



CATERING MENU

BOX LUNCHES

(in a personalized bag)

\$14.95

Sandwich, Chips & Cookie

\$13.75

Sandwich & Chips

CHIPS // BOULDER CANYON

COOKIES // Chocolate Chip

SANDWICH PLATTERS

\$12.50

 per person
Please indicate food allergies or restrictions

COOKIE PLATTERS

\$25

 One dozen chocolate chip cookies
(additional charge for paleo or vegan cookies)

10 person minimum for box lunches and sandwich platters

720.639.3986
CORNER OF PEARL & 16TH, BOULDER

720.598.5931
459 S. MCCASLIN, LOUISVILLE

GLUTEN FREE BREAD ADD \$2

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SANDWICHES

SPICY CHICKEN

Roasted chicken, smoked gouda, tomato habanero jam, red onion, romaine, mayo, on French country

CHICKEN PESTO

Roasted chicken, tomato, romaine, walnut pesto aioli, on a pretzel loaf

TURKEY & BRIE

Roasted turkey, brie and honey mustard spread, sliced apples, red onions, arugula, stone ground mustard, on a baguette

TURKEY & BACON JAM

Roasted turkey, house-made bacon jam, tomato, crisp romaine, avocado aioli, on a pretzel loaf

TURKEY & SMOKED GOUDA

Roasted turkey, smoked gouda, tomato, romaine, avocado aioli, on a baguette

SOPPRESATA & CHEESE

Soppresata salami, spicy house-made giardiniera, aged white cheddar, arugula, on a pretzel loaf

PROSCIUTTO CAPRESE

Thinly sliced prosciutto, fresh mozzarella, tomato, fresh basil, balsamic and olive oil drizzle, on a baguette

PROSCIUTTO APPLE

Prosciutto, goat cheese, sliced apples, arugula, balsamic and olive oil drizzle, on a baguette

CURED HAM & CHEESE

Cured ham, gruyere, red onion, romaine, honey mustard, on a pretzel loaf

GRASS FED ROAST BEEF

House-roasted beef, aged white cheddar, red onion, crisp romaine, fresh horseradish aioli, on a pretzel loaf

SPICY VEGGIE (vegetarian)

Spicy house-made giardiniera, fresh avocado, red onions, aged white cheddar, tomato, arugula, on a pretzel loaf

CAPRESE (vegetarian)

Fresh mozzarella, tomato, fresh basil, arugula, olive oil and balsamic drizzle, on a baguette

VEGAN DELIGHT (vegan)

Cilantro chickpea spread, almond feta, avocado, tomato, red onion, dill pickles, romaine, on French country

SPICY VEGAN (vegan)

Spicy house-made giardiniera, house-made vegan almond feta, fresh avocado, red onion, tomato, arugula, on a pretzel loaf

SANDWICHES (CONTINUED)

BEETNIK (vegan)

Roasted beets, house-made almond feta, arugula, on a pretzel loaf

CHICKPEA & AVOCADO (vegan)

House-made chickpea spread (chickpeas, cilantro, lime, olive oil), avocado, tomato, cucumber, romaine, on French country

DRINKS

KOMBUCHA

NATURAL SODA

FRESCOS

CBD DRINKS

JUICES

WATER

ICED TEA

LEMONADE

WATER KEFIR

SHARING SALADS \$5.95 per person

5 person minimum for salads

ROASTED BEET & GOAT CHEESE SALAD

Roasted beets with goat cheese, candied walnuts, and mixed greens

VEGGIE SALAD

Mixed greens with carrots, cucumbers, tomatoes, red onions, and chickpeas

CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, arugula & mixed greens

Salads come with house-made balsamic vinaigrette (vegan) or green goddess (vegetarian) dressing



DARN GOOD. LOCALLY OWNED. ORGANIC.

DARN GOOD, LOCALLY OWNED, AND ORGANIC. WE BELIEVE YOU ARE WHAT YOU EAT WHICH MEANS OUR FOOD IS MADE WITH ONLY THE PUREST INGREDIENTS TO SATISFY A HUNGRY BELLY. WE SUPPORT OUR LOCAL FARMERS AND GIVE BACK TO OUR COMMUNITY SO WE CAN ALL THRIVE TOGETHER. THAT'S WHAT IT'S ALL ABOUT, RIGHT?

ZERO WASTE CERTIFIED

Additional charge applies for plates and utensils.