



Chef Alyssa's Table Catering



CRAFTED BOWLS

Bulk - \$105 - \$110 - serves 8-10
Box - \$12.50 - \$13.50 - 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 DF

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

Oaxacan Mole GF

Carolina Rice, mole verde pulled pork, corn and queso fresco salad, pickled radish

PREMIUM SIDES (Ind./Large)

(Large serves 6-8)

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

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

\$4/\$25 Seasonal Fruit GF V

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

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

\$3/\$15 Corn Salad with fresh vegetables, queso fresco, pickled radish and lime

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

CRAFTED SALADS

Bulk - \$80 - \$85 - serves 6-8
Box - \$12.50 - \$13.50 - 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 DF

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*

Tunisian Spice GF

spice roasted carrots, shredded kale and cabbage, granny smith apples, herb pulled chicken, feta cheese, toasted walnuts and tahini balsamic vinaigrette

DESSERT

\$2.50 ea. - Chocolate Chip Cookies

\$2.50 ea. - Snickerdoodle Cookies

\$3.50 ea. - Layered dessert cups:

Seasonal Dessert Cup GF

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 - \$75 - 12 half wraps
select up to 2 options
Box - \$12.50 - \$13.50 - 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 & Hummus 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

Mole Verde Pulled Pork

mole verde pulled pork, lettuce, shredded cabbage, pickled radish, queso fresco spread

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 **\$13/gallon**

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

Bottled Water **\$3/individual**

Waterloo Sparkling Water **\$3/individual**

GF Gluten Free VT Vegetarian
V Vegan DF Dairy Free

Chef Alyssa's
TABLE

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24 HOUR NOTICE

AVAILABLE FOR PICK-UP OR DELIVERY TO ABOUT ANYWHERE IN CHARLOTTE AND THE SURROUNDING AREAS