

TRAITEUR • CATERING

LA PLAZA

nouvelle génération



SALADS

(48 oz. – bowl)



- Greek Salad: feta, tomatoes, Kalamata olives, fresh oregano, red wine vinaigrette \$24.00 each
- Market green: mesclun lettuce, mixed herbs, French shallots & balsamic dressing (on the side) \$22.00 each
- Quinoa Salad: toasted quinoa, roasted butternut squash, parsley, pickled French shallots, arugula & apple cider vinaigrette \$24.00 each
- Baby kale Caesar: baby kale, croutons, parmesan shavings, bacon crumble, French shallots, lemony Caesar vinaigrette) \$24.00 each
- Roasted vegetables: mesclun lettuce, roasted squash, roasted carrots, herbs, cherry tomatoes, pickled shallots, cucumber rondelles, green goddess vinaigrette \$24.00 each
- Raddichio & blue cheese: raddichio, roasted almonds, blue cheese crumble, grapes with apple cider vinaigrette) \$24.00 each
- Baby spinach, beets & goat cheese: Baby spinach, mixed greens, walnut crumbles, chervil, cherry tomatoes with a balsamic vinaigrette \$24.00 each
- Tabouleh: Couscous, parsley, tomatoes, red onions, lemon & olive oil \$24.00 each
- Panzanella: tomatoes, cucumber, red onions, croutons, fresh basil dressed with a herb pesto \$24.00 each

Plus delivery fee and taxes

Prices are subject to change without notice

****Please ask about our gluten & vegan options****

SANDWICHES

(Minimum 10 people)



CHOICE OF ONE (1) SANDWICH per platter of 10 **\$10.00/each**

- Chicken Bahn Mi: Grilled sweet soy chicken thighs, pickled cabbage and carrots, cucumber rondelles, pickled coriander & spicy mayonnaise
- Tofu Bahn Mi: Grilled sweet soy tofu, pickled cabbage and carrots, cucumber rondelles, pickled coriander & spicy mayonnaise
- Roast beef: Sliced roast beef, baseball mustard, caramelized onions, swiss cheese & mesclun lettuce
- Turkey melt: Sliced deli turkey, spicy mayonnaise, cheddar cheese, musclun, sundried tomatoes
- Deli deluxe: Sliced capicollo, mortadella, salami, spicy mayonnaise, provolone & arugula
- Battered chicken (or tofu): Breadcrumb crusted and fried chicken, pickled eggplants, lettuce, sundried tomato aioli
- Pepperonata: Italian sausage, sautéed peppers and onions, sundried tomato aioli, lettuce
- Grilled vegetable: Mixed grilled vegetables, spicy mayonnaise, feta crumble & mesclun salad
- Falafel: falafel, hummus & couscous salad

***All sandwiches are served on a white ciabatta
or wraps or toasted bread***

BOXED LUNCHES

(Minimum 10 people)
Variety of (2) boxes per order

Choice of one type of sandwich
Two (2) salads
Fruit salad or Chef's choice dessert
One (1) bottle of water

\$18.00 per person

*Plus delivery fee and taxes
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SALAD BOXED LUNCHES

(Minimum 10 people)

Variety of (2) boxes per order

**** All bowls come in a biodegradable bowl ****

Chicken BLT: Grilled boneless chicken thigh marinated with lemon & thyme on a bed of mixed greens with tomatoes, bacon bits, shallots, croutons with a creamy herb vinaigrette

Tuna bomb: Tuna salad on a bed of mixed green, carrot ribbons, shredded cabbage, celery, tomatoes, cucumber with a herb & lemon vinaigrette

Maple salmon: Roasted maple glazed salmon on a bed of mixed greens, shredded cabbage & carrots, pickled shallots, cucumber rondelles, quinoa with balsamic emulsion

Classic poke bowl: Salmon crudo with spicy aioli on a bed of seasoned sushi rice, marinated edamamme, pickled cabbage & cabbage, cucumber, radish rondelles, pineapple, sesame with a sesame soy vinaigrette

Nicoise tuna poke bowl: Soba noddle, seasoned tuna, ½ of a jammy egg, cherry tomatoes, cucumbers, kalamata olives, greens beans, gem lettuce & balsamic miso emulsion

Supreme plant poke bowl: Brown rice and quinoa, roasted chili squash, endamamme, cherry tomatoes, baby kale, toasted pumpkin seeds, bok choy, green onions with a sweet chili dressing

Vegetarian delight: Roasted squash, carrots and beets on a bed of mixed greens, wild rice and lentils, tomatoes, corn & cucumber rondelles with a green goddess dressing

Falafel express: Falafel on a bed of mixed green, quinoa, tomatoes, red onions cucumber rondelles, marinated chick peas, mint with a tahini lemon vinaigrette

Baby kale Caesar: Grilled boneless chicken thighs on a bed of baby kale and mixed green, fried capers, bacon bits, house croutons, pickled shallots, cherry tomatoes, parmesan shavings with a lemon Caesar dressing

Asian noddle: Sweet soy marinated tofu or sliced beef on a bed of vermicelli noodles (dressed with sesame oil, rice wine vinegar & mirin) mixed greens, shredded cabbage and carrots, red onion, tangerine segments, coriander, sesame seeds with an Asian dressing

Chipotle: Braised chipotle chicken or jackfruit on a bed of mixed greens, corn cherry tomatoes, shredded cheddar cheese, green onions, pickled red onions, cucumber rondelles, avocado purée, nacho crumble with a lime & cumin vinaigrette

MS. Green: Mixed greens, asparagus, fresh peas, herbs, charred broccoli, Brussels sprouts, toasted sunflower seeds with a herb & pesto vinaigrette

\$16.00 per person

****Additional \$4.00 per person for a Chef's choice dessert and a bottle of water**

Plus delivery fee and taxes

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