

SPYCE

CATERING MENU

MIXES: \$12/PERSON

THE ADVENTURER

An assortment including the **Oasis** + Chicken Thigh, the **Mesa** + Portobello, the **Amen Ramen** + Tofu, the **All Mi** + Chicken Breast, and the **Berry Goatmother** + Chicken Thigh.

THE FAN FAVORITE

An assortment including the **Oasis** + Chicken Thigh, the **Presto** + Chicken Thigh, the **Sierra** + Portobello, the **Odyssey** + Chicken Thigh, and the **Golden Greek** + Chicken Thigh.

THE SALAD MIX

An assortment of salads including the **Sierra** + Chicken Breast, the **Berry Goatmother** + Tofu, the **All Mi** + Tofu, the **Odyssey** + Chicken Thigh, and the **Golden Greek** + Chicken Thigh.

THE WARM BOWL MIX

An assortment of warm bowls including the **Oasis** + Chicken Breast, the **Presto** + Chicken Thigh, the **Mesa** + Portobello, and the **Amen Ramen** + Chicken Breast.

THE EVERYTHING MIX

An assortment of salads and warm bowls including the **Sierra** + Chicken Breast, the **Berry Goatmother** + Tofu, the **All Mi** + Tofu, the **Odyssey** + Chicken Thigh, and the **Golden Greek** + Chicken Thigh. the **Oasis** + Chicken Breast, the **Presto** + Chicken Thigh, the **Mesa** + Portobello, and the **Amen Ramen** + Chicken Breast.

Interested in a custom order? Just call us.

ALL ORDERS CAN BE PERSONALIZED FOR THE FOLLOWING DIETS AND ALLERGENS:

Keto	Low Carb	Sesame	Egg
Low-FODMAP*	Paleo*	Soy	Tree Nuts
Pescatarian	Vegan	Gluten	
Vegetarian	Whole30®*	Dairy	

We do not have peanuts or shellfish on our menu.

*not all menu items can accommodate all diets, see next page

(617) 971-8771 or
catering@spyce.com

SALADS + your choice of protein

The Sierra

Kale + Spinach. Chipotle Lime Dressing. Corn Poblano Salsa. Lime-Dressed Red Cabbage. Heirloom Cherry Tomatoes. Cucumber. Cotija Cheese. Silk Chili Peppitas.

The Berry Goatmother

Arugula Romaine Napa. Balsamic Goat Cheese Dressing. Sliced Strawberries. Cucumber. Seared Asparagus. Pickled Red Onion. Toasted Almond Dukkah.

The All Mi

Arugula Romaine Napa. Cilantro Mango Dressing. Hoisin Ginger Glaze. Chilled Rice Noodles. Mango. Edamame. Sesame-Roasted Mushrooms. Cucumber. Chili Lime Cashews.

The Odyssey

Kale + Spinach. Lemon Tahini Dressing. Chilled Eggplant + Peppers. Seared Halloumi Cheese. Cucumber. Heirloom Cherry Tomatoes. Toasted Almond Dukkah.

The Golden Greek

Arugula Romaine Napa. Lemon Tahini Dressing. Dill-Dressed Golden Beets. Crumbled Feta Cheese. Roasted Broccolini. Scoop of Quinoa. Heirloom Cherry Tomatoes. Lemon Fennel Breadcrumbs.

WARM BOWLS + your choice of protein

The Amen Ramen

Ramen Noodles. Hoisin Ginger Glaze. Sesame-Roasted Mushrooms. Roasted Broccolini. Pickled Red Onion. Cucumber. Sesame Chili Spice Blend.

The Mesa

Quinoa. Mole Verde. Pickled Red Onion. Roasted Broccolini. Lime-Dressed Red Cabbage. Corn Poblano Salsa. Cotija Cheese. Silk Chili Peppitas.

The Presto

Cavatappi Pasta. Basil Pesto. Black Pepper Ricotta. Seared Asparagus. Heirloom Cherry Tomatoes. Cotija Cheese. Lemon Fennel Breadcrumbs.

The Oasis

Brown Basmati Rice. Lemon Tahini Dressing. Seared Asparagus. Heirloom Cherry Tomatoes. Crumbled Feta Cheese. Cucumber. Toasted Almond Dukkah.

Protein options: Chicken Breast, Tofu, Chicken Thigh, Salmon, and Portobello Mushroom

An assortment of drinks may be added to any order for an additional \$3.50/person.

Interested in a custom order where employees order individually? Call or send an email to set this up.