

Healthy Meals Charleston is a local meal delivery service. Check out our menus including our Monthly Specials. Order directly from our menus; build your own meal or request customization to fit your nutritional needs. You are not "picky" or "too complicated".

Check out some of our customer's feedback:



To order or customize your meals:

Email: amber@healthymealscharleston.com

Text: 843.696.4542

www.charlestoncateringandevents.com





BREAKFAST SELECTIONS

Mason Jar Smoothies \$9

Amber's Choice berries, banana, spinach, avocado, natural peanut butter, vanilla protein powder, almond milk

Orange Julius pineapple, banana, fresh squeezed orange juice, vanilla protein powder

Mason Jar Overnight Oats \$8

The Elvis

natural peanut butter, banana, dark chocolate topping

Local's Choice blueberry, local honey drizzle, toasted almond

Mason Jar Power-Up Parfaits \$11

Kristian's Choice fresh berries, toasted almonds, house-made granola, Greek vanilla non-fat yogurt

Local's Choice banana, raw pecans, local honey shredded carrots, house made granola, Greek vanilla non-fat yogurt

Local Island Egg White Muffin Meal \$10

(6oz egg muffin with additional 4oz vegetables)

Isle of Palm

black beans, corn, tomato, onions, peppers, mushrooms, spinach, cheddar topped with plain Greek yogurt, pico de gallo

Wadmalaw

sautéd kale, Brussels sprouts, butternut squash, zucchini, onions, peppers, mushrooms topped with herb goat cheese

Dewees

roasted turkey, peppers, onions, mushroom, sun-dried tomato relish topped with asiago

Seabrook

chicken, peppers, onions, mushrooms, jalapenos, cheddar topped with plain Greek non-fat yogurt, pico de gallo

Egg White Omelet in a Jar \$7

(40z eggs with listed ingredients)

Farm House ham, cheddar, spinach, peppers

Sunrise black beans, Monterey jack, onions, peppers, mushrooms, tomatoes

Gardeners broccoli, feta, asparagus, green onion, roasted pepper

Breakfast Whole Wheat Burritos \$6

(frozen- pull from freezer and bake)

 ${\it Beach \, Body}$ onion, red peppers, jalapenos, egg whites, cheddar

Southwestern black beans, tomato, onion, chipotle seasoning, egg whites, lo-fat mozzarella

 $Gobbler \\ {\it ground turkey, tater tots, refried beans, onions, cilantro, egg whites, Monterey jack}$

SNACKS

Power Balls

Peanut Butter & Oats
Chocolate Tahini
Prune, Chocolate & Nut
Mason Jar Pint = 6 Balls \$12
Mason Jar Quart = 12 balls \$20

Grazing Bowl \$10

basil pesto garbanzo bean mash, carrots, celery, radish, fruit cup and choice of power ball

Mason Jar Salads

Roasted Brussels Sprout Salad \$13 thinly sliced and roasted Brussels sprouts, sesame-peanut chicken, herb goat cheese, pecans, Craisins, mandarin oranges and grape tomatoes, spinach apple cider vinaigrette

Rainbow Mason Jar Salad \$15

lemon pepper salmon, crumbled feta, mandarin oranges, pineapple chunks, kiwi, pomegranate seeds, cucumber, carrots and spinach served with Charleston's balsamic vinaigrette

Berry \$15

chicken, strawberries, blueberries, almonds, sun-dried tomato relish, red onion, herb goat cheese, spinach

Chef \$13

turkey, sliced egg, almonds, shredded carrots, tomatoes, cucumbers, avocado, bleu cheese, romaine

Greek

chicken, tomatoes, cucumbers, Kalamata olives, pepperchini, red onion, crumbled feta, romaine

Build Your Own

Choose One

spring mix - spinach - kale - romaine

CHOOSE UP TO FOUR

quinoa - broccoli - edamame - beets - butternut squash - cucumbers - green onion tomatoes -cucumber - shredded carrots - red onion - green onion - bell peppers Kalamata olives - beets - sliced egg - garbanzo beans strawberries - blueberries - grapes - apples - Craisins almonds - raw pecans - walnuts

Cheese Selection

sharp white cheddar - feta - bleu - herb goat - fresh mozzarella - asiago

Protein: CHOOSE ONE

Chicken \$13 - roasted turkey \$13 - shrimp \$15 - salmon \$15 - flank steak \$15 crab cake \$16

