



# Bulk Catering



WE MAKE IT EASY • WE MAKE IT FRESH • WE MAKE IT DELICIOUS

## CRAFTED BOWLS

\$100 - serves 8-10

### Marrakesh Market GF

house grains, beef and lamb meatballs in a roasted pepper tomato sauce, eggplant and zucchini, marinated tomatoes, chermoula and lemon labneh

### Valencia GF V

house grains, grilled portobellos, smoked cauliflower, sautéed greens, beet & hazelnut salad, romesco

### Phuket GF

Carolina rice, pork belly, butternut squash, pickled vegetables, sautéed greens, red curry vinaigrette

### South End GF

Carolina rice, herb pulled chicken, smoked cauliflower, butternut squash, sautéed greens, buttermilk slaw, aji dulce barbecue

### Rio Grande GF

Carolina rice, adobo chicken, whipped avocado & white beans, zucchini, marinated tomatoes, chipotle-cilantro crema

## CRAFTED SALADS

\$80 -serves 6-8

### C.A.K. Standard GF

baby kale and arugula, herb pulled chicken, beet & hazelnut salad, avocado, grilled sweet onions, feta, almonds, lemon-basil dressing

### Thai Style GF

house mixed greens, sliced sirloin\*, shredded cabbage and carrots, pickled asian pear, almonds, red curry vinaigrette

### The B.B. GF

house mixed greens, herb pulled chicken, shredded cabbage and carrots, tomatoes, candied pecans, roasted garlic buttermilk dressing

### Mediterranean GF V

baby kale and arugula, portobellos, smoked cauliflower, roasted eggplant, walnuts, tahini-balsamic vinaigrette

\* ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## WRAP BOXES

\$65 - comes with 12 half wraps

### C.L.T.

herb pulled chicken, sharp cheddar, marinated tomatoes, lettuce, Chef Alyssa's smoked chili & rosemary mustard spread

### Steak & Cheese

sliced sirloin\*, swiss cheese, marinated tomatoes, arugula, grilled onions, roasted garlic mayo

### Mushroom & Pesto V

portobellos, grilled onions and peppers, sun dried tomato pesto, smoked mozzarella, lemon kale

### Adobo Chicken-Avocado

pulled chicken, whipped avocado & white beans, lettuce, tomato, grilled sweet onions, queso fresco

NO SUBSTITUTIONS, CERTAIN ITEMS CAN BE REMOVED TO ACCOMMODATE ALLERGIES AND PREFERENCES, PLEASE LEAVE REQUESTS IN SPECIAL INSTRUCTIONS BOX

## BEVERAGES

### 1 GALLON CONTAINERS

Filtered water \$5

Ginger-citrus tea \$10

Honey green tea \$10

Strawberry-mint lemonade \$10

## DESSERT

\$3.50 - per dessert

### Layered dessert cups:

#### Fall Spiced Cake

pumpkin caramel filling, apple butter

#### Chocolate-Hazelnut Cake

chocolate mousse

## PREMIUM SIDES

Serves 6-8

\$25 - Smoked Cauliflower & Butternut Squash with cranberries and herbs GF V

\$10 - Buttermilk Cabbage Slaw GF VT

\$25 - Mixed Fruit GF V

\$10 - Gourmet Chips V

\$25 - Yellow Lentil Salad GF V

**Aji Dulce:** fruity Habanero-like pepper without the heat

**Labneh:** Creamy cheese made from yogurt

**Romesco:** Rich Spanish sauce made from roasted bell peppers, tomatoes and almonds

**Chermoula:** Lightly spicy Moroccan sauce with cumin, coriander and herbs

GF Gluten Free VT Vegetarian V Vegan

*Chef Alyssa's*  
TABLE

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48 HOUR NOTICE • PICK-UP AND DELIVERY AVAILABLE  
\$100 MINIMUM FOR PICK-UP • \$200 MINIMUM FOR DELIVERY