

Lunch



GOURMET BAGUETTE SANDWICHES

* Gluten-Free Option +\$3.25 **Custom modifications may incur additional charges

Roasted Chicken Chipotle aioli, sun-dried tomatoes, parmesan, arugula	\$15.50
Proscuitto *vegetarian alternative available Aged balsamic, turkish figs, brie cheese, pickled cipollini onions, arugula	\$15.50
Thai Beef *contains nuts, soy & shellfish (in marinade) Hanger steak, lemongrass aioli, green papaya, sriracha honey lime vinaigrette, thai basil, peanuts	\$15.50
Crab & Shrimp Aji mayo, guacamole, peppadews, sweet peruvian peppers, cilantro	\$15.50
Ancho Chili Roast Beef *vegetarian alternative available Charred poblano crema, avocado, arugula, pickled onions, jalapeños, cilantro	\$15.50
Hummus & Avocado Hummus, avocado, mint leaves, shredded carrot, pomegranate molasses	\$14.50

SOUP

* Prices subject to change at any time ** Thai beef sandwich cannot be prepared gluten-free

Please contact us directly for information on our daily soup. $$5.25 \text{ Small } // $7.25 \text{ Large *}^{\text{Comes with fresh bread}}$



YEAR ROUND SALADS

Japanese-style Organic Greens *Vegan, NF, GF

Artisan greens, shaved watermelon radish, sliced cucumber, furikake crunch (containts fried garlic, fried shallots, nori, rice paper, dehydrated kale, togarashi, sesame seeds), ginger soy vinaigrette

Kale Caesar NF; * Dressing contains anchovies

Kale, hard-boiled egg, parmesan, house-made croutons

SEASONAL SALADS - SUMMER

Japanese Potato Salad *NF, DF, GF

Ginger soy aioli, baby potatoes, edamame, corn, shredded cabbage, pickled ginger, togarashi, furikake

Mediterranean Orzo Salad *NF

Herb balsamic vinaigrette, spinach, bell peppers, Kalamata olives, crumbled feta, crispy garlic

\$6.75 Side Salad // \$13.50 Large Salad

GRAIN BOWLS- \$14.25 *VEG;* GF upon request

<u>West Coast</u>: Quinoa, shredded carrots, cabbage, avocado, almonds, pumpkin seeds, sriracha honey lime vinaigrette, tortilla crisps

<u>Tokyo</u>: Quinoa, mixed greens, cabbage, shredded carrots, snap peas, pickled ginger, edamame beans, sesame seed-crusted avocado, ginger soy vinaigrette, tortilla crisps

OPTIONAL SALAD & GRAIN BOWL ADD-ONS:

- Roasted Chicken \$6.50
- Thai Beef Steak \$6.50*contains soy & shellfish in marinade
- Avocado \$4



Individual Lunch Boxes

**Custom modifications may incur additional charges

The Dirty Apron lunch boxes are a safe alternative to traditional catering options as everything is individually wrapped and packaged. Enjoy our delicious gourmet sandwiches that come in our beautifully branded boxes. We also offer the option of individually labelling each box by adding name the name of the recipient (by request only).

\$29.50 Lunchbox

- · Gourmet baguette sandwich
- Side Salad
- Cookie Choice:
 Chocolate Chunk/Caramel Crackle/Double Chocolate/
 OatmealRaisin *contains walnuts
- · San Pellegrino juice or mineral water

\$32.50 Gluten-free Lunchbox:

- Gourmet baguette sandwich on gluten-free bread **
- Side Salad (Please choose one of our salads labeled with GF)
- Dessert: Gluten-free Chocolate Brownie Square
- · San Pellegrino juice or mineral water

\$28.50 Gourmet Snack Box: *Nut-Free upon request; GF add \$3

- Your choice of Charcuterie/Cheese, Vegetarian or Vegan snack box
- · Includes Crackers, Grapes, Olives, Hummus, mixed Nuts
- · San Pellegrino juice or mineral water

