



Menu

Safe Catering
Contactless Delivery
'Nox Boxes

SPRING



SUMMER

Catering to you *and* mother earth.



Whole food catering by
Chef Todd Gray and zero-waste
events by Ellen Kassoff.

Plant-Based

For over 20 years, we've believed in an approach to food that's both delicious and responsible. Our dedication to a plant-based menu ensures both those objectives are accomplished. Good for you, good for the planet.

Zero-Waste

Earth—the very planet on which your feet are firmly planted—is sacred. We believe that it is the responsibility of both the consumer and the purveyor to engage in environmentally ethical dining practices. Equinox Catering is proudly a zero-waste program.

Seasonal

Before Corn became a year-round staple and you could (somehow) get a peach in February, food was sourced based on the season. This practice was sustainable, natural, and deeply rooted. We value seasonal food procurement and have applied those principles to our menu.

Mid-Atlantic

Equinox was hollerin' about Mid-Atlantic cuisine before it was cool. Seriously, we were dorks about it. Our menu is devoted to the diversity of our beautiful region and committed to foods grown locally.

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min 10 persons

Salad – \$12

Mixed Field Greens with roasted heirloom beets, candied walnuts and sherry mustard vinaigrette

Traditional Romaine or Tender Kale Caesar Salad with sour dough croutons, parmesan cheese and creamy garlic dressing

Arugula and Radicchio Salad with pickled red onions, grilled fennel and honey citrus vinaigrette

Equinox Chopped Salad with iceberg lettuce, english cucumbers, carrots and teardrop tomatoes with lemon-herb dressing

Quinoa Salad with figs & mint

Israeli Couscous Salad with mushrooms and grilled asparagus

Entrée Salads – Add \$7

Turn your fresh salad into a healthy entrée salad by adding a seasonal protein:

Herb-Marinated Grilled Chicken Breast

Lemon Fennel Spiced Salmon Filet

Chili Spiced Roasted Carolina Shrimp

Crispy Roman Style Artichokes

BBQ'd Tofu

Chef Todd Gray's Selection of Sandwiches – \$14

All sandwiches come with a side of Z'aatar pita chips.

Equinox Signature Hand-pulled Chicken Salad with toasted cashews, cranberries, and diced celery

Grilled Hanger Steak with butter lettuce, caramelized onions, and sliced tomato

Poll Caught Tuna Salad with red onion, celery, capers and hard-boiled eggs

Fresh Mozzarella and Grilled Zucchini with arugula pesto and roasted sweet peppers

Hot Entrees – \$19

Served with sesame baguette.

Grilled Pennsylvania Chicken Breast served on israeli couscous with braised leeks and sesame glazed carrots

BBQ'd Salmon Filet served over sweet corn succotash with a teriyaki sesame vinaigrette

House Made Fusilli Pasta tossed in a wild mushroom bolognese with spring onions and parmesan cheese

Rosemary Roasted Beef Hangar Steak Served on String Bean Almandine with mustard horseradish aioli

Equinox Signature Falafel Burger with crisp romaine lettuce, roasted sweet peppers, and sliced avocado (PB)

Side Dishes – \$6

Can be substituted for a side salad.

Heirloom Tomato + Cucumber Salad

Roasted Fingerling Potatoes

Sweet Corn Succotash

Grilled Asparagus with caramelized onions

Pastry Chef Brandi Eddinger's Selection of Desserts – \$5

Red Velvet Mini Cup Cakes

Oreo Cookie Brownies

Mini Raspberry Cheesecakes

Lemon Crumble Bars

Toffee Crunch Blondies

Assorted Mini Cheesecake Bites

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min 10 persons

Plant-based Vegan and Vegetarian

Soups – \$7

Tomato Bisque

Yellow Tomato and Pineapple Gazpacho

Dashi Noodle Soup

Vegan Carrot Soup with caramelized onions

Creamy Corn Soup with pablano peppers

Platter Salads – \$16

Minted Orzo Salad with crispy artichokes,
chickpeas & feta with tahini
lemon dressing

Green Bean, Orange, and Fennel Salad

Israeli Couscous with edamame, lemon,
and tarragon

**Baby Arugula, Grated Romano Cheese Orzo
Pasta** garnished with fresh fava beans

White Bean-Asparagus Salad with
fresh thyme and parmesan cheese

Arugula and Heirloom Beet Salad pickled red
onions, toasted pistachios, sherry vinaigrette

Butter Lettuce and Radicchio Salad with
shaved cucumbers, fennel and strawberries

Side Dishes – \$6

Sweet Corn Succotash

Chickpea Salad with Coriander & Cumin

Curried Egg Salad

Roasted Fingerling Potatoes

Snap Peas with Herb Butter

Quinoa, Beets, and Mint Salad

Tabouleh Salad with red peppers and
toasted almonds

Chef Todd Gray's Selection of Sandwiches – \$14

All sandwiches come with a side of Z'aatar pita chips.

Green Goddess Sandwich with lettuce, tarragon
aioli, chives, + mozzarella cheese

Greek Yogurt Egg Salad Sandwich a classic
egg salad sandwich gets a slight alteration with the
use of Greek yogurt

Grilled Veggie Club Sandwich with wasabi aioli
+ Boston lettuce

**Caprese Sandwich with Basil Pesto
on Ciabatta** Roma tomatoes, hand-pulled
mozzarella + torn basil

Grilled Portobello Wraps with roasted red
peppers, avocados + caramelized onions

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Terms

min 10 persons



We use 100% earth-conscious
biodegradable products.

*All menu items are subject to
seasonality and availability -
Chef Gray may find it necessary to
change ingredients depending on varying
factors including but not limited to
weather, purveyors, price, seasonality,
menu changes.

Delivