

DAILY SPECIALS

SOUP

SM 4.75 | LG 5.75

SUMMER VEGETABLE
MINISTRONE

BEEF CHILI
topped with mexican cheeses

GREENS

STRAWBERRY KALE FOREVER | 9.75

shredded kale with fresh strawberry, avocado,
goat cheese, walnuts, tomato basil vinaigrette

TURMERIC DREAM | 9.75

mesclun greens, endive, roasted peppers, grilled
corn, cherry tomatoes, sprouts, curry turmeric
dressing

BBQ CHOPPED SALAD | 12.75

chopped romaine, diced tomatoes, grilled corn, red
onions, black beans, bbq diced chicken with bacon
ranch dressing

GARDEN BOWL

BEET & ORANGE BOWL | 11.25

kale, scallion quinoa, roasted zucchini, roasted beets,
naval orange segments, sriracha spiced almonds, honey
goat cheese, orange balsamic vinaigrette

ADDITIONS

grilled chicken | 3.50
blackened chicken | 4.00
organic teriyaki tofu | 3.50
grilled shrimp (3 pieces) | 5.50
add grilled salmon | 7.95
blackened salmon | 8.45 hard
boiled egg | 1.50

SIDE SALAD

SESAME RICE NOODLE SALAD | 3.50
julienned peppers, red onion, cucumber, carrot, peanut
sauce

DAILY PLATE

SHRIMP AND GRITS

blackened shrimp over creamy
cheese grits with creole sauce
14.50

SOUND CHOICE

Includes one of each category 12.50

01 BASE (GF)

brown rice + fresh herbs
basmati rice
roasted garlic quinoa pilaf
farro with butternut squash

02 VEGGIE (GF)

fresh carrots + herbs
roasted broccoli + lemon
roasted sweet potatoes
open fire grilled vegetables

03 PROTEIN (GF)

marinated grilled chicken
blackened chicken
organic teriyaki tofu (pressed and grilled)
chicken meatballs
marinated grilled salmon +4.00
blackened salmon + 4.00
grilled shrimp (3 pieces) + 3.00

04 MAKE IT SAUCY

teriyaki (contains gluten)
lemon caper
honey sriracha glaze
bourbon bbq sauce
aji amarillo

DESSERT fruit salad sm. 3.50 | lg. 6.75
cookies (2 ct.) | 1.75
brownie | 3.50

HANDHELD

CHILLED

CAMPANIA | 8.95

fresh mozzarella, olive tapenade, oven roasted
tomatoes, basil on a baguette

STEAK & HEIRLOOM TOMATO WRAP | 9.95
basil balsamic vinaigrette, baby arugula, cucumber,
toasted pumpkin seeds

CHIPOTLE CHICKEN BLAT | 8.95
shaved grilled chicken, bacon, romaine, sliced
heirloom tomato, avocado & chipotle aioli on
ciabatta

PRESSED

TUSCAN PANINI | 9.95

fresh grilled vegetables, ricotta and pesto on
ciabatta

FIRED UP

SAIGON BANH MI | 9.95 grilled chicken,
cucumber, radish, carrots, cilantro, sprouts,
sriracha mayo on a baguette

LIBATIONS

CROSS CULTURE KOMBUCHA | 4.99
original green, black assam & white peony

DSC UNSWEETENED ICED TEA | 3.00
made with organic teatulia leaves

DSC HONEY ICED TEA | 3.00
made with organic teatulia leaves

LA CROIX SELTZER | 1.85
lemon & pamplemousse

TEATULIA TEA SODAS | 2.50
black with pineapple, peach, lime & cucumber
mint with hibiscus lemonade
lemongrass with wild berry, lime & lavender



September 11th 2019

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