

## 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

Half Gallon | Gallon

40 | 70

### Six 12 oz juice

Choose any two of our organic fresh-pressed juice

48

### Premade Orange Juice

15 | 28

### Premade Apple Juice

22 | 42

### Housemade Black Iced Tea

15 | 28

### Housemade Lemonade

15 | 28

### Housemade Strawberry Lemonade

15 | 28

### Organic Coffee

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

75

### Assorted Hot Tea

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

50

### 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](http://theplantcafe.com/catering)**

**Email us at [contact@theplantcafe.com](mailto: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.

<b>Small /</b> serves 10-12	<b>\$275</b>	<b>Medium /</b> serves 15-18	<b>\$410</b>
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** **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
<b>Grilled Chicken Breast Skewers (gf)</b> Over Nappa cabbage* with roasted onion-peanut dipping sauce*	<b>55   110</b>
<b>Roasted Vegetable Skewers (v) (gf)</b> served over Nappa cabbage* glazed with ginger miso sauce*	<b>45   90</b>
<b>Seasonal Fruit Platter (v) (gf)</b> seasonal organic fruit*	<b>45   85</b>
<b>Shiitake Spring Rolls (v) (gf)</b> roasted shiitake mushrooms* marinated tofu* cucumber* cabbage* lettuce* carrots* basil* mint* & cilantro* rolled in rice paper wrappers. Served with roasted onion-peanut dipping sauce*	<b>45   90</b>
<b>Vegetable Crudite Platter (v) (gf)</b> seasonal vegetables* served with ginger miso dressing*	<b>40   80</b>
<b>Avocado Toast Platter (v)</b> avocado* arugula* shaved radish* toasted garlic* sesame seeds* toasted levain* lemon wedge* <b>Note: arugula &amp; garnishes come on the side</b>	<b>45   90</b>
<b>Vegan Mac &amp; Cheese (v) (gf)</b> delicious house-made cashew cheese sauce* legit gluten free brown rice elbows* parsley garnish* <b>Option to add bacon +\$30</b>	<b>70</b> <b>Serves 10 as a side</b>

## PLACING YOUR ORDER

**Place your order online at our website in the catering section or email us at [contactdogpatch@theplantcafe.com](mailto: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 & an automatic 10% gratuity for orders delivered by our team**

**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
<b>Simple Greens (v) (gf)</b> Romaine* mixed greens* cherry tomatoes* cucumbers* red onions* herb garnish* apple cider vinaigrette*	<b>55   115</b>
<b>Full Belly (v) (gf)</b> 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*	<b>80   150</b>
<b>Dino Kale (v) (gf)</b> marinated Dino kale* arugula* red quinoa* cherry tomatoes* avocado* carrots* cucumbers* & toasted almonds* with lemon cumin vinaigrette*	<b>95   175</b>
<b>Premium Roasted Chicken Caesar</b> <b>110   199</b> roasted chicken* romaine* cherry tomatoes* carrots* croutons* & parmesan* with Caesar dressing*	
<b>Premium Cobb (gf)</b> <b>120   220</b> romaine* mixed greens* cherry tomatoes* avocado* roasted chicken* bacon* hard boiled egg* Point Reyes blue cheese & fresh herbs* with Ranch Dressing*	
<b>Premium Chicken Cashew Avocado (gf)</b> <b>100   175</b> 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
<b>Baked Tofu* (v) (gf)</b>	<b>25   45</b>
<b>Roasted Chicken* (gf)</b>	<b>30   50</b>
<b>Shrimp (gf)</b>	<b>35   70</b>
<b>Bacon* (gf)</b>	<b>55   110</b>
<b>Salmon (gf)</b>	<b>75   140</b>

**Our catering platters & labels are recyclable.**  
**Compostable plates, napkins & utensils are provided only upon request (\*can be subject to additional fees)**