

TRILOGY SANCTUARY CATERING MENU

Everything on our menu is 100% organic, dairy free, gluten free, soy free and refined sugar free.



SALADS

Green Goddess Salad \$55

Fresh spring greens and kale, chopped cucumber, grated beet and carrot. Topped with pumpkin seeds, avocado and eggplant bacon bits. Smokey tomato dressing.

Summer Salad \$65

Fresh strawberry and orange segments, cucumber and almonds over baby spinach with a fresh basil citrus vinaigrette.

Kale Superfood \$55

Fresh Crisp Kale, sweet goji berries, hemp seeds, sunflower seeds and crunchy cashews tossed with a caesar style dressing

Beet and Squash Salad \$55

Mixed leaves, roasted beets and butternut squash tossed with avocado and cucumber, sprinkled with toasted pine nuts with maple mustard dressing



BITE SIZE FINGER FOOD



Zen wrap coconut wrap filled with turmeric hummus, spicy chipotle sauce, carrot, beet, roasted squash and romaine. \$50 for 30 pieces

Spring Rolls Quinoa, carrots, mango and mint with a tangy ginger sauce. Wrapped in brown rice paper served with peanut sauce. \$50 for 30 pieces

Pesto and Spinach Raw Pizza

Our house made raw flatbread, fresh pesto, baby spinach, heirloom tomatoes, cashew ricotta, garnished with live sunflower sprouts. \$55 for 20 slices

Dips and nibbles

fresh raw veggie sticks served with a selection of dips. \$50 per tray

Mediterranean platter

Our house made raw flatbread, served with turmeric hummus, quinoa tabouleh and fresh cucumber raita with kalamata olives. \$65 per tray

HOT FOOD (served in house only \$15 per person)

Portobello Tacos Our house made corn tortilla filled with garlic roasted portobello mushrooms, sour cream, avocado & pico.

Our Perfect Tacos House made corn tortilla filled with spicy quinoa chorizo, roasted sweet potato hash, avocado, pico and spicy chipotle love sauce.

Nachos

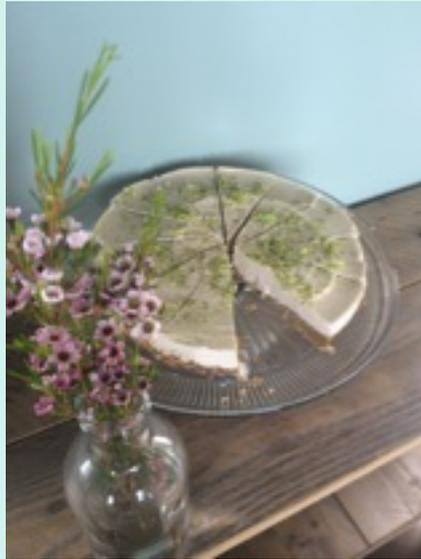
Our home made dehydrated sweet potato chips, loaded with cheezy sauce, quinoa chorizo, chili, sour cream, avocado, pico & jalapenos



TRILOGY SANCTUARY
www.trilogysanctuary.com

For more information call Mike: (858) 367-3118

DESSERTS AND TREATS



Raw Carrot cake \$55

Amazing raw carrot cake with hints of cinnamon, spices and nuts, with a vanilla lemon cashew cream. Size 9 x 9 : Serves 12 - 16 people

Raw cheesecake \$55

cruncy nut crust with our creamy cashew cream filling. Choose from strawberry, blueberry, lemon, lime, mango & lime, chocolate, chocolate mint or chocolate peanut butter. 12" cake sliced into either 12 or 16 pieces.

Chocolate Brownie bites \$55

Rich, soft, chocolaty and little bit chewy just how a brownie should be! Our gluten free and dairy free brownies are to die for! Large tray - serves 12 - 20 people

Cookies & Bliss Balls We have a great selection of small treats - cookie options: lemon blueberry, peanut butter chocolate, Maca and vanilla, chocolate chip, oatmeal raisin. Bliss ball options - cookie dough balls, chocolate truffles, lemon coconut macaroons, date & spirulina balls. Minimum order: 20 for \$55



You can pre-order many of our classic desserts for any of your events, birthdays or celebrations! We are open to discussing creative ideas to make the perfect, vegan, gluten free & refined sugar free celebration cake for you!



DRINKS

Cold pressed organic juice 1 gallon \$75.

Cold pressed juice 'cocktails' 1 gallon \$65.

Pink Lemonade 1 gallon \$20

Ice Tea 1 gallon \$20

Kombucha 1 gallon \$40

Boochcraft 1 gallon \$75 (alcoholic kombucha)



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