



Summer Catering Menu



SMALL BITES

TSK: Parfait (gf) \$5

De Smet Yogurt, Fresh Seasonal Fruit, Goji Berry Granola

Veggies and Dips (gf) \$4

Veggies with Creamy Herb Dip or Charro Pinto Hummus

Chips and Salsa (gf) \$3

Housemade Red Chile Corn Chips with Tomato Salsa

Orzo Salad \$5

Seasonal Veggies with Citrus Vinaigrette, Feta Cheese, Herb

Side Salad \$4

Local Greens & Sunflower Seeds with Red Chile Vinaigrette or Creamy Herb Dressing

Blue Corn Muffins with Agave (gf) \$3

Chocolate Chip Cookies \$3

BREAKFAST BURRITOS

Bacon, Egg, & Green Chile \$8

Sausage, Egg, & Red Chile \$8

Tofu Vegan with Green or Red Chile \$7

Egg with Green or Red Chile \$6

Egg or Tofu Vegan, no Chile \$5

(All Burritos Include Hash Browns and Veggie Sauté)

DRINKS

Zia Sodas \$3

Root Beer, Piñon Cola, Ginger Beer

TSK: Community Blend Coffee \$3

Locally Roasted by Slow Burn.

Dairy Milk, Alt. Milk, Sugar, & Stevia Included

Verde Fresh Juice \$4

Orange, Grapefruit, Maple Lemonade

Bluefly Farms Sparkling Waters \$3

Rosemary, Tulsi (Sweet Basil), Lavender, Mint

BIG BITES

Three Sisters Cobb Salad (gf) \$12

Local Greens, Roasted Corn and Squash, Charro Beans, Hard Boiled Egg, Bacon, Tucumcari Cheddar Jack, Sunflower Seeds, Red Chile Vinaigrette or Creamy Herb Dressing

Seasonal Salad (gf, v) \$12

Local Greens, Seasonal Roasted Veggies, Marinated Tofu, Sunflower Seeds, Red Chile Vinaigrette or Creamy Herb Dressing

Chicken Salad Sandwich on Seeded Rye \$12

Local Chicken, Dried Apricot, Citrus Vinaigrette, Fresh Herbs

Green Chile BLT Sandwich \$12

Local Tomatoes and Butter Lettuce, Bacon, Creamy Herb Dip, Green Chile Relish on Fano White Bread

Roast Turkey Sandwich \$12

Roast Turkey, Seasonal Pesto, Tucumcari Cheddar Jack, on a Coda Bakery Baguette

Roast Beef Sandwich \$12

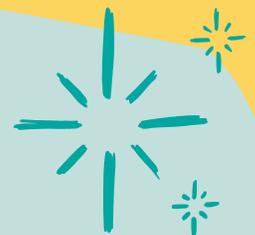
Roast Beef, Chimichurri Slaw with Seasonal Veggies, Whipped Cream Cheese on a Coda Bakery Baguette

Veggie and Romesco Sandwich (v) \$12

Roasted Seasonal Veggies, Seasonal Greens, House Made Romesco Sauce, Tucumcari Feta Cheese on a Coda Bakery Baguette.

Grain Bowl (gf, v) \$12

Millet and White Rice, Seasonal Roasted Veggies, Sunflower Seeds, Marinated Tofu, Citrus Vinaigrette



PICK-UP OR DELIVERY!

*PLEASE BOOK AT LEAST 2 WEEKS IN ADVANCE

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