



EREWON
CATERING

EREWHON

ORGANIC CATERING

ORGANIC CATERING AVAILABLE FOR PICK UP & DELIVERY
ORDER IN-STORE, ONLINE OR BY EMAIL

EREWHON.COM/CATERING · CATERING@EREWHON.COM · 310.561.8374

HOW FAR IN ADVANCE SHOULD I PLACE MY ORDER?

Most catering orders can be accommodated with 24 hours lead time. Select specialty items require more notice, up to 72 hours notice. If you have questions about availability or timing please reach out to our catering team or speak with a cafe team member at your local erewthon location.

HOW DO I KNOW HOW MUCH I SHOULD ORDER?

Most items on our catering menu serve 6-8 people, unless otherwise specified. If you have questions about quantities, our catering team is happy to help. Please contact us at catering@erewthon.com

DO YOU DELIVER? IS THERE A MINIMUM?

Yes, Erewthon catering does deliver. There is a food and beverage minimum of \$200 for delivery, and we offer a delivery range of 15 miles from any of our 13 locations.

There is no minimum for pick up orders.

CAN I CUSTOMIZE MY ORDER?

We will always do our best to accommodate special requests. Our menu does include a variety of options to accommodate a number of dietary notes and preferences. If you are looking for something that is not on our menu, please feel free to reach out.

CAN I ORDER ONLINE?

Yes, absolutely. Orders can be placed at www.erewthon.com/catering

HOW CAN I CONTACT THE CATERING TEAM?

The catering team is available by phone & email, M-F 8am-6:30pm. For fastest response please email catering@erewthon.com and please reach out by telephone during business hours at 310.561.8374



EREWHON
BREAKFAST

BREAKFAST BURRITO \$111 | SERVES 6- 8 | 12 HALVES PER ORDER
SERVED WITH ROASTED TOMATO OR TOMATILLO SALSA

VEGETARIAN BURRITO
Organic Eggs, Hash Browns, White Cheddar

STEAK & EGG BURRITO
Organic Eggs, Grass Fed Sirloin Steak, Hash Browns, Cheddar Cheese, Chipotle Mayo, Bell Peppers, Onions

BACON & EGG BURRITO
Organic Eggs, Hash Browns, Beeler's Uncut Bacon, Cheddar Cheese, Spinach

TURKEY BACON BURRITO
Organic Eggs, Turkey Bacon, Broccoli, Spinach

PLANT BASED BURRITO - VEGAN
Vegan Meat, Turmeric Curry Tofu, Bell Peppers, Red Onions, Vegan Cheese, Hash Browns
GF TORTILLA AVAILABLE +3 PER BURRITO

ORGANIC SKILLETS & SCRAMBLES

SOFT SCRAMBLED EGGS	EGG WHITE SKILLET	JOJO'S PROTEIN SKILLET	VEGAN SCRAMBLE
Organic Egg Soft Scrambled Serves 6-8 \$70	Organic Egg Whites, Seasonal Vegetable, EVO Serves 6-8 \$75	Organic Eggs, Turkey, Spinach, Onions, Extra Virgin Olive Oil, Sea Salt, Pepper Serves 6-8 \$100	Organic Curry Tofu, Onion, Bell Peppers, Jalapeño, Spinach, Tomato Serves 6-8 \$72 Vegan

ORGANIC BREAKFAST SIDES

BEELER'S UNCURED BACON	TURKEY BACON	PACHAMAMA PORK MAPLE SAUSAGE	VEGAN BREAKFAST POTATOES	CHORIZO BREAKFAST POTATOES
24 PCS \$65 GF	24 PCS \$65 GF	20 PCS \$75 GF	\$54 Vegan, GF	\$70 GF

ORGANIC BREAKFAST PLATTERS

ASSORTED MINI CROISSANTS	ASSORTED MINI MUFFINS	LOX & BAGEL PLATTER
Butter, Almond, and Chocolate Croissants Serves 10 20 Mini Pastries \$80 Serves 20 40 Mini Pastries \$160	Bran, Blueberry Crumble, Zucchini and Pumpkin Serves 10 20 Pastries \$80 Serves 20 40 Pastries \$160	Smoked Salmon, Sliced Tomatoes, Onion, Capeers, Hard Boiled Eggs, Cream Cheese 12 Assorted Organic Bagels GF Bagels Available Serves 10 \$250

SEASONAL FRUIT PLATTER

Seasonal Farmers Market Organic Fruit with Fresh Mint
Serves 10 | \$100 || Serves 20 | \$185
Vegan, GF

ORGANIC BREAKFAST BREAD LOAFs

CHOCOLATE BANANA BREAD	PUMPKIN BREAD	ZUCCHINI BREAD
Rice Flour, Eggs, Bananas, Dark Chocolate, Unsweetened Rice Milk, Cane Sugar, Expeller-Pressed Avocado Oil, Baking Powder, Baking Soda, Xanthan Gum \$50 GF 9 Slices	Cane Sugar, Hi-Protein Bread Flour, Pumpkin Puree, Expeller-Pressed Avocado Oil, Pasteurized Egg, Filtered Water, Pumpkin Seeds, Baking Soda, Sea Salt, Cinnamon, Nutmeg \$50 9 Slices	Zucchini, Unbleached Flour, Eggs, Expeller-Pressed Avocado Oil, Cane Sugar, Baking Powder, Cinnamon, Vanilla Extract, Baking Soda, Sea Salt \$50 9 Slices

TARTINES & BREAKFAST SANDWICHES

GF BREAD AVAILABLE +3 PER TARTINE

AVOCADO TARTINE	SMOKED SALMON TARTINE	PALEO TOAST
Rustic Country Bread, Avocado, Radish, Micro Greens, Extra Virgin Olive Oil, Sea Salt, Pepper 6 Full Tartines \$90 Vegan	Wild Salmon, Rustic Country Bread, Cream Cheese, Organic Tomato, Red Onion, Dill, Capers 6 Full Tartines 12 Halves \$110	Organic Paleo Toast, Almond Butter, Seasonal Fruit, Wild Honey, Bee Pollen 6 Full Tartines \$87 GF

AVOCADO & EGG TARTINE	BREAKFAST SANDWICH	KETO BREAKFASTSANDWICH
Rustic Country Bread, Eggs, Avocado, Micro Greens, Lemon Juice, Aleppo Chili 6 Full Tartines \$95	Organic English Muffin, Egg, Pachamama Smoked Pork Loin, Cheddar Cheese 6 Sandwiches \$71	Organic Keto Flatbread, Mozzarella, Cream Cheese, Egg, Chipotle Mayo, Egg, Pickled Onions, Pork Bacon, Avocado 6 Sandwiches \$95 Keto, GF

SMOKED SALMON BAGEL (OPEN FACED)	CROISSANT BREAKFAST SANDWICH	PESTO CROISSANT BREAKFAST SANDWICH
Smoked Salmon, Organic Bagel, Red Onion, Cream Cheese, Tomato, Dill, Capers 6 Full Tartines \$110	Organic Eggs, Pork Bacon, Cheddar Cheese, Organic Butter Croissant 6 Sandwiches \$101	Croissant, Egg White, Cheddar Cheese, Spinach, Extra Virgin Olive Oil, Pesto , Sea Salt, Black Pepper 6 Sandwiches Per Order \$102

CHALLAH FRENCH TOAST	MINI HONEY BUTTER PANCAKES
Challah Bread, Eggs, Milk, Cinnamon, Vanilla, Includes Seasonal Compote & Maple Syrup 6 Pieces Per Order \$80	Reduced Fat Buttermilk, All Purpose Unbleached Flour, Pasteurized Egg, Whole Milk, Plugra Unsalted Butter, Cane Sugar, Baking Powder, Baking Soda, Sea Salt, Honey Butter Syrup 6 Per Order \$108

