



CATERING MENU

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

Shareables

6–8 servings/tray.

CAULI-WINGS *GF* \$68
buffalo, bbq, garlic parmesan, or mango–chili, served with poppyseed ranch, celery and carrot. 50–60 pieces.

BAJA FISH TACOS *GF* \$60
hearts of palm, spicy slaw, tartar dressing, lime, corn tortillas. 12 tacos.

GOCHUJANG BRUSSELS \$60
green onion, almond, roasted red pepper, gochujang sauce. 50–60 pieces.

CALAMARI FRITTI *GF* \$72
king oyster mushroom, pickled pepperoncini, carrot, marinara arrabbiata, tartar sauce. 50–60 pieces.

SPICY TUNA SUSHI CUPS *GF* \$64
crispy rice, marinated tomatoes, jalapeños, avocado, sriracha aioli, ponzu sauce, green onions, pickled ginger, wasabi. 12 cups.

SOUTHWEST EGG ROLLS \$56
bell peppers, tomatoes, corn, black beans, cheddar, mozzarella, jalapeño ranch, salsa verde. 16 halved rolls.

MINI MARYLAND CRAB CAKES *GF* \$64
artichokes, heart of palm, chickpea, spicy slaw, roasted red pepper aioli. 16 mini crab cakes.

SOUTHERN FRIED CHICKEN SLIDERS \$70
spicy slaw, pickles, sriracha aioli. 12 sliders.

GOURMET BURGER SLIDERS \$72
impossible™ beef, smoked gouda, arugula, spicy red pepper onion jam, pickles, mayo. 12 sliders.

Salads

6–8 servings/tray.

HOUSE *GF* \$48
cucumbers, carrots, tomatoes, choice of dressing.

GRILLED ARTICHOKE CAESAR \$68
romaine, garlic croutons, shaved parmesan, charred lemon, caesar dressing.

SOUTHWEST *GF* \$64
mixed greens, avocado, black bean, pickled fresno pepper, baby heirloom tomato, pickled onion, mango salsa, tortilla strips, cilantro, jalapeño ranch.

WATERMELON FETA *GF* \$64
arugula, agave curry dressing, lemon citrus, balsamic glaze.

MEDITERRANEAN *GF* \$64
romaine, feta, kalamata olives, crispy chickpeas, red onion, pepperoncini, cucumber, tomatoes, red wine vinaigrette.

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

6–8 servings/tray.

FORBIDDEN BOWL *GF* \$96
black rice, pan–seared tofu, avocado, broccoli, mango, cauliflower, toasted quinoa, red onion, mango chili reduction.

PAD THAI *GF* \$92
pan–seared tofu, tamarind, edamame, carrots, bean sprouts, green onion, peanuts, cilantro.

GOLDEN THAI CURRY *GF* \$84
seared japanese eggplant, steamed basmati rice, roasted radish, roasted baby carrots.

PENNE ALLA VODKA \$96
san marzano vodka sauce, cashew cream, spinach, mushrooms, parmesan, sourdough.

SCALLOP & MUSHROOM RISOTTO *GF* \$104
creamy aborio rice, wild mushrooms, fresh herbs, parmesan, truffle oil.

CHICKEN PARMIGIANA \$112
parmesan crusted chicken, spaghetti, san marzano tomato, parmesan, mozzarella, fresh basil.

TOGARASHI & PANKO CRUSTED TOFU *GF* \$76
garlic ginger reduction, wasabi mashed potatoes, lemon, red pepper, arugula.

LASAGNA FLORENTINE \$84
impossible beef, spinach ricotta, mozzarella, parmesan, san marzano tomato sauce.

Sides

6–8 servings/tray.

Grilled King Oyster Mushrooms *GF* \$36
red peppers, onions, broccoli, chardonnay reduction. \$48
Roasted Carrots & Asparagus w/ Ricotta *GF* \$48
Spicy Broccoli *GF* \$36
Mashed Potatoes *GF* \$48
Loaded Mashed Potatoes *GF*
bacon, green onion, sour cream, mozzarella, cheddar.

Desserts

STRAWBERRY CREAM CAKE BITES \$24
vanilla sponge cake, strawberry cream frosting, berry coulis. 12 bites.

SEASONAL CHEESECAKE BITES *GF* \$24
creamy cashew–based cheesecake, whipped cream. 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.