

### CATERING

Lettuce make your next small meeting or large group event a hit! We offer healthy gourmet catering with several flexible options, and our healthy food will leave attendees satisfied (not stuffed), energized (not sleepy), leading to increased engagement and productivity. All ingredients are prepared in-house and made from scratch daily, including all of our gluten free sauces. Order individual salads or party packages for each attendee, large salads and wrap platters for a group to share, or offer guests an entire salad bar so each can fashion his or her own salads. Include our fresh daily soups, sweets and drinks. Review our full menu for a complete list of our classic salads, fashion-your-own ingredients, sides and beverages.

## CATERING PACKAGE OPTIONS

- All-In Party Packages
- Satellite Salad Bar

- Classic Salad
- Classic Bowl
- Brown Bag Lunch

## 7 GREENS CATERING GUIDELINES

Please review the following guidelines prior to placing your order

- Of course we will do our best to accommodate last minute orders
- A 50% deposit is required when you place your order
- Any cancellation within 24 hours is subject to a loss of deposit
- Delivery is available on orders of \$100 or more for an additional charge
- We accept AMEX, Visa, Mastercard, Discover, company check or cash
- All sauces served on the side
- Substitutions available upon request
- Call our Catering Consultants to place your order: Birmingham KARINA 248.792.8600 | Detroit TINA 313.964.9005
- Inquire online or leave a message for one of our catering consultants. One of our catering consultants will call you by 5:00pm the same business day to discuss your event.
- Utensil package and extra container fees may apply



## Satellite Salad Bar

For parties of 20+ | \$21.95 per person

LETTUCE (choose 3)

Kale Nappa Cabbage Organic Baby Spinach Romaine

Mixed Greens Organic Arugula Red Cabbage

PREMIUMS (choose 3)

Avocado Curried Tuna Salad Organic Spicy Tofu Quinoa Tabbouleh

Bacon Grilled Chicken Ouinoa Soba Noodles

Hard Boiled Egg Roasted Brussel Hummus Sprouts

CHEESES (choose 2)

Local Feta Shaved Parmesan White Cheddar

**Goat Cheese** 

VEGETABLES & DRIED FRUITS (choose 8)

Banana PepperChickpeasRed OnionRaw BeetsBean SproutsRaw CornGreen OnionsSpicy Broccolli

Black Beans Cucumbers Kalamata Olives Dried Michigan Cherries

Carrots Curried Cauliflower Roasted Sweet Potato
Cherry Tomatoes Edamame Baked Parmesan Crisp

GRAINS & NUTS (choose 2)

Raw Almonds Sunflower Seeds

CRUNCH (choose 2)

Crazy Good Butterons Organic Blue Corn Pita Chips Toasted Ramen

Chips

SAUCES (choose 3)

all sauces are made from scratch and are paleo, keto-friendly and gluten free.

Balsamic **V** Jalapeño Cilantro Extra Virgin Olive Oil **V** Sesame Garlic **V** 

Beet Greek Lime Vinaigrette Pomegranate Sumac V Spicy Cashew V
Chipotle Ranch Miso Creamy Ginger Walnut Pesto V
Caesar Maurice Sriracha Drizzle V Champagne Vinaigrette

Our chicken is grass fed, hormone and antibiotic free. We us brown, organic, cage-free eggs.

Our sauces and dressing are paleo, keto-friendly, and gluten free.

We only use natural sweeteners in all of our recipes.

# All-in Party Packages

We will fashion lunch for your event with our classic large salad bowls, wrap platters, classic large warm bowls, and your choice of freshly baked homemade chocolate chunk cookies or chips.

#### SMALL EVENT (Serves 12-16) | \$300

2 large bowl salads

16 half wraps

16 chocolate chunk cookies or assorted chips

#### MEDIUM EVENT (Serves 18-20) | \$375

3 large bowl salads

20 half wraps

20 chocolate chunk cookies or assorted chips

#### LARGE EVENT (Serves 25-30) | \$550

5 large bowl salads

30 half wraps

30 chocolate chunk cookies or assorted chips

- Contact our Catering Manager for parties larger than 30
- Extra permiums and water available upon request (additional charges apply)
- Additional cookies \$1.75 per person
- Additional chips \$1.75 per person
- Mix and match cookies and chips
- 32 oz. of roasted organic grass fed chicken, hormone & antibiotic free \$25

# Brown Bag Lunches

#### \$15.95 per person

- · Choice of wrap from classic menu
- Cookie
- Bag of chips

### Classic Salad Menu

Large Bowls Serve 8-10

DETROIT GREEK \$45.00

Romaine, raw beets, local feta, cherry tomatoes, cucumbers, kalamata olives, red onion, beet greek sauce

WOK IT TO ME \$45.00

Nappa cabbage, red cabbage, carrots, green onions, soba noodles, edamame, toasted ramen, slivered almonds, sesame seeds, *creamy ginger sauce* 

MAURICE WHO? \$55.00

Romaine, baby spinach, sweet gherkin, roasted turkey, hard-boiled egg, parmesan crisps, bacon, *maurice sauce* 

KFOXY \$30.00

Romaine, shaved parmesan, crazy good butterons, caesar sauce

LAS BEAR \$45.00

Romaine, corn, black beans, cherry tomatoes, avocado, organic blue chips, white cheddar, *chipotle ranch sauce* 

BERTIE \$55.00

Mixed greens, curried tuna salad, kalamata olives, tomatoes, raw green beans, hard-boiled egg, pepper, champagne vinaigrette

YOGA GIRL \$50.00

Baby spinach, kale, quinoa, carrots, raw beets, roasted brussel sprouts, organic spicy tofu, sriracha drizzle, *miso sauce* 

CHACHIE \$50.00

Romaine, red onion, tomatoes, cucumbers, hummus, quinoa tabbouleh pita chips, pomegranate sumac sauce

### Classic Warm Bowl Menu

Large Bowls Serve 8-10

POPEYE \$55.00

Warm organic brown rice, spinach, kale, carrots, blistered tomatoes, local feta, grilled chicken, lemon drizzle, walnut pesto sauce

SPICY BUDDHA \$45.00

Warm organic brown rice, spinach, red cabbage, roasted sweet potatoes, chickpeas, raw beets, avocado, lime drizzle, *spicy cashew sauce* 

HIPPIE \$50.00

Warm quinoa, red cabbage, corn, black beans, radish, green onions, organic blue chips, avocado, salsa fresca, vegan taco meat, hemp hearts, lime drizzle, spicy cashew & cashew sour cream

# Homemade Soups

Monthly soup specials are available upon request. Please inquire with your catering representative.