OVERNIGHT OATS & CHIA YOGURT

OVERNIGHT OATS	CHIA YOGURT WITH FRUIT	MINI OVERNIGHT OATS
Matcha, Chocolate, Strawberry, Regular \$62 6 Individual Portions Vegan, GF	Unsweetened Coconut Yogurt, Seasonal Fruit, Maple, Chia Seed \$60 6 Individual Portions Vegan, GF	18 Assorted Mini Overnight Oats 9 Regular 9 Strawberry (4 oz) \$100 18 Individual Portions Vegan, GF

PROTEIN SUPER OATS	COCONUT RICE PUDDING
Organic Cold-Pressed Almond Milk, Organic Unsweetened Coconut Yogurt, Oats, Blueberry, Pumpkin Protein Powder, Hemp Seed, Maple Syrup, Chia Seed, Vanilla extract. \$65 6 Individual Portions Vegan, GF	Organic Unsweetened Coconut Milk, Rice, Cane Sugar, Cinnamon Sticks, Vanilla Bean, Toasted Coconut Flakes \$60 6 Individual Portions Vegan, GF

ORGANIC FRITTATA & QUICHE

SEASONAL VEGETABLE FRITTATA	BACON & LEEK FRITTATA	BROCCOLI SUN DRIED TOMATO FRITTATA	TOMATO BASIL QUICHE
Organic Eggs, Seasonal Vegetables, Extra Virgin Olive Oil, Salt, Pepper Serves 8-10 \$65 GF	Eggs, Heavy Cream, Leek, Gruyere Cheese, Pork Bacon, Sea Salt, Olive Oil, Sea Salt Serves 8-10 \$65 GF	Organic Eggs, Broccolini, Onion, Sun Dried Tomato, Cream, Extra Virgin Olive Oil, Sea Salt Serves 8-10 \$65 GF	Organic Eggs, Tomato Spinach, Onion, Mozzarella, Garlic, Basil Serves 8-10 \$78



EREWHON
ALL DAY MENUS

NEW ITEMS

PESTO EGG WHITE CROISSANT SANDWICH

Croissant, Egg White, Cheddar Cheese, Spinach, Extra Virgin Olive Oil, Pesto (Basil, Olive Oil, Pine nuts, Reggiano Parmigiano Cheese, Garlic, Sea Salt, Black Pepper) Sea Salt, Black Pepper * Contains Milk, Eggs, Tree Nuts, Wheat

6 Sandwiches Per Order | \$102

SMOKED SALMON & BAGEL PLATTER

Smoked Salmon, Sliced Heirloom Tomatoes, Onion, Capers, Hard Boiled Eggs, Cream Cheese
12 Assorted Organic Bagels | GF Bagels Available Upon Request

Serves 10 | \$250

CHALLAH FRENCH TOAST

Challah Bread, Eggs, Milk, Cinnamon, Vanilla,
Includes Seasonal Compote & Maple Syrup

6 Pieces Per Order | \$80

PORK CHORIZO WITH BREAKFAST POTATOES

Pachamama Chorizo, Olive Oil, Red Onion, Golden Potatoes, Green Onion

Serves 6-8 | \$70 | GF

MINI HONEY BUTTER PANCAKES

Reduced Fat Buttermilk, All Purpose Unbleached Flour, Pasteurized Egg, Whole Milk, Plugra Unsalted Butter, Cane Sugar, Baking Powder, Baking Soda, Sea Salt, Honey Butter Syrup

6 Per Order | \$108

CARAMELIZED CAULIFLOWER

Organic Orzo Pasta, Spinach, Shallot, Pine Nut, Feta, Golden Balsamic Vinegar, Lemon, Dijon Mustard, Extra Virgin Olive Oil, Sea Salt, Black Pepper

Serves 6-8 | \$89 | Vegan, GF

SPICY BRAISED PORK & CABBAGE

Cabbage, Ground Pork, Stir Fry Sauce, Cilantro, Sesame Seeds * Contains Fish, Sesame, & Soy

Serves 6-8 | \$98 | GF

BUTTERNUT SQUASH TAGINE

Butternut Squash, Chickpeas, Tomato, Onion, Date, Extra Virgin Olive Oil, Organic Apple Cider Vinegar, Raisins, Garlic, Kosher Salt, Pumpkin Seeds, Paprika, Smoked Paprika, Coriander, Ground Cumin, Cinnamon Stick, Salt, Chipotle Powder, Cilantro, Ground Cayenne, Bay Leaf, Black Pepper

Serves 6-8 | \$82 | Vegan, GF

CHANA MASALA

Garbanzo Bean, Tomato, Unsweetened Coconut Milk, Onion, Coconut Oil, Garlic, Cilantro, Turmeric, Curry Powder, Sea Salt, Serrano Chili, Oregano, Garam Masala, Paprika, Cumin, Chili Powder, Cardamon, Cinnamon, Cayenne Pepper, Black Pepper

Serves 6-8 | \$76 | Vegan/GF

DOUBLE SMASH BURGER SLIDER BOX

Grass-fed beef, Organic American Burger Bun, Caramelized Onions, Gruyere Cheese, Olive Oil, Erewhon Burger Sauce(Mayo, Cornichon, Shallots, Champagne Vinegar, Horseradish Root, Black Pepper), Sea Salt

12 PER BOX | \$110

STEAK FAJITAS

Organic Beef Sirloin, Bell Pepper, Organic Onion, Olive Oil, Aminos, Tamari, Garlic, Garlic Confit
Includes 16 Warm Corn Tortillas Per Order
Serves 6-8 | \$135 | GF

KUNG PAO CHICKEN

Organic Chicken, Bell Pepper, Onion, Hazelnuts, Tamari, Non GMO Avocado Oil, Coconut Aminos, Potato Starch, General Sal's Sauce (Tamari, Hoisin, Sugar, Rice Vinegar, Sesame Oil, Chili Paste) Garlic, Chili Flakes, Ginger

Serves 6-8 | \$100 | GF

CHICKEN ENCHILADAS

Chicken, Corn Tortilla, Onion, Garlic, Cilantro, Chili, Tomatillo, Jack Cheese, EVOO, Sea Salt & Black Pepper

Serves 6-8 | \$156 | GF

FRIED CHICKEN TENDERS (RFC)

Chicken, White Rice Flour, Potato Starch, Tapioca Flour, Garlic Powder, Onion Powder, Paprika, Cayenne, Buttermilk, Lemon, Bay Leaf, Parsley, Thyme, Rosemary, Garlic, Black Pepercorn, Honey, Water, Flash Fried in Non GMO Avocado Oil, Sea Salt, Black Pepper

Serves 6-8 | \$112 | GF

ASSORTED ORGANIC SANDWICHES

6 WHOLE WRAPS AND/OR SANDWICHES | CUT IN HALF | \$111

CHOOSE THREE VARIETIES

GF BREAD AVAILABLE ++

ROTISSERIE CHICKEN AVOCADO SANDWICH

Organic Rotisserie Chicken, Avocado, Arugula, Tomato, Onions, Cilantro, Jalapeno, Capers, Dijon Mustard, Rustic Country Bread

CHICKEN PESTO SANDWICH

Chicken, Cilantro, Lime, Pesto (Basil, Olive Oil, Pine Nuts, Reggiano Parmesan Cheese, Garlic, Sea Salt, Black Pepper), Baby Arugula, Tomato, Extra Virgin Olive Oil, Sea Salt, Rustic Country Bread * Contains Milk, Wheat, & Tree Nuts

ROTISSERIE CHICKEN SANDWICH

Organic Chicken, Garlic Aioli, Baby Arugula, Rustic Country Bread

ROAST BEEF SANDWICH

Herb Marinated Eye of Round, Horseradish, Garlic Aioli, Caramelized Onions, Provolone, Baby Arugula, Rustic Country Bread

AVOCADO CLUB SANDWICH **NEW

Rustic Country Bread, Red Pepper Hummus, Avocado, Everything Seasoning, Arugula, Heirloom Tomato, Radish * Contains Sesame, Wheat

Vegan

EGG SALAD SANDWICH

Organic Egg, Celery, Red Onion, Green Onion, Mayo, Sea Salt, Black Pepper, Butterhead Lettuce, Rustic Country Bread

