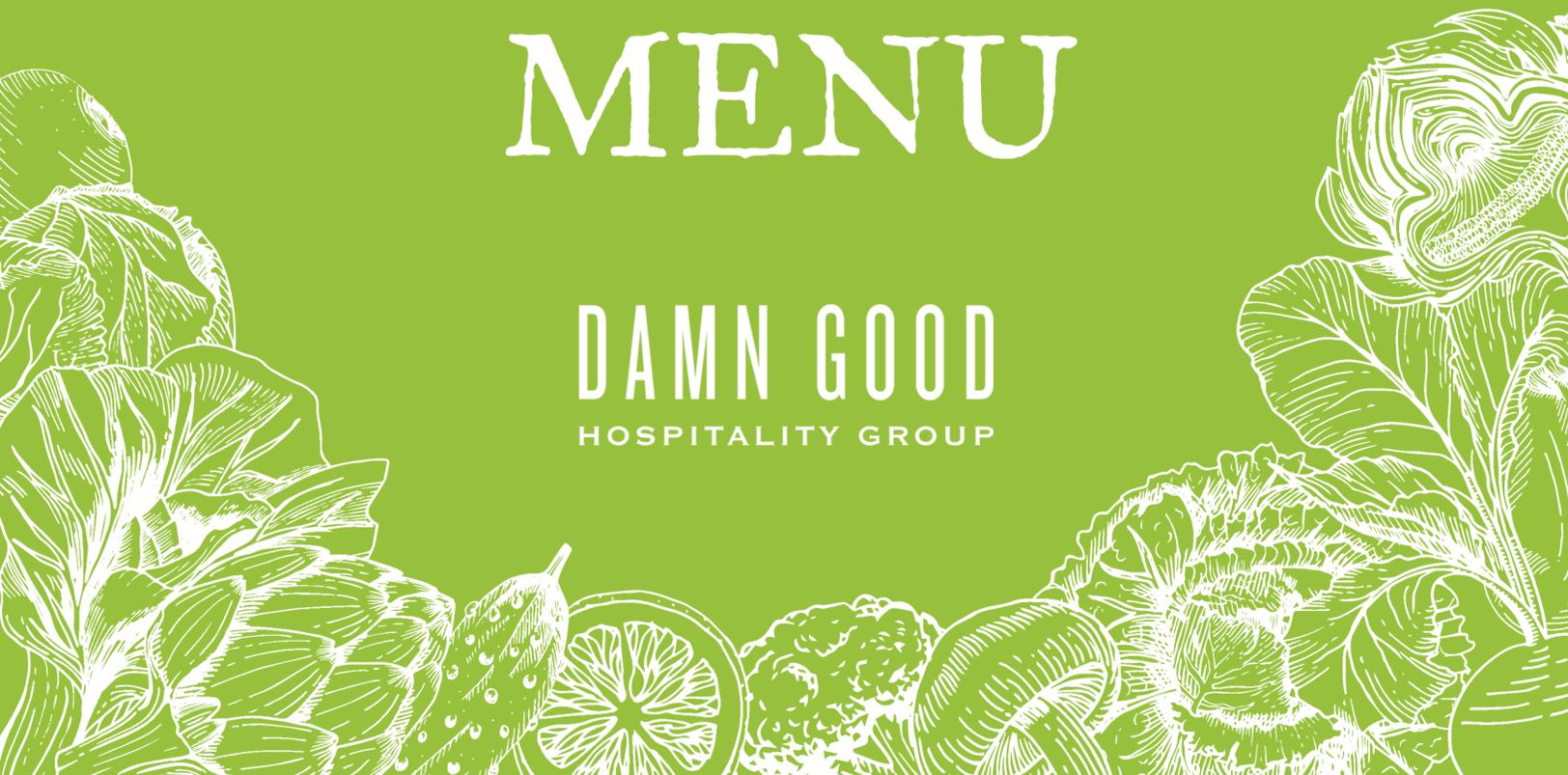




# CATERING MENU

DAMN GOOD  
HOSPITALITY GROUP



# APPETIZERS BY THE PLATTER

SMALL SERVES 10 | MEDIUM SERVES 20 | LARGE SERVES 30

**Crudité and Dip \$40 / \$75 / \$130**

a mélange of fresh garden vegetables with a white bean hummus dip

**Seasonal Fruit Platter \$40 / \$75 / \$130**

sliced fruit may include pineapple, honeydew, cantaloupe, watermelon, seedless grapes + berries

**Chips and Dips \$40 / \$75 / \$130**

housemade guacamole, chunky cilantro salsa + fresh corn tortilla chips

**Hearts of Palm "Conch" Salad \$60 / \$110 / \$200**

sliced hearts of palm, sweet bell peppers, red onion, pineapple, cilantro, basil, citrus marinade with tortilla chips

**Mushroom Ceviche \$60 / \$110 / \$200**

hongo mushrooms, aji, lime, coriander, sweet potato, cancha with tortilla chips

**Mezze Platter \$60 / \$110 / \$200**

spiced chickpea and white bean hummus, baba ganoush, tzatziki, tofu feta, kalamata olives, marinated cherry tomatoes, cucumbers + herb grilled pita toast

