

- **BOX LUNCH**
- Your choice of sandwich or wrap, minimum 6 of each type,
- Chips & fresh baked cookies
  
- **MADE SANDWICHE BUFFET**
- Assortment Of Sandwiches Served with Your Choice of Gourmet Salad, Fresh Baked Desert
  
- **ENTRÉE SALAD BOXED LUNCH**
- Please choose from the entrée salad menu
- Served with fresh fruit and berries.
  
- **MEDITERRANEAN WRAPS**
- Assortment of wraps, served with choice of gourmet salad, fresh baked desserts.

**SANDWICH SELECTIONS** Sliced organic whole grain, buttermilk white, ciabatta, lettuce, tomato, mustard mayo, olive oil spread,

**TURKEY** Cheese, lettuce, tomato,

**TURKEY BLT** turkey, bacon, lettuce, tomato

**CHICKEN SALAD**, chopped, celery, cranberries, apricot, mayo,

**HAM & CHEESE** tomatoes, Lettuce, Dijon mustard, mayo

**ITALIAN**, salami, cheese, tomato, lettuce,

**TUNA SALAD**, albacore white tuna salad, mayonnaise, tomato, lettuce,

**CALIFORNIA VEGGIE SANDWICH** avocado, cheddar, cucumber, tomatoes, red onion, cream cheese spread, organic whole grain, **ROASTED GARLIC EGGPLANT**, roasted garlic eggplants, fresh herb gremolata, tomato, **VEGAN**

**VEGETABLE CUTLET**, **vegan** cutlet, tomato, pickles, house gremolata **VEGAN**

## **MEDITERRANEAN WRAPS**

**MEDITERRANEAN** hummus spread, lettuce, avocado, cucumber, tomatoes, feta cheese, pepperoncini, **V**

**FALAFELS** organic baby greens, hummus spread, tomatoes, cucumber, pepperoncini, and tahini sauce. **V**

**TURKEY, AVOCADO, CHEESE** Organic greens, tomato, cheese,

**TURKEY CLUB**, bacon, lettuce, tomato, cheddar,

**CHICKEN CAESAR**, romaine hearts, parmesan cheese, Caesar dressing,

**CURRY CHICKEN SALAD**, apricot, cranberries, celery, spices, contains mayo, mustard,

**COBB SALAD**, hardboiled eggs, tomato, lettuce, bacon, blue cheese,

**TUNA SALAD**, albacore tuna salad, organic greens, tomato,

## **SIDE SALADS**

**ALA CARTE** minimum order **10**,

**HOUSE POTATO SALAD**, Yucon gold potatoes, minced kale, celery, scallions, fresh herbs, olive oil,

**HOUSE PASTA PESTO**, spinach pesto, tomato, lemon, olive oil – **NUTFREE**

**ORGANIC MIXED GREENS**, tomato, cucumber, olives, side of dressing

**CHOPPED VEGETABLE FATOUSH STYLE SALAD**

**GREENS AND MULTI GRAIN**, quinoa, lentil, chickpeas, kale, spinach, olive oil,

**COOKIES:** classic chocolate chip, Lemon coconut white chocolate, cinnamon sugar,

**CHOCOLATE BROWNIES**

**GLUTEN FREE / VEGAN BROWNIES**

**SODAS, WATERS**

**CHIPS**

## ENTRÉE SALADS

Served with seasonal fruit and berries. Minimum of 6 boxed or 10 buffet styles per item.

**HARVEST SALAD** organic baby green leaves, roasted yams, pears, apples, cranberries, apricots, chicken or braised tofu, balsamic vinaigrette.

**CHICKEN COBB SALAD** Mixed green leaves, eggs, bacon, tomato, blue cheese, classic vinaigrette.

**MEDITERRANEAN CHICKEN SALAD** Organic Greens, tomato, cucumber, kalamata olives, spiced chickpeas, pepperoncini, red onions, feta cheese,

**CHICKEN CAESAR SALAD**, mixed baby greens, romaine hearts, parmesan cheese, Caesar dressing on the side.

**IMPOSIBLE TACO SALAD**, organic greens, corn, black beans, jicama, red onions, tomatoes, avocados, plant-based house made chorizo, Chipotle dressing **GLUTEN FREE**