CHIPOTLE CHICKEN SANDWICH

Organic Rotisserie Chicken, Avocado, Chipotle Aioli, Pickled Jalapeno, Arugula, Rustic Country Bread

CRANBERRY TURKEY SANDWICH

Organic Turkey, Cranberries, Romaine Lettuce, Mayonnaise, Rustic Country Bread

LEXI CHICKEN SALAD SANDWICH

Rustic Country Bread, Lexi's Chicken salad, Organic Rice Vinegar, Celery, Shallots, Onion Powder, Black Pepper, Little Gem Lettuce * Contains Egg, Wheat

ASSORTED ORGANIC WRAPS

6 WHOLE WRAPS AND/OR SANDWICHES | CUT IN HALF | \$111

CHOOSE THREE VARIETIES

GF TORTILLA AVAILABLE ++

SPICY TURKEY CLUB WRAP

Organic Turkey Breast, Wheat Spinach Tortilla, Hass Avocado, pepper Jack Cheese, Romaine, Turkey Bacon, House-Made Mayonnaise, Fermented Jalapeno, Chipotle Adobo Sauce, Organic Red Onion, Lemon Juice, Cilantro

FALAFEL WRAP

Falafel, Tomato, Radish, Peperoncini, Romaine, Hummus, Tahini Dressing, Spinach Tortilla

Vegan

TUNA TABOULEH

Sustainably Caught Tuna, Celery, Red Onion, Mayonnaise, Quinoa, Tomato, Cucumber, Onion, Lemon Juice, Peperoncini, Spinach Tortilla

MADWRAP SPINACH TORTILLA

Organic Turkey Breast, Hass Avocado, Cannellini Beans, Kale, Pumpkin Seeds, Sunflower Seeds, Dijon Mustard, Hemp Seeds

SPICY TURKEY CLUB WRAP COLLARD GREEN

Turkey Breast, Romaine, Avocados, Peperoncini, Provolone Cheese, House-Made Mayonnaise, Sea Salt

COLLARD GREENS TUNA WRAP

Sustainably Caught Tuna, Carrots Onion, Celery, Mayonnaise, Collard Green Wrap

GF

MADWRAP COLLARD GREENS

Organic Turkey Breast, Hass Avocado, Cannellini Beans, Kale, Pumpkin Seeds, Sunflower Seeds, Dijon Mustard, Hemp Seeds

GF

ROASTED TURKEY WRAP

Organic Turkey Breast, Romaine, Avocados, Peperoncini, Provolone Cheese, Mayonnaise

CHICKEN CAESAR WRAP

Organic Chicken, Romaine, Caesar Dressing, Parmesan Cheese, Spinach Tortilla

ORGANIC BURRITOS

6 FULL BURRITOS/ 12 HALVES PER ORDER

GRASS FED KOREAN SHORT RIB BURRITO

Korean Short Rib, Jasmine Rice, Whole Wheat Spinach Tortilla, Purple Cabbage-Scallion Slaw, Siracha Aioli, Chili Garlic Crunch Sauce

6 Full Burritos/12 Halves Per Order | \$132

STEAK FAJITA BURRITO

Spinach Wheat Tortilla, Beef Sirloin, Jasmine Rice, Cheddar Cheese, Bell Pepper, Onion, EVOO, Coconut Milk, Aminos, Tamari, Garlic, Garlic Confit, Cilantro, Jalapeno, Lime, Sea Salt, Black Pepper, Chipotle Aioli

6 Full Burritos/12 Halves Per Order | \$114

ORGANIC SALADS

KALE, WHITE BEAN, & AVOCADO

Organic Kale, White Beans, Organic Avocado, Pumpkin Seeds,
Sunflower Seeds, Lemon Juice, Extra Virgin Olive Oil

Serves 6-8 | \$75 | GF

GREEK SALAD

Tomato, Cucumber, Bell Peppers, Red Onion,
Feta Cheese, Kalamata Olives, EVOO, Red Wine Vinegar

Serves 6-8 | \$75 | GF

CHICKEN CAESAR SALAD

Organic Romaine, Chicken Breast, Parmigiano Reggiano Cheese

Serves 6-8 | \$75 | GF

CELERY & APPLE SALAD

Celery, Italian Parsley, Apple, Micro Radish, Toasted Walnuts, Olive Oil,
Lemon Juice, Red Wine, Sea Salt

Serves 6-8 | \$70 | Vegan, GF

SHEPHERD PERSIAN CUCUMBER SALAD

Organic Cucumber, Radicchio, Onion, Avocado, Cherry Tomato, Parsley,
Lemon Juice, Extra Virgin Olive Oil, Organic Sumac, Black Pepper, Sea Salt

Serves 6-8 | \$70 | Vegan, GF

ANTIOXIDANT SALAD

Organic Kale, Arugula, Blueberries, Walnuts, Extra Virgin Olive Oil, Lemon Juice,
Hemp Seeds, Sea Salt, Black Pepper

Serves 6-8 | \$70 | Vegan, GF

BEET & ARUGULA SALAD

Organic Golden Beets, Organic Arugula, Feta Cheese, Hazelnuts, Extra Virgin Olive Oil,
Organic Sherry Vinegar, Sea Salt, Black Pepper Dressing on the Side

Serves 6-8 | \$70 | GF

PEARL BARLEY SALAD

Pearl Barley, Arugula, Kale, Avocado, Sun-dried Tomatoes, Organic Scallions, Jalapeño,
Cilantro, Cherry Tomatoes, Persian Cucumber, Lemon Juice, Extra Virgin Olive Oil, Sea Salt, Pepper

Serves 6-8 | \$65 | Vegan

HEIRLOOM TOMATO MOZZERELLA SALAD (NEW)

Heirloom Tomato, Fior Di Latte Mozzarella, Basil, Extra Virgin Olive Oil,
Balsamic Vinegar, Sea Salt

Serves 6-8 | \$85 | GF

ASIAN CHICKEN SALAD

Romaine, Red Cabbage, Kale, Carrot, Scallion, Cilantro, Sesame Seed, Dressing - White Miso Paste,
Unseasoned Rice Vinegar, Wild Honey, GF Tamari, Toasted Sesame Oil, Olive Oil, Lemon Juice, Ginger,
Garlic, Chili Flake

Serves 6-8 | \$75 | GF

CHICKEN CHOP SALAD

Organic Chicken, Romaine, Arugula, Radicchio, Garbanzo Bean, Tomato, Feta Cheese,
Red Onion, Kalamata Olives, Greek Peperoncino, Fermented Fresno Chili, Capers,
Dressing: Red Wine Vinegar, Extra Virgin Olive Oil, Avocado Oil, Oregano, Sea Salt, Black Pepper

Serves 6-8 | \$75 | GF

VEGAN CAESAR SALAD

Organic Romaine, Kale, GF Tempeh, Garbanzo Beans, Raw Parmesan,
Cashew (Dressing on the Side)

Serves 6-8 | \$75 | Vegan, GF

APPLE & FARRO SALAD

Farro, Granny Smith Apple, Arugula, Shallots, EVO, Pecans, Basil, Parsley, Parmesan, Raw Honey, Champagne
Vinegar, Champagne Vinegar, Dijon Mustard, Sea Salt, Black Pepper

Serves 6-8 | \$70 | Vegan

ROASTED VEGETABLE SALAD

Organic Red Beets, Butternut Squash, Caramelized Onions, Balsamic Vinegar,
Extra Virgin Olive Oil, Pumpkin Seeds, Sunflower Seeds, Sea Salt

Serves 6-8 | \$75 | Vegan, GF

WHITE BEAN & TOMATO SALAD

Gigante White Bean, Tomato, Onion, Parsley, Extra Virgin Olive Oil, White Balsamic Vinegar,
Sea Salt & Organic Black Pepper

Serves 6-8 | \$75 | Vegan, GF

NOLA BEET SALAD

Golden Beets, Red Beets, Yellow Bell Pepper, Red Bell Pepper, Spinach,
Red Hot Sauce, Feta Cheese, Garlic, Champagne Vinegar, Extra Virgin Olive Oil

