



Gluten-Free Catering Menu

Please note: We are not a certified gluten-free kitchen. While we take care to use gluten-free ingredients, cross-contamination is possible. If you have a severe allergy, we may not be the best option. Our menu is designed to cater to dietary preferences rather than strict allergen-free needs. We're happy to accommodate as best we can!

Fresh Harvest Salad

A mix of crisp greens, roasted beets, heirloom tomatoes, shaved carrots, and toasted sunflower seeds, served with a light citrus vinaigrette.

Grilled Lemon Herb Chicken

Juicy, marinated chicken breast grilled to perfection with fresh lemon and rosemary, served with a side of garlic aioli.

Spiced Sweet Potato Wedges

Roasted sweet potato wedges seasoned with smoky paprika, cinnamon, and a touch of sea salt, served with a creamy avocado dip.

Seared Salmon with Dill Sauce

Wild-caught salmon fillets, pan-seared and topped with a zesty dill yogurt sauce, paired with a side of seasonal greens.

Chocolate Coconut Energy Bites

Delicious no-bake bites made with shredded coconut, cocoa powder, almond butter, and a touch of maple syrup, rolled into perfect snack-sized pieces.