



- *Is it ok if we cater to you?*

- *Yes?*

- *Ok, below is a list of ways we can and would love to do this. Please take a moment to make your selections and on your day, we'll be right there, ready, to cater to you.*

**Note:** Prices are listed per person/serving and by tray. All foods will be stored in disposable aluminum containers. Chafing dishes will be available upon request; plastic ware paper plates, are included free of charge. Half-trays feed approximately 20 - 25 people and Full-Trays feed approximately 35 – 40 people. There is an 8 serving minimum on all serving-sized selections.

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## Sacred Table *Cater To You* Menu

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### For Starters

(Appetizers)

**The Devil's Eggs Are in Me – \$13 per dozen\***

Sin lives in these deviled eggs whipped to a chunked perfection and garnished with fresh herbs

**Heavenly Hummus - \$2.50 per serving\*\***

Choose from red pepper, beet, or garlic flavored – WHYYYY did they make it so a bean can do these things?!

Served with blue corn chips

**Spinach and Artichoke Dip – \$2.50 per serving\*/\*\***

Organic spinach and artichokes lovingly swimming in a creamy, sauce

**Meatballs of Glory - \$2.00 per serving (4)**

Tender chicken meatballs braised with peach and tomato nectar and hint of cayenne

**Hail The Guac! \$2.50 per serving\*\***

Simple in its make-up (literally 4 ingredients), bold in its flavor will let you “get” the avocado’s power

**Boneless Salted Cod OR Cod Croquettes**

From the hills of Haiti, these ocean bites battered in corn flour and goodness send their greetings

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Next...

(Soups and Salads)

**Righteous Red Lentil Soup - \$3.00 per serving\*\***

The classic flavors swimming in this hearty but light soup instantly take you to another land

**Soup Joumou - \$3.00 per serving \*/\*\***

A traditional Haitian dish of pureed pumpkin and authentic spices and flare

**Coconut Curry Soup - \$3.00 per serving \*/\*\***

Coconut and curry – a creamy divinity that delivers a balance of savory and sweet

**Bouillon \$3.00 per serving \*/\*\***

Haitian vegetable soup with flavored dumplings

**Fruit Sublime \$3.00 per serving \*\***

A colorful assortment of fresh fruit lightly tossed in agave, cinnamon and nutmeg

**Virtuous Kale Salad - \$2.00 per serving \*\***

Fresh kale blended with any one of our amazing house-made dressings

Dressings: Pomegranate, Raw Ranch, Avocado Ginger, Fancy Soy and Garlic Olive Oil

**Posh Potato Salad - \$25 half/\$45 full**

Tender potato chunks dressed in garlic aioli with fresh green onions

**Celestial Egg Salad - \$25 half/\$45 full**

A creamy repeat of our Posh Potato Salad just with cage-free eggs

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**Then What Happened Was...**

(Sides and Veggies)

**Vegan Mackin' Cheese - \$30 half/\$45 full tray\*\***

A crowd favorite of mac pasta in an unbelievable vegan cheese sauce

**Four Cheese Mackin' Mo' Cheese - \$40 half/\$75 full tray\***

Ain't nuffin wrong with a little bit of a pasta dish lathered in sharp cheddar, parmesan, smoked Gouda, and feta - Nuffin!

**Diri Kole - \$25 half/40 full tray**

Time-honored cultural staple is this deliciousness of Haitian Rice and Peas

**Blessed Black-Eyed Peas - \$25 half/40 full tray**

Slow-cooked black eye peas seasoned in a savory chicken broth

**Good God! That Sweet Potato Mash Though?! \$25 half/40 full tray \*/\*\***

Liquidized sweet potatoes boiled, baked, and coated with vegan marshmallows

**Cosmic Corn\*- \$20 half/\$35 full**

Is THEE corn that takes you places you can't quite recall just that it bathes in organic sugar and butter

**Sweet Baby Jesus Carrot - \$20 half/\$35 full \***

Baby carrots caramelized in a brown sugar butter

**Now THAT's How Broccoli is Made - \$30 half/\$45 full tray \*/\*\***

Fresh broccoli steamed in garlic butter sauce and vegetable boullion

**Smoky Collards and Cabbage - \$25 half/40 full tray \*/\*\***

Fresh collards and cabbage leaves marinated in a smoky vegetable broth

**Sun-sational Yellow Squash and Zucchini Medley - \$20 half/\$35 full \*/\*\***

A dance between two bright veggies, steamed and sautéed in sea salt and spices

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**Yes, There's More...**

(Entrees)

