

STARTERS

NATIVE CHICKEN WINGS

Native chicken wings made crispy. Served with ranch dressing and buffalo sauce. 24 pieces. 25

GUACAMOLE, CHIPS & SALSA

Freshly prepared corn tortilla chips, salsa fresca with jalapeño and guacamole. Serves up to 10 people. 30

SALADS

5-6 entrée-size servings or 8-12 side servings

ENSALADA AZTECA

A Native Foods favorite!

Fresh avocado, jicama and cucumber salsa, quinoa, romaine, raisins, toasted pumpkin seeds and cilantro served with mango-lime dressing on the side. [GF] 49

OC RAW CHOPPER

Freshly chopped mixed veggies, seasonal greens, salsa pomodoro, avocado, almonds, spiral cut beets and sprouts. Served with lemon garlic vinaigrette on the side. [GF] 49

TACO SALAD

A blend of romaine, cabbage, seitan taco meat, salsa fresca, roasted corn, green onions, cilantro, avocado and tortilla strips. Served with creamy chipotle dressing on the side. 49

BOWLS

5-6 entrée-size servings or 8-12 side servings

BANGKOK CURRY

Seared tofu steak, steamed veggies, kale and brown rice with coconut milk red curry, gomasio and cilantro. 49

SOUL BOWL

Southern fried Native chicken with organic red beans, organic brown rice, steamed veggies and kale. Topped with ranch and BBQ sauce. Served with freshly baked corn bread. 49

THAI MEATBALL

Spicy seitan meatballs tossed with mango-lime chili sauce, roasted red peppers and lemongrass broccoli on a bed of quinoa with our kale super slaw. 49

CHICKPEA TIKKA MASALA

Chickpeas simmered in a rich coconut and curry sauce, scented with jalapeños and kaffir lime leaves. Served with cilantro jasmine rice, fresh cut pineapple, and finished with cilantro. [GF] 49

HANDHELDS + SANDWICHES

TWISTER WRAP

Fresh greens, cucumber salsa, avocado and your choice of crispy, grilled, or buffalo Native chicken, with creamy ranch or chipotle sauce, wrapped in a whole wheat tortilla.

AVOCADO CRUNCH WRAP

Green goddess dressing and mango mayo, topped with coconut-crusting avocados and wrapped in a whole wheat tortilla.

PORTOBELLO & SAUSAGE BURGER

Balsamic marinated, grilled Portobello mushrooms, Native seitan sausage, caramelized onions, roasted garlic, pumpkin seed pesto, mayo, romaine and tomatoes. Served on a whole wheat bun.

NATIVE CHICKEN, BACON, & AVO CLUB

Crunchy, herb-crusting Native chicken, seitan bacon, avocado, chipotle sauce, romaine, tomatoes, red onions and carrots. Served on multi-grain ciabatta.

Platters

Small Platter, serves 5-8

5 sandwiches (Select up to 3 different Handhelds or Sandwiches)
8 bags of our house-made tortilla chips. Includes pickles. 55

Large Platter, serves 10-12

10 sandwiches (Select up to 5 different Handhelds or Sandwiches)
16 bags of our house-made tortilla chips. Includes pickles. 99

SWEETS

COOKIE PLATTER

12 large, chewy chocolate chip cookies. 22

OATMEAL CRÈME PIES

Six, soft-baked, oatmeal cookie sandwiches filled with whipped vanilla crème. 22

BOX O' CUPCAKES

A delicious variety of freshly baked cupcakes. 12/box. 35

DRINKS

A gallon tote. Varies by location or season. Serves 8.

NATIVE LEMONADE OR FRESCA

Our signature, seasonal housemade drinks. 19⁹⁹

NATIVE TEA

Freshly brewed, flavored organic iced tea. 14⁹⁹

[GF] Made with GLUTEN FREE ingredients. Native Foods does not have a dedicated gluten free kitchen or fryer. Read more about our ingredients on our website.

FOOD PHILOSOPHY

Every day, we delight guests with earth-friendly, delicious food. Whether made from our signature recipes or sourced from some of the world's finest ingredients, our food is made with the same care and love we would give our own families.

At Native Foods, we embrace cultural, ethnic and food-choice diversity we invite everyone to come through our doors, sit at our table and experience what makes us truly special.

INGREDIENTS

Our food is homemade and is often bought locally, or brought in from sustainable suppliers using only plant-based ingredients which include: vegetables, fruits, grains, seeds and nuts. We do not use any animal products of any kind (including honey).

NATIVE PROTEIN

Our **tempeh** is created from cultured non-GMO organic soybeans and millet.

Our **seitan** is created with vital non-GMO wheat gluten.

Our **Native chicken** is made from soy, wheat and pea protein.

Our **cheeses** are made from nuts and Follow Your Heart® cheese.

Parmesan is nut-free.

ALLERGENS

Native Foods uses nuts, wheat and non-GMO soy, in our kitchens and organic ingredients whenever possible. Not all ingredients are listed on menu; if you have a specific food aversion, please speak with a Manager to review all menu ingredients. An allergy and ingredient menu is available at the register and at nativefoods.com.

Please be aware that all of our ingredients share common cooking equipment and utensils, including common oils.



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nativefoods.com

NATIVE
FOODS

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NATIVE FOODS

Let us cater your next party,
event, or business lunch!

100%
PLANT-BASED
CUISINE



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ONLINE

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