

SALADS (v)

Conscious Kale Salad - Flat Leaf Kale, Pickled Beets, Carrots, Red Onion, Sprouted Lentils, Toasted Pumpkin Seeds, Acai-Kombucha Vinaigrette (gf,v)

Quinoa Salad - Sweet Potato, Quinoa, Cherry Tomatoes, Arugula, Red Onion, Apple Cider Vinaigrette (gf,v)

Vegan Caesar - Romaine, Brazil Nut "parmesan" House Sourdough Croutons, Cashew-Garlic Caesar Dressing (v) *Budget: \$10-13 per person*

VEGAN ENTREES

Mighty Bowl - Sautéed Bell Peppers, Carrot & Celery, Braised Garbanzo Beans, Green Lentil, Black Beans, Basmati Rice, Quinoa, Colorado Millet, Mojo Sauce and House Fresno Hot Sauce (gf,v)

Mojo Bowl - Zeal Grains (Basmati Rice, Quinoa, Colorado Millet) Purple Cabbage Slaw, Pickled Sweet Peppers and Carrots, Mojo Sauce and House Fresno Hot Sauce (gf,v)

Rainbow Curry - Roasted Mixed Vegetables, Sautéed Onion and Brussels Sprouts, Zeal Grains, Coconut Curry Sauce (gf,v)

Budget: \$11-15 per person

BUILD YOUR OWN BUFFET

1. Pick A Grain : Rice or Quinoa
2. Pick A Veggie: Roasted Seasonal Vegetables or Heritage Beans and Hearty Greens
3. Pick A Sauce: Coconut Curry, Apricot Lemon Tahini, Pesto, Garlic Cashew Saue, Black Miso (all vegan)
4. Pick A Protein: Local Tempeh, Pulled Pork, Braised Chicken, Shrimp, Curried Lamb or Beef

Budget: \$13-22 per person

SANDWICHES & TACOS

Chicken Sandwich - Braised Chicken with Sautéed Mushrooms, Basil Pesto, Golden Dome Bun* (df)

Veggie Sandwich - Chickpea & Carrot Falafel, Avocado, Pickled Sweet Peppers and Red Onion, Sourdough Bread or Golden Dome Bun* (v)

Grass Fed Beef Burger - House Pickles, Bacon-Aioli, Golden Dome Bun* (df)

Tacos de Pollo - Braised Chipotle Chicken Thighs, Chopped Olives, Kimchi Slaw & Romesco, Corn Tortilla (df, gf)

Vegan Tacos - Beans, Cauliflower, Rice, Mojo Sauce, Purple Cabbage Slaw, Fresno Hot Sauce, Corn Tortilla (gf, v)

*gluten free bread available for additional \$2 charge

Budget: \$10-14 per person

TASTY SIDES (v)

Crispy Fried Potatoes or Sweet Potatoes (gf,v)

Roasted Cauliflower - Apricot Tahini, Pickled Peppers, Amaro Raisins (gf,v)

Vegan GF Mac 'n Cheese - with Pesto and Hot Sauce (gf,v,n)

Hummus with Flatbread - Vegetable Dippers, Olives, EVOO (v)

Chips & Guacamole - House Coco Oil Corn Chips with Fresh Guacamole (gf,v)

Budget: \$4-8 per person

RIGHTEOUS SMOOTHIES (v)

Berry Good - Mixed berries, Banana, Pineapple, Carrot, Green Apple, Lemon

Brass Monkey - Banana, Peanut Butter, Maca, Raw Almonds, Almond milk

Carrot Cake - Carrot, Banana, Ginger, Date, Cashew, Cinnamon, Coconut Milk

Mother Earth - Blueberries, Açai, Banana, Peanut Butter, Coconut Oil, Hemp Hearts, Chia, Cacao Nibs, Almond Milk

