

Gluten Free, Dairy Free,  
flavor-packed meals  
for your corporate  
or special event



RealCleanPaleo

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

# CATERING

## Summer Menu

### Breakfast

**Quiche Trio** – Salmon and Asparagus/Summer 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)

**Pancakes and Sausage** – Light and fluffy paleo  
pancakes with an almond flour and coconut base,  
with organic maple syrup, pastured pork sausage  
patties and fresh fruit \$135 (feeds 18-24)

### For the Breakroom/Midday Pick-Me-Up

**Bulk Granola** \$15/lb

**Seasonal Chia Seed Pudding (refer to website)**  
e.g. Mango Kiwi, Blueberry Lemon,  
Strawberries and Cream. 1 gallon, feeds 10-20 \$95

### Lunch/Dinner

minimum order of 10

**Flatbreads** (12", serve 1-2) \$14 ea.

**Roasted Veggie and Cashew Cheese** – The best of  
summer's local vegetables, marinated in Italian dressing,  
roasted, and loaded onto our almond flour flatbread  
crust with a healthy smear of cashew "cheese".

**Peach, Basil, Sopressatta** – Grilled peach and sopressatta,  
with red onion, fresh basil and a balsamic reduction glaze

### Salads (Bowls serve 10)

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

**Summer Salad** – Blueberries, grilled chopped chicken,  
red grapes, toasted almonds, carrots, a sweet honey  
mustard sauce, local organic greens. \$85

**Grilled Chicken and Mango with Strawberry** –  
Grilled sliced chicken over local organic greens, with a  
curried mango dressing, jicama sticks, strawberries,  
avocado, red onion. \$85

**Nachos** – pulled pork nachos, loaded with  
guacamole, pico de gallo and barbeque sauce (all  
house-made, of course!), Jackson's Honest sweet  
potato chips and tender pulled pork. \$11/svg

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

### 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

**Italian Chicken Skewers** – Tender skewered chicken breast,  
marinated in Italian herbs and lemon, grilled to perfection  
and served with a shaved brussels sprouts salad with apple,  
dried cherry, and toasted walnuts. \$14.95/person

**Burgers and Broccoli Slaw** – Grass fed beef burgers over  
your choice of sweet potato bun or Portobello bun, with  
lettuce, tomato, red onion and pickles, served with creamy  
broccoli slaw with golden raisins, bacon, sunflower seeds.  
Served with house ketchup and mustard. \$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 sweet potato puree \$14.95/person

**Raspberry Chipotle Chicken, Chopped Kale Salad** –  
Roasted chicken smothered with a raspberry chipotle  
glaze and served with chopped kale, apple, radish,  
sun dried tomato, pecan, mint and parsley salad  
with lemon and olive oil \$13.95/person

### Entrée Side Options

Broccoli Spears/Sweet Potato Fries/Seasonal Local Fruit

### Beverages

Bottled water	\$1	Fresh Squeezed	
La Croix	\$1	Orange Juice	\$3
Coconut Water	\$3	Kombucha	\$4

### Dessert

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

**Cashew Butter Brownies** \$2.50/person

\*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!