



SoFresh
chef-crafted bowls | wraps | salads
catering





Lettuce cater to you.

We'll make it here when you can't make it here.

Say goodbye to back-to-back meetings on an empty stomach and adios to long lines during the lunch rush. Your employees don't have to choose convenience over quality anymore because we cater an effortless experience by delivering fresh, cooked-to-order meals straight to your employees in the office. It's as easy as it is delicious.

All catering orders include cutlery, napkins, and plates unless otherwise specified. Plus, placing your order is simple.



Contact your local SoFresh location by phone or visit
sofresh.com/catering

Order through our website or app for an automatic **10% OFF**

Many of our products contain, or may contain traces of nuts, dairy, gluten, wheat etc. Please let us know if you have any dietary restrictions when you place your order.

V	Vegan	DF	Dairy Free
Vg	Vegetarian	S	Spicy
GF	Gluten Free		

warm bowls

serves 5

protein not included



superfood V GF

50.99

red quinoa w/ lemon, brown rice w/ parsley, broccoli, tomatoes, walnuts, raisins, goat cheese, kale-basil pesto

Tree Nuts

power Vg GF

54.99

red quinoa w/ lemon, brown rice w/ parsley, carrots, shredded kale, almonds, raisins, goat cheese, kale-basil pesto

Dairy Tree Nuts

comfort Vg GF

59.99

red quinoa w/ lemon, brown rice w/ parsley, sweet potatoes, cauliflower chop, broccoli, goat cheese, kale-basil pesto

Dairy Tree Nuts

poké V

52.99

brown rice w/ parsley, wakame salad, edamame, carrots, cucumbers, avocado, teriyaki sauce

Gluten Soy Sesame

greek Vg GF

49.99

brown rice w/ parsley, baby spinach, onions, tomatoes, chickpeas, cucumbers, feta, tzatziki

Dairy Coconut



teriyaki V

44.99

brown rice w/ parsley, broccoli, carrots, onions, green peppers, teriyaki sauce

Gluten Soy Sesame

bangkok V

46.99

asian garlic noodles, shredded kale, mushrooms, onions, almonds, teriyaki

Gluten Soy Tree Nuts Sesame

bbq Vg GF

44.99

brown rice w/ parsley, onions, corn, black beans, mozzarella, bbq

Dairy

S sriracha veggie Vg GF DF

44.99

brown rice w/ parsley, zucchini noodles, onions, green peppers, mushrooms, spicy mayo

Egg

skinny Vg GF

54.99

zucchini noodles, broccoli, tomatoes, mushrooms, parmesan, kale-basil pesto

Dairy Tree Nuts

cali GF DF

54.99

red quinoa w/ lemon, extra crisp romaine, black beans, tomatoes, bacon, avocado, sweet citrus mustard

add protein

serves 5

Gluten Free unless noted



chicken breast +22.99

grilled, blackened or buffalo



citrus chicken thigh +22.99

citrus, market herbs, agave



organic tofu V +19.99

seared w/ house seasoning mix

Soy



peeled shrimp +24.99

lightly seasoned & grilled



sirloin steak +29.99

USDA choice, grass fed, market herbs, garlic, red pepper



blackened salmon +33.99

responsibly ocean raised w/ blackening seasoning



wild caught ahi* +27.99

poké style w/ sesame & soy glaze

Gluten Soy Sesame

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not a gluten-free kitchen. Cross-contamination may exist.

salads

serves 5



signature salad Vg GF 58.99

baby spinach, extra crisp romaine, onions, cucumbers, tomatoes, sunflower seeds, raisins, avocado, goat cheese, balsamic vinaigrette

Dairy

strawberry Fuji Vg GF 57.99

baby spinach, strawberries, Fuji apple, almonds, feta, sweet citrus mustard

Dairy Tree Nuts

mediterranean Vg GF 52.99

baby spinach, extra crisp romaine, green peppers, tomatoes, chickpeas, onions, cucumbers, feta cheese, balsamic vinaigrette

Dairy

kale caesar 49.99

extra crisp romaine, shredded kale, hardboiled egg, croutons, lemon wedge, parmesan, caesar

Gluten Dairy Egg Soy

quesadillas

serves 5



tulum quesadilla Vg 49.99

mozzarella, brown rice w/ parsley, black beans, corn, green peppers, tomatoes, creamy ranch, multi-grain tortilla

