



CATERING MENU

Make a Statement



FINALLY A SOURCE FOR CLEAN, 100% ORGANIC FOOD, FREE FROM PESTICIDES,
HORMONES AND GMOs—THAT'S ALSO DELICIOUS. NOW THAT'S KRUSHIN' IT!

FRAN & MICHELLE

MAKE A STATEMENT WITH YOUR NEXT EVENT—WE PROMISE TO HELP YOU KRUSH IT!

Locally sourced where possible • Sustainable or compostable packaging • Eco-friendly serving ware
Catering to large or small functions • Inform us of allergies in advance • Customizable to meet most needs



BREAKFAST & BRUNCH

BREAKFAST WRAPS

Served on whole wheat or gluten-free tortillas.

Signature Wraps

\$12 per person. 10-person minimum order.

KRUSH WRAP

Egg scramble (certified organic), avocado, caramelized onions, shiitake mushrooms, farmhouse cheddar

SWEET POTATO HASH WRAP

Egg scramble (certified organic), sweet potatoes, red onion, red bell pepper, apples, smoked paprika aioli

VEGGIE EGG WRAP

Egg scramble (certified organic), broccoli, spinach, mushrooms, tomatoes

Gourmet Wraps

\$14 per person. 10-person minimum order.

BACON, EGG & CHEESE WRAP

Egg scramble (certified organic), farmhouse cheddar, bacon

STEAK & EGG WRAP

Egg scramble (certified organic), grass-fed sirloin steak, caramelized onions

BAKERY BASKET

Chef's Selection. \$48 per dozen

Mix & match available

APPLE-CINNAMON SPICE MUNCHKINS

(36 pcs)

CHOCOLATE CHIP DONUTS

CHOCOLATE ZUCCHINI MUFFINS

DARK CHOCOLATE BROWNIES

SUPERSEED HARVEST MUFFIN TOPS

FRITTATAS

\$80 each, serves 10

FRITTATA OF THE DAY

Eggs (certified organic) with seasonal ingredients from our favorite local farmers

SEASONAL VEGETABLES WITH GOAT CHEESE

Eggs (certified organic) shiitake mushrooms, broccoli, grape tomatoes, small-farm goat cheese

SPINACH, TOMATO & FETA

Eggs (certified organic), spinach, grape tomatoes, feta

SWEET POTATO, SPINACH & GOAT CHEESE

Eggs (certified organic), sweet potatoes, spinach, small-farm goat cheese

PARFAITS

\$4 per person

Mix and match available.

CHIA SEED PUDDING PARFAIT

Unsweetened coconut milk, banana, chia seeds, almond butter, cacao nibs, almonds, dates, maple syrup, vanilla, salt

COCONUT YOGURT

Unsweetened coconut milk, coconut, blueberries, lemon juice, probiotics, maple syrup

ORGANIC YOGURT PARFAIT

Fresh fruit, homemade gluten-free granola, local honey

OVERNIGHT OATMEAL PARFAIT

Gluten-free oats, peanut butter, chocolate chips, homemade gluten-free granola

SEASONAL FRUIT

Chef's Selection

Small \$65, serves 10

Large \$125, serves 25

LUNCH & DINNER

KRUSH CLASSIC WRAPS

Option available to create salads and bowls
10-person minimum order

AUSTIN CHICKEN \$13

Roasted chicken, corn, tomatoes, avocado, cilantro, red onion, mesclun mix, smoked paprika aioli

CHOP \$13

Tomatoes, quinoa, cucumber, carrot, red onion, feta, chickpeas, mesclun mix, lemon-herb dressing

MEDITERRANEAN \$13

Falafel, tomatoes, cucumber, sunflower seeds, mesclun mix, artichoke, olives, herb tzatziki

ROAST \$13

Kale, charred tomatoes, carrot, sweet potatoes, mesclun mix, almonds, roasted shallot dressing

COCONUT SHRIMP \$15

Grilled wild-caught shrimp, avocado, cucumber, carrot, red cabbage, mint, basil, mesclun mix, coconut-peanut dressing

MEXI STEAK \$15

Grilled marinated grass-fed sirloin steak, black beans, spinach, pineapple, pico de gallo, mesclun mix, chipotle lime crema

FISH TACO \$15

Certified organic salmon, cabbage slaw, avocado, pico de gallo, scallion, mesclun mix, chipotle lime crema

KIDS' CORNER

Small \$60, serves 8-10

Large \$120, serves 16-20

BUDDHA BOWL

Brown rice, grilled chicken and broccoli

FAT ALBERT BOWL OR WRAPS

Grass-fed steak, organic bacon, cheddar cheese, brown rice

QUESADILLAS

Shredded chicken, black beans, cheddar cheese and pico de gallo in whole wheat or gluten-free tortilla

RIGATONI

Homemade marinara, sautéed broccoli and parmesan cheese

MONKEY ROLL-UPS

Almond or peanut butter, banana and honey in a wrap



GRAZING STATIONS

BAKED WINGS

Chicken wings (Buffalo, House and/or BBQ), homemade ranch dressing, celery and carrots
Small \$70, serves 8-10
Large \$140, serves 16-20