16 oz each, \$11

BEVERAGES

Lemonade, Iced Tea, Coffee and Cold Brew, Kombucha, Zeal Cold Pressed Juices

Please Request Quote

MORNING FARE

Breakfast Burrito - Beans, Veggies, Purple Slaw, Zeal Grains, Scrambled Eggs, Mojo and Hot Sauces, Flour Tortilla

Sourdough Breakfast Sammy - Scrambled Eggs, Sausage, Gouda, Sliced Tomato & Spicy Bacon Aioli (gf or brioche bun available)

2 Eggs and Toast - Side Greens, with Sausage, Bacon or Sweet Potato Hash

Vegan Breakfast Scramble - Roasted Sweet Potato, Cashew "Ricotta," Kale & Black Bean Pico De Gallo (v)

Banana Bread French Toast (gf) - Candied Walnuts, Coconut Whip, House Granola & Maple Syrup

Budget: \$9-13 per person

AÇAÍ BOWLS

Brazil - Granola, Banana, Local, Honey

Kona - Coconut, Pineapple, Banana, Cashews

Inca - Maca, Kale, Cacao Nibs, Hemp Hearts

Pineki - Swirl of Peanut Butter, Banana, Almonds, Honey

Zeal - Topped with Zeal Granola, Pineapple, and Seasonal Fruit

Budget: \$9-13 per person

Z BEST CATERING

ALWAYS FRESH

FLEXIBLE TO MEET YOUR NEEDS

DELIVERED OR PICK UP

What does Zeal do for YOU?

- Small group? No problem! Just call us
- Last minute? We can usually accommodate 24 hours notice. Call us.
- Dial in your audience with Vegan, Gluten Free, Paleo and other foodie options. We can talk the talk and walk it, too.



MOBILE FOOD OPERATIONS WITH THE ZEAL FOOD TRUCK



EVENTS, FESTIVALS, MARKETS, AND PARTIES

RENT OUT OUR RESTAURANT OR OUTDOOR PATIO FOR YOUR NEXT PARTY, OR REACH OUT TO US ABOUT CREATING A CUSTOM MENU FOR YOUR SPECIAL OCCASION



Our Mission at Zeal:

- ⌘ To inspire a community of passionate eaters who seek options that deliver big flavors and nutrition.
- ⌘ To build a culture of employees and fans who are proud representatives of the Zeal brand.
- ⌘ To develop long term relationships with our family of employees, vendors, and our valued customers.
- ⌘ To work with our local farmers and ranchers to bring sustainable and seasonal products into our kitchen and create unique and interesting food.
- ⌘ To connect with our community through food, education, and hospitality.
- ⌘ To lead by example for our customers, suppliers and competitors, by demonstrating an unwavering commitment to our clean food practices



FRESH AND ORGANIC

ALWAYS PLENTIFUL GLUTEN FREE OPTIONS

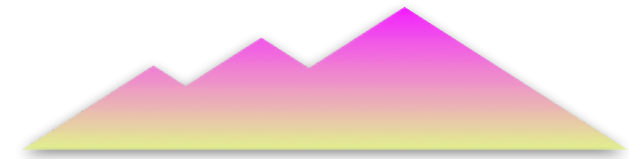
ALLERGY FRIENDLY

NON Ø GMO - SUPPORTING LOCAL AGRICULTURE

How is Zeal creating positive change?

Eating wholesome food should excite the senses and enhance our good feelings, making us productive and energetic, increasing our overall health and immune system, which is more important now than almost any time in our history. What we're doing for you at Zeal is offering fine casual dining in a total experience that includes delicious food, genuine service, and a hip, attractive setting. Your safety and the safety of our team our our priorities.

We aspire to create positive change by leading the movement toward food that is grown responsibly, priced moderately and enjoyable by all. If we can inspire our community, people will begin to see that choosing to eat better quality food is good for their bodies, good for the farmer, and good for the environment, and therefore good for our future generations.



LOCATED AT

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COME CHECK OUT OUR COVERED PATIO AND COMFY DINING ROOM