

FLOCK

catering

boxed meals

SERVED WITH CHOICE OF: roasted potatoes, za'atar broccoli, honey roasted carrots, roasted sweet potatoes, creamy coleslaw, boho slaw or cardi slaw

BREAST MEAL  **25.95**
roisserie chicken breast served with a choice of chimichurri or caribbean pepper sauce

LEG MEAL  **21.95**
roisserie chicken leg served with a choice of chimichurri or caribbean pepper sauce

DOUBLE LEG MEAL  **24.85**
double roisserie chicken leg served with a choice of chimichurri or caribbean pepper sauce

PULLED CHICKEN SANDWICH MEAL  **24.95**
pulled roisserie chicken, avocado, horseradish & beet slaw, crispy onions, crunchy romaine lettuce on a brioche bun

CHIPOTLE CHICKEN SANDWICH MEAL   **24.95**
pulled roisserie chicken, mixed greens, oven roasted roma tomatoes + **chipotle mayo**

CHICKEN CAESAR WRAP MEAL  **23.95**
pulled roisserie chicken, crunchy romaine lettuce, shaved parmesan cheese, crispy fried onions, sriracha + **house-made caesar dressing**

VEGAN CAULIFLOWER WRAP MEAL   **22.95**
cauliflower, chickpeas, zucchini, red cabbage, pickled onions, currants, sriracha, cilantro + **creamy curry dressing**

CALI WRAP MEAL   **22.95**
pulled roisserie chicken, mixed greens, pickled onions, cucumber, carrot, edamame spread + **creamy jalapeño dill dressing** (substitute chicken for **crispy tofu** to make this dish **vegan**)

drinks

SAN PELLEGRINO **2.65**
aranciata rossa, limonata

BUBLY SPARKLING WATER **3.25**
grapefruit, lime

CANNED POP **2.95**
coca-cola, diet coca-cola, sprite, ginger ale

NAYA WATER **2.25**

sweets

FUDGE BROWNIE  **4.50**

MARSHMALLOW SQUARE  **4.50**

salads 15.45

ADD: pulled chicken +6.25 / avocado +2.95 /
crispy tofu + yam +3.95 / egg +2.25

MEDITERRANEAN CRUNCH  
spring mix, tomatoes, avocado, cucumber, crispy onions, chickpeas, cilantro & black olives + **za'atar vinaigrette**

POWER  
romaine, spinach, butternut squash, black beans, pickled onions, daikon, red cabbage, soy beans, goji berries, sunflower seeds + **carrot ginger miso dressing**

CALI  
mixed greens, quinoa, cucumber, pickled onions, boiled egg, carrots, beets, feta, sunflower seeds, soy beans + **avocado jalapeño-dill sauce**

CARDI
kale, napa, red cabbage, crispy onions, parmesan cheese, boiled egg + **house-made caesar dressing**

BOHO   
shredded kale, quinoa, shredded and roasted beets, currants, toasted pumpkin seeds, shredded carrots, pomegranate, beet hummus + **beet basil orange dressing**

bowls 16.45

ADD: pulled chicken +6.25 / avocado +2.95 /
crispy tofu + yam +3.95 / egg +2.25

HOT HONEY CHICKEN  
pulled roisserie chicken, brown rice, roasted yams, crispy onions, creamy coleslaw + **hot honey drizzle**

SANTORINI  
organic brown rice, fresh romaine hearts, pickled red onions, chickpeas, feta cheese, cucumbers, zucchini, spinach, red cabbage, sunflower seeds, toasted black sesame seeds, edamame dip + **roasted garlic & lemon dressing**

BAJA  
organic brown rice, spinach, romaine, black beans, red cabbage, cucumber, pickled onions, butternut squash, spiced corn, avocado, feta, green onion, tortilla chips + **jalapeño coconut dressing**

FLOKÉ   
organic brown rice, spinach, red cabbage, cucumber, soy beans, avocado, yam, zucchini, green onion, sesame nori, crispy tofu + **miso ginger dressing**

CHICKEN SHAWARMA  
pulled roisserie chicken, mixed greens, brown rice, cucumber, pickled onions, tomatoes, parsley, green onion, hummus, tahini + **house-made garlic shawarma sauce**