Serves 6-8 | \$70 | GF

BEET & ARUGULA SALAD

Organic Golden Beets, Organic Arugula, Feta Cheese, Hazelnuts, Extra Virgin Olive Oil,
Organic Sherry Vinegar, Sea Salt, Black Pepper Dressing on the Side

Serves 6-8 | \$70 | GF

THREE GREEN CITRUS SALAD

Avocado, Oranges, Romaine, Grapefruit, EVOO, Kale, Radicchio, Pumpkin Seeds, Sunflower Seeds,
Spinach, Golden Balsamic Vinegar, Dijon Mustard, Mint, Sea Salt, Ground Cayenne, Black Pepper

Serves 6-8 | \$75 | Vegan, GF

ORGANIC SALADS

SHAVED ASPARAGUS, ARUGULA, & AVOCADO SALAD

Organic Asparagus, Avocado, Arugula, Parmesan, EVOO, Lemon Juice, Sea Salt
Serves 6-8 | \$75 | GF

FATTOUSH SALAD

Cucumber, Baby Romaine Lettuce, Cherry Tomatoes, Pita Bread, Radish,
Bell Pepper, Red Onion, Scallion, Parsley, Mint, Olive Oil, Lemon Juice,
White Wine Vinegar, Sea Salt, Sumac, Black Pepper
\$70 | Serves 6-8

KALE & YAM SALAD

Organic Kale, Red Quinoa, Yams, Apples, Balsamic Vinegar, Cranberries, Sea Salt.
Serves 6-8 | \$70 | GF

CELERY & APPLE SALAD

Celery, Italian Parsley, Apple, Micro Radish, Toasted Walnuts, Olive Oil,
Lemon Juice, Red Wine, Sea Salt
Serves 6-8 | \$70 | Vegan, GF

GRAPEFRUIT & AVOCADO SALAD

Organic Grapefruit, Avocado, Olive Oil, Lemon Juice, Parsley, Chili Pepper,
Sea Salt, Black Pepper
Serves 6-8 | \$70 | Vegan, GF

QUINOA DANDELION SALAD

Organic Dandelion, Organic Quinoa, Organic Garbanzo, Extra Virgin Olive Oil, Champagne Vinegar,
Scallions, Dijon Mustard, Sea Salt, Black Pepper
Serves 6-8 | \$65 | Vegan, GF

SPINACH & HAND ROLLED COUSCOUS SALAD

Organic M'hamsa Couscous, Spinach, Shallot, Pine Nut, Feta, Golden Balsamic Vinegar, Lemon, Dijon
Mustard (Water, Mustard Seeds, Vinegar, Salt), EVOO, Sea Salt, Black Pepper
\$75 | Serves 6-8

SHAVED BRUSSEL SPROUTS SALAD

Brussel Sprouts, Pecorino Romano, Pine Nuts, White Wine Vinegar, Lemon Juice,
Extra Virgin Olive Oil, Sea Salt, Black Pepper
Serves 6-8 | \$65 | GF

ZA'ATAR CHOP SALAD

Lettuce, Radish, Cherry Tomato, Persian Cucumber, Garbanzo Bean, Radicchio, Dill, Green Onion, Parsley,
Feta Cheese, Sumac, Lemon Juice, EVOO, Red Wine Vinegar, Sea Salt, Black Pepper, Za'atar Spice
(Sesame Seeds, Garlic Powder, Thyme, Oregano, Lemon Zest, Sumac, Sea Salt)
Serves 6-8 | \$70 | GF

BRUSSELS SPROUT KALE CAESAR SALAD

Organic Brussels Sprouts, Kale, Caesar Dressing, Parmesan Cheese.
Serves 6-8 | \$70 | GF

APPLE & FARRO SALAD

Farro, Granny Smith Apple, Arugula, Shallots, EVO, Pecans, Basil, Parsley, Parmesan, Raw Honey, Champagne
Vinegar, Champagne Vinegar, Dijon Mustard, Sea Salt, Black Pepper
Serves 6-8 | \$70 | Vegan

SPINACH & HAND ROLLED COUSCOUS SALAD

Organic M'hamsa Couscous, Spinach, Shallot, Pine Nut, Feta, Golden Balsamic Vinegar, Lemon, Dijon
Mustard (Water, Mustard Seeds, Vinegar, Salt), EVOO, Sea Salt, Black Pepper
\$75 | Serves 6-8

QUINOA TABBOULEH

Organic Quinoa, Tomato, Italian Organic Parsley, Mint, Scallions, Lemon Juice, EVOO, Sea Salt
Serves 6-8 | \$75 | Vegan, GF

RONNIE FRIED CHICKEN TENDERS

Chicken, White Rice Flour, Potato Starch, Tapioca Flour Garlic Powder, Onion Powder, Paprika, Cayenne, Buttermilk, Lemon, Bay Leaf, Parsley, Thyme, Rosemary, Garlic, Black Pepper, corn, Honey, Water, Flash Fried in Non GMO Avocado Oil, Sea Salt, Black Pepper

Serves 6-8 | \$95 | GF

BONELESS TERIYAKI CHICKEN

Boneless Teriyaki Chicken, Ginger, Garlic, Sesame

Serves 6-8 | \$100 | GF

KUNG PAO CHICKEN

Chicken, Bell Pepper, Onion, Hazelnuts, Tamari, Non GMO Avocado Oil, Coconut Aminos, Potato Starch, General Sal's Sauce Garlic, Chili Flakes, Ginger

Serves 6-8 | \$100 | GF

TURKEY BREAST

House Brined Turkey Breast, Extra Virgin Olive Oil, Parsley, Sea Salt, Black Pepper

Serves 6-8 | \$112 | GF

KOREAN SHORT RIBS

Angus Beef Short Rib, Coconut Liquid Aminos, Mirin, Brown Sugar, Rice Vinegar, Toasted Sesame Oil, Garlic, Ginger, Chili Paste, Green Onion

Serves 6-8 | \$140 | GF

TURKEY OR BEEF MEATBALLS W/ MARINARA

Organic Turkey, Parmesan Cheese, Bread Olive Oil, Dry Farm Tomato Basil Sauce

Serves 6-8 | \$100

PACHAMAMA PORK CHILI VERDE

Pachamama Pork, Poblano Chili, Anaheim Chili, onion, Tomatillo, Jalapeno, Garlic, Cilantro, Olive Oil, Sea Salt, Cumin

Serves 6-8 | \$123 | GF

COCONUT TURMERIC CHICKEN TENDERS

Chicken Breast, Brown Rice Flour, Shredded Coconut, Corn Meal, Buttermilk, Coconut Cream, Rice Vinegar, Lime Juice, Lime Zest, Cilantro, Turmeric, Flash Fried in Non-GMO Avocado Oil, Black Pepper, Sea Salt

Serves 6-8 | \$95 | GF

ORANGE CHICKEN

Organic Chicken with Gluten Free Batter, Spices, Fresh Orange, Ginger, Chili Paste, Sesame Seeds

Serves 6-8 | \$95 | GF

CRISPY CHIPOTLE CHICKEN TAQUITOS

Chicken, Tomato, Onion, Garlic, Chipotle, Flash-Fried In Expeller-Pressed Avocado Oil, Tortilla

20 Taquitos Per Order | \$115 | GF

SALT BRINED WILD COHO SALMON

Wild Salmon, Extra Virgin Olive Oil, Sea Salt, Pepper

8 Filets Per Order | \$144 | GF

STEAK FAJITAS

Beef sirloin, Bell pepper, Onion, Olive Oil, Aminos, Tamari, Garlic, Garlic Confit

Serves 6-8 | \$125 | GF

TURKEY OR BEEF MEATBALLS W/ VODKA SAUCE

Organic Turkey, Parmesan Cheese, Bread, Organic Olive Oil, Garlic, Black Pepper, Chili Flake, Vodka Sauce

Serves 6-8 | \$100

SPICY BRAISED PORK & CABBAGE

Cabbage, Ground Pork, Stir Fry Sauce, Cilantro, Sesame Seeds * Contains Fish, Sesame, & Soy

Serves 6-8 | \$98 | GF

CHICKEN ENCHILADAS

Chicken, Corn Tortilla, Onion, Garlic, Cilantro, Chili, Tomatillo, Jack Cheese, EVOO, Sea Salt & Black Pepper

Serves 6-8 | \$156 | GF

BONELESS OLIVE OIL CHICKEN

Chicken, EVOO, Sea Salt, Parsley, Black Pepper.

