

NORTHERN FORK CATERING DROP-OFF MENU

FALL / WINTER 2025



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N O R T H E R N F O R K

ORDERING GUIDELINES

GF = Gluten-Free

V = Vegan

I = Available Individually, pricing will vary

Food Allergies: We follow procedures to prevent allergen cross-contamination, but our kitchen does prepare dishes containing wheat, soy, dairy, tree nuts, and peanuts. Therefore, we cannot guarantee full omission of such ingredients.

Delivery Rates

Over \$200	\$49.99
Dinner	\$49.99
Weekend	\$49.99

Food & Beverage Minimum

Weekdays:	
Breakfast & Lunch	\$200
After 3:00 pm	\$300
Saturday & Sunday:	\$500

Cancellations must be received by 5 pm the previous day. Weekend orders in by Thursdays.

Weekend and evening surcharges may apply. Prices subject to change without notice.

FREQUENTLY ASKED QUESTIONS

Where do you deliver?

We deliver across the Chicagoland area.

Can you help with dietary restrictions?

Absolutely! We have options for many diets such as vegetarian, vegan, dairy-free, and gluten-free.

How much notice do you require?

In an effort to maintain our service standards, we ask that orders are placed as early as possible. To ensure your delivery time and menu selections, we encourage orders to be placed at least 48 hours in advance.

How does my order arrive?

All of our hot entrees arrive hot and ready to serve. All disposable plates, cups, and cutlery are included.

Will Northern Fork setup?

Just point us in the right direction and we will take care of everything!

Is gratuity included?

No, adding gratuity is at the sole discretion of our customers.

Are chafing racks and sternos included?

Chafing warmers are available for an extra fee. Please call for details.



NEW

FALL ENTRÉES
GRAZING BOXES
SOUPS
+ MORE!

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BREAKFAST & BRUNCH

Add individual packets of hot sauce for .49/each GF V

Egg white options available. Please call for details.

HOT

Individual Breakfast Meal GF I Scrambled Eggs with choice of protein (Canadian Bacon, Sausage, Bacon, Chicken Sausage, or Turkey Sausage), & breakfast potatoes. Vegetarian & Vegan options available.	10.99
Individual Frittata / Potato Breakfast Meal GF I Bacon, Chicken Sausage, Pork Sausage, Turkey Sausage	9.99
Morning Jam Pancake Bar (Please order in increments of 10) Buttermilk Pancakes, Granola, Toasted Coconut, Fresh Berries, Candied Walnuts, Chocolate Chips, Lemon Curd, Whipped Butter, Whipped Cream & Syrup	11.99
Breakfast Crunchwraps I (Individually wrapped - Please order 4 or more) Chorizo Turkey Sausage Vegan V	7.99
Breakfast Tacos I Chorizo Tofu Black Bean with Salsa Verde V Served with breakfast potatoes	7.99
Bacon & Cheddar Breakfast Sandwich I Served on Everything Ciabatta with garlic aioli	7.99
Turkey Sausage Breakfast Sandwich Served on Everything Ciabatta with garlic aioli	7.99
Florentine Breakfast Sandwich I Egg, tomato, provolone, & spinach served on Everything Ciabatta with garlic aioli	7.99
Croque Monsieur Slider (Please order for 5 or more) 2 per person. Savory French toast battered brioche slider buns griddled with Canadian bacon, Dijon mornay, & Swiss cheese	6.99
Monte Cristo Slider (Please order for 5 or more) 2 per person. French toast battered brioche slider griddled with turkey sausage patty, strawberry preserve, & Swiss cheese	6.99
Scrambles I Ham & Bacon GF Chorizo Mediterranean (Vegetarian) GF Vegan GF V	6.99
Just Eggs GF V Available Individually with Just Eggs & Potatoes Meal	5.99
Challah French Toast with Walnuts I Made fresh with thick cut bread, honey roasted walnuts, butter, & syrup *Contains nuts	5.99
Pancakes I Classic Buttermilk Pancakes Gluten-Free GF (add .50/person) SEASONAL Pumpkin (add 1.00/person)	4.99
House Oatmeal with Dried Fruit V Served hot	4.99
Assorted Mini Frittata GF (Please order for 5 or more) Served family style. 2 per person.	5.99
Grade A Scrambled Eggs GF Three per person, scrambled with butter. (add white cheddar .50/person)	4.99
Crème Brûlée French Toast Muffins (Please order in increments of 12) Sweet Challah bread baked in a brown sugar crème brûlée custard	4.49
Breakfast Meats GF Bacon Canadian Bacon Sausage Chicken Sausage Turkey Sausage Patties	3.99
Breakfast Potatoes with Peppers & Onions GF V	3.49