**Vegan Kale and Sundried Tomato Quiche - \$2.50 per serving\*\***

Pureed tofu baked to a perfect stillness and serenaded by sundried tomatoes and kale  
(or Mushroom and Spinach)

**Spaghetti No Need For Meatballs - \$50 half/\$75 full \*/\*\***

Spaghetti pasta flipped and flipped in a house-made tomato sauce and fresh herbs and garlic

**Poule Nan Sos Tomato - \$50 half/\$75 full**

Traditional Haitian dish of chicken stewing in tomato sauce, herbs, and white onions

**Take Flight Wings - \$40 half/\$75 full**

Fried to exactness, wings doused in flavors of your choice

Flavors: Garlic Parmesan, Brown Sugar BBQ, Horseradish Honey Mustard,  
Hot like Blue Cheese Fire, and Earth-day Suit

Choose up to 3 flavors for half trays and 6 for full trays

**BBQ Tofu - \$30 half/\$55 full\*/\*\***

Braised tofu pieces coated in a thick pineapple-bourbon sauce

**Coconut Curry Tofu - \$30 half/\$55 full\*/\*\***

Lightly fried tofu strips simmered in a creamy coconut curry sauce

**Hallowed Be Thy Veggie Lasagna - \$40 half/\$75 full\*/\*\***

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**Finally**

(Deserts)

**Banana Bread - \$2 p/p or \$15/loaf\***

Ripe bananas baked into a sugary awesomeness

**Zucchini Bread - \$2 p/p or \$15/loaf \***

Savory and sweet baked treasure laced with zucchini squash

**Raw Cheesecake - \$4 p/p or \$30/whole\*\***

The crust is made of macadamia nuts and walnuts and the scrumptious filling is of cashews.

You will NOT get over how it trumps the classic American cheesecake

(blueberry or strawberry flavor options)

**Gateau de Manioc - \$2 p/p or \$15/loaf\***

Cake made from grated cassava, sugar, coconut milk, and a small amount of salt

**Tablet Cocoye - \$2.50 p/p\***

A popular sweetie in Haiti made from shredded coconuts

**Honey Cake - \$2 p/p or \$30/sheet \***

It's moist. It's sweet. And it's layered with honey, coffee, fresh orange juice all toasted in floury goodness

**Specialty Drinks**

**Kremas \$4 p/p**

A decadent Haitian beverage possessing a creamy consistency similar to a thick milkshake

**Holy Water \$.75 p/p**

Purified water dressed in mint, apple cider vinegar, and lemon

**Fire Elixir \$1.50 p/p**

Purified water dressed in cayenne, agave, and lemon

**Ginger Mint Tea \$1.50 p/p**

Ginger and mint seeped in Jasmine tea

**Catering Guidelines**

All catering orders require a 50% deposit. Twenty-four hour notice of cancellation is required since the fish, meat, poultry, and produce necessary to prepare your order starts arriving fresh during that time period. We will gladly deliver all catering orders, at no additional charge, providing they are within a 20 mile vicinity of San Leandro, CA. Additional travel outside of the East Bay Area will be charged a flat rate starting at \$50 depending on your location.

**Servers:** We have a list of staffing companies that we have worked with and had great success with in the past and would happy to suggest them to you.

**Organic Groceries:** Organic, ingredients are used in lieu of conventional store-bought ingredients whenever possible for your dinner party. However, if you would prefer all organic ingredients an 'all-organic charge' will be added to your bill.

**Alcohol:** The host(s) are responsible for the purchase and serving of alcoholic beverages.

**Tables/Chairs/Plates etc.:** Please keep in mind events held at a site or place of your choosing that we do not supply any equipment, decorations or tableware unless specifically requested.

**Vegetarian \*, Vegan \*\***

**Gluten-free options are available upon request, however many dishes will be gluten-free**

Every event is a little different, and we're happy to work with you to design an event that fits your vision, facility and budget, while preserving the integrity of our philosophy of seasonal, locally sourced, delicious food.