



Chef Alyssa's Table Catering



At Chef Alyssa's Kitchen, our mission is to provide fresh food for you and your group made with local ingredients, sustainable packaging and designed to travel from our kitchen to your table.

CRAFTED BOWLS

Bulk - \$105 - \$110 -serves 8-10
Box - \$13.65 - 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 can be VT

Carolina rice, (choice of herb pulled chicken or roasted tofu), 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 can be VT

Carolina rice, (choice of adobo chicken or roasted tofu), smashed avocado, zucchini, marinated tomatoes, chipotle-cilantro crema

Oaxacan Mole GF

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

Aegean Harvest Bowl GF

Carolina Rice, grilled chicken, red pepper hummus, marinated tomato olive cucumber salad, pickled onions

CRAFTED SALADS

Bulk - \$80 - \$85 -serves 6-8
Box - \$13.65 - 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

Southwest Harvest GF

House Mixed Greens, Herb Pulled Chicken, Shredded Cabbage and Carrots, Roasted Corn, Sliced Avocado, Chipotle Buttermilk Dressing, Fried Tortilla Strips

Garden Caesar Salad GF can be VT

Baby Kale, (Choice of Grilled Chicken or Grilled Tofu), Caper infused Caesar dressing, Croutons on salad.

WRAPS

Bulk - \$75 - 12 half wraps
select up to 2 options
Box - \$13.65 - 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

Sierra Spice

Herb Pulled Chicken, Chipotle Queso Fresco Spread, Marinated Tomatoes, Lettuce, Slaw, Avocado

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

PREMIUM SIDES (Ind./Large)

(Large serves 6-8)

\$4/\$30 Smoked Cauliflower & Butternut Squash with cranberries and herbs GF V DF

\$4/\$30 Orzo Salad with cucumbers, tomatoes, olives and feta V

\$4/\$30 Seasonal Fruit GF V

\$4/\$30 Side Salad with tomatoes, cucumbers, croutons, buttermilk dressing VT

\$4/\$30 Corn Salad with fresh vegetables, queso fresco, pickled radish and lime VT

\$4/\$20 Adobo Spiced Tofu (serves 3-5) V

\$3/\$20 Sea Salt Sweet Potato Chips V

DESSERT

\$2.50 ea. - Chocolate Chip Cookies

\$2.50 ea. - Snickerdoodle Cookies

\$3.00 ea. - Seasonal Flavor Cake Pop GF
Double Chocolate Cake Pop

* 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

BEVERAGES

(Gallon serves 6-8)

Ginger-citrus tea **\$10/gallon**
(option for unsweetened)

Honey green tea **\$10/gallon**
(option for unsweetened)

Strawberry-mint lemonade **\$13/gallon**

Bottled Water **\$3/individual**

Assorted Ollpop Soda **\$4/individual**

Assorted Soda **\$3.00/individual**

Bottled Local Carolina Breeze Sweet Tea **\$4.50/individual**

San Pellegrino Sparkling Water **\$6.00**

Gallon Filtered Water **\$5/individual**

Lenny Boy Kombucha **\$4.50/individual**

Local Carolina Breeze Sweet Tea **\$4.50/individual**

All dressings and sauces are on the side.
All orders include plates, napkins, plastic wear, cups etc when applicable. In an effort to be more sustainable, please let us know if you do not need those items when ordering online

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