

DESSERTS

The Plant Cafe Organic is committed to crafting delicious desserts using organic ingredients.

We make everything from scratch & use hormone free, pasture-raised organic dairy.

Our bakery is not a gluten-free or nut-free facility.

GF BROWNIE (v) (gf)

banana* almond* cocoa* agave* topped with a smooth coconut dark chocolate frosting

Half Dozen | Dozen

32 | 50

VEGAN CHOCOLATE CHIP COOKIE (v)

21

BEVERAGES

Half gallon serves 6-8 | Gallon serves 14 - 16 | single bottle 16 oz

ORGANIC FRESH JUICE

Choose from:

Fresh apple, orange, or celery

Green Basic, Immune Builder

Green Detox, Green Basic

Skin Refresher

Single Bottle | Half Gallon | Gallon

10 | 40 | 70

Six 12 oz juice

48

Choose any two of our organic fresh-pressed juice

Premade Orange Juice

5.5 | 15 | 28

Premade Apple Juice

7 | 22 | 42

Housemade Black Iced Tea

4 | 15 | 28

Housemade Lemonade

4 | 15 | 28

Housemade Strawberry Lemonade

4 | 15 | 28

Organic Coffee

75

comes with cups, lids, stir sticks, sugar* & half & half* or soy milk* (serves 10)

Assorted Hot Tea

50

assortment of black, green, & herbal tea bags with hot water (serves 10)

Bottled Water

2.5

Sparkling Water

3

Serving organic ingredients, free of GMOs, synthetic pesticides & antibiotics

Our mission is to promote the wellbeing of people & planet by providing an avenue to support healthy choices & sustainable practices.

Awarded #1 most sustainable San Francisco & Bay area restaurant by The Nature Conservancy

The Nature Conservancy 



Awarded in 2017 the First Platinum REAL Certified restaurant in the nation

We serve organic ingredients, ethically raised organic meats, & sustainable seafood.

theplantcafe.com/catering

Email us at contact@theplantcafe.com



THE PLANT™
CAFE ORGANIC 

Catering Menu

Fresh . Local . Organic



GROUP PACKAGES

Please reference our à la carte menu for salad, sandwich & entrée options.

Small / serves 10-12	\$275	Medium / serves 15-18	\$410
2 Small Salad Bowls		3 Small Salad Bowls	
10 Sandwiches/wraps		15 Sandwiches/wraps	
12 Kettle Chips		18 Kettle Chips	

Large / serves 20-25 **\$545**

2 Large Salad Bowls
20 Sandwiches/wraps
25 Kettle Chips

Kettle Chips \$2.75 per bag

Premium Salads

- **\$20 additional per small salad**
- **\$35 additional per large salad**

SANDWICHES / WRAPS

Large platters contain 10 sandwiches/wraps cut in half.
Small platters contain 5 sandwiches/wraps cut in half.

Gluten-free bread +2 per sandwich

Each sandwich comes individually wrapped

Assorted Sandwich/Wrap Platter **70 | 140**

Chef's choice of an assortment

Roasted Chicken & Avocado **70 | 140**

roasted chicken* greens* avocado* tomato* honey mustard* on Acme bread*

Roasted Chicken Pesto **70 | 140**

tomato* greens* roasted red peppers* basil pesto* garlic aioli* on Acme bread*

Avocado BLT or Vegan Avo BLT **90 | 175**

avocado mash* tomato* lettuce* bacon* sun-dried tomato aioli* on Acme bread*

The Plant Burger™ (v) **70 | 140**

vegan patty made in-house from lentils* mushrooms* beets* cashews* bulgur wheat* topped with grilled onions* lettuce* tomato* vegan mayo* Acme bun*

Add avocado* 2.50 per burger Add GF bun 2.00

Thai Wrap **70 | 140**

Choice of protein (chicken* or tofu), romaine * carrots* Napa cabbage* cilantro* basil* mint* peanut sauce* jalapeno* onions* whole wheat tortilla* **[w/shrimp \$85 | \$160]**

Vegan option available

Kale Chicken Caesar Wrap **90 | 170**

marinated Dino kale* romaine* toasted garlic* parmesan* cherry tomatoes* red onion* croutons* Caesar dressing* whole wheat tortilla*

Lemon Kale & Cheddar Sandwich **70 | 140**

kale* lemon* cheddar* avocado* pickled onions* vegan mayo* toasted garlic* sesame seeds* on Acme bread

Vegan option available

Tuna Sandwich **70 | 140**

house-made tuna salad* lettuce* tomato* on Acme bread

À LA CARTE

APPETIZERS

For skewers & spring rolls, large platters include 20 pieces, small platters include 10 pieces.

