



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. 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 cheese, mayo, arugula, bourbon onion jam, pickle. 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.

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.

SPICY THAI COCONUT RED CURRY GF \$84

steamed rice, pan-seared tofu, baby corn, carrots, broccoli, red peppers, red onions, cilantro.

PENNE ALLA VODKA \$96

san marzano vodka sauce, cashew cream, spinach, mushrooms, parmesan, sourdough.

SCALLOP & MUSHROOM RISOTTO GF \$104

creamy arborio 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.

OVEN-BAKED LASAGNA \$84

impossible beef, ricotta, mozzarella, parmesan, san marzano tomato sauce.

Sides

6-8 servings/tray.

Grilled King Oyster Mushrooms GF \$36

red peppers, onions, broccoli, chardonnay reduction.

Spicy Broccoli GF \$48

Mashed Potatoes GF \$36

Loaded Mashed Potatoes GF \$48

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.

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.