



# CATERING MENU

TO ORDER:  
catering@nourishcafesf.com  
(415) 420-7599

## SALADS (serves 8; includes a side of bread)

### Nourish Bowl \$90

Quinoa, spring mix, baby spinach, yam, avocado, sprouts, house made hummus, cucumber, cherry tomatoes, sauerkraut from Wild West Ferments, toasted sunflower seeds. Oil-free creamy hemp dressing.

### Mission Salad \$85

Romaine lettuce, red cabbage, yam, avocado, black beans, cherry tomatoes, corn, radish, carrots, jalapeño, pumpkin seeds, cilantro. Oil-free creamy chipotle hemp dressing.

### Falafel Salad \$90

Baked falafel, romaine lettuce, cucumbers, red onion, cherry tomatoes. Oil-free lemon tahini dressing.

### "Tuna" Salad \$90

Romaine lettuce, mock tuna (sunflower seeds, celery, almonds, onions), fingerling potatoes, cherry tomatoes, sprouts, asparagus, cucumber. Shallot mustard chia vinaigrette.

### Bibimbap Salad \$85

Jasmine brown rice, tofu, spring mix, baby spinach, carrots, red bell pepper, cucumber, sprouts, avocado. Sriracha miso dressing.

## TOASTS & SPREADS (serves 6-8)

\$34 (+ \$6 for gluten-free bread) for a platter of 6 thick pieces of toast cut into halves + six (6, 3oz each) spreads of your choice:

Hummus  
Nutella  
Creamy Nut Cheese  
Almond Butter  
Fruit Jam

## TREATS

Chocolate Chip Cookie (GF) \$4.50 ea

Nourish Bar (GF) \$4.50 ea

Chia Pudding (GF) \$6 ea

*Various flavors available, please inquire*

Cake (8") \$50

*Various flavors available, please inquire*

*Nourish Café is 100% plant-based and uses organic, whole foods and non-GMO ingredients to create delicious, wholesome and healthy foods. We use only natural sweeteners and minimal oils. Our mission is to help you eat healthier and feel amazing through a natural, plant-based diet.*

## SANDWICHES (serves 8; includes a side of pickled cucumbers)

\$80 (+ \$8 for gluten-free bread) for a platter of 8 sandwiches cut into halves. Choose your assortment from the list below:

### Nourish Bánh Mì Sandwich

Marinated tofu, roasted sweet potato, pickled carrots and jalapeños, cilantro, wasabi cashew mayo. Gluten-free bread available at extra charge.

### "Tuna" Sandwich

House made seed and nut "tuna" (sunflower seeds, celery, almonds, onions) topped with lettuce, tomato and sprouts. Open face. Gluten-free bread available at extra charge.

### Yam & Cheese Sandwich

Roasted sweet potato, house made cashew cream cheese, sunflower sprouts. Gluten-free bread available at extra charge.

### Veggie Wrap

House made hummus, carrots, sprouts, red peppers, romaine lettuce, red cabbage, avocado, oil-free creamy hemp dressing. Served in a raw spirulina flatbread wrap (gluten-free)

## JUICES (2 quarts, serves 4-6)

**Balanced** \$30  
Spinach, apple, parsley, celery, ginger, lemon

**Nourished** \$30  
Beet, apple, carrot, ginger, lime

**Vibrant** \$30  
Carrot, orange, ginger

**Refresh** \$30  
Pineapple, pear, cucumber, mint, lime