COLD

Bagel & Lox Box (72 hr notice is kindly requested. Serves 8-12) Norwegian Smoked Salmon, Capers, English Cucumber, Roma Tomato, Shaved Red Onion, Chopped Egg, Plain Whipped Cream Cheese, Chive Cream Cheese, Laughing Cows, Peppadew Peppers, & Cornichons	179.99
Seasonal Fruit Box GF V Sliced seasonal fruit on a platter. Served family style.	Small (serves 15-25) 119.99 Large (serves 25-35) 159.99
Continental Breakfast Box Assorted danishes, muffins, & croissants *May contain nuts	Small (serves 12-15) 74.99 Large (serves 15-20) 109.99
Bagel & Cream Cheese Box (72 hr notice is kindly requested) with assorted bagels, plain cream cheese, & chive cream cheese	59.99/dozen
Avocado Toast Box (Serves 8-12) Served family style. Mini and Individual Boxes also available. Call for details. Avocado, Chopped Egg, Tomato Salad, Nutella, Ham, Bacon, Laughing Cow Cheese, Assorted Vegetables & Fruits with Grilled Ciabatta. *Contains nuts	179.99
All-Inclusive Breakfast Box I Best of Breakfast Box with Croissant, Hard Boiled Egg, Yogurt, Seasonal Fruit Cup, Butter, & Jelly	11.99
Individual Continental Box I Individual box of seasonal pastries & individual Nutella *May contain nuts	7.99
House Blended Smoothie GF I Strawberry Banana Green Medley Blueberry Beet Pineapple Carrot	6.99
Individual Yogurt Parfaits I Greek vanilla yogurt with dried fruit & our homemade granola. *Contains nuts	6.99
Granola & Yogurt Homemade granola & Greek yogurt with dried fruit. Served family style. *Contains nuts	5.99
SEASONAL Apple Overnight Oats GF V I Made with oat milk & served with chia seeds & a fresh apple compote.	4.99
Fruit Bowl GF V I Diced seasonal fruit served family style in a bowl.	4.49
Individual Assorted Chobani Yogurt GF	2.99

APPETIZER BITES (Minimum 2 dozen. Price below is for 1 dozen)

HOT

Mini Crabcakes with Remoulade	Homemade crabcakes with a remoulade sauce on the side	39.99
Beef Empanadas with Chipotle Aioli	Shredded beef barbacoa & peperonata empanadas served with chipotle aioli on the side	39.99
Gyro Meatballs with Tzatziki Sauce	Lamb meatballs served with tzatziki sauce	36.99
Cheeseburger Sliders	with charred onions, garlic aioli, & cheddar	36.99
Reuben Sliders	with thin sliced house corned beef, house dressing, swiss cheese, & sauerkraut on a rye roll	36.99
Vegan Cheeseburger Sliders	V with daiya cheese on a pretzel bun	36.99
Pulled Chicken Sliders with Frizzles Onions	Shredded pulled chicken with Kansas City barbecue sauce, topped with frizzled onions	34.99
Pulled Pork Sliders with Frizzled Onions	Shredded pulled pork with Kansas City barbecue sauce, topped with frizzled onions	34.99
Ginger Beef Satay	Thin sliced flank steak marinated w/ ginger, soy, & spices. Lightly grilled, glazed w/ house Korean BBQ sauce & sesame seeds served w/ teriyaki	34.99
Vegan Bulgogi Meatballs	V "Impossible" meatballs stir fried with Korean bulgogi sauce	31.99
Chicken Potstickers with Teriyaki	Seasoned chicken & vegetables wrapped in a wonton. Served with teriyaki.	29.99
Chorizo Stuffed Bacon Wrapped Dates	GF Skewered chorizo stuffed dates, wrapped in bacon	29.99
Bacon Wrapped Dates	GF Skewered bacon wrapped dates	26.99
Chicken Pastor Pintxo	GF Spanish for "on skewer" Grilled pineapple & chipotle marinated chicken served with chipotle aioli	26.99
Chicken Tikki Masala Skewer	GF Marinated chicken in warm spices. Served with tzatziki sauce.	25.99
Harissa Nut Stuffed Dates	GF V Dates stuffed with a harissa nut butter. *Contains nuts.	24.99

