

CATERING



water + flour

WATERANDFLOURSOHO.COM/CATERING

1015 S HOWARD AVENUE

813-593-5247

SALADS SERVES 5 | SERVES 10

CALI CHOPPED 17 | 28

crispy chopped mixed greens, walnut, green peppers, chopped veggies, grapes, gorgonzola-shallot vinaigrette, bleu cheese crumbles

CAESAR 14 | 25

crispy romaine, parmesan croutons, tomato, kalamata olives, parmesan cheese, classic caesar dressing

ANTONIO 14 | 25

crispy romaine, red onion, grape tomato, celery, red wine parmesan vinaigrette

add chicken +15/25, shrimp or steak +20/32

PASTA SERVES 5 | SERVES 10 served with rigatoni **V**

BROCCOLINI & HERB **DF** 48 | 85

extra virgin olive oil, panko bread crumbs, pepper flakes | suggested with sausage

PESTO VERDE **PB** 45 | 80

lemon, basil, parmesan & walnut pesto

BASIL POMODORO **PB DF** 40 | 75

basil, tomato with ricotta or plant-based ricotta

TRUFFLE THREE CHEESE **V** 50 | 95

three cheese, panko bread crumbs, truffle oil drizzle

PLANT-BASED BOLOGNESE **PB** 55 | 98

ground impossible burger, vegetable tomato sauce

MUSHROOM MARSALA **V** 45 | 80

wild mushroom, onion, marsala wine sauce

add sliced chicken or sausage +15/25 or shrimp +20/32

BRICK OVEN PIZZA Our 12" crust is made with naturally fermented sourdough, crafted locally by Gulfcoast. Vegetarian gluten free cauliflower crust (+2)

SIMPLE **V** 12

tomato, mozzarella, basil

TUSCAN 14

pepperoni, sausage, mozzarella, basil, tomato sauce

HOT & SWEET 14

charred pepperoni, mozzarella, mike's hot honey

MARSALA 14

sliced chicken, mozzarella, mushroom marsala wine sauce

PLANT-BASED SIMPLE **PB** 14

fresh tomato, house-made **PB** almond ricotta

PLANT-BASED MUSHROOM WHITE **PB** 14

sliced mushrooms, onions, vegan cashew ricotta, cracked black pepper, truffle oil drizzle

FOCACCIA **V** 10

with housemade tomato dipping sauce

toppings .75 each: pepperoni, sausage, sliced chicken, broccoli, mushrooms

DRINKS

ASSORTED SODA 1.5

BOTTLED WATER 1.5

SEASONAL TEAS AND LEMONADE 5 | 10
1/2 gallon or gallon

CALIFORNIA BOWLS serves 5 - \$48 | serves 10 - \$85

MEXICAN **GF**

warm black beans, cheddar, toasted pepitas, fiesta pico de gallo, smashed avocado, lime sour cream

SPICY BRAZILIAN

sambal sauce, black beans, corn, cheddar, crispy jalapeño, lime sour cream, avocado, lime-caesar dressing

HOT & CRUNCHY

cucumber-jicama mix, scallion, avocado, Sriracha aioli, tempura onion, sesame seeds suggested with Ahi Tuna

FITNESS **DF GF**

charred broccolini, roasted broccoli & cauliflower, fiesta pico de gallo, hot sauce

SOUTHWEST **GF**

sautéed onion, green & red peppers, mushrooms, jalapeno jack cheese

THAI **DF**

scallion, jicama, carrot, & mango mix, cilantro, crisp wontons, peanut aioli dressing

TAKE ME TO TERRI TOWN **DF**

teriyaki glaze, waterchestnuts, broccoli, baby corn, carrot, cilantro, sesame aioli

CHOICE OF PROTEIN

GRILLED CHICKEN | BLACKENED CHICKEN
GRILLED CITRUS TOFU | AHI TUNA +12/20
GRILLED STEAK +10/18 | GRILLED SHRIMP +8/16

CHOICE OF BASE

LEMON TURMERIC RICE | BROWN RICE
CITRUS SHREDDED KALE
RED QUINOA RICE BLEND
SPAGHETTI SQUASH +6/12
UDON NOODLES +6/12

WRAP PLATTERS 30 pieces - \$40

VERDURA **PB**

crispy tofu, quinoa, seasonal vegetables, kale slaw, dried cherries, vegan ricotta cheese

ALAMO

choice of blackened chicken or grilled steak (+\$8), sautéed onion, green & red peppers, mushrooms, jalapeño jack cheese, lemon-turmeric rice, creamy horseradish dipping sauce

BASIC

grilled chicken, cheddar, yellow rice, balsamic-vinaigrette dipping sauce

SIDES

ASIAN GUACAMOLE **DF** \$8/\$16
served w/ tortilla chips

EDAMAME **GF V** \$6
light sea salted or sautéed in lime-garlic butter

ROASTED VEGGIES SIDES \$15
broccolini, mushrooms, or cauliflower | serves 5

SMALL BITES PLATTERS 10 pieces* REQUIRES 24 HOUR NOTICE

TOMATO BASIL & FRESH MOZZARELLA SKEWERS **GF*** \$25
w/ balsamic dressing

CHICKEN SATAYS **GF DF** \$15
w/ hot & sweet sauce

SKEWERED FILET **GF** \$25
w/ horseradish sauce

ASSORTED COOKIES \$7.5

BROWNIES \$12.5