**MEDITERRANEAN HARVEST SALAD** TABOULI STYLE, minced kale, roasted yams, parsley, mint, greens, cranberries, pears, lentils, chickpeas, feta cheese, pomegranate dressing **VEGAN- GLUTEN FREE**

**FALAFEL SALAD**, falafels, tomato, cucumber, red onion atop a bed of greens, hummus, Olive oil & lemon dressing, **VEGAN- GLUTEN FREE**

**FIESTA SALAD**, Minced Kale, quinoa, tomatoes, cucumber, red onions, olives, black beans, corn, shredded cheddar, avocado dressing **VEGETARIAN**

## MYO SALAD

Mediterranean style chicken with red onions, sumac, lemon, olive oil

Falafels, tahini sauce, hummus, Organic mixed greens, tomato, cucumber, olives, red onions, pepperoncini, Feta Cheese, chickpeas, black beans, Lebnah, Lemon Dressing, Bread: Samoon with zaatar, pita, or lavash,

## AL ALA CARTE

### CHOCOLATE BROWNIES

### GLUTEN FREE / VEGAN BROWNIES

**COOKIES: CHOCOLATE CHIP, LEMON WHITE CHOCOLATE COCONUT,**

### SODAS, WATERS

### CHIPS- ASSORTED SINGLES

**MENU SUGGESTIONS:****HOT ENTRÉE WITH CHICKEN** 15 persons minimum -

Most dishes are served with rice or roasted potatoes and side salad of greens,  
Add cookies and brownies, an additional \$ each.

**MYO TACO – TOSTADA,**

Spiced ground turkey, taco spiced beyond meats, black beans, Spanish rice, salad, house avocado salsa,  
salsa roja, sour cream, cheese, chips, crisp tostadas, corn tortillas,

**FAJITAS-**

Spiced Chicken strips, Fajita vegetables (onions, peppers, nopales), frijoles, Spanish rice,  
Mexican salad verde, chips, salsa roja, avocado salsa, tortillas,

**GUACAMOLE** Minimum order 10 -\$

**CAJUN STYLE CHICKEN, RED BEANS AND RICE,**

Vegetable Creole, Southern red slaw,

**CHICKEN TAJIN** sweet fragrant spices, vegetable Tajin, lentil rice pilaf, vegetable salad

**CARIBBEAN STYLE CHICKEN**, pineapples, sweet peppers & rum,

Vegetable Guisado (baked squash, zucchini, peppers, carrots, cabbage, onions, spice) sofrito rice pilaf,  
vegetable slaw

**NEW ORLEANS JAMBALAYA, CHICKEN, CAJUNS SPICY SAUSAGE,**

**OVEN BAKED BARBECUE CHICKEN,**

macaroni & cheese, backed beans, classic slaw, chow chow corn muffins,

**LEMON CHICKEN WITH ARTICHOKE HEARTS**

**HAWAIIAN STYLE ROASTED CHICKEN WITH PINEAPPLES, SESAEME, SOY,**

**ROASTED CHICKEN WITH SUMAC AND ZATAR, RED ONIONS, PEPPERS,**

**EGGPLANT PORTOBELLO AND SPINACH LASAGANA**

**BAKED PASTA PUTTANESCA WITH ROASTED SEASONAL VEGETABLES**

**BUILD YOUR OWN MENU****Starting at \$24 PP****GREENS**

KALE CAESAR, shaved radish, apples, dressing, cheese &amp; croutons on the side.

ORGANIC SEASONAL MIX of Baby Greens, tomato, cucumber, olives, artichoke hearts, balsamic dressing

GREEK SALAD, tomato, cucumber, olives, peppers, lemon, olive oil, fresh herbs, Feta on the side

FARMERS CHOPPED VEGETABLE SALAD red wine vinegar, salt, tomato, cucumber, carrots, red onions,

**CHICKEN** + Greens, simple side

TAGIN CHICKEN w dates, apricot, hint of sweet fragrant spices,

CARIBBEAN STYLE CHICKEN w pineapple rum, hint of brown sugar

SESAME CHICKEN, soy, ginger, garlic, sesame

CHICKEN WITH WINTER FRUIT w pomegranate, saffron, tart cherries, apricots,

LEMON CHICKEN WITH ARTICHOKE HEARTS, white wine reduction

ROASTED CHICKEN TOMATO SAFFRON SAUCE

**SALMON** + Greens, simple side \$\$

SALMON WITH CHIMICHURRI, served on platter, topped with house chimichurri, fire roasted tomatoes,