COLD

Curried Shrimp with Chimichurri	GF Grilled & chilled curried shrimp served with chimichurri on the side	34.99
Beef Tenderloin Skewers with Chimichurri	GF Grilled beef tenderloin skewers served with chimichurri	34.99
Fig Tartlet with Candied Walnuts & Goat Cheese	Phyllo cup filled with goat cheese & fig jam, topped with candied walnuts. *Contains nuts.	26.99
Chilled Tandoori Chicken Skewers with Tzatziki Sauce	GF Grilled & chilled tandoori spiced chicken breast with tzatziki sauce	25.99
Antipasto Skewers	GF Skewered meats, cheeses, olives & peppers	24.99
Chocolate Covered Candied Bacon	GF Candied Applewood smoked bacon, dipped in milk chocolate	24.99
Bourbon Chicken Skewers	GF Bourbon grilled chicken with aged cheddar, peppadews, & onion jam	24.99
Dolmas with Lemon Aioli	GF Seasoned rice wrapped in grape leaves & served with a lemon aioli	24.99
Caprese Bites	GF Mozzarella & tomato skewers with a pistou vinaigrette	22.99
Veggie Skewers with Chimichurri	GF V Grilled & chilled roasted vegetable skewers with chimichurri	22.99
Swiss Raclette Tarts	Caramelized onions with Gruyère served in a phyllo cup	22.99

GRAZING BOXES (Serves 8-12)

NEW

 Seasonal Charcuterie Box

Call for details

149.99

Grilled & Chilled Filet Box	Grilled filet, assorted rolls, horseradish sauce, pickled red onions, red pepper, & arugula	174.99
NEW Asian Grazing Box	Ginger beef satay, korean sticky chicken satay, edamame, carrots, snap peas, pickled vegetables, wasabi peas, wonton crisps, & chicharron. Served with assorted rice crackers & sauces.	159.99
Grilled & Chilled Mediterranean Chicken Box	Grilled chicken breast, feta, roasted red pepper, red onion, fried pita, & tzatziki sauce	149.99
Charcuterie Box	Assorted meats & cheeses, dried fruit, nuts, whipped feta, sun-dried tomato pesto, & fruit	149.99
French Picnic	French ham, assorted French cheeses, salted butter, seasonal crudité & fruit, pickled vegetables, spreads, baguette & crackers	149.99
Mezze Grazing	Sliced grilled flank steak, tandoori chicken skewers, chimichurri, hummus, tzatziki, quinoa tabbouleh, marinated olives & feta, seasonal grilled vegetables, & grilled naan. Vegetarian option available.	149.99
Italian	Assorted Italian meats & cheeses, olives, pepperoncini, crostini, Grassini breadsticks, heirloom tomato salad, fresh & dried fruits	149.99
Artisan Cheese Box	A seasonal variety of our chef's selection cheeses. *Contains nuts.	89.99
Fruit & Vegetable	Seasonal raw crudité, seasonal fresh fruit, strawberry vanilla yogurt, French onion dip	79.99
Grilled & Raw Crudité	Seasonal grilled vegetables, seasonal raw crudité, onion dip, & hummus	79.99
House Chips & Dip Trio	Onion, spinach, & chef seasonal	69.99
Trio of Bruschetta Box	V Traditional tomato bruschetta, olive & artichoke tapenade, & seasonal flavors served with crostini, Everything crackers & rosemary crackers	69.99
Trio of Hummus & Pita	V Traditional hummus, babaganoush, & roasted red pepper hummus served with grilled & fried pita	69.99
Assorted Mini Sandwiches	16 assorted mini sandwiches: Curried Chicken Salad on Croissant, BLT, Chipotle Chicken, Turkey & Ham Cristo. No substitutions.	59.99
Vegetarian Box available featuring Mozzarella Caprese and Roasted Vegetable mini sandwiches.		

For ordering guidelines, allergies, and delivery rates, please visit our website. Prices are subject to change without notice.

SANDWICH / WRAP BOX LUNCH Individual box includes chips & a chocolate chip cookie 16.99/each

Soup, Half Sandwich & House Chip Special Please order for 10 or more. Served family style. 15.99/each

Add fruit GF V 4.99 | Add Mediterranean Pasta Salad V 3.99 | Add RX Bar GF 3.49

- NEW Harvest Turkey & Brie Wrap with Mustard Aioli

- Chipotle Turkey & Cheddar on Jalapeño Cheddar Ciabatta
 - Smoked Virginia Ham & Swiss on Pretzel Roll
 - Spicy Italian & Provolone on Tomato Foccacia
 - Curried Chicken Salad on Croissant with Almonds

- Flank Steak on Asiago & Herb Baguette
 - Mediterranean Tuna Salad on Everything Ciabatta
 - Grilled Vegetable on Ciabatta V
 - Chicken Caesar Wrap
 - Vegan Falafel Wrap V

ALSO AVAILABLE TO BE SERVED FAMILY STYLE

Sandwiches 13.99/person Add House Chips V 1.99

CHILLED ENTRÉES Served in individual containers. Gluten-free option available GF Please call for details.

