

We proudly
CATER

BOXED LUNCHES

SALAD BOXED LUNCH

Build your box by selecting one full simple or gourmet salad and one dessert from the menu

\$13.50 + UP

ROASTED VEGGIES - \$4

ALL NATURAL CHICKEN - \$5

SKUNA BAY SALMON - \$8

SANDWICH BOXED LUNCH

Build your box by selecting one sandwich, one side and one dessert from the catering menu

\$14.00 + UP

SIMPLE SALADS

\$40.00 SMALL

\$80.00 LARGE

KALE

Kale, Apple, Raisins, Shaved Carrot, Candied Walnuts, Miso Vinaigrette

CASHEW CAESAR

Romaine, Garlic Croutons, Shaved Parmesan, Cashew Caesar Dressing

SMALL SERVES 5-8

LARGE SERVES 8-12

GOURMET SALADS

\$50.00 SMALL

\$100.00 LARGE

HONOR SOCIETY SALAD

Organic Power Greens, Cucumber, Pumpkin Seeds, Grape Tomato, Radish, Carrot, Avocado, Herbed Yogurt Dressing

COLORADO QUINOA SALAD

Organic Spinach, Quinoa, Red Onion, Grape Tomato, Avocado, Cucumber, Almonds, Local Feta, Citrus Vinaigrette

LOCAL HEIRLOOM BEET SALAD

Organic Arugula, Roasted Beets, Heirloom Apple, Hazelnuts, Local Goat Cheese, Citrus Vinaigrette

SEASONAL SALAD

Power Greens, Fresh Strawberry, Feta Cheese, Toasted Almond, Red Onion, Balsamic Honey Vinaigrette

ASK US ABOUT ADDING ADDITIONAL ALL NATURAL GRILLED CHICKEN OR ROASTED SCOTTISH SALMON TO YOUR CATERED LUNCH!

SANDWICH TRAYS

SMALL \$50.00 + UP / LARGE \$100.00 + UP

Small Tray has 10 Halved Sandwiches

Large Tray has 20 Halved Sandwiches

ITALIAN SANDWICH

Arugula, Red Wine Vinegar, Giardinera Aioli, Capicola, Salami, Ham, Provolone, Local Ciabatta.

SEASONAL ROASTED VEGETABLES

Arugula Pepita Pesto, Fresh Tomato, Local Feta, Organic Arugula, Local Tortilla

GRILLED BOULDER NATURAL CHICKEN

Arugula Pepita Pesto, Pickled Onion, Organic Arugula, Local Ciabatta

SCOTTISH SALMON

Cucumbers, Pickled Red Onion, Organic Arugula, Herb Yogurt, Local Ciabatta



EAT WITH HONOR



BREAKFAST

VEGGIE BURRITO TRAY
New Mexican green chiles, Cheddar Jack cheese blend, local tortilla
\$35.00 SM / \$65.00 LRG

DAILY SPECIALS

Please ask about our daily special burritos!

BACON BURRITO TRAY
Cage free eggs, chopped bacon, fingerling potatoes, Hatch green chiles, Monterey jack and cheddar cheeses, local tortilla
\$40.00 SM / \$75.00 LRG

ASSORTED FRUIT TRAY
\$25.00 SM / \$55.00 LRG

SEASONAL SIDES



MASHED SWEET POTATOES

SEASONAL VEGETABLES

MEXICAN STREET CORN
SWEET CORN, RED BELL PEPPER, JALAPENO, RED ONION, CILANTRO, LIME

ROASTED ASPARAGUS
BROWNED BUTTER, BALSAMIC



ROASTED CAULIFLOWER AND BROCCOLI, TOASTED ALMOND ROMESCO

MACARONI SALAD
MIXED BELL PEPPERS, CELERY, MAYO/ MUSTARD

SUMMER SLAW
CABBAGE, KALE, CARROT, MANDARIN ORANGE, FIRE ROASTED CORN, RED ONION

QUINOA FRUIT SALAD
FRESH SEASONAL FRUIT, TRI-COLORED ORGANIC QUINOA, HONEY LIME GLAZE, BASIL

\$25.00 SMALL
\$50.00 LARGE

SMALL SERVES 5-8
LARGE SERVES 8-12

DESSERTS

HOUSE-MADE CHOCOLATE CHIP COOKIES
\$1.00 EACH
\$5.00 SMALL TRAY
\$10.00 LARGE TRAY

GLUTEN-FREE BROWNIES
\$5.00 EACH
\$25.00 SMALL TRAY
\$50.00 LARGE TRAY

DRINKS

ORGANIC ICED TEAS
POMEGRANTE GREEN TEA, HIBISCUS BERRY TEA, BLACK TEA
\$12.00/GALLON

BOTTLED WATER
\$1.95/PER BOTTLE

SELECT VARIETIES OF LA CROIX AND SAN PELLEGRINO
\$1.95/\$2.50 PER BOTTLE

TO PLACE YOUR CATERING ORDER, CHOOSE ONE OF THE FOLLOWING:

E-MAIL: catering@eatwithhonor.com

PHONE: 720.431.5753

WEB: www.eatwithhonor.com



EATWITHHONOR.COM

1900 16th Street Unit 150 Denver, CO 80202
720.431.5753