

# G M E N U

Experience the flavors of spring with our new menu, featuring bright citrus, creamy cheeses, crisp salads and more!

Off the Cuff Catering

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# SPRING MENU



#### CAULIFLOWER BLACK BEAN TACOS|\$55

Deliciously roasted vegetarian cauliflower tacos with black beans, topped with a sour cream, cumin lime crema! (Serves 10-12)

#### LEMON ORZO CHICKPEA SALAD|\$55

Enjoy this vibrant orzo and chickpea salad filled with fresh tomatoes, onion, cucumber and herbs, tossed in a lemon garlic dressing. (Serves 12-15)

### CRISPY GOAT CHEESE SALAD |\$60

Creamy goat cheese coated in panko breadcrumbs and baked until golden topped over a crisp garden salad with tomatoes and cucumbers. (Serves 10-12)

## EGG SALAD SANDWICH|\$7

A classic lunch favorite, this creamy egg salad tossed with onion, crunchy celery and seasoned to perfection, served between white bread with spring mix. (Minimum order of 6)(Priced per sandwich)

#### BBQ PEACH PULLED CHICKEN|\$65

Chicken slow cooked in a sweet, tangy bbq peach sauce! Served with rolls. (2 rolls per person)(Serves 12)

#### CRISPY PARMESAN CHICKEN BAKE|\$60

Panko-crusted chicken baked in a creamy tomato and spinach sauce with pasta shells. This dish is perfect for your family or a crowd! (Serves 10-12)

### COCONUT BUTTER BARS|\$4

Buttery, sweet, and filled with coconut goodness! These coconut butter bars are packed with creamy coconut flavor to start off the warmer season. (Minimum order of 12)(Priced per bar)