- Choose Your Protein: Grilled Chicken | Filet (add \$3) | Salmon (add \$3) Served on a bed of arugula salad 17.99/each
- Box includes: Wild Rice & Shaved Brussels Sprout Salad, basil vinaigrette, pepper & asiago roll, & brownie
- Vegan GF V Box includes: Lemon Tahini Kale Salad, falafel, hummus, & fruit 17.99/each

POWER BOWLS Individual Chilled Entrée Bowls

- Chimichurri Flank Steak Bowl GF with wild rice & cranberries, vegetables, & pineapple with chimichurri 17.99/each
- Teriyaki Chicken Bowl with glass noodles, vegetables, chicken potsticker, & Asian Vinaigrette 16.99/each
- Vegan Pesto Pasta Bowl V with roasted red bell peppers, charred broccoli, & walnuts *Contains nuts 16.99/each
- Buddha Bowl GF with yellow rice, chicken shawarma, slaw, Mediterranean veggies, & tzatziki sauce 16.99/each

SUPERGREENS Individual Chilled Salad Entrées

- Churrasco Grilled flank steak, romaine, esquites, black beans, cilantro, radish, pickled red onion, roasted red & poblano peppers, tortilla strips, & cotija cheese with avocado vinaigrette 17.99/each
- Mediterranean Nicoise Kale Seasoned kale, crispy chickpeas, heirloom tomatoes, quinoa, cucumber, artichoke hearts, Castelvetrano olives, scallions, red bell pepper, pita crisps, & lemon tahini dressing. Choose protein: House Mediterranean Tuna Salad | Greek Lemon Chicken | Herb Grilled Salmon (add \$2) 16.99/each
- Autumn Harvest GF Chipotle chicken breast, roasted sweet potato and butternut squash, kale, wild rice pilaf, dried cranberries, white balsamic poached golden raisins, goat cheese, apples with balsamic vinaigrette 16.99/each
- Tofu Miso Shredded red & napa cabbage, crispy carrot, cucumber, edamame, basil, scallions, japchae, toasted cashew tofu with sesame miso vinaigrette 16.99/each
- *Contains nuts Substitute Miso Glazed Salmon (add \$2)
- NEW Smokey Chicken & Avocado Kale GF Chipotle chicken, roasted onion, cumin toasted pepitas, kale, heirloom tomatoes, shaved fennel with cilantro lime vinaigrette 16.99/each

SALADS

All salads served family style with dressings on the side. Please order for 10 or more. Add chicken, salmon, or filet to any salad. Call for details.

- Asian Chicken & Napa Cabbage Salad Teriyaki chicken, red & nappa cabbage, carrot, scallion, cilantro, edamame, & sesame seeds with Asian vinaigrette 4.99
- Cobb Salad GF Grilled chicken, bacon, avocado, hard-boiled egg, tomato, blue cheese crumbles, & ranch dressing 4.99
- Lemon Tahini Kale Salad GF Kale, crispy chickpeas, cucumber, scallions, & red bell peppers with a lemon tahini vinaigrette 4.99
- NEW Winter Crunch Salad GF V Kale, shaved brussels sprouts, Granny Smith apples, & toasted sunflower seeds with white balsamic dressing 4.99
- Tri-Color Mexican Salad Cheddar cheese, black beans, tomatoes, & sweet yellow corn with crispy tortilla strips, & cilantro lime vinaigrette 4.49
- Vegetable Harvest Salad GF V Red bell pepper, tomato, carrot, jicama, & zucchini with balsamic vinaigrette 4.49
- Greek Salad GF Cucumbers, black sliced olives, red peppers, & feta cheese with Mediterranean vinaigrette 4.49
- Garden Salad GF V Carrot, radish, cabbage, cucumber, & tomato with balsamic vinaigrette 3.99
- Caesar Salad Romaine lettuce, imported parmesan, homemade garlic croutons, & Caesar dressing 3.99

SEASONAL SOUPS

- Chicken Tortilla Shredded chicken, fresh cilantro, & crispy tortilla strips 4.99
- Vegan Quinoa Chili GF V Quinoa, peppers, onions, & tomatoes simmered with black beans & pinto beans 4.99
- Tuscan Bean GF V White beans simmered with kale in a vegetable stock 4.99
- NEW Beef Barley Stew Hearty beef stew with carrots, tomato, celery, & onion with barley 4.99
- NEW Butternut Squash GF V Butternut squash roasted w/ fall & winter spices, blended w/ celery, onion, leek, carrot, & vegetable stock. Served w/ cumin toasted pepitas 4.99

HOT ENTRÉES

SEASONAL Seasonal Specials available. Please call for details.