Serves 6-8 | \$100 | GF

BONELESS CILANTRO LIME CHICKEN

Chicken, Extra Virgin Olive Oil, Lime Juice, Garlic, Sea Salt, Black Pepper

Serves 6-8 | \$100 | GF

MISO BLACK COD

Black Cod, White Miso, Mirin, Olive Oil, Collard Green, Scallion

6 Filets Per Order | \$120 | GF

GRASS FED STEAK W/ CHIMICHURRI

Grass- Fed Steak, Parsley, Extra Virgin Olive Oil, Sea Salt, Black Pepper

Serves 6-8 | \$133 | GF

PACHAMAMA PORK BOLOGNESE

Organic Pasta, Pork Bolognese Sauce

\$100

YANGZHOU MIRACLE FRIED RICE

Miracle Rice, Egg, Korean Short Ribs, Pork Bacon, Coconut Aminos, Garlic Confit, Tamari, Scallions, Chili Garlic Crunch, Sea Salt

Serves 6-8 | \$85 | GF

BONELESS JERK CHICKEN

Jerk Marinated Chicken, Jerk Sauce, Fermented Fresno Chili, Cilantro

Serves 6-8 | \$98 | GF

GENERAL SAL'S CHICKEN

Chicken Breast, Tempura Batter, General Sal's Sauce, Green Onion, Fermented Fresno Chili, Sesame Oil, Sesame Seeds, Non GMO Avocado Oil

Serves 6-8 | \$95 | GF

ROTISSERIE CHICKEN W/ LEMON & HERB

Bone In Chicken, Thyme, Lemon, Sea Salt, Black Pepper

Serves 6-8 | \$105 | GF

PAN ROASTED SALMON FILET

Sustainably Raised Roasted Salmon, Extra Virgin Olive Oil, Sea Salt

8 Filets Per Order | \$135 | GF

DOUBLE SMASH BURGER SLIDER BOX

Grass-fed beef, Organic American Burger Bun, Caramelized Onions, Gruyere Cheese, Olive Oil, Erewhon Burger Sauce, Sea Salt

12 PER BOX | \$110

PASTA W/ MAMA JO'S TOMATO SAUCE

Organic Pasta, Tomato Sauce, Pecorino Romano Cheese

Serves 6-8 | \$90

VEGAN ENTREES

BEEF-LESS BROCCOLINI

Organic Broccoli, Red Onion, Hoisin Sauce, Teriyaki Sauce, Sesame Seeds, Green Onion
Serves 6-8 | \$82 | Vegan

EGGPLANT LASAGNA

Organic Eggplant, Cashew Kale Sauce, Cashew Cheese Sauce, Tomato, Almonds
Serves 6-8 | \$115 | Vegan, GF

MAITAKE MUSHROOM & MIRACLE RICE RISOTTO

Miracle Rice, Cashew Cream Sauce (cashews, filtered water, nutritional yeast, Sea Salt, White Peppercorns), Oyster Mushrooms, Shallots, Garlic Contains Tree Nuts
Serves 6-8 | \$100 | Vegan, GF

CHANA MASALA

Garbanzo Bean, Tomato, Unsweetened Coconut Milk, Onion, Coconut Oil, Garlic, Cilantro, Turmeric, Curry Powder, Sea Salt, Serrano Chili, Oregano, Garam Masala, Paprika, Cumin, Chili Powder, Cardamon, Cinnamon, Cayenne Pepper, Black Pepper
Serves 6-8 | \$76 | Vegan/GF

VEGAN TURMERIC LASAGNA

Organic Turmeric Pasta, House Made Tomato Sauce, Cashew Kale Sauce, Vegan Cheese, Extra Virgin Olive Oil
Serves 6-8 | \$115 | Vegan

SPICY ASIAN TOFU STICKS

Organic Tofu, GF Tamari, Rice Vinegar, Sesame Seeds, Sesame Oil, Chili Flakes, Mustard, Garlic
Serves 6-8 | \$63 | Vegan, GF

EDAMAME & TOFU

Organic Edamame, Organic Tofu, Teriyaki Sauce, Ginger, Green Onion, Sesame Oil, Sea Salt, Pepper
Serves 6-8 | \$66 | Vegan

BUTTERNUT SQUASH TAGINE

Butternut Squash, Chickpeas, Tomato, Onion, Date, EVOO, Apple Cider Vinegar, Raisins, Garlic, Kosher Salt, Pumpkin Seeds, Paprika, Smoked Paprika, Coriander, Ground Cumin, Cinnamon Stick, Salt, Chipotle Powder, Cilantro, Ground Cayenne, Bay Leaf, Black Pepper
Serves 6-8 | \$82 | Vegan, GF

BROWN RICE BALLS

Organic Brown Rice, Onion, Spinach, Vegan Cheese, Basil, Parsley, Garlic, Salt, Pepper, Olive Oil, Raw Cane Sugar, Vinegar, Red Chili
Serves 6-8 | \$75 | Vegan, GF

VEGAN SHORT RIBS

Plant Based Protein, Teriyaki Sauce (GF), Green Onion, Sesame Seeds
Serves 6-8 | \$65 | Vegan, GF

JAPANESE SWEET POTATO TAQUITOS

Japanese Sweet Potato, Corn Tortilla, Coconut Cream, EVOO, Lemon Juice, Chipotle, Sea Salt, Chipotle Powder, Smoked Paprika, Ground Ginger, Garlic Powder, Black Pepper, Green Onion
20 Taquitos Per Order | \$115 | Vegan, GF

JAPANESE SWEET POTATO

Organic Japanese Sweet Potato, Extra Virgin Olive Oil, Sea Salt, Black Pepper
Serves 6-8 | \$70 | Vegan, GF

OLD SCHOOL MAC & CHEESE

Pasta (Durum Wheat Semolina), Aged Cheddar Cheese, Milk, Unsalted Butter, White Rice Flour, Sea Salt, White Pepper
Serves 6-8 | \$105

SCALLION & EGG FRIED RICE

Jasmine Rice, Organic Egg, Scallion, Avocado Oil, Sea Salt, Black Pepper
Serves 6- 8 | \$65 | GF

SCALLION VEGAN CHOW MEIN

Spaghetti Pasta, Scallion, Coconut Aminos, Extra Virgin Olive Oil, Tamari, Garlic Confit
Serves 6- 8 | \$65 | Vegan

BANG BANG NOODLES

Spaghetti, Rotisserie Chicken, Peanut Dressing, Persian Cucumbers, Red Bell Pepper, Carrots, Scallions, Sesame Seeds, Cilantro, Garlic Chili Crunch Oil
Serves 6- 8 | \$65 |

SAUTEED GREEN CABBAGE

Organic Green Cabbage, EVOO, Garlic, Sesame Oil
Serves 6-8 | \$70 | Vegan, GF

BRUSSEL SPROUT KALE CAESAR

Brussels Sprouts, Kale, Caesar Dressing, Parmesan
Serves 6-8 | \$70 | GF

GRILLED ASPARAGUS

Asparagus, Organic EVOO, Sea Salt
Serves 6-8 | \$75 | Vegan/GF

FINGERLING POTATOES W/ PARMESAN

Oven Roasted Fingerling Potatoes, Extra Virgin Olive Oil, Parmesan, Garlic, Parsley, Rosemary, Sea Salt, Black Pepper
Serves 6-8 | \$70 | GF

GLUTEN FRIENDLY MAC & CHEESE

Organic Brown Rice Pasta, Jack Cheese, Cheddar Cheese, Gouda, Ricotta
Serves 6-8 | \$105 | GF

