

Hithere! Im Erica

I created Satori Meals to solve my own family's need for delicious meals that could help us get through a busy week, in a healthy way. Now, Satori Meals helps busy parents and working professionals simplify mealtime without compromising flavor or nutrition.

I deliver prepared meals made from scratch on Tuesdays and cater small gatherings Wednesday through Friday. By bringing <u>locally sourced</u> ingredients and <u>sustainable</u> <u>packaging</u> to the table, we share our values for good food and more quality time.

sa·to·ri (səˈtôrē) noun: sudden enlightenment

As a North Carolina based company, I am grateful to live in a diverse agricultural state that allows me to partner with other small businesses. When possible, I visit farms, purchase from local vendors, and look for NC grown ingredients that I can bring directly to you.

I want to thank you for considering Satori Meals for your small gathering and for helping me spread the word to someone who may need help with their meals during a busy week. After all, having less stops and decisions to make throughout the day, gives us more time to focus on what is important!

Thank you,

Z. B. Caldum

Erica B. Calderon Call: 919-592-2330

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Satori Meals LLC 2161 S. Wilmington Street, Raleigh, North Carolina 27603

Please allow five days' notice. Minimum order \$75. Delivery Fees Apply. Cash or charge at time of order. Cancellation Policy: 50% of food total will be charged if cancellations are made with less than 48 hours' notice. 100% of food total will be charged if cancellations are made with less than 24 hours' notice. Menu items and prices subject to change. Closed Thanksgiving & Christmas week.

satorineals. com



Catering

Delivering Hot Breakfast & Lunch Caterings Wednesday- Friday

For gift cards & meal prep menu (meals for reheating) please visit:





Breakfast

- Roasted Vegetable Frittata DF, GF, \$36 Serves 10. Spinach, mushroom, onion, bell pepper. Add NC Sausage, \$10. 2 oz. sour cream, \$0.50 each.
- Rosemary & Garlic Roasted Potatoes \$28 Serves 10. Yellow or Sweet Potatoes are tossed in vegetable broth, olive oil and lightly sea salted.
- Fresh Fruit Platter \$58 Serves 10. An assortment of fresh seasonal fruit
- Purple Sweet Potato Parfait GF. \$32.50. 10 count. Fresh baked NC sweet potato. Greek yogurt, granola, seasonal fruit. Individually served in a 4 oz cup with lid.
- Oat Muffins GF, Vegan \$22.50. 10 count. Maple Sweet Potato or Blueberry Banana
- Fresh Baked Bread Butter Croissants \$3.50 each, Plain Bagel, \$2.50 each
- Spreads 8 oz. \$6.50 NC Honey Butter, Chive & Onion Cream Cheese
- Farmer's Market Preserves 8 oz. \$6.50 Seasonal Flavors

Boxed Lunch

Salads \$7 each. Minimum 10 each.

- Apple Cranberry Walnut Salad, GF, House honey-Dijon vinaigrette, spinach, arugula, apples, walnuts, cranberry, feta.
- Harvest Quinoa Salad GF, Vegan, Roasted seasonal vegetables, quinoa, dried black beans, red onion, house maple-balsamic vinaigrette
- House Pesto Pasta Salad DF, Sundried tomatoes, pine nuts, handmade penne pasta

Sandwiches include fresh baked bread, kettle potato chips & pickle. Minimum 5 each.

- Signature Chicken Salad Sandwich butter croissant, Greek roasted, pulled chicken salad, tomato, mixed greens, white cheddar \$12.75
- Roast Beef or Turkey Sandwich sourdough, mayo, mixed greens, onion, tomato, white cheddar \$12.75
- Eggplant & Prosciutto Sandwich ciabatta, house pesto, bell pepper, mozzarella \$13.75

Serves 10. Buffet Style. Proteins \$95 each. Sides \$27.50 each. Boxed Hot Plates start at \$15.75 per person and include one protein and two sides.

## **Proteins**

- **Lemon Butter Turkey Meatballs GF**, house Greek seasoning, pan seared in house lemon-butter sauce. Add handmade pasta for \$27.50 (per 10 person)
- Herb Roasted Chicken Leg Quarters DF, GF, house herb blend, olive oil & lemon
- Mojo Pork Roast DF, GF, house seasoning, slow roasted in fresh citrus juices.
- Rosemary Portobello Steaks GF, Vegan, mushrooms roasted in house balsamic marinade, sea salt and black pepper

## Sides

- Herbed Brown Rice & Roasted Cherry Tomatoes GF, Vegan
- Cilantro & Onion Black Beans GF, Vegan
- Garlic Sweet Potato Mash w/Mushroom Cream Sauce GF
- Roasted Garlic Cauliflower Mash GF
- Roasted Seasonal Vegetables GF, Vegan
- Roasted Red Onions & Bell Peppers GF, Vegan
- Sweet Potato Cornbread GF

Soup Vegetable Lentils or Wild Rice & Cannellini GF, Vegan \$2.75 each. Minimum 10 each

Beverages

- Bottled Water \$1.75, Orange juice or lemonade (gallon) \$12
- Sweet or unsweet tea (gallon) \$10

Dessert 10 GF Cake Pops, seasonal flavor \$27.50