CREATE YOUR OWN TACO

\$17 per person, 10-person minimum
Choice of lettuce wraps, corn or flour tortillas
Choice of vegetarian, chicken, steak, shrimp, or salmon. Includes black beans, cheddar cheese, pico de gallo, sour cream and guacamole

KRUSH CRUDITE

Fresh seasonal vegetables, hummus or homemade ranch dressing or smoked paprika aioli
Small \$40, serves 8-10
Large \$80, serves 16-20

MINI GRASS-FED MEATBALLS

With dipping sauces: marinara, spicy bbq, thai vinaigrette
Small \$75, serves 8-10
Large \$150, serves 16-20

SOUTHWESTERN

Pico de gallo, guacamole, black bean and cheese quesadillas, chipotle lime crema, tortilla chips
Small \$70, serves 8-10
Large \$140, serves 16-20

SALAD SELECTION

Small \$75, serves 8-10

Large \$150, serves 16-20

Add: chicken, steak, salmon, shrimp (prices vary)

AVOCADO EGG WHITE SALAD

Avocado, egg whites, celery, spinach, lemon, vinaigrette

CHICKEN SALAD

Grilled chicken, celery, cranberries, almonds, mesclun mix, vinaigrette

FARMER SALAD

Fresh greens with seasonal ingredients from our favorite local farmers

GREEK SALAD

Artichokes, olives, sunflower seeds, tomato, feta, cucumber, red wine vinaigrette

KALE DETOX

Kale, chickpeas, almonds, cranberries, grapefruit, orange honey vinaigrette

KALE CAESAR

Shredded kale, tomato, cucumber, parmesan, caesar dressing

SOBA NOODLE SALAD

Fresh seasonal vegetables, ponzu soy dressing, 100% buckwheat soba noodles

TUNA SALAD

Wild Planet tuna, carrot, celery, red onion, tomatoes, mesclun mix, vinaigrette

BEVERAGES

COLD-PRESSED JUICE

\$50 for a six-pack of 14-oz. glass bottles.

We use a gentle extraction process that results in nutrient-rich juices.

ACTIVATE

Filtered water, lemon, coconut sugar, fresh ginger, fresh turmeric, activated charcoal

ELIXIR

Filtered water, lemon, apple cider vinegar, maple syrup, fresh ginger

FIGHTER

Carrot, orange, grapefruit, lemon, ginger

FIX ME UP

Cucumber, green apple, celery, fennel, lemon

FLEX APPEAL

Pineapple, spinach, cucumber, kale, mint, ginger

LIBERATION

Celery, pear, kale, lemon, cilantro, aloe

NUT MYLK

Filtered water, raw almond or cashew, dates, vanilla, sea salt, cinnamon

SMOOTH SAILING

Carrot, green apple, beet, lemon, ginger

TONIQ

Cucumber, green apple, kale, lime, ginger, watercress

TRULY GREEN

Cucumber, spinach, celery, kale, parsley, lemon

TRUTH BE TOLD

Cucumber, green apple, spinach, lime

WELLNESS SHOT

Lemon, orange, ginger, turmeric, cayenne

ICED COLD-PRESSED DRINKS

Served in a 64oz. growler.

ARNOLD PALMER \$25

Black tea, lemon, honey

ICED COLD-BREW COFFEE \$24

ICED GREEN TEA WITH COLD-PRESSED

GRAPEFRUIT \$25

Green tea, grapefruit, honey

ORANGE JUICE \$42

LEMONADE WITH MINT AND

HONEY \$20

ASSORTED BEVERAGES

ASSORTED ORGANIC TEAS \$2 EACH

HOT ORGANIC COFFEE \$18

Served in a 96-oz. compostable carafe

KOMBUCHA \$5 EACH

assorted variety

MOUNTAIN VALLEY WATER \$3 EACH

Spring or sparkling



DESSERTS

All of our dessert are Gluten-Free

BROWNIE PLATTER

\$48 per dozen

Fudge brownies with deep chocolate flavor

COOKIE PLATTER

\$35 per dozen

Chef's selection of Cowboy Cookies, Chocolate Chip Cookies and Oatmeal-Raisin Cookies

DOUGHNUT PLATTER

\$48 per dozen

Apple-cinnamon cake doughnuts or chocolate chip doughnuts

ENERGY TRUFFLE PLATTER

\$25 per dozen

Chef's selection of Hemp Matcha, Vanilla Nut Latte, and Salted Caramel

SEASONAL FRUIT PLATTER

Chef's selection

Small \$65, serves 10

Large \$125, serves 25



ORDER ONLINE AT [ORGANICKRUSH.COM](https://www.organiccrush.com)

TO SERVE YOU BETTER:

Place orders at least 2 days in advance.

Orders not guaranteed until billing information is provided prior to the event.

Orders not confirmed until you receive a confirmation email.

Last minute changes within 24 hours will incur an additional 20% service charge.

Cancellation of any order within 24 hours will result in a 50% charge of the total cost of the order.

Please inform us of any allergies before placing your order.