# APPETIZERS BY THE DOZEN

**Avocado Toast \$36 per dozen**

mashed avocado salad, toasted gluten free millet bread, cashew truffle dressing + pink peppercorns

**Chik'n Salad Slider \$48 per dozen**

southern spices, walnuts, raisins + garden herb aioli

**Stuffed Mushrooms \$36 per dozen, 2 dozen minimum**

spiced veggie sausage, roasted peppers, olives + basil  
truffle quinoa, heirloom carrot mousse + rosemary sea salt  
grilled pineapple, shiitake bacon + goat cheeze

# SALAD PLATTERS

SMALL SERVES 10 | MEDIUM SERVES 30 | LARGE SERVES 50

**Smoothie Salad \$100 / \$270 / \$400**

salad medley, cabbage, blueberries, almonds, toasted oats, banana bread croutons + apple-cinnamon dressing

**Taco Salad \$100 / \$270 / \$400**

salad medley, walnut meat, onion, tomato, avocado, jalapeño, sunflower cheeze, cashew cheddar cheeze, tortilla chips + santa fe dressing

**Vera Cruz Salad \$100 / \$270 / \$400**

salad medley, street corn, spiced sweet potatoes, pumpkin cotija, crispy black beans, charred walnuts + avocado ranch dressing

**Greek Salad \$80 / \$220 / \$350**

salad medley, crispy spiced chickpeas, kalamata olives, tofu feta, red onions, tomato, hothouse cucumber, savory greek dressing

# GBK LUNCH BOXES

*Minimum order of 10 boxes. Each box comes with choice of side salad or coleslaw + housemade cookie.*

## **Toona Phish Salad \$16 per person**

chickpea base with celery and spices mixed with a creamy dressing on a bun or wrap

## **“Egg” Salad \$16 per person**

organic tofu base mixed with sweet onions, celery, spices + a creamy dressing on a bun

## **Chik’n Salad \$16 per person**

housemade chik’n salad, tomato, lettuce + vegenaise on a bun or wrap

# GBK BARS

*Available for pick up warmed or with re-heating instructions.*

## **Veggie Burger Bar**

includes cole slaw, pickles, buns, Chao cheeze, ketchup, bbq sauce, vegenaise, lettuce, tomato + red onion

## **Impossible Burger Bar \$16 per person**

veggie + soy protein patty

## **Coconut Burger Bar \$14 per person**

veggie protein patty

## **GBK Burger Bar \$12 per person**

roasted veggie patty

## **Taco Tuesday Bar**

oaxacan jackfruit, blackened chik’n, hongo mushroom **\$15 per person**  
served with salsa verde, poblano mole, shaved street corn, shredded cabbage,  
spiced brown rice, refried beans + tortilla chips

# BOWLS

*SMALL SERVES 10 | LARGE SERVES 20*

## **Roasted Veggie \$100 / \$190**

brown rice, red quinoa, seasonal vegetables, squash, zucchini, cauliflower, broccoli + heirloom carrot

## **Glass Noodle \$100 / \$190**

sweet potato noodles, bok choy, portobello, onion, diced bell peppers, broccoli, cilantro +  
firecracker dressing

## **Vera Cruz Burrito \$110 / \$200**

pinto beans, spiced sweet potatoes, shaved street corn, diced tomatoes, brown rice,  
red quinoa, poblano mole + avocado crema

# ENTREES

## **Lasagna \$25 per person, 10 person minimum**

layers of cashew ricotta, mozzarella cheeze, tomato basil sauce, organic pasta,  
served with seasonal vegetables + a green salad with balsamic dressing

## **Smoky BBQ “Meatloaf” \$20 per person, 10 person minimum**

BBQ glazed veggie-lentil meatloaf, served with sweet butter whipped potatoes,  
french beans with almonds, golden raisins + extra smoky bbq sauce

# BEVERAGES

**Spice Up Your Life \$10**

orange juice, lemon, ginger + cayenne (12 oz)

**24 Carrot Magic \$10**

pineapple, orange, carrot + turmeric (12 oz)

**G Beet K \$10**

beet, apple + carrot (12 oz)

**Harder Than Green \$10**

spinach, kale, celery, cucumber, parsley + lemon (12 oz)

**Sweet Greens are Made of These \$10**

celery, cucumber, pineapple + green apple (12 oz)

**Water \$5**

Coconut, Evamore, San Pellegrino or Hydrogen

## FINE PRINT

All orders require 3 business days advance notice. Subject to availability. Restrictions may apply.

Hot menu items can be picked up warmed or with reheating instructions.

Please advise of any allergies or intolerances when placing your order.

Orders may be placed Monday - Friday, between 9a-5p by emailing

[catering-galt@greenbarkitchen.com](mailto:catering-galt@greenbarkitchen.com).

Deposit required on all orders.

All orders must be picked up at Green Bar & Kitchen Galt Ocean Mile location ONLY.

All catering orders will be prepared in eco-friendly, disposable containers.

Pricing does not include tax.



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