



Week of March 23rd, 2020

OUR MORAL OBLIGATION IS TO HELP THOSE IN NEED!

We can deliver any of these wonderful products to you.
Please see what our small entrepreneurs have to offer!

Please help small entrepreneurs and those that need to be inside. Our business can fulfill anything you cannot find.

Our menu is listed below for any specialty requests. If you are having trouble reaching any of your other local entrepreneurs please reach out. We do not have an easy ordering system as this is something we do not normally do, so please contact us via email or text message / phone.

SLOSFINESTCATERING@GMAIL.COM

TEXT: (805) 801-4967

WE WILL CONFIRM WITH YOU ONCE RECEIVED

PLEASE UTILIZE SMALL ENTREPRENEURS BELOW!

We have a healthy and clean staff that can come drop to your door if need be!! We also have great local food connections!!

CLEAN MACHINE MEALS

- Order Online Today!! Cleanmachinemeals.com
- Weekly Packs of 10 or 14, vacuum sealed, lasts up to 10 days!!
- No Prepping, No Cleaning, No Shopping, Just Reheating!!
- 100% Fully Cooked Meals!
- Want less than 10? Or need them mid week? Contact us at slofinestcatering@gmail.com. We will see what we can do



BLISS RIVER ORGANICS

- Elderberry Syrup!!! Great for the immunity system!! Recommended!!
- Limited Supply but we still may be able to get some for you
- Small Bottles - \$15 Medium Bottles - \$22
- Made with raw honey and organic ingredients.

ROOT ELIXIRS

- Delicious Craft Sodas (Grapefruit Jalapeno, Ginger Ale, Cucumber Elderflower, & Strawberry Lavender) - \$5
- Immunity Kit (image on right) - \$15
 - 2 steeping bags of immunity herbs
 - 2 Root Elixirs Ginger Beers
 - 2 Garnishes
 - Makes 2 Toddy Cocktails
 - Herbs: Dehydrated Citrus, Elderberries, Rose-Hips & Bee-Pollen





KACEY CAKES

- Saturday Farmer's Market
- Order direct
- Vegan, Gluten Free, No Refined Sugar & Raw!
- Delicious Desserts, Cakes, Macarons, & More!!
- Delicious Vegan Cheese Sauce and Alfredo!!

GOOD TIDES ORGANICS

- Saturday Farmer's Market
- Vegan, Gluten Free Soups
- Pastries & Tamales
- Fully organic & local
- Order soup directly through SLO's Finest if needed
 - Quart: \$12 - Pint: \$7
 - Red Bean Soup - Portuguese red bean soup cooked in a vegetable broth with cumin, coriander, smoked paprika, cabbage, and sweet potatoes
 - Vegan Cream of Broccoli & Potato in vegetable broth with nutritional yeast, lemon, salt & pepper, thyme, and creamed with cashews



SUPPORT OTHER GREAT ENTREPRENEURS AND LOCAL RESTAURANTS YOU LOVE!

- Coffee Shops: **Linneas, Coastal Peaks, Nautical Bean, Kin, Kreuzberg**
 - Pizza: **Bear & the Wren, Flour House, Village Host**
- Restaurants: **Guissepes, Novo, Luna Red, San Luis BBQ Co**
 - Small Eats: **ZenDog, Sally Lous, Ziggy's,**
- Caterer's (if open): **Taqueria 805, Manny Dime, Danior Catering, Hurricane, Railroad BBQ Co.**
 - Chocolates & Treats: **Dotties Sweets, Celia Chocolatiers, California Brittle Company**
 - Drinks: **SLOCider, Libertine, Central Coast Brewing,**
 - Herb Mix: **SLOMixx**

THERE ARE SO MANY MORE!!! CHECK OUT OTHERS ON INSTAGRAM - @slostilopen

Menu Options in State of Emergency
SLO's Finest Menu Suggestions (ALL WEEK & MORE)

Please feel free to make requests

Order via text 805 801 4967 or email slofinestcatering@gmail.com. Confirmation from us will be required.



Snacks

- Charcuterie Display with olives, nuts and accoutrements (\$15)
- Bacon Wrapped Dates (\$8)
- Basil Goat Cheese Stuffed Piquillo Peppers (\$8)
- Mini Twice Stuffed Baked Potatoes (\$7)

Breakfast

- Breakfast Frittata with spinach, roasted peppers, mushrooms, cheese, and onions served with hot sauce (\$10)
 - Add Meat (Sausage or Bacon) - (+\$2)
- Breakfast Sandwiches or Burritos (Bacon, Sausage, Ham or Vegetarian) (\$8)
- Quiche Lorraine or Vegetarian (\$10)
 - Breakfast Sides: Potatoes, Fruit, Etc. (\$2)

Lunch & Dinner Salads

- Caesar Salad with caesar dressing, Parmesan, chicken or steak or plain with Caesar dressing (\$12)
 - Add Chicken (\$7) - Add Certified Angus Beef Prime New York (\$14)
- Spinach Salad with dried cranberries, candied walnuts, goat cheese, and strawberry vinaigrette (\$14)
- Roasted Vegetable Salad with fresh local vegetables atop mixed greens with balsamic vinaigrette and avocado (\$16)
 - Add Chicken (\$7) - Add Certified Angus Beef Prime New York (\$14)

Lunch

- Soup: Quart (\$12) Pint (\$7) - (Portuguese Red Bean or Vegan Cream of Broccoli)
- Sandwiches - Build Your Own (\$10)
- Turkey Bacon Avocado Sandwich with fixings (\$12)
 - Lunch Sides: Chips, Fruit, Potato Salad, Pasta Salad, Etc (\$3)
- Chicken, Steak, or Vegetarian Fajitas served with rice and street tortillas (\$14)



Dinner

- Chicken Marbella with dried plums, olives in a red wine herb caper marinade with brown rice and vegetables (\$18)
- Stuffed Chicken with fontina cheese, mushrooms, fontina and onions atop rice and served with vegetables (\$22)
- Vegan Pasta with local vegetables, Groves 41 olive oil, citrus, herbs, capers in Kacey Cakes vegan alfredo (\$15)
- Certified Angus Beef Prime New York Steak Dinner with potatoes and vegetables (\$35)