TOFU FRIED RICE

Jasmine Rice, Madras Marinated Tofu, Avocado Oil, Green Onion, Liquid Coconut Aminos, Garlic Confit
Serves 6- 8 | \$65 | Vegan, GF

SPAGHETTI SQUASH GREEN HARISSA

Organic Spaghetti Squash, Peas, EVOO, Green Onion, Jalapeno, Cilantro, Parsley, Mint, Dill, Lemon Juice, Lemon Zest, Garlic, Cumin, Sea Salt, Black Pepper
Serves 6- 8 | \$70 | Served Cold | Vegan/GF

BUFFALO CAULIFLOWER

Cauliflower, Rice Flour, Arrowroot, Oregano, Nutritional Yeast, Pepper Flakes, Hot Sauce , Non-GMO Avocado Oil, Sea Salt, Black Pepper
Serves 6- 8 | \$70 | Vegan, GF

MIGHTY GREENS WITH QUINOA

Seasonal Greens, Broccoli, Quinoa, Coconut Oil, Hemp Seeds, Sea Salt
Serves 6- 8 | \$50 | Vegan, GF

ROASTED BRUSSEL SPROUTS

Organic Brussel Sprouts, Scallions, Balsamic Vinegar, Sea Salt, Almonds, Extra Virgin Olive Oil
\$74 | Vegan, GF

GREEN BEANS W/ ALMONDS

Green Beans, Garlic, Almonds, Extra Virgin Olive Oil
Serves 6-8 | \$70 | Vegan, GF

MADRAS POTATOES

Potatoes, Red Onion, Olive Oil, Mustard Seed, Cilantro, Curry, Cumin, Lemon Juice, Garlic, Paprika, Sea Salt
Serves 6-8 | \$70 | Vegan, GF

CRISPY ARANCINI

Organic Arborio rice, Mozzarella, Parmesan Cheese, Green Peas, Shallot, White Wine, Extra Virgin Olive Oil, Unsalted Butter, Non-GMO Avocado Oil, White Pepper, Sea Salt, Marinara
\$70 | 24 pcs | Sauce On The Side

CILANTRO LIME RICE

Rice, Cilantro, Red & Green Onion, Garlic, Jalapeno, EVOO, Sea Salt, Black Pepper
Serves 6- 8 | \$58 | Vegan, GF

GARLIC MIRACLE NOODLES

Miracle Noodle, Garlic, Extra Virgin Olive Oil, Coconut Aminos, Scallions, Sea Salt
Serves 6- 8 | \$65 | Vegan, GF

KOREAN CRISPY BROCCOLI

Broccoli, Yams, Tempura batter, Coconut Nectar, Chili Paste, Orange Juice, GF Tamari, Ginger, Garlic, Hoisin Sauce, Sesame Oil, Arrowroot, Sesame, Green Onion, Sea Salt and Pepper
Serves 6- 8 | \$75 | Vegan, GF

GINGER BABY BOK CHOY

Ginger, Salt, Ground White Pepper, Olive Oil, Baby Bok Choy
Serves 6- 8 | \$85 | Vegan, GF

BROCCOLINI CONFIT

Broccolini, Salt, Pepper, Garlic Confit
Serves 6-8 | \$70 | Vegan/GF

GREEN BEANS W/CABBAGE & MUSHROOM

Green Beans, Mushrooms, Cabbage, Red Onion, Garlic, Tamari, Sesame Oil, Olive Oil, Sesame Seeds, Green Onion, Sea salt, Pepper
Serves 6-8 | \$70 | Vegan, GF

GARLIC MASHED POTATOES

Potatoes, Roasted Garlic, Milk, Organic Cream, Butter, Sea Salt, Pepper
Serves 6-8 | \$70 | GF

ROASTED POTATO WEDGES

Yukon Gold Potato Wedges, Garlic, Rosemary, Olive Oil, Sea Salt, Black Pepper
Serves 6-8 | \$60 | Vegan, GF

TURMERIC RICE

Jasmine Rice, Coconut Oil, Onion, Garlic, Ginger, Curry Powder, Sea Salt, Turmeric, Pine Nut, Sliced Almonds, Parsley
Serves 6-8 | \$52 | Vegan, GF

KELP NOODLE CHOW MEIN

Marinated Kelp Noodles, Green Cabbage, Carrot, Celery, Green Onion, Sesame Oil, Ginger, GF Tamari Sesame Seeds
Serves 6-8 | \$60 | Vegan, GF

TURMERIC TAHINI CAULIFLOWER

Cauliflower, Turmeric Tahini Dressing, Tempura Batter, Pickled Onions, Sesame Seeds
Serves 6- 8 | \$75 | Vegan, GF

COCO-LIME CABBAGE

Organic Purple Cabbage, Coconut Oil, Lime Juice, Sea Salt
Serves 6- 8 | \$60 | Vegan, GF

BROCCOLI MASH

Broccoli, Non-GMO Avocado Oil, Garlic, Chili Flakes, Koshier Salt
Serves 6-8 | \$70 | Vegan, GF

RAINBOW ROASTED CARROTS

Carrots, Extra Virgin Olive Oil, Apple Cider Vinegar, Sea Salt, Black Pepper
Serves 6-8 | \$70 | Vegan/GF



PLATTERS

GRAZING BOARDS

BAGEL & SMOKED SALMON PLATTER

Sliced Smoked Salmon, Heirloom Tomatoes, Onion, Hard Boiled Eggs, Cucumbers, Lemons, Capers,
Lemons, Radish, Cream Cheese
12 Assorted Sliced Bagels

Serves 10 | \$250

GF Bagels Available Upon Request

THE CHARCUTERIE BOARD

A Selection of Cured Meats & Salumi, Curated Cheeses, Pickled Vegetables,
Whole Grain Mustard, House Made Crostini

Small, Serves 10 | \$190
Large Serves 20 | \$390

Contains Dairy & Wheat

THE CHEESE BOARD

Assortment of Artisan Cheese, Served with Dry Fruit, Toasted Nuts, Grapes,
House Made Crostini, and Fruit & Nut Crisps

Small, Serves 10 | \$210
Large Serves 20 | \$390

Contains Nuts, Dairy & Wheat

THE CRUDITÉ BOARD

Organic Seasonal Farmer's Market Vegetables Served with
Choice of Hummus or Organic Guacamole

Small, Serves 10 | \$95
Large Serves 20 | \$190

Vegan, GF

ORGANIC MEDITERRANEAN BOARD

Assorted Olives, Feta Cheese, Organic Persian Cucumbers, Organic Tomatoes,
Dolmas, Hummus, Tabbouleh, Tzatziki Served with Pita Chips

Small, Serves 10 | \$105
Large, Serves 20 | \$195

Contains Dairy & Wheat

DESSERT PLATTERS

COOKIE PLATTER

Choice of
Mini Mad Chip Cookies
Oatmeal Chocolate Chip (V/GF)
Oatmeal Raisin (V/GF)
Madnutty (Contains nuts)

Serves 10-15 | \$115
Large Serves 20-25 | \$230

MAD CHIP COOKIE PLATTER

MadChip Chocolate Chip Cookie

Small, Serves 10-15 | \$115
Large, Serves 20-25 | \$140

Contains Egg, Milk, Soy, Wheat

DESSERT BOARD

Assorted Biscotti, Macaroons, GF Brownies

Small, Serves 10 | \$140

Contains Dairy & Wheat

FRUIT PLATTER

Organic Assortment of Seasonal Fruit with Fresh Mint

Small, Serves 10 | \$100
Large, Serves 20 | \$185

Vegan, GF



EREWHON

SUSHI PLATTERS

SUSHI PLATTER - SMALL

SERVES 5 | 5 ROLLS, 46 PIECES | \$110
INCLUDES THE FOLLOWING

FIRECRAKER ROLL

Organic Cucumber, Avocado, Serrano
Pepper, Wild Salmon, Wild Tuna

GF

SPICY CATERPILLAR ROLL

Organic Cucumber,
Avocado, Wild Tuna

GF

SALMON RAINBOW ROLL

Organic Cucumber,
Avocado, Wild Salmon

GF

CRISPY ONION SPICY TUNA ROLL

Organic Cucumber, Avocado,
Wild Tuna, Crispy Onions

Contains Wheat

SPICY TUNA CRISPY RICE

Organic Avocado, Wild Tuna,
Organic Brown Rice

GF | Brown Rice Only

Sauces: Organic Siracha, Chili Oil, Sesame Oil, Sea Salt, Black Pepper, Veganaise, Lakanto

SUSHI PLATTER - LARGE

SERVES 10, 96 PIECES | \$210
INCLUDES THE FOLLOWING

FIRECRAKER ROLL

Organic Cucumber, Avocado, Serrano
Pepper, Wild Salmon, Wild Tuna

GF

SPICY CATERPILLAR ROLL

Organic Cucumber,
Avocado, Wild Tuna

GF

SALMON RAINBOW ROLL

Organic Cucumber,
Avocado, Wild Salmon

GF

CRISPY ONION SPICY TUNA ROLL

Organic Cucumber, Avocado,
Wild Tuna, Crispy Onions

Contains Wheat

SPICY TUNA CRISPY RICE

Organic Avocado, Wild Tuna,
Organic Brown Rice

GF | Brown Rice Only

VEGETABLE ROLL

Organic Cucumber,
Avocado, Carrot

GF

OCEAN PLATE

Bluefin Tuna, Wild Salmon

GF

WILD TUNA ROLL

Organic Cucumber,
Avocado, Wild Tuna

GF

WILD SALMON ROLL

Organic Cucumber,
Avocado, Wild Salmon

GF

REAL CRAB CALIFORNIA ROLL

Organic Cucumber,
Avocado, Real Crab

GF

Sauces: Organic Siracha, Chili Oil, Sesame Oil, Sea Salt, Black Pepper, Veganaise, Lakanto

NIGIRI PLATTER

40 PCS OF NIGIRI | \$145
INCLUDES THE FOLLOWING

BLUEFIN TUNA SUSHI

Cut & Marinated
Wasabi

8 PCS

SCOTTISH SALMON OR WILD SALMON

Garnished with
Truffle Carpaccio

8 PCS

YELLOWTAIL SUSHI

Garnished with
Salmon Egg

8 PCS

ALBACORE SUSHI

Garnished with
Spicy Yuzu

8 PCS

HALIBUT SUSHI

Garnished with
Yuzu

8 PCS

Sauces: Organic Siracha, Chili Oil, Sesame Oil, Sea Salt, Black Pepper, Veganaise, Lakanto



EREWHON
DESSERTS

FULL CAKES, PIE, SLICES & DESSERT PLATTERS

PLEASE ALLOW 72 HOURS LEAD TIME FOR ORDERS

CARROT CAKE

Almond Meal, Carrots, Brown Sugar, Eggs, Walnuts, Coconut Oil, Unsweetened Shredded Coconut, Pure Vanilla Extract, Baking Powder, Sea Salt, Cinnamon, Golden Raisins, Ginger, Cardamom. Icing - Organic Cream Cheese, Unsalted Butter, Powdered Sugar, Egg Whites

10 Inch | \$136 | GF | Contains Eggs, Milk, Tree Nuts

FLOURLESS CHOCOLATE CAKE

Bittersweet Chocolate, Unsalted Butter, Eggs, Cane Sugar, Almond Milk, Unsweetened Chocolate

10 Inch | \$110 | GF
Contains Eggs, Milk, Soy, Tree Nuts

BERRY GOOD CAKE

Cream, Unbleached Flour, Cane Sugar, Eggs, Milk, Seasonal Berries (Strawberries, Blueberries, Raspberries, Blackberries), Non-GMO Avocado Oil, Powdered Sugar, Baking Powder, Vanilla

10 Inch | \$156 | Contains Eggs, Milk, Wheat

COCONUT CAKE

Unbleached Flour, Coconut Milk, Eggs, Cane Sugar, Unsalted Butter, Cream, Tapioca Flour, Baking Powder, Vanilla Extract, Almond Extract, Coconut Extract, Toasted Unsweetened Coconut

10 Inch | \$136 | Contains Eggs, Milk, Wheat

CHOCOLATE VEGAN BLACKOUT CAKE

Cake - Chocolate Ganache
Vegan Dark Chocolate, Almond Milk

10 Inch | \$105 | Vegan, GF

VEGAN CHOCOLATE CAKE

Unbleached Wheat Flour, Cane Sugar, Avocado Oil, Unsweetened Cocoa Powder, Semi Sweet Chocolate, Rice Milk, Vanilla Extract), Vanilla Bean, Baking Soda, Sea Salt.

10 Inch | \$105 | Vegan | Contains Soy & Wheat

CHOCOLATE MOUSSE CAKE

Organic-Semi Sweet Chocolate, Vanilla Extract, Organic Hazelnut Chocolate, Eggs, Unbleached Flour, Cream, Unsalted Butter, Avocado Oil, Cane Sugar, Vanilla, Cream of Tartar, Baking Powder

10 Inch | \$135
Contains Eggs, Milk, Wheat, Soy, Tree Nuts

MIXED BERRY PIE

Filling: Strawberries, Blueberries, Raspberries, Cane Sugar, Organic Tapioca Flour, Organic Lemon Juice
Crust: Organic Pastry Flour, Butter, Cane Sugar, Sea Salt

10 Inch | \$42
Contains Milk & Wheat

STRAWBERRY RHUBARB PIE

Strawberries, Rhubarb, Unbleached Flour, Cane Sugar, Tapioca Flour, Lemon Juice, Vegan Butter, Palm Shortening, Sea Salt

10 Inch | \$42 | Vegan
Contains Wheat

APPLE PIE (LOW)

Unbleached Flour, Granny Smith Apples, Cane Sugar, Lemon Juice, Butter, Cinnamon, Nutmeg, Tapioca Starch, Sea Salt

10 Inch | \$47
Contains Dairy & Wheat
Depp Dish Available

CAKE & PIE SLICES

BERRY GOOD CAKE SLICE

CHOCOLATE MOUSSE CAKE SLICE

CARROT CAKE SLICE

COCONUT CAKE SLICE

FLOURLESS CHOCOLATE CAKE SLICE

NY CHEESECAKE SLICE

BLACKOUT CAKE

VEGAN BLACKOUT CAKE

VEGAN CHOCOLATE CAKE

INDIVIDUAL TARTS

BANANA CREAM PIE

Banana, Cream, Graham Cracker, Milk, Organic Cane Sugar, Organic Eggs, Unsalted Butter, Bittersweet Chocolate, Tapioca Flour, Vanilla Extract.
Contains: Egg, Milk, Wheat

\$9.95 EACH

SEASONAL FRUIT TART

Milk, Mixed Berries, Unbleached Flour, Cane Sugar, Unsalted Butter, Egg, Almond, Pistachio, Apricot Jam, Sea Salt, Tapioca, Vanilla
Contains: Egg, Milk, Tree Nuts, Wheat

\$9.95 EACH

LEMON TART

Unsalted Butter, Pasteurized Cream (Milk), Cane Sugar, Egg, Lemon, Unbleached Flour, Lemon Zest, Almond, Powdered Gelatin,
Contains: Milk, Almonds

\$9.00 EACH



EREWHON

SMOOTHIES & BEVERAGES

EREWHON SMOOTHIE BOX

SMOOTHIE CATERING IS HERE!

Packed in sustainable cardboard for easy carrying, the custom Smoothie Box can hold up to six premium smoothies. It contains an ice pack to keep your smoothies chilled, along with a tray for convenient serving.

How it works!

Choose three smoothies to fill your box. You will receive two of each.

For special requests please include notes when ordering online or reach out to catering@erewhon.com

\$140

Each box includes 6 x 20 ounce smoothies.

