

Gluten Free, Dairy Free,
Soy Free, Flavor-Packed
Meals for your Corporate
or Special Event



RealCleanPaleo

Contact
catering@realcleanpaleo.com
to place an order or
for more information.

CATERING

Chicago Winter 2018 Menu

Breakfast

Quiche Trio – Salmon and Asparagus/Veggie/
Chicken, Spinach and Mushroom \$85 (feeds 18-24)

Baked Good Platter – Assortment of paleo
baked goods including breads, muffins,
doughnuts, etc \$75 (feeds 18-24)

For the Breakroom/Midday Pick-Me-Up

Bulk Granola \$15/lb

Seasonal Chia Seed Pudding (refer to website)
1 gallon, feeds 10-20 \$95

Lunch/Dinner

minimum order of 10

Soups

Butternut Squash \$8/person

Greens and Beef \$8.50/person

Salads (Bowls serve ten)

Spiraled Sweet Potato, Beet, Citrus and Mint \$45
(Add chicken for \$30)

Cobb Salad – Grilled chicken, avocado, bacon,
artichoke hearts, cherry tomatoes \$95

Beverages

Bottled water \$1

La Croix \$1

Coconut Water \$3

Fresh squeezed Orange Juice \$3

Kombucha \$4

Dessert

Cookie Tray – An assortment of all our best! Feeds 30. \$55

Cashew Butter Brownies \$2.50/person

Entrees

**10 guest minimum. Entrees come with choice of side.
Be sure to add beverages and dessert for your event!*

Caribbean Pork – Pulled pork, pineapple,
peppers and onions over cauliflower rice \$13.95/person
**vegetarian option available*

Herbed Roasted Chicken – Crispy chicken pieces,
slow roasted and seasoned with fresh herbs,
garlic, and onion and served with butternut
squash risotto \$14.95/person

Classic RCP Chili – Our signature chili with just the
right amount of heat, roasted butternut squash and
sweet potato chunks, grass fed ground beef, and
fresh tomatoes. Served with avocado, cilantro,
paleo sour cream \$13.95/person

Build-Your-Own Burrito Bowl Take it down
the line and fill as you wish; cilantro-lime
cauliflower rice, shredded lettuce, your
choice of protein, spicy avocado cream sauce,
fresh salsa, sautéed poblano peppers
and onions \$15.95/person (steak)
\$13.95/person (chicken)

Chicken and Sausage – Seasoned chicken and
sausage are tossed with peppers and onions
and served over a creamy root vegetable puree \$14.95/
person

Chicken Parmesan – Tender pastured chicken breast,
breaded with almond and arrowroot flours and
served with chunky marinara and zucchini noodles
with creamy cashew cheese \$15.95/person
**vegetarian option available*

Entrée Side Options

Broccoli Spears/ Sweet Potato Fries/ Biscuits
(additional \$1.50/person)

**Have specific needs or requests for parties or private events? Just ask!*

**Catering jobs require 3-day notice to book*

The RCP Difference—Just like our pre-made meals, we pride ourselves on our meticulous attention to sourcing the highest quality products and formulating meals that are nutrient-dense and full of flavor. Re-imagining traditional meal items into a healthier version is what we do best and what will get you and your team through the day full of energy and ready to tackle anything that comes your way!