Desserts

* Items may contain traces of nuts & gluten

COOKIES & MORE

Oatmeal Raisin Cookie*contains walnut	\$3.99
Chocolate Chip Cookie	\$3.99
Caramel Crackle Cookie	\$3.99
Double Chocolate Cookie*	\$3.99
Gluten-free Chocolate Brownie *NF, GF	\$3.99
Acai & Coconut Chia Seed Pudding *NF, GF	\$5.50
Fruit Cup *NF, GF, V	\$5.50

* Prices subject to change at any time







Catering Gourmet Platters orange Morney Butter & Add. Orange Morney Butt

Antipasto

Grilled eggplant, asparagus, zucchini, red pepper, sundried tomatoes, bocconcini cheese, sopressata, proscuitto. Includes fresh baguette & crackers \$105/ \$145

Market Vegetables

A seasonal selection of raw market vegetables with house-made herb sour cream dip 255/265

Seasonal Fruit

A seasonal selection of fresh and seasonal market fruit, festively arranged.

260/ 275

* Gluten-free crackers/bread +10.00

Artisan Cheese *contains nuts

A selection of artisan cheeses, fruit, housemade fig & orange marmalade. Includes fresh baguette & crackers \$120 / \$170

Charcuterie

Cured meats, house-made dijon mustard, mixed olives, cornichons, peppadews, balsamic onions. Includes fresh baguette & crackers \$120 / \$175

Mediterranean *Contains Nuts

A selection of Dirty Apron dips - 4 for small; 5 for large platter size: hummus (GF/DF/NF/Vegan), baba ganoush (GF/NF/Vegan), charred poblano crema (GF/NF/Veg), salsa verde (GF/contains anchovies), and cheddar bean dip (GF/Veg); with mixed olives, peppadews, cornichons. Includes fresh baguette, crackers & pita bread

2100 / 2115

* Prices subject to change at any time







Beverages

HOT

JJ Bean Railtown Blend Organic Coffee* \$19.50 8 12 oz. servings per order

Mighty Leaf Organic Tea*

\$21

\$3.25

8 12 oz. servings per order

Includes assorted black, green, and herbal teas

*Sugar, cream, compostable cups & stir sticks included; milk upon request only

COLD

Cold Pressed Juices (16 Oz. each) *48 hours notice Freshly Squeezed Orange / Citrus Greens / Beet Rejuvenation / Supremely Kale/Tumeric Sunrise	\$9
San Pellegrino Sparkling Juices Assorted Flavours	\$3.25
San Pellegrino Sparkling Mineral Water	\$3.25
Flow Alkaline Spring Water	



Ordering

All orders and modifications must be received by 1:00PM the business day prior

WAYS TO ORDER

By Email: orders@dirtyapron.com



Ordering

Please note that we do not deliver on public holidays and that catering orders are not processed on weekends as the administrative desk is closed. Any orders for Saturday (minimum order: \$500) and Monday MUST be placed by 1:00PM the Thursday prior. Orders or modifications to orders placed after 1:00PM will be charged an additional fee of \$15.00. This also applies to any same day orders that require delivery as well.



Payment

Payment information is required prior to delivery to secure the order.

We accept: Visa, MC, AMEX

Allergies & Dietary Requirements

Please contact us with allergy and dietary restrictions as soon as possible. We will do our best to accommodate most requests but we cannot guarantee that cross contamination will not occur in preparation despite our best efforts to prevent it.

Cancellations

24 hrs notice is required for all cancellations. Cancellations MUST be confirmed with a team member by phone or email before the deadline, or a cancellation fees will apply.



Delivery Services

All orders and modifications must be received by 1:00PM the business day prior.

Please note that -in our efforts to reduce our carbon footprint- we have partnered up with a third party catering delivery fleet, who will be doing all deliveries on our behalf and will thus allow us to focus solely on what we do best: high quality and delicious food!

Delivery cost will be calculated based on order volume and driving distance from The Dirty Apron. For a custom delivery quote, please contact us at orders@dirtyapron.com.

Please note that all catering orders will be delivered in thoughtfully designed, branded, disposable eco-friendly packaging.

