



FALL MENU

BASE - GRAINS

Rice with Pigeon Peas
Coconut Rice infused in Lemon Verbana
Farro with Winter Squash

BASE - BEANS & LEGUMES

Black Beans
Red Kidney Beans
Coconut Pigeon Peas

SEASONAL SIDE DISHES

Roasted Tricolor Carrots
Kale & Sweet Plantain Salad
Rosemary Maple Delicata Squash
Arugula, Pear & Pecan Salad

PLANT BASED MAINS

Plant - Based Lasagna
vegan beef, vegan mozzarella, wheat lasagna,
homemade tomato sauce and basil pesto
Sweet Plantain Casserole
mashed ripe plantains layered with seasonal
vegetables and vegan cheese
Crispy Tofu
Stewed Tofu

DOMINICAN SIDE DISHES

Sweet Plantains
Chicharrón de Coliflower (Fried
Cauliflower Bites)
Arepitas de Yuca (Cassava Fritters)
Dominican Potato & Beet Salad

SAUCES & CONDIMENTS

Almond Basil Pesto
Cashew Cheese Crema
Pineapple Coconut Aminos Sauce

WORKER - OWNED
COOPERATIVE
FUNNELING MONEY
AND RESOURCES
INTO THE LOCAL NY
ECONOMY

SOURCING
MAJORITY OF
PRODUCE
FROM
LOCAL NEW YORK
FARMS & GARDENS

EMPLOYING
WOMEN OF COLOR
FROM NORTHERN
MANHATTAN & THE
BRONX

PACKAGES & PRICES

Two Bases, One Plant-Based Main, One Side,
One Sauce or Condiment
\$16 Per Person

Two Bases, Two Plant-Based Mains, Two Sides,
Two Sauces or Condiments
\$20 Per Person

Two Bases, One Plant-Based Main, Two Sides,
Two Sauces or Condiments
\$18 Per Person

Two Bases, Two Plant-Based Mains, Four Sides,
Three Sauces or Condiments
\$22 Per Person

