



Sanctuary HOLISTIC KITCHEN

CATERING @ ALOUETTE BISTRO

Beverages

Aqua Frescas

Pineapple Lavender, Watermelon Strawberry,
Strawberry Lime, Cucumber Mint Chia

Aquas ½ Gallon \$28 Full Gallon \$42

Fresh Pineapple Kale Cooler

Pineapple, Kale, Cucumber, Celery, Lime, Green
Apple: GF & V

Carrot Zinger Cold Pressed Juice

Carrots, Lemon, Apple, Ginger GF & V

Juices ½ Gallon \$32 Full Gallon \$48

Party Platters

For the Birds Noshing Plate \$7pp

Vegan Dips: Roasted Garlic Hummus,
Cashew Farmers Cheese, Tahini Honey
Butter, Fruit, Veggies, Olives,
Sourgough or GF Bread and Crackers

Lark & Owl Noshing Plate \$8pp

Assorted Meats, Cheeses, Fruit,
Veggies, Olives, Bread, Spreads and
Crackers

Sandwich Assortment Platter \$7pp

Choice of: Italian Hummus Veggie,
Pesto Chicken Salad, Avocado Toast,
Cucumber Bistro Sandwich
Bread Choice of Sourdough or
Gluten Free

The Sweet Side

Vegan Cheesecake

\$7pp

Raspberry Chocolate, Chocolate Sunbutter,
Mango Cardamom, Lemon Lavender, Pumpkin
Spice: GF & V

Fruit Cobbler Baked Oats

\$8pp

with Fresh Yogurt, Honey, & Toasted
Almonds: GF

Fresh Fruit & Yogurt Cup

\$6pp

with Fresh Yogurt, Honey, & GF Granola

Salads

Forbidden Rice Salad

\$8pp

with Strawberries, Walnuts, & Balsamic
Vinaigrette & a Scoop of Cashew Farmers
Cheese GF & V

Farmers Market Salad

\$8pp

Greens, Sugar Snap Peas, Carrots,
Radish, Apples, Avocado, Quinoa,
Sprouts & Fermented Ginger Turmeric
Dressing

Zesty Greek Chicken Salad

\$14pp

Quinoa Tabouleh, Roast Chicken, Vegan
Tzatziki Sauce & Zahtar Roast Chic Peas

Minimum 10 people per order. Prices are per person unless otherwise noted.

Served Family Style with Compostable Plates, Napkins and Utensils