All served with everyone's favorite Charleston's Balsamic Vinaigrette

Healthy Meals

(4oz. protein – 4oz. veggie – 4oz. carb)

grilled chicken, coriander maple glazed carrots, Mexican black beans \$13
roasted turkey, zucchini with herbs and asiago, artichoke freekeh risotto \$13
stuffed poached chicken, spinach and mushroom, farro with tomatoes \$14
Asian shrimp, orange sumac broccoli, parslied brown rice pilaf \$14
lemon pepper salmon, balsamic Brussels sprouts, lemon & herb quinoa \$14
flank steak, garlic roasted asparagus, herb roasted rosemary potatoes \$15

Build Your Own

4 oz. portions

Proteins

chicken \$6 - roasted turkey \$6 - shrimp \$7 salmon \$7 - flank steak \$8 - crab cake \$9

Veggies \$4

braised greens - haricots verts with toasted almonds & caramelized shallots orange sumac broccoli – garlic roasted asparagus - ratatouille spicy lemon cauliflower – balsamic Brussels sprouts – spicy southern hot corn oven baked zucchini with herbs & asiago – cinnamon roasted butternut squash marinated beets with rosemary- roasted parsnips with pesto coriander maple glazed carrots - sautéed spinach

Beans & Carbs \$4

roasted maple cinnamon sweet potato wedges herb roasted rosemary potatoes – quinoa with lemon shallots & herbs couscous with spinach and carrots - Mexican black beans parslied brown rice pilaf - mashed garbanzo farro with tomatoes – artichoke freekeh risotto





Charleston Power Bowls

Thai Chicken Buddha Bowl \$13

mix of whole grain farro, chicken, kale, onion and cilantro with pickled red cabbage, shredded carrots, bean sprouts topped with peanuts and pickled ginger peanut sauce

Asian Bowl \$14

brown rice, marinated ahi tuna, seaweed salad, sweet caramelized onion, shredded carrots, cucumber, fresh ginger and wonton chips ponzu sauce

Performance Sweet Baked Potato Bowl \$11

topped with sautee spinach, green beans, garbanzo beans, lentils and black-eyed peas, sun-dried tomato relish and sharp white cheddar *side plain Greek yogurt*

Greek Power Bowl \$13

couscous, eggplant, zucchini, cucumbers, roasted peppers, Kalamata olives, feta cheese, spinach, balsamic vinaigrette

Build Your Own

Choose Base

sweet potatoes - herb roasted potatoes - quinoa - couscous faro - freekeh - black beans - brown rice - garbanzo mashed cauliflower rice

Choose Four

haricot verts – broccoli – asparagus – Brussels sprouts zucchini - roasted bell peppers – cucumber – tomato – Kalamata olives caramelized onion - shredded carrots – bean sprouts – seaweed salad

Cheese Selection

cheddar - feta - bleu - herb goat - fresh mozzarella - asiago

Proteins

Chicken - Roasted Turkey - Shrimp Salmon - Flank Steak - Crab Cake

Specials

Goat Cheese Burger with Beets, Sautéed Spinach & Avocado \$11

served with tomato cucumber salad & baked sweet potato wedges

Spaghetti Pie \$10

ground beef, spicy Italian sausage, tomato sauce, mozzarella and asiago cheese

Chicken, Mushroom and Spinach Lasagna \$10

sauce of low-fat yogurt, cottage cheese, parmesan & mozzarella with whole grain pasta

Sweet Potato Chicken Hash \$13

prepared with honey, adobe sauce and cilantro served with winter roasted veggies - butternut squash, beets, carrots and parsnips

Mexican Stuffed Peppers \$13

quinoa, ground turkey, black beans, corn, tomato, onions topped with shredded cheddar, lo-fat Greek Yogurt served with cucumber-tomato salad

Lowcountry Crab Cake set on Grit Cake \$15

served with asparagus and lemon-dill yogurt sauce

Check out our monthly specials on line or on facebook www.charlestoncateringandevents.com



RETURN MASON JARS FOR \$2 CREDIT EACH TOWARDS NEXT ORDER.
MINIMUM ORDER FOR DELIVERY IS \$75
FREE DELIVERY ON ALL ORDERS WITHIN 20 MILES

TO ORDER

EMAIL: amber@healthymealscharleston.com TEXT: 843.696.4542