

OHA Green Kitchen

CATERING MENU



WEEK 38

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>WARM MAINS Vegetable Pakoras with Curry Sauce</p> <p>SIDES Basmati Rice with Dried fruits</p> <p>SALADS High Protein Roasted Broccoli Salad Mixed Greens with Cucumbers, nuts and seeds in Orange Vinaigrette</p> <p>SPREADS Classic Hummus Pink Hummus</p> <p>BREAD Sourdough Stoneaged bread</p>	<p>WARM MAINS Moroccan Inspired Quinoa Pot with Olives and Spinach</p> <p>SIDES Tomato Tarts with Puff Pastry</p> <p>SALADS Fennel, Apple and Cabbage Slaw with Green Mayonnaise Mixed Greens with Mixed Berries, nuts and seeds in Vinaigrette</p> <p>SPREADS Classic Hummus Green Hummus</p> <p>BREAD Sourdough Stoneaged bread</p>	<p>WARM MAINS Veggie Ball Shakshuka with Aioli (tomato based stew)</p> <p>SIDES Wild Rice with nuts and seeds</p> <p>SALADS Green Bean Crunch Salad in Peanut Vinaigrette Mixed Greens with Roasted Nectarine, Green peas, nuts and seeds in vinaigrette</p> <p>SPREADS Butter Bean Mash Green Hummus</p> <p>BREAD Sourdough Stoneaged bread</p>	<p>WARM MAINS Gnocchi in cashew cream</p> <p>SIDES Miso Butter Roasted Cabbage Wedges</p> <p>SALADS Green Pea Couscous Salad Mixed Greens with roasted pineapple, seeds, nuts in berry vinaigrette</p> <p>SPREADS Pink Hummus Classic Hummus</p> <p>BREAD Sourdough Stoneaged bread</p>	<p>WARM MAINS Korean Inspired Sweet and Sticky BBQ Tempeh with Citrus Salad</p> <p>SIDES Purple Rice with mix sesame</p> <p>SALADS Korean Inspired Cucumber Salad Mixed Greens with pears, seeds, nuts in Vinaigrette dressing</p> <p>SPREADS Classic Hummus Smoked Paprika Hummus</p> <p>BREAD Sourdough Stoneaged bread</p>