
Vegetable tray with herb hummus or ranch...\$85
Charcuterie board - cheeses, meats, olives, fermented veggies, nuts, flatbreads, grapes, and apples...\$120
*serves 10-12 people

SOUPS

Seasonal Soup 1 Gallon...\$45
*serves 15 people

*add sourdough boule...\$25

SALADS & SIDES

Mediterranean Salad

Mixed greens with olives, cherry tomatoes, cucumber, and feta, served with a lemon-herb vinaigrette...\$85

Farm Fresh Green Salad

Seasonal greens, shredded carrots, beets, radish, and microgreens with an organic vinaigrette...\$85

Roasted Vegetable Platter

Seasonal veggies roasted to perfection, served with a garlic tahini dip...\$75

BOWLS

Santa Fe Bowl - Southwestern-inspired bowl with organic brown rice, black beans, roasted corn, cherry tomatoes, avocado, and shredded lettuce, topped with a spicy chipotle dressing...\$85

Teriyaki Bowl - base of brown rice with stir-fried seasonal vegetables, and grilled salmon or chicken, drizzled with a house-made teriyaki sauce...\$100

Ancient Grains Bowl - hearty mix of quinoa & brown rice with roasted sweet potatoes, kale, seasonal veggies, and a lemon-tahini dressing...\$85

*Add chicken, beef, or salmon...\$30

MAINS

Gluten-Free Mac and Cheese - creamy blend of organic cheeses with gluten-free pasta...\$95
Gluten-Free Vegetable Lasagna - layered with fresh vegetables, homemade marinara, dairy-free or organic cheese options...\$95
Turkey Pesto Wrap Tray 16 wraps - turkey with house-made pesto, crisp greens, and organic veggies in an organic wrap...\$95
BBQ Chicken Wrap Tray - pastured chicken, bbq sauce, red onions, kale, and spicy southwest sauce...\$95
*add chicken or beef...\$30



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BEVERAGES

Matcha Latte - green tea with choice of almond or real milk sweetened with honey 1/2 gal...\$30

Herbal Iced Teas - refreshing blends like hibiscus mint and ginger lemon, or butterfly lavender. 1/2 gallon...\$12

Blue Lemonade - spirulina with lemon juice, sweetened with organic cane sugar. 1/2 gal...\$16

Mountain Valley Spring sparkling water...\$3/ea

SWEET TREATS

Assorted Cookie Platter - mix of gluten-free chocolate chip, oatmeal raisin, and double chocolate cookies. baker's dozen...\$30

Decadent Brownies - rich, gluten-free chocolate brownies made with organic cocoa 6 bars...\$24

Fruit & Nut Energy Bites - selection of date and nut-based bites with coconut, cacao, and seeds. 12 balls...\$24

Jumbo Sourdough Cookies - sprouted flour with sourdough starter, natural sweeteners 8 cookies...\$30

PLACING AN ORDER

To place your order, contact the restaurant via phone at least 1 week in advance. Although we ask for advance notice, we will do our best to accommodate any late orders. Additional fees may apply.

CANCELLATIONS

For changes outside of a 24-hour window, we will do our best to accommodate client's needs. In the event of a cancellation or modification within a 24 hour window, you will be charged in full for the original order.

ALLERGIES

All of our catered menu items are prepared with the same high-quality ingredients and care you enjoy in our restaurant. When placing your order, please alert our catering team of any food allergies.

BETTER FOOD MEANS BETTER LIVING

For changes outside of a 24-hour window, we will do our best to accommodate client's needs. In the event of a cancellation or modification within a 24 hour window, you will be charged in full for the original order.