SALMON LADOLEMONO – Greek style with lemon, garlic, and olive oil

BAKED SALMON WITH MUSTARD &amp; MAPLE GLAZED

**VEGETARIAN** *gluten free*

LEMON RISOTTO, sauteed chard, leeks, saffron, lemon,

WHITE BEAN CACIO E PEPE, butter, parmesan, garlic, olive oil, chili rings, sauteed spinach,

ROASTED VEGETABLES NAPOLEON -layers of roasted vegetables, tomato sauce, cheese,

LAYERED VEGETABLE FLORENTINE, Spinach, Mushrooms, zucchini, parsley pesto, cheese.

**PASTA**

SAFFRON PASTA With Shallots, Toasted Garlic, Cheese, Cream

PASTA WITH LEMON PESTO, nut-free, creamy lemon pesto, garlic, olive oil, cheese

PASTA PUTTANESCA roasted eggplant, zucchini, sweet red and yellow peppers, mushrooms, spicy tomato pomodoro,

PASTA BOLOGNESE, IMPOSSIBLE MEAT Bolognese, plant based, with pan tossed penne pasta, olive oil, minced herbs,

**PLANTBASED** *vegan -gluten free*

SEASONAL VEGETABLE GUISADO, yams, pumpkin, potatoes, carrots, peppers, onions, chipotle mole, dash of cinnamon, piloncillo,

CARIBBEAN SANCHOCO, Kabocha, plantains, corn, garlic, onions, sweet peppers, tomato, spices

AUBERGINE IN CURRY COCONUT DAL, eggplants, peppers, onions, potato, tomato,

VEGETABLE MASALA, eggplant, potatoes, onions, sweet peppers, okra, garbanzo beans,

WOT, ETHIOPIAN STYLE SATUEED VEGETABLES, cabbage, carrots, potatoes, onions, garlic, turmeric,

**SIMPLE SIDES**

RICE | Jasmine| Basmati| Rice Pilaf with Lentils, currents | Sofrito | Calypso Rice gluten free

POTATOES, Lemon Roasted Potatoes | Mashed Potatoes | Potatoes Au Gratin | Spiced Potatoes

COUSCOUS PILAF w curried with roasted squash, peas, peppers.

QUINOA RICE PILAF lentils, currents, fried onions, gluten free

**ORDERING INFORMATION AND GUIDLINE**

We book based on first come first served. Once the delivery spots are filled, we stop taking orders. August through December 15<sup>th</sup> are high season, please book your events early.

**DELIVERY FEES:** corporate delivery fees (per occurrence), during business days/hours are determined by location- time of day- style of the event- group size.

**SUBSTITUTIONS:** we reserve the right to make substitutions when necessary. Prices are subject to change without notice.

**DELIVERY MINIMUM AMOUNT:** a minimum of \$400.00 PER DELIVERY per order (during weekdays) between 6:30 am to 5:30 pm. Please contact our office to enquire about private events minimum and terms of service.

**MINIMUM order:** Monday through Friday 6:30 am to 5:30 pm \$400 per delivery

**WEEKEND ORDERS:** by appointment only. A minimum of \$1500.00 in food items per order is required.

**CANCELLATIONS:** we prepare each order specific to each group. To cancel an order, please let us know at least 72 hours before the event (before 12:00pm) Full or partial charges will apply to the items that are already in production or have been purchased for your event. Rental orders, staffing or specialty desserts. will be charged in full.

**RENTAL ORDERS AND STAFFING,** cancellation 7days prior to the event date.

**CONFIRMATIONS:** please review that everything in your order is accurate and confirm with us via email.

**PAYMENT:** We accept Visa, Master Card, and American Express (\*Amex payments incur in a processing fee). No card payment is accepted for events over \$1500. Please note: 3% processing fee will be added.

Check payments must be received within 15 days of the invoice date. Otherwise, the full amount due plus an additional late fee will be charged.

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Our kitchen hours 5 am to 3 pm Monday to Friday, office hours 9am to 2pm Please place your orders by email @ [info@westfresh.com](mailto:info@westfresh.com) requests for deliveries, modifications or cancellations please contact us directly by phone 650-941-9888.

Please do not email lastminute change or request, we only check emails after 1pm daily and we may miss your request. Thank you for your continued support, we look forward to being at your service.