

## BREAKFAST PACKAGES

<b>SPRIG BREAKFAST</b> (Serves 6) <b>\$85.00</b> Assortment of six bagels, Greek yogurt & fruit salad
<b>ROOT BREAKFAST</b> (Serves 12) <b>\$148.00</b> Avocado toast box, fruit salad or Greek yogurt, coffee or hot tea
<b>HUNGRY ROOT BREAKFAST</b> (Serves 12) <b>\$221.00</b> Assortment of twelve breakfast sandwiches, fruit salad or Greek yogurt, coffee or hot tea

## BREAKFAST SANDWICHES

(Serves 6)

<b>SUNRISE</b> <b>Vg</b> <b>\$43.00</b> Cage-free egg, white cheddar, on English muffin +Add pork loin +Add avocado
<b>MORNING GLORY</b> <b>Vg</b> <b>\$43.00</b> Cage-free egg, white cheddar cheese, pickled cherry peppers, roasted red peppers, arugula, spicy aioli, lemon vinaigrette on English muffin

## TO SHARE

(Serves 6)

<b>AVOCADO TOAST BOX</b> <b>Vg</b> <b>\$40.00</b> Toasted honey wheat, smashed avocado, lemon vinaigrette
<b>BAGEL BOX</b> <b>Vg</b> <b>\$24.00</b> Assortment of six bagels with butter & cream cheese
<b>BERRY GREEK YOGURT</b> <b>Vg</b> <b>\$38.00</b> Greek yogurt, granola, blueberry compote
<b>FRUIT SALAD</b> <b>V GF</b> <b>\$34.00</b> Seasonal fruit salad mix

WASHINGTON DC

# Root & Sprig

CATERING MENU

## BOXED LUNCH

(minimum order of 6)

<b>ROOT BOXED LUNCH</b> <b>Vg</b> <b>\$13.50</b> (per person) (Vegetarian) Choice of vegetarian sandwich, wrap, or salad with chips and cookies
<b>HUNGRY ROOT BOXED LUNCH</b> <b>Vg</b> <b>\$14.00</b> (per person) (Vegetarian) Choice of vegetarian sandwich, wrap, or salad with chips and bottled water
<b>ROOT BOXED LUNCH</b> <b>\$14.50</b> (per person) Choice of sandwich, wrap, salad or plate with chips and cookies
<b>HUNGRY ROOT BOXED LUNCH</b> <b>\$15.00</b> (per person) Choice of sandwich, wrap, salad or plate with chips and bottled water

## SANDWICHES & WRAPS

(serves 6)

<b>CLASSIC HUMMUS</b> <b>Vg</b> <b>\$53.00</b> Hummus, cucumbers, carrot ginger veggie slaw, arugula, lemon vinaigrette on ciabatta
<b>THE GARDEN</b> <b>Vg</b> <b>\$58.00</b> Roasted red and yellow peppers, cucumbers, bibb lettuce, sliced red onion, shredded red cabbage, goat cheese on honey wheat
<b>GRANDMA'S CHICKEN SALAD</b> <b>\$63.00</b> Grilled chicken, aioli, red onion, celery, bibb lettuce, and tomato on honey wheat
<b>THE C &amp; C</b> <b>\$69.00</b> Grilled chicken, marinated cauliflower, tomato jam, spicy aioli, pickled cherry peppers, arugula, lemon vinaigrette on ciabatta
<b>SAUCY &amp; SMOKIN HOT</b> <b>\$69.00</b> Pork loin, BBQ sauce, spicy brussels coleslaw, on ciabatta.
<b>CHICKEN GOODNESS</b> <b>\$69.00</b> Grilled chicken, green goodness, roasted red peppers, pickled red onion, white cheddar cheese, arugula, balsamic vinaigrette, on ciabatta.

## LUNCH PACKAGES

<b>SPRIG LUNCH</b> (Serves 6) <b>\$115.00</b> Assortment of six sandwiches or wraps, chips & one side
<b>ROOT LUNCH</b> (Serves 12) <b>\$186.00</b> Assortment of twelve sandwiches or wraps, chips & cookies.
<b>HUNGRY ROOT LUNCH</b> (Serves 12) <b>\$246.00</b> Assortment of twelve sandwiches or wraps, chips, cookies and choice of one salad/plate or two sides

## SALADS

(Serves 6)

<b>TOFU TWIST</b> <b>V GF</b> <b>\$58.00</b> Sesame ginger marinated tofu, avocado, romaine, shredded veggies, sliced red onion, carrot ginger dressings.
<b>CITRUS SALAD</b> <b>Vg GF N</b> <b>\$58.00</b> Mixed greens, watermelon radish, mandarin orange, red cabbage, goat cheese, walnuts, balsamic vinaigrette
<b>SOUTHERN BORDER</b> <b>GF</b> <b>\$63.00</b> Grilled chicken, avocado, romaine, pickled red onion, tortilla crisps, green goodness dressing

**V** VEGAN    **N** CONTAINS NUTS    **Vg** VEGETARIAN    **GF** GLUTEN-FREE

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## PLACE YOUR ORDER!

646.863.8590

OR

CATERING@ROOTANDSPRIG.COM

## PLATES

(Serves 6)

<b>VEGAN POKE BOWL</b> <b>V GF</b> <b>\$63.00</b> Sesame ginger marinated tofu, red cabbage, watermelon radish, cucumber, avocado, quinoa, black sesame seeds, dynamite sauce
<b>POWERHOUSE</b> <b>V GF</b> <b>\$63.00</b> Quinoa, shredded red cabbage, sesame ginger marinated tofu, roasted green beans, black sesame seeds, carrot ginger dressing
<b>SOY JOY</b> <b>GF</b> <b>\$63.00</b> Grilled chicken, teriyaki glaze, quinoa, charred broccoli, roasted red peppers, black sesame seeds

## SIDES

(Serves 6)

<b>MARINATED CAULIFLOWER</b> <b>V GF</b> <b>\$30.00</b> Cauliflower, raisins, capers, red onions
<b>CHARRED BROCCOLI</b> <b>V GF</b> <b>\$30.00</b> Broccoli & tomato jam
<b>ARUGULA SALAD</b> <b>Vg GF</b> <b>\$28.00</b> Arugula, parmesan, lemon vinaigrette

## DRINKS

<b>ORANGE JUICE</b> (Serves 10-12) <b>\$30.00</b>
<b>LA COLOMBE COFFEE</b> (Serves 10-12) <b>\$30.00</b>
<b>BREW LAB HOT TEA</b> (Serves 10-12) <b>\$30.00</b>
<b>BOTTLED WATER</b> <b>\$2.00</b>
<b>SPARKLING WATER</b> <b>\$2.00</b>
<b>COKE &amp; DIET COKE</b> <b>\$2.00</b>
<b>SPINDRIFT</b> <b>\$2.00</b>