

GUSTO!

lunch menu

Minimum of 20 people | \$30 supplies fee

BUILD-YOUR-OWN GUSTO BOWL

Served buffet style with mixed greens + brown rice, chicken + Portobello mushrooms, *two gustos* of your choice + homemade sweet potato chips (individually bagged).

\$16 / PERSON

WHAT'S YOUR GUSTO?

Housemade sauce + fresh vegetables + fruits + fresh garnish. Choose *two* from the list to the right.

DF - dairy free
GF - gluten free
VG - vegetarian
V - vegan

DESSERTS

Lemon Bars, Chocolate Chunk Brownies or an assortment of both.

SMALL / \$67 / SERVES 20-30
MEDIUM / \$147 / SERVES 50-60
LARGE / \$226 / SERVES 80-100

TAHINI CUCUMBER FETA

Creamy hummus + cucumber, tomato + chickpea salad in a white balsamic vinaigrette + feta with dill (GF, VG)

CHILE CITRUS BBQ

Spicy Korean chile BBQ sauce + cucumber, carrot, radish + jalapeño salad in a citrus dressing + fresh cilantro (DF, VG, V)

BUFFALO BUTTERMILK BLUE

Spicy buffalo sauce + pickled carrot + celery, fresh grape tomato salad in a buttermilk blue cheese dressing + fresh scallions (VG)

CHIPOTLE MANGO AVOCADO

Smoky chipotle cream sauce + avocado, mango, black bean + corn salad in a cilantro lime dressing + fresh jack cheese (GF, VG)

APPLE CURRY PEANUT

Mild curry peanut sauce + Granny Smith apple, Napa cabbage, fresh basil + ginger salad in a soy mustard vinaigrette + roasted peanuts (DF, VG, V)

SWEET SOY SRIRACHA

Sweet Japanese soy sauce + snow pea, grape tomato, purple cabbage + carrot salad in a Sriracha ginger dressing + fresh scallions (DF, VG)