All hot entrées are served family style and arrive hot. For best presentation, please order for 10 or more.
Chafing dishes are recommended to keep food warm. Please call for details.

THEMED STATIONS I

Pita Bar	Served with grilled vegetable medley, Mediterranean Vinegar Slaw, tzatziki sauce, & yellow rice (add hummus .99/person)	16.99
Lamb "Gyro" Meatballs	(available by the dozen 36.99) Chicken Falafel	
Kabobs	GF Served with herb rice, Mediterranean Vinegar Slaw, chimichurri sauce, & tzatziki (3 skewers per person)	16.99
Harissa Beef	(add 1.00/person) Curried Shrimp (add 2.00/person) Tandoori Chicken Veggie	
Taco Bar	Served with salsa, sour cream, shredded cheese, spanish rice, refried beans, Elote Salad, & flour tortillas	15.99
Shredded Barbacoa	(add 1.00/person) Tomatillo Chicken Pork Carnitas Black Beans & Plantains	
Shreded Barbacoa	(add 1.00/person) Tomatillo Chicken Pork Carnitas Black Beans & Plantains Tequila Shrimp (add 2.00/person)	
Szechuan Stir Fry	Served with Jasmine Rice	15.99
Beef Chicken Vegetables		

BEEF & PORK I

SEASONAL Guinness Braised Brisket	Served with braised shallots, winter bordelaise sauce, & Mashed Yukon Gold Potatoes	19.99
SEASONAL Harissa Braised Brisket	GF Served with Roasted Root Vegetables	19.99
Flank Steak au Poivre	GF Served with caramelized onions & roasted fingerling potatoes	19.99
NEW Stuffed Green Peppers	GF Ground beef with rice in a zesty tomato sauce	15.99
SEASONAL Chipotle Meatballs	Served with mashed sweet potato & roasted broccolini	14.99

POULTRY I

Asiago Crusted Chicken	Asiago dredged chicken breast sautéed & served over a bed of pasta pistou	14.99
Butter Curry Chicken	Served with Jasmine Rice & grilled pita	14.99
SEASONAL Roast Chicken	GF Chicken breast with Wild Rice Pilaf with Cranberries & Almonds and gravy *Contains nuts	14.99
Thyme Grilled Chicken	Chicken breast with Parmesan Truffle Orzo & lemon sauce	14.99
Honey-Chipotle Chicken	GF Served with cumin roasted heirloom carrots, chipotle crema, & topped with pepitas	14.99
Greek Lemon Chicken	GF Chicken breast with roasted potato wedges, charred tomatoes, & tzatziki sauce	14.99
Garlic Roasted Chicken Thighs	GF Garlic roasted chicken thighs served over Garlic Roasted Potatoes	14.99
NEW Cider Braised Chicken Thigh	GF with caramelized onions, mushrooms, & Roasted Root Vegetables	14.99

SEAFOOD I

Herb Parmesan Crusted Salmon	GF Served with Herb Rice Pilaf & charred tomato	21.99
Teriyaki Grilled Salmon	Fresh Atlantic salmon with teriyaki sauce. Served with rice pilaf & Stir-Fry Vegetables.	21.99
NEW Bourbon Maple Mustard Glazed Salmon	GF Served with Chipotle Roasted Sweet Potatoes	21.99
Coconut Curry Shrimp	Served with Jasmine Rice & grilled pita	17.99
Lemon Picatta Shrimp	Served with toasted orzo & roasted broccolini	17.99

