



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* \$64

buffalo, bbq, garlic parmesan, or mango-chili, served with poppyseed ranch, celery and carrot. 50-60 pieces.

KING OYSTER MUSHROOM SKEWERS *GF*
blackened skewers of king oyster mushroom, roasted red pepper, red onion, broccoli, chardonnay reduction. 8 skewers. \$64

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

CALAMARI FRITTI *GF* \$76
king oyster mushroom, pickled pepperoncini, carrot, marinara arrabbiata. 50-60 pieces.

TORO TUNA SUSHI CUPS *GF* \$64
fried sushi rice cups, diced toro, avocado, sriracha aioli, ponzu reduction, green onion, pickled ginger, wasabi. 12 cups.

SOUTHWEST CHICKEN EGG ROLLS \$64
crispy egg roll, chicken, mozzarella, cheddar, corn, bell pepper, tomato, jalepeno ranch. 16 halved rolls.

MINI MARYLAND CRAB CAKES *GF* \$64
artichoke heart, heart of palm, chickpea, panko, 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 \$79
ilpossible (TM) beef, smoked gouda cheese, mayo, arugula, bourbon onion jam, pickle. 12 sliders.

Salads

6-8 servings/tray.

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

SPIRIT CAESAR \$64
romaine lettuce , house-made garlic croutons, shaved parmesan, black pepper, charred lemon.

SOUTHWEST SALAD *GF* \$68
mixed greens, avocado, black bean, pickled fresno pepper, baby heirloom tomato, pickled onion, mango salsa, tortilla strips, cilantro, jalapeno ranch.

KALE FETA BEET SALAD *GF* \$84
kale, romaine, roasted beets, roasted squash, avocado, garbanzo beans, feta, smoky crispy quinoa apple cider 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, squash, cauliflower, smoky crispy quinoa, red onion, red pepper, mango chili.

PAD THAI *GF* \$99
rice noodle, pan-seared tofu, tamarind, edamame, carrot, bean sprout, green onion, peanut, cilantro.

THAI GREEN CURRY *GF* \$92
steamed rice, pan-seared tofu, potato, baby corn, carrot, broccoli, red pepper, red onion, toasted pepitas, cilantro.

RIGATONI ALLA VODKA \$99
cashew cream and san marzano tomato vodka reduction, spinach, mushrooms, parmesan, garlic focaccia. (can be gf)

BUTTERNUT SQUASH GNOCCHI *GF* \$99
crispy sage, arugula, parmesan.

CHICKEN PARMIGIANA \$107
parmesan crusted chicken, spaghetti, san marzano tomato, parmesan, mozzarella, fresh basil.

KOREAN MEATLOAF WITH GOCHUJANG GLAZE \$112
Impossible (TM) meatloaf, gochujang glaze, mashed potatoes, lemon garlic broccoli, roasted red pepper, sesame seeds.

Sides

6-8 servings/tray.

Local Seasonal Vegetables *GF* \$36

Spicy Broccoli *GF* \$48

Mashed Potatoes *GF* \$36

Loaded Mashed Potatoes *GF* \$56
green onion, sour cream, mozzarella, cheddar.

Desserts

CARROT CAKE BITES 24
cream cheese frosting, pecans, carrot 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.