



**Cycle Menu Week 2**  
**Corporate Catering**

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Theme</b>	California Fresh	Mexican Street Market	Middle Eastern Mezze	Korean Inspired	Thai Flavor Bowl
<b>Proteins</b>	Grilled Citrus-Herb Chicken Breast Smoky Chickpea Patties (vegan)	Ancho Chile Chicken Tinga Smoky Tofu Sofritas	Chicken Swarma Falafel Lamb Kofta Meatballs	Miso Ginger Salmon Gochujang Grilled Tofu Bulgogi Marinated Beef	Lemon Grass Chicken Pad Krapow Tofu Steamed Snapper with Lime & Garlic
<b>Starch Options</b>	Quinoa Salad Wild Rice Pilaf	Cilantro Lime Rice Warm Corn Tortillas	Herbed Couscous Pita Bread	White Rice Korean Fried Rice	Coconut Jasmine Rice Brown Rice
<b>Vegetable Options</b>	Roasted Zucchini & Cherry Tomatoes with Olive Oil and Basil Shaved Fennel and Arugula Salad with Lemon Vinaigrette	Grilled Poblano & Sweet Peppers Texas Caviar	Roasted Cauliflower with Za'atar Cucumber, Tomato & Parsley Salad Hummus Baba Ghanoush Organic Spring Mix	Sesame Garlic Sauteed Spinach (Cold) Kimchi Cucumber Sunomono Salad	Green Papaya Salad Steamed Broccoli with Ginger & Garlic (Cold)
<b>Sides &amp; Accompaniments</b>	Toasted Almonds Pickled Red Onion Microgreens Pita Chips Lemon Tahini Vinaigrette Green Goddess Dressing	Cotija Shredded Lettuce Diced Red Onion Cilantro Jalapeno Slices Chipotle Crema Salsa Verde Pico De Gallo	Pickled Turnips Olives Diced Red Onion Tomato Mint Creamy Tahini Sauce Garlic Yogurt Zhoug (Spicy Cilantro Sauce)	Morkovach (Korean Carrot Salad) Scallion Toasted Sesame Seeds Pickled Daikon Gochujang Sauce Soy Garlic Glaze	Fresh Basil Shredded Carrot Crushed Roasted Peanuts Sliced Cucumber Nam Jim (Thai Seafood Sauce) Cilantro Lime
<b>Sweets</b>	Mini Olive Oil Lemon Cake Bites	Mexican Chocolate Brownie Bites with Cinnamon and a Hint of Cayenne	Date and Pistachio Bites with Orange Blossom Honey & Coconut	(Have an idea but need to test it first)	Thai Black Sticky Rice with Mango