



CATERING MENU

SPIRIT ELEPHANT IS A ZERO-ANIMAL, 100% PLANT-BASED RESTAURANT, WE USE FAMILIAR NAMES FOR REFERENCE ONLY

Shareables

Serves 4–8 people depending on serving size.

CAULI-WINGS <i>GF</i>	\$68
buffalo, bbq, garlic parmesan, or mango-chili, served with poppyseed ranch, celery and carrot. 50–60 pieces.	
BAJA FISH TACOS BAR <i>GF</i>	\$60
hearts of palm, spicy slaw, tartar dressing, lime, corn tortillas. 12 “deconstructed” tacos.	
MAPLE DIJON BRUSSELS <i>GF</i>	\$60
apple, roasted red pepper, maple mustard glaze, almond 45 ounces.	
CALAMARI FRITTI <i>GF</i>	\$72
king oyster mushroom, pickled pepperoncini, carrot, marinara arrabbiata, tartar sauce. 45 ounces.	
FLATBREAD	\$18
fig & feta: cashew cream, figs, arugula, mozzarella, pesto, feta, balsamic drizzle. pepperoni & hot honey: san marzano tomato sauce, pepperoni, ricotta, spicy agave. 10 pieces/flatbread.	
SOUTHWEST EGG ROLLS	\$56
bell peppers, tomatoes, corn, black beans, cheddar, mozzarella, jalapeño ranch, salsa verde. 8 rolls cut in half.	
MINI MARYLAND CRAB CAKES <i>GF</i>	\$90
artichokes, heart of palm, chickpea, spicy slaw, roasted red pepper aioli. 24 mini crab cakes.	
SOUTHERN FRIED CHICKEN SLIDERS	\$70
spicy slaw, pickles, sriracha aioli. 12 sliders.	
GOURMET BURGER SLIDERS	\$72
impossible™ beef, smoked gouda, arugula, bourbon onion jam, pickles, mayo. 12 sliders.	
GOCHUJANG BAO BUNS	\$78
crispy tofu, spicy slaw, gochujang sauce. 12 sliders.	
SALADS	
<i>Serves 4–8 people depending on serving size.</i>	
HOUSE <i>GF</i>	\$48
cucumbers, carrots, tomatoes, choice of dressing.	
BROCCOLINI CAESAR <i>GF</i>	\$68
roasted broccolini, romaine, toasted crouton crumbs, parmesan, garbanzo beans, caesar dressing.	
SOUTHWEST <i>GF</i>	\$64
mixed greens, avocado, black bean, pickled fresno pepper, baby heirloom tomato, pickled onion, mango salsa, tortilla strips, cilantro, jalapeño ranch.	
ROASTED BEET CITRUS <i>GF</i>	\$64
roasted beets, arugula, orange slices, feta, lemon, olive oil.	
COBB <i>GF</i>	\$64
romaine, tofu, bacon, bleu cheese, tomato, scrambled egg, cucumber, avocado, poppyseed ranch.	

Eat Plants Feel Beautiful
We serve delicious plant-based food and drink which does a world of good for the planet, your health and for animals. Thank you for helping make the world a little more beautiful.

Mains

Serves 4–8 people depending on serving size.

FORBIDDEN BOWL <i>GF</i>	\$96
black rice, pan-seared tofu, avocado, broccoli, squash, cauliflower, toasted quinoa, red onion, mango chili reduction.	
PAD THAI <i>GF</i>	\$96
pan-seared tofu, tamarind, edamame, carrots, bean sprouts, green onion, peanuts, cilantro.	
KOREAN CAULIFLOWER STEAK <i>GF</i>	\$84
cauliflower steak, gochujang coconut sauce, chickpeas, yukon potato, red pepper, tuscan kale, cilantro. 4 steaks cut in half.	
BUTTERNUT SAGE RISOTTO <i>GF</i>	\$104
butternut squash, red pepper, sage, king oyseter mushrooms, spinach, acorn squash, parmesan.	
CHICKEN PARMIGIANA	\$112
parmesan-crusted chicken, spaghetti, san marzano tomato sauce, mozzarella, parmesan, fresh basil. 8 breasts.	
TOGARASHI & PANKO CRUSTED TOFU <i>GF</i>	\$76
garlic ginger reduction, wasabi mashed potatoes, lemon, red pepper, arugula. 12 pieces of tofu.	
LASAGNA FLORENTINE	\$112
impossible beef, spinach ricotta, mozzarella, parmesan, san marzano tomato sauce. 6 pieces cut in half.	
MEATLOAF BOURGUIGNON	\$112
Impossible™ meatloaf, mashed potato, mushroom bourguignon, crispy onions. 4 pieces cut in half.	
STEAK MARSALA	\$136
rich red wine sauce, mushrooms, garlic parmesan mashed potatoes, asparagus. 4 steaks cut in half.	
SIDES	
<i>Serves 4–8 people depending on serving size.</i>	
Seasonal Vegetables <i>GF</i>	\$54
Calabrian Broccoli <i>GF</i>	\$65
Mashed Potatoes <i>GF</i>	\$60
Loaded Mashed Potatoes <i>GF</i>	\$80
bacon, green onion, sour cream, mozzarella, cheddar.	
DESSERTS	
CARROT CAKE CAKE BITES	\$24
cream cheese frosting, pecans, carrot coulis. 12 bites.	
SEASONAL CHEESECAKE BITES <i>GF</i>	\$24
creamy cashew-based cheesecake, whipped cream. 12 bites.	
BROWNIE BITES <i>GF</i>	\$24
chocolate drizzle, powdered sugar. 12 bites.	
CINNAMON ROLL CAKE	\$80
CUSTOM CAKE	
inquire with our events manager to learn about custom cake options and unique pricing. Cakes: Carrot, Chocolate, Vanilla, GF Chocolate or Vanilla. Frostings: Cream Cheese, Vanilla or Chocolate. Toppings: Sprinkles, Glitter, Berries, Nuts, Cacao Nibs, Edible Flowers.	

gf = gluten free

Allergies?
Please let your event's manager know—we cannot certify against cross-contamination.