



Chef Alyssa's Table Catering



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

CRAFTED BOWLS

Bulk - \$100 - serves 8-10
Box - \$12.50 - Individual

Marrakesh Market GF

house grains, Moroccan braised beef short ribs, eggplant and zucchini, marinated tomatoes, herb olive oil and yogurt lemon sauce

South End GF

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

Valencia GF V

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

Rio Grande GF

Carolina rice, adobo chicken, smashed avocado, zucchini, marinated tomatoes, chipotle-cilantro crema

Kofta GF V

house grains, choice of beef or tempeh kofta, eggplant caponata, smoked curry cauliflower, charred kale, creamy tomato sauce

PREMIUM SIDES (Ind./Large)

(Large serves 6-8)

\$4/\$25 Smoked Cauliflower & Butternut Squash with cranberries and herbs GF V

\$4/\$25 Orzo Salad with cucumbers, tomatoes, olives and feta V

\$4/\$25 Mixed Fruit GF V

\$4/\$25 Side Salad with tomatoes, cucumbers, croutons, buttermilk dressing VT

\$3/\$15 Sea Salt Sweet Potato Chips V

\$3/\$15 Buttermilk Cabbage Slaw GF VT

\$3/\$15 Adobo Spiced Tofu (serves 3-5) 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

CRAFTED SALADS

\$80 - serves 6-8
Box - \$12.50 - Individual

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, cucumbers, red curry vinaigrette*

The B.B. GF

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

Mediterranean GF V

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

Santorini GF VT

kale salad with olives, marinated tomatoes, house grains, spiced chickpeas, feta and lemon herb vinaigrette

DESSERT

\$2.50 ea. - Chocolate Chip Cookies V

\$2.50 ea. - Snickerdoodle Cookies V

\$3.50 ea. - Layered dessert cups:

Strawberry Shortcake
vanilla cake,
strawberry cream filling
fresh strawberries

Chocolate-Hazelnut Cake
chocolate mousse

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

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

WRAPS

Bulk - \$65 - 12 half wraps
select up to 2 options
Box - \$12.50 - Individual

C.L.T.

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

Steak & Cheese

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

Mushroom & Pesto VT

portobellos, grilled onions and peppers, hummus, feta cheese, lemon kale

Adobo Chicken-Avocado

pulled chicken, smashed avocado, lettuce, tomato, grilled sweet onions, queso fresco

All individual wrap boxes include chips
Upgrade to premium side **\$3**

BEVERAGES

(Gallon serves 6-8)

Filtered water **\$5/gallon**

Ginger-citrus tea **\$10/gallon**

Honey green tea **\$10/gallon**

Strawberry-mint lemonade **\$10/gallon**

Assorted Honest Tea **\$3/individual**

Bottled Water **\$3/individual**

Chef Alyssa's
TABLE

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24 HOUR NOTICE

\$100 MINIMUM FOR PICK-UP AND DELIVERY