All other large platters serve 10, small platters serve 5.

	SMALL LARGE
Grilled Chicken Breast Skewers (gf)	55 110
Over Nappa cabbage* with roasted onion-peanut dipping sauce*	
Roasted Vegetable Skewers (v) (gf)	45 90
served over Nappa cabbage* glazed with ginger miso sauce*	
Seasonal Fruit Platter (v) (gf)	45 85
seasonal organic fruit*	
Shiitake Spring Rolls (v) (gf)	45 90
roasted shiitake mushrooms* marinated tofu* cucumber* cabbage* lettuce* carrots* basil* mint* & cilantro* rolled in rice paper wrappers. Served with roasted onion-peanut dipping sauce*	
Vegetable Crudite Platter (v) (gf)	40 80
seasonal vegetables* served with ginger miso dressing*	
Avocado Toast Platter (v)	45 90
avocado* arugula* shaved radish* toasted garlic* sesame seeds* toasted levain* lemon wedge*	
Note: arugula & garnishes come on the side	
Vegan Mac & Cheese (v) (gf)	70
delicious house-made cashew cheese sauce* legit gluten free brown rice elbows* parsley garnish*	Serves 10 as a side
Option to add bacon +\$30	

PLACING YOUR ORDER

Place your order online at our website in the catering section or email us at contactdogpatch@theplantcafe.com

Our cafe offers products with nuts, wheat, & dairy. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies.

5% added for SF Employer Mandates & Administrative Costs.

Vegan (v) Gluten Free (gf) Organic (*)

We serve organic & ethically sourced ingredients

SALADS

Small bowls serves 6-8 entree portion (14 as a side portion)

Large bowl serves 10-12 entree portion (28 as a side portion)

Extra dressing available by request - 12 oz bottles - price varies

	SMALL LARGE
Simple Greens (v) (gf)	55 115
Romaine* mixed greens* cherry tomatoes* cucumbers* red onions* herb garnish* apple cider vinaigrette*	
Full Belly (v) (gf)	80 150
mixed greens* dino kale* Napa cabbage* carrots* cucumbers* cherry tomatoes* roasted beets* pea shoots* quinoa* avocado* hummus* pickled onions* & sunflower seeds* with ginger miso dressing*	
Dino Kale (v) (gf)	95 175
marinated Dino kale* arugula* red quinoa* cherry tomatoes* avocado* carrots* cucumbers* & toasted almonds* with lemon cumin vinaigrette*	
Premium Roasted Chicken Caesar	110 199
roasted chicken* romaine* cherry tomatoes* carrots* croutons* & parmesan* with Caesar dressing*	
Premium Cobb (gf)	120 220
romaine* mixed greens* cherry tomatoes* avocado* roasted chicken* bacon* hard boiled egg* Point Reyes blue cheese & fresh herbs* with Ranch Dressing*	
Premium Chicken Cashew Avocado (gf)	100 175
roasted chicken* avocado* romaine* carrots* cabbage* radish* cucumber* celery* cashews* herb garnish* Ginger Miso Dressing*	

Our poultry is free range & organic & our seafood is wild & sustainable

ADD PROTEIN TO ANY SALAD

	SMALL LARGE
Baked Tofu* (v) (gf)	25 45
Roasted Chicken* (gf)	30 50
Shrimp (gf)	35 70
Bacon* (gf)	55 110
Vegan Bacon* (v) (gf)	40 75
Salmon (gf)	75 140

Our catering platters & labels are recyclable.

Compostable plates, napkins & utensils are provided only upon request - for an additional fee