

DRINKS

COLD-PRESSED JUICES

\$60 for a six-pack of 14-oz. glass bottles. We use a gentle extraction process that results in nutrient-rich juices.

FIGHTER

Carrot, orange, grapefruit, lemon, ginger

FIX ME UP

Cucumber, green apple, celery, fennel, lemon

FLEX APPEAL

Pineapple, spinach, cucumber, kale, mint, ginger

LIBERATION

Orange, celery, pear, kale, lemon, cilantro, aloe

NUT MYLK

Filtered water, raw almonds or cashews, 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

COLD-PRESSED ICED 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 \$3 each

HOT ORGANIC COFFEE \$25

Served in a 96-oz. compostable carafe

ASSORTED KOMBUCHA \$5 each

SARATOGA WATER \$3 each

Spring or sparkling



ORGANIC KRUSH

LIFESTYLE EATERY™

DEAR FAMILY, FRIENDS AND COMMUNITY,

When we created Organic Krush, we set out to craft a menu that was loved by every single member of the family. We sautéed, we juiced, we smoothied, we baked, we sourced, we created a breadth of recipes that were delectable and... ORGANIC.

We fell in love with our food and just knew we needed to share it with you.

We are your trusted source of delicious, organic food and cold-pressed juices. We are committed to serving food that is free of pesticides, GMOs, hormones, and fake ingredients. We are passionate about being a part of your wellness story.

Come Krush with us on our organic mission towards health and happiness. We promise you will love the journey.

Much Love,
Fran + Michelle

DESSERTS

All of our desserts are gluten free.

BROWNIE PLATTER

\$50 per dozen
Fudge brownies with deep chocolate flavor

COOKIE PLATTER

\$35 per dozen
Chef's selection of Cowboy Cookies, Chocolate Chip, and Oatmeal-Raisin

DOUGHNUT PLATTER

\$50 per dozen
Apple-Cinnamon, Chocolate Chip, Pumpkin

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 \$75, Serves 10
Large \$135, Serves 25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ORGANICKRUSH

CATERING

MAKE A STATEMENT

ORGANICKRUSH.COM

631.759.9536



BREAKFAST & BRUNCH

BREAKFAST WRAPS

Signature Wraps

\$15 per person. 10-person minimum order. Served on whole wheat or gluten-free tortillas.

KRUSH WRAP

Egg* scramble (certified organic), avocado, caramelized onions, 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

\$15 per person. 10-person minimum order. Served on whole wheat or gluten-free tortillas.

BACON, EGG & CHEESE WRAP

Egg* scramble (certified organic), farmhouse cheddar, bacon*

STEAK & EGG WRAP

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

BAKERY BASKET

Chef's Selection. \$50 per dozen Mix and 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.

SPINACH, TOMATO & FETA

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

SEASONAL VEGETABLES WITH GOAT CHEESE

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

SWEET POTATO, SPINACH & GOAT CHEESE

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

PARFAITS

\$5-\$6 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

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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 \$75 serves 10
Large \$135 serves 25

KIDS' CORNER

Small \$65, Serves 8-10
Large \$120, Serves 16-20

BUDDHA BOWL

Brown rice, grilled chicken*, broccoli

FAT ALBERT BOWL OR WRAPS

Grass-fed steak*, organic bacon*, cheddar cheese, brown rice
Small \$80, Serves 8-10
Large \$160, Serves 16-20

MONKEY ROLL-UPS

Almond or peanut butter, banana, and honey in a wrap

QUESADILLAS

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

RIGATONI

Homemade marinara, sautéed broccoli, parmesan cheese

LUNCH & DINNER

SALAD SELECTIONS

Option available to add chicken*, steak*, salmon*, shrimp* (prices vary).

Small \$75, Serves 8-10
Large \$150, Serves 16-20

CHICKEN SALAD

Grilled chicken*, celery, cranberries, almonds, mesclun mix, vegenaïse

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 CAESAR

Shredded kale, tomato, cucumber, parmesan, caesar dressing

KALE DETOX

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

NOODLE SALAD

Fresh seasonal vegetables, ponzu dressing, brown rice noodles

TUNA SALAD

Wild Planet tuna*, carrot, celery, red onion, tomato, mesclun mix, vegenaïse

KRUSH CLASSIC WRAPS

\$16 per person. 10-person minimum order. Option available to create salads and bowls.

AUSTIN CHICKEN

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

CHOP

Tomato, cucumber, carrot, red onion, feta cheese, chickpeas, lemon-herb dressing

COCONUT SHRIMP

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

FISH TACO

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

MEDITERRANEAN

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

MEXI STEAK

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

ROAST

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

GRAZING STATIONS

BAKED WINGS

Chicken* wings (Buffalo, House and/or BBQ), homemade ranch dressing, celery and carrots.
Small \$50, Serves 8-10
Large \$80, Serves 16-20

CREATE YOUR OWN TACO

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
\$17 per person, 10-person minimum

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