STRAWBERRY GLAZE SKIN SMOOTHIE

Malk Almond Milk, Banana, Strawberries, Avocado, Dates, Maple Syrup, Vital Proteins Vanilla Collagen, Vanilla Stevia, Sea Moss, Zuma Valley Coconut Cream, Driscoll's Strawberry Glaze +2
| GF | Contains: Almonds |

ACTIVATED SMOOTHIE

Cold Brew, Raw Almond Milk, Coconut Meat, Dates, Dandy Blend, Coffee Beans, Lucuma, Mesquite, Maca, Cacao Nibs, Cacao Powder, Collagen, MCT Oil, Ghee, Tocos, Cinnamon, Toffee Stevia | GF | Contains: Almonds |

COCONUT CLOUD SMOOTHIE

Malk Almond Milk, Pineapple, Banana, Avocado, Almond Butter, Vanilla Collagen, Vanilla Stevia, Blue Spirulina, Zuma Valley Coconut Cream
| GF | Contains: Almonds |

VANILLA MATCHA SMOOTHIE

Matcha, Maple Syrup, Grass-fed Vanilla Collagen, Tocos, OM Mushroom Lions Mane Powder, ONNIT MCT Oil, Coconut Cream, Sea Moss, Sun Chlorella, Agent Nateur Holi(Mane) Collagen and Pearl, Malk Vanilla Oat Milk, Vanilla Syrup, Coconut Whip +2
| Contains: Fish |

MALIBU MANGO SMOOTHIE

Vita Coco Farmers Coconut Water, Vanilla Collagen, Maple Syrup, Mango, Pineapple, Banana, Orange Juice, Lions Mane, Coconut Flakes, Zuma Valley Coconut Cream | GF | Contains: Fish |

PITAYA SMOOTHIE

Apple Juice, Lemon, Pitaya, Pineapple, Banana | V/GF |

POST WORKOUT SMOOTHIE

Vita Coco Farmers Coconut Water, Blueberries, Grass-fed Vanilla Collagen, Erewhon A2 Whey Protein (milk), Chia Seeds, Lucuma, Maca
| GF | Contains: Milk |

MATCHACADO SMOOTHIE

Raw Almond Milk, Banana, Avocado, Raw Honey, Grass Fed Collagen, Matcha, Ashwagandha, Astragalus, Pine Pollen | GF | Contains: Almonds |

THE GODDESS SMOOTHIE

Raw Almond Milk, Barley Grass, Chlorella, Spirulina, Hemp Seeds, Lucuma, Maca, Mesquite, Xylitol, Tocos, Pumpkin Seed, Cinnamon, Vanilla Stevia
| V | Contains: Almonds |

ALMOND BUTTER BLAST SMOOTHIE

Raw Almond Milk, Cacao Powder, Mikuna Chocho Plant Protein Powder, Almond Butter, Banana | V/GF | Contains: Almonds |

BODY ECOLOGY SMOOTHIE

Avocado, Green Apple, Celery, Parsley, Lemon, Cayenne, Sea Salt | V/GF |

MINT CHIP ENERGIZER SMOOTHIE

Raw Almond Milk, Maca, Mesquite, Barley Grass, Vitality Greens, Xylitol, Lucuma, Hemp Seeds, Cacao Nibs, Tocos, Peppermint, Chocolate Stevia | V | Contains: Almonds |

PEANUT BUTTER BLAST SMOOTHIE

Raw Almond Milk, Cacao Powder, Mikuna Chocho Plant Protein Powder, Peanut Butter, Banana | V/GF | Contains: Nuts |

TURMERIC CRUSH SMOOTHIE

Carrot Juice, Orange Juice, Ginger Juice, Turmeric Juice, Mango, Pineapple, Camu Camu, Lemon, Beet Juice | V/GF |

MACA BOMB SMOOTHIE

Raw Almond Milk, Hemp Seeds, Maca, Mesquite, Lucuma, Cacao Nibs, Goji Berries, Almond, Dates, Toffee Stevia | V/GF | Contains: Almonds |



EREWHON COLD PRESSED JUICE PACKS



NEW MINI JUICE PACK
STARTING AT \$126
12 X 12 OUNCE MINI JUICES

4 X ORANGE JUICE

Organic Oranges

4 X GREENS WITH APPLE LEMON GINGER

Celery, Cucumber, Kale, Romaine, Dandelion, Granny Smith Apple, Lemon, Ginger

4 X HEAVENLY

Granny Smith Apple, Cucumber, Pineapple, Kiwi, Spinach, Broccoli

4 X PINEAPPLE DREAM

Orange, Pineapple, Strawberry

4 X LOVELY DAY

Celery Cucumber, Kale, Romaine, Dandelion, Parsley

4 X BOHEMIAN RASPBERRY SMOOTHIE

Coconut water, Bananas, Raspberries, Pitaya, Pineapple, Lemons

4 X JUST GREENS

Celery Cucumber, Kale, Romaine, Dandelion, Parsley

4 X SUPERBLOOM

Organic Oranges, Strawberries Pineapple, Sea Moss, Agent Natueur Collagen, Pitaya, Rose Water, Lemon, Camu Camu

4 X HIGH VIBE

Granny Smith Apple, Pineapple, Rose Water, Lemon, Beet

4 X KALEBERRY SMOOTHIE

Bananas, Kale, Raspberries, Oranges, Apple, Almond Milk, Chlorophyll

4 X PEANUT BUTTER PROTEIN SMOOTHIE

Almond Milk, Bananas, Peanut Butter, Maple Syrup, Cacao Powder, Epic Organic Plant Based Protein Powder, Jerusalem Artichoke Inulin | Contains Nuts

WELLNESS SHOTS

WELLNESS SHOT

Carrot, Lemon, Ginger, Garlic

LIQUID GOLD

Lemon, Ginger, Turmeric, Cayenne Pepper

LIFEFORCE

Organic Oranges, Lemons, Organic Ginger, Chlorophyll, Organic Blue Spirulina Powder, Cayenne Pepper.

C’S THE DAY

Lemon, Orange, Apple Cider Vinegar, Sea Buckthorn, Mesozinc, Amla Extract, Camu Camu, Lycium, Pink Salt

GOLDEN FORCE SHOT

Orange, Lemon, Ginger, Turmeric, Beet, Colloidal Silver, Cayenne Pepper

EREWHON BEVERAGES

EREWHON KEFIR SODAS

POG, Green Apple Jasmine, Watermelon Lime, Ginger

\$5.54
Includes CRV

EREWHON KOMBUCHA

Pineapple Ginger, Pink Salt Lemonade, Elderberry, Peach Jasmine Honey, Soursop, Yerba Mate Green Apple

\$5.04
Includes CRV

EREWHON SHASTA WATER

Still Water or Sparkling Water

Small 16.9 oz \$3.04 | Large 33 oz \$4.04

EREWHON OREGON MOUNTAIN WATER

Still Water or Sparkling Water

Small 12 oz \$2.04 | Large 12 oz \$3.79

FREQUENTLY ASKED QUESTIONS

BASICS & PACKAGING

Erewhon offers an elevated drop off catering experience, available for pick up and delivery from all our locations. All orders are packed in Erewhon branded disposable ware.

Complimentary plates, utensils, serving ware, and napkins are available upon request.

ORDERING

We offer both online ordering via the Erewhon website, in-store, or via email at catering@erewhon.com. Both options are available for pick up and delivery

LEAD TIME

For most items we require 24 hours notice. For specialty items and cakes we require 48-72 hours lead time.

DELIVERY

Delivery is available for an additional charge. The delivery fee starts at \$90 and is based on the size of the order and distance of the destination. Please provide all required delivery instructions when placing your order. Please note that a portion of your delivery fee is a gratuity that goes directly to your driver.

MENUS

Our menus are seasonal and we offer a range of options beyond what is included in this deck. If you have something in mind that you don't see, please reach out.

CATERING FEE

A 20% catering fee is added to all orders.

CANCELLATIONS & REFUNDS

Please request cancellations a minimum of 48 hours in advance. Cancellations with less than 48 hours notice will be subject to a 50% penalty. Cancellations with less than 24 hours notice will not be eligible for a refund. All refunds are at the discretion of our corporate team

Questions? Please Contact Our Catering Team
Catering@erewhon.com | 310.561.8374
M-F 8AM-7:00PM