 Dairy Free

 Halal

 Gluten Free

 Vegetarian

 Vegan

FLOCK

roisserie + greens

ADD +8.59: caribbean hot sauce / chimichurri

chicken platters

ROTISSERIE CHICKEN PLATTER  **132.95**
fresh, juicy rotisserie chicken, seasoned perfectly - the FLOCK way + **chimichurri** and **caribbean pepper sauce**

PULLED CHICKEN PLATTER  **167.95**
FLOCK's signature pulled rotisserie chicken

wrap platters 89.95

CHICKEN CAESAR WRAP PLATTER   
pulled rotisserie chicken, crunchy romaine lettuce, shaved parmesan cheese, crispy fried onions, sriracha + **house-made caesar dressing**

VEGAN CAULIFLOWER WRAP PLATTER  
cauliflower, chickpeas, zucchini, red cabbage, pickled onions, currants, sriracha, cilantro + **creamy curry dressing**

CALI WRAP PLATTER  
pulled rotisserie chicken, mixed greens, pickled onions, cucumber, carrot, edamame spread + **creamy jalapeño dill dressing** (substitute chicken for **crispy tofu** to make this dish **vegan**)

salad platters 94.95

POWER PLATTER  
romaine, spinach, butternut squash, black beans, pickled onions, daikon, red cabbage, soy beans, goji berries, sunflower seeds + **carrot ginger miso dressing**

CALI PLATTER  
mixed greens, quinoa, cucumber, pickled onions, boiled egg, carrots, feta, sunflower seeds, soy beans + **avocado jalapeño dill sauce**

CARDI PLATTER
kale, napa, red cabbage, crispy onions, parmesan cheese, boiled egg + **house-made caesar dressing**

BOHO PLATTER   
shredded kale, quinoa, shredded and roasted beets, currants, toasted pumpkin seeds, shredded carrots, pomegranate, beet hummus + **beet basil orange dressing**

MEDITERRANEAN CRUNCH PLATTER  
spring mix, tomatoes, avocado, cucumber, crispy onions, chickpeas, cilantro & black olives + **za'atar vinaigrette**



Family Style Options
feeds 6-10 People

bowl platters 104.95

HOT HONEY CHICKEN PLATTER  
pulled rotisserie chicken, brown rice, roasted yams, crispy onions, creamy coleslaw + **hot honey drizzle**

SANTORINI PLATTER  
organic brown rice, fresh romaine hearts, pickled red onions, chickpeas, feta cheese, cucumbers, zucchini, spinach, red cabbage, sunflower seeds, toasted black sesame seeds, edamame dip + **roasted garlic lemon dressing**

BAJA PLATTER  
organic brown rice, spinach, romaine, black beans, red cabbage, cucumber, pickled onions, butternut squash, spiced corn, avocado, feta, green onion, tortilla chips + **jalapeño coconut dressing**

FLOKÉ PLATTER   
organic brown rice, spinach, red cabbage, cucumber, soy beans, avocado, yam, zucchini, green onion, sesame nori, crispy tofu + **miso ginger dressing**

CHICKEN SHAWARMA PLATTER  
pulled rotisserie chicken, mixed greens, brown rice, cucumber, pickled onions, tomatoes, parsley, green onion, hummus, tahini + **house-made garlic shawarma sauce**

side platters 58.95

SEASONED RICE PLATTER   
seasoned with togarashi nori, fresh scallions, parsley

PARISIENNE POTATO PLATTER   
FLOCK seasoned potatoes, sunflower seeds, green onion, parsley + **roasted garlic sauce**

ROASTED ZA'ATAR BROCCOLI PLATTER   
oven roasted broccoli spears with za'atar seasoning + **tahini**

HOT HONEY CARROT PLATTER   
roasted carrots, with cumin, parsley and green onions + **hot honey drizzle**

CREAMY COLESLAW PLATTER   
napa, red cabbage and shredded carrot + **house-made coleslaw dressing**

ROASTED SWEET POTATO PLATTER   
oven roasted yams, seasoned with tajin + **chipotle mayo**

sweet platters

MIXED SWEET PLATTER **85.00**
marshmallow squares  (10 pieces)
fudge brownies  (10 pieces)