VEGAN & VEGETARIAN I

Korean-Style Impossible Meatballs	V Vegan Impossible bulgogi meatballs served with rice & Stir-Fry Vegetables	16.99
SEASONAL Vegan Chipotle Meatballs	V Impossible "Meatballs" with mashed sweet potato & roasted broccolini	16.99
Sweet Potato & Quinoa Cakes	GF V Served with rice pilaf & charred onion vinaigrette	15.99
SEASONAL Butternut Squash Ravioli	Served with lemon sage cream sauce, spiced pepitas, & roasted sweet potatoes	14.99
Vegan Pesto Penne	V with blistered cherry tomatoes, roasted butternut squash, & broccoli with a creamy cashew pistou *Contains nuts	14.99
Portobello Mushroom Cap	V Sliced portobello & red peppers striped over a bed of red & white quinoa with a mushroom reduction sauce	13.99
Channa Masala	with Jasmine Rice & grilled pita	13.99
Blackened Tofu	V with Dirty Rice & roasted tomato coulis	13.99
Baked Pimiento Macaroni & Cheese	Rotini pasta & roasted tomatoes baked in a creamy cheese sauce with pimiento peppers	12.99
Pasta Primavera à la Vodka	Seasonal vegetables served with rotini pasta in a vodka cream sauce	12.99
Vegan Jambalaya	GF V Served over Dirty Rice	12.99

DESSERTS		Please order minimum of 10. Add Birthday candles for \$1.99.	
Mini Dessert Box	*May contain nuts	Small (serves 20-24)	74.99 Large (serves 30-34) 109.99
Whole Cheesecake	NY Style Oreo		49.99
Whole Cake	White Birthday Cake Chocolate Cake with Chocolate Ganache Salted Caramel Yellow Cake		34.99
Seasonal Cupcakes	(Please order in increments of 12)		29.99/dozen
Cheesecake by the Slice			4.99
Assorted Cake Pops			4.99
Cake by the Slice			3.99
Flourless Chocolate Cake	GF		3.99
Brownies Cookies	I		2.49
Churros	V		1.99
NEW Seasonal Dessert Boxes			Call for details!

INDIVIDUAL SNACKS

I

All available individually

Charcuterie Box	10.99
Chips, Salsa, & Guacamole	7.99
Crudit� with Hummus	GF V 5.99
Bags of Mixed Nuts	3.99
RX Bars	GF *May contain nuts 3.49
House Trail Mix	*Contains nuts 2.99
Bags of Pretzels	1.99
Kettle Style Potato Chips	GF 1.49

SNACK BOXES

I

Mediterranean Tuna Salad:	7.99
Hummus, Everything Crisps, Fruit Salad	
Chicken Salad:	7.99
Hummus, Everything Crisps, Fruit Salad	
Protein:	7.99
Cheese, Salami & Chorizo, Hardboiled Egg	
GF	
Vegan:	7.99
Hummus, Fruit Salad, Crispy Pita, Tabbouleh Salad	
V	

SIDES

Served family-style. Please order a minimum of 10.

Yukon Gold Mashed Potatoes	GF	4.99
Parmesan Truffle Orzo		4.99
NEW Chipotle Roasted Sweet Potatoes	GF	3.99
Elote Salad	GF	3.99
Pimiento Mac & Cheese	I	3.99
Wild Rice Pilaf with Cranberries & Almonds	GF V	*Contains nuts 3.99
SEASONAL Wild Rice & Shaved Brussels Sprout Salad	GF V I	3.99
Mediterranean Pasta Salad	V I	3.99
Grilled Mediterranean Vegetables	GF V I	3.99
Stir-Fry Vegetables	V I	3.99
SEASONAL Roasted Root Vegetables	GF V	3.99
Mediterranean Vinegar Slaw	GF V	2.99
Garlic Roasted Potatoes	GF V	2.99
Dirty Rice	GF V	Brown Rice GF V Jasmine Rice GF V Herb Rice Pilaf GF V 1.99
House Chips	V	1.99

BEVERAGES

Metropolitan Skyway Coffee	(Serves 10-12) Regular or decaf, served from disposable coffee tote with sugar, Equal, & creamer	24.99/each
Reishi Hot Tea Assortment	(Serves 10-12) Assorted Reishi teas served with disposable hot water tote, sugar, Equal, & lemons	14.99/each
House Blended Smoothie	GF Strawberry Banana Green Medley Blueberry Beet Pineapple Carrot	6.99/each
Single Serving Apple or Orange Juice		3.49/each
Single Serving Unsweetened Iced Tea or Lemonade		3.49/each
Pellegrino, 16.9 oz		2.99/each
Spring Water, 500 ml		1.99/each
LaCroix (Variety of flavors)		1.99/each
Coke, Diet Coke, Sprite		Individual = 1.99/each
Small Ice & Large Ice		3.99/small bag 9.99/large bag