



Savory Menu

Lamb Moussaka

layers of roasted eggplant, Laughing Goat ground lamb in a savory tomato sauce with onions, creamy bechamel sauce, mashed Yukon Gold potatoes with fresh chives & butter.

Contains wheat & dairy

\$21.50/ind or \$64.51/bulk

Ahi Tuna Dish

cumin and coriander seared rare Ahi (6oz), fire roasted caponata (eggplant, squash, zucchini, red pepper, caramelized onion, olives, golden raisins, parsley, brown sugar, balsamic vinegar, red pepper flakes), lemon and almond couscous, garlic roasted

haricot verts. This dish is DF

GF Upon Request

\$22.07/ind or \$66.21/bulk

Chicken Casserole

tomatillo and green chili southwest layer casserole with corn tortillas, Mexican cheeses, braised chicken thighs, tomatillo and green chili sauce, roasted onions, & spinach topped with cotija cheese. This dish is GF, contains dairy, mild plus spice level

\$20.09/ind or \$59.99/bulk

Gado Gado

Laura's take on an Indonesian cold noodle salad, peanut sauce, sauteed veggies (onion, pepper, carrots, squash, zucchini), topped with shredded cabbage, cilantro/mint, roasted peanuts. This dish is Vegan

GF Upon Request

\$18.11/ind or \$54.33/bulk

Add Roasted Shrimp:

+\$6.79/ind or +\$20.37/bulk

Vegan Dish

cumin and coriander roasted organic tofu & cauliflower, fire roasted caponata (eggplant, squash, zucchini, red pepper, caramelized onion, olives, golden raisins, parsley, brown sugar, balsamic vinegar, red pepper flakes), lemon and almond couscous, garlic

roasted haricot verts.

GF Upon Request

\$18.11/ind or \$54.33/bulk

Veggie Casserole

tomatillo and green chili southwest layer casserole with corn tortillas, Mexican cheeses, tomatillo and green chili sauce, roasted onions, squash, zucchini, peppers, & spinach topped with cotija cheese. This dish is GF, contains dairy, mild plus spice level

\$18.67/ind or \$56.02/bulk