Gluten Dairy Egg

cheesy quesadilla 39.99

mozzarella, multi-grain tortilla

Gluten Dairy

hummus veggie quesadilla Vg 44.99

black beans, onions, green peppers, feta cheese, tomatoes, hummus

Gluten Dairy Coconut Sesame

buffalo quesadilla Vg 43.99

mozzarella, onions, buffalo sauce, ranch

Gluten Dairy Egg

wraps

serves 5



pesto club wrap 46.99

extra crisp romaine, tomatoes, mozzarella, bacon, kale-basil pesto, multi-grain tortilla

Gluten Dairy Tree Nuts

classic wrap V 44.99

extra crisp romaine, tomatoes, avocado, sweet citrus mustard

Gluten

boca fiesta wrap Vg 49.99

brown rice w/ parsley, baby spinach, onions, corn, tomatoes, jalapeños, mushrooms, goat cheese, sweet chili sauce

Gluten Dairy

asian fusion V 44.99

extra crisp romaine, carrots, onions, green peppers, broccoli, teriyaki

Gluten Soy Sesame

super green caesar 46.99

extra crisp romaine, shredded kale, croutons, parmesan, egg, lemon squeeze, caesar

Gluten Dairy Egg Soy Anchovy

don't forget protein

sides

serves 5

chips Vg GF 9.99

roasted broccoli V GF 19.99

roasted sweet potatoes V GF 19.99

fruit cup V GF 22.49

sweets

serves 5

chocolate chip cookie 14.99

Vg GF DF Egg Soy

chocolate chip brownie 14.99

Vg GF DF Egg Soy

design your own bowl

Gluten Free unless noted

2 bases • 3 mix-ins • 1 sauce

serves 5 starting at **46.99**

1 CHOOSE YOUR BASES

extra for \$4.99

brown rice w/ parsley
red quinoa w/ lemon
asian garlic noodles Soy Gluten
extra crisp romaine
baby spinach
shredded kale
cauliflower chop **+75**
zucchini noodles

3 CHOOSE YOUR PREMIUM MIX-INS

avocado **+9.99**
bacon **+9.99**
hard boiled egg **+7.99**
hummus Sesame **+7.99**
mozzarella **+4.99**
parmesan **+4.99**
feta **+4.99**
goat cheese **+9.99**
wakame salad **+9.49**
strawberries **+5.49**
cauliflower chop **+5.49**

5 CHOOSE YOUR PROTEIN *serves 5*



chicken breast **+22.99**
grilled, blackened
or buffalo



citrus chicken thigh **+22.99**
citrus, market herbs,
agave



organic tofu v **+19.99**
seared w/ house
seasoning mix
Soy



peeled shrimp **+24.99**
lightly seasoned
& grilled

2 CHOOSE YOUR MIX-INS

extra for \$3.99

almonds
Fuji apple S jalapeños
black beans
broccoli
carrots
chickpeas
corn
croutons Gluten
cucumbers
edamame
green peppers
shredded kale
mushrooms
onions
raisins
sweet potatoes
sunflower seeds
tomatoes
walnuts

4 CHOOSE YOUR SAUCE

extra for \$3.99

S spicy mayo Vg Egg
kale-basil pesto Vg Dairy Tree Nuts
teriyaki V Gluten Soy Sesame
tzatziki Vg Dairy Coconut
sweet chili v
bbq sauce v
veggie broth v
avocado creme v
balsamic vinaigrette v
sweet citrus mustard v
caesar Dairy Egg Anchovy Soy
creamy ranch Vg Dairy Egg
lemon wedge v



sirloin steak **+29.99**
USDA choice, grass fed,
market herbs, garlic,
red pepper



blackened salmon S **+33.99**
responsibly ocean raised
w/ blackening seasoning



wild caught ahi* **+27.99**
poké style w/
sesame & soy glaze
Gluten Soy Sesame

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smoothies

serves 1

*add raw vegan plant based protein (10g)
for additional cost*

strawberry & banana V GF 7.99

strawberry, banana, agave, almond milk

Tree Nuts

banana & date V GF 8.49

banana, date, almond milk, peanut butter

Nuts Tree Nuts

kale & apple V GF 7.99

kale, spinach, Fuji apple, banana, lemon

avo coconut V GF 7.99

avocado, pineapple, spinach, coconut water, agave

Coconut

sunrise V GF 7.99

strawberry, pineapple, mango, orange juice, agave

blueberry delight V GF 7.99

blueberry, strawberry, banana, orange juice, agave

tropicolada V GF 7.99

mango, pineapple, coconut water, agave

Coconut

beverages

serves 5

infused water gallon

lemon berry fresca gallon

house lemonade gallon

crimson berry tea gallon

assorted bottled beverages



now Franchising

contact us

franchising@sofresh.com

learn more

sofresh.com/franchise



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