

ruggles green

We believe in sharing the joy of eating well. Explore our collection of **down-to-earth** dishes made with an innovative approach. Let Ruggles Green cater your next event.

place your catering order today **832.857.0333**
or contact us online at rugglesgreen.com/catering

APPETIZERS

- **HI-PROTEIN HEMPENADAS™** with roasted garlic cilantro sauce & peach chipotle sauce **36/dz**
- **MINI CRAB CAKES** with roasted tomato cream sauce **24/dz** 2oz cake
- **CHICKEN TENDERS** • with honey mustard **18/dz**
- **HOUSE-MADE ORGANIC CHICKPEA HUMMUS** •••
with wood-fired flatbread **35 | 50**
32oz / serves: 20-30 48oz / serves: 35-40
- **ORGANIC SPINACH DIP** •
choice of wood-fired flatbread or baguettes **45 | 60**
32oz / serves: 20-30 48oz / serves: 35-40

SALADS

medium bowl / serves: 5-10 large bowl / serves: 15-20
+ 8oz extra dressing for 5

- HOUSE SALAD** mixed greens, tomatoes, carrots, jicama, dried cranberries, parmesan cheese, honey mustard **45 | 85**
- GOAT CHEESE SALAD** • mixed greens, arugula, sun-dried tomatoes, sliced apples, parmesan cheese; tossed with sun-dried tomato vinaigrette & topped with almond crusted goat cheese medallions **55 | 100**
- SPINACH SALAD** fresh spinach, boiled eggs, bacon, diced tomatoes, red onions, sliced portobello mushrooms, croutons & queso fresco; tossed with warm bacon vinaigrette **45 | 85**
- KALE CAESAR SALAD** • crisp romaine lettuce & kale mixed with crispy capers, caramelized red onions, sun-dried tomatoes, manchego & parmesan cheese & croutons; tossed with creamy chipotle caesar dressing **45 | 85**
- HONEY-FRIED GOAT CHEESE & ARUGULA SALAD** • baby arugula, fresh jicama, almonds, raisins, shaved carrots & mango tossed with our mango ranch dressing & topped with parmesan cheese & honey-fried goat cheese medallions **60 | 110**

PROTEINS

- & chicken or tofu {grilled or blackened}
6 servings **25** | 12 servings **50**
- & shrimp or atlantic salmon {grilled or blackened}
5 servings **45** | 12 servings **90**

BOX LUNCHES

includes chips & a brownie + fruit for 2 | + soup for 4

- HAM SANDWICH** 10 **CHICKEN SALAD SANDWICH** 10
- VEGGIE WRAP** • 12 **CHICKEN CAESAR WRAP** 12

SIDES

- ORGANIC QUINOA SALAD** •••
organic quinoa, tomatoes, green onion, chopped pecans, dried cranberries, lemon, olive oil, fresh mint **24** / 32oz serves: 8-12
- FRESH FRUIT** •••
with hemp poppy seed dressing **25** / 12" tray serves: 20-30
- MASHED POTATOES** •••
seasoned with olive oil half pan **20** | full pan **40**
- MIXED VEGETABLES** •••
half pan **40** | full pan **80**
- CHIPS** 1.50

SOUPS

choose one of our soups
cup **4** | bowl **6**

BEVERAGES

choose one of our signature teas
12/gl, serves 10

- GLUTEN FREE
- DAIRY FREE
- VEGETARIAN

{ most menu items can be made gluten-free upon request. please ask one of our team members. }

Eat Well & Tread Lightly

We focus on reducing our ecological footprint, because we care about the future. Ruggles Green was one of the first Certified Green Restaurants, and we still hold true to those values today. That's why all of our locations are at minimum a 3-Star Certified Green.

PASTA

half pan / serves: 10-20

full pan / serves: 25-40

SPICY SHRIMP PASTA organic whole-wheat spaghetti pasta with spicy shrimp, basil chiffonade, garlic, tomatoes, shallots, red, yellow & jalapeño peppers, ricotta & parmesan cheese, with organic tomato cream sauce with lobster base 75 | 150

QUINOA MAC & CHEESE •• gluten-free elbow pasta with mozzarella, parmesan & sharp cheddar cheese topped with basil 60 | 120

SPICY SOUTHWEST CHICKEN PASTA • gluten-free linguini, roasted all-natural chicken, black beans, tomatoes, shallots, red & yellow bell peppers, jalapeños, garlic, queso fresco, sweet plantains & organic tomato sauce with vegetable stock; finished with pico de gallo 60 | 120

QUINOA LINGUINI & TURKEY MEATBALLS • gluten-free linguini, all-natural turkey meatballs, garlic, shallots, organic tomato sauce with vegetable stock, basil, chopped cilantro & parmesan cheese 60 | 120

PANINIS & WRAPS

10 cut in half

HAM & CHEESE PANINI all-natural ham, swiss cheese & dijon mustard on whole-wheat pain de mie 80

CUBAN PORK PANINI roasted all-natural pork, poblano peppers, cilantro, caramelized onions, mozzarella & peach chipotle dressing on organic sprouted wheat bread 80

GRILLED CHICKEN PANINI grilled all-natural chicken, portobello mushroom, sliced tomato, mozzarella & pesto on whole-wheat pain de mie 90

CHEESE STEAK PANINI thin-sliced sirloin steak sautéed with bell peppers, onions, mushrooms in a soy sauce demi-glaze with melted mozzarella cheese, topped with a pepperoncini on whole-wheat pain de mie 90

CHICKEN CAESAR WRAP sliced all-natural grilled chicken, romaine lettuce, caramelized red onions, sun-dried tomatoes, parmesan & manchego cheese, tossed with creamy chipotle caesar dressing & wrapped in a chipotle tortilla 100

VEGGIE WRAP •• house-made organic chickpea hummus, grilled portobello mushrooms, fresh spinach, zucchini, red & yellow peppers, sliced carrots wrapped in a spinach tortilla 100

SANDWICHES

10 cut in half

can be made gluten-free for + 2

HAM SANDWICH all-natural ham, swiss cheese, sliced tomato, mixed greens and chipotle mayo on whole-wheat pain de mie 80

CHICKEN SALAD SANDWICH • roasted all-natural chicken, celery, pecans, cranberries, green onions, mayonnaise & parsley; topped with mixed greens, tomato & served on organic sprouted wheat bread 80

DESSERTS

WHITE CHOCOLATE BREAD PUDDING half pan 30 | full pan 60

HI-PROTEIN HEMP BROWNIE * half pan 90 | full pan 170

CARROT CAKE * • whole 95

PINK VELVET CAKE whole 95

DOMINO CAKE whole 95

also available by the slice

*NOTICE: Contains nuts.

LOCATIONS

*PRIVATE EVENTS AVAILABLE

river oaks
2305 w alabama, ste R2
houston, tx 77098
713.533.0777

citycentre
801 town & country blvd
houston, tx 77024
713.464.5556

sugar land *
15903 city walk
sugar land, tx 77024
281.565.1175

heights
748 e 11th st
houston, tx 77008
713.714.8460

the woodlands *
2501 research forest dr
the woodlands, tx 77381
281.292.4515

Please contact the Ruggles Green Sales Catering Manager for all menus, prices, and service arrangements. Final confirmation on all orders is due no later than 48 hours before the day of order. A cancellation fee of 50% will be charged on orders cancelled within 24 hours. Delivery fee applies. A \$150 minimum food and beverage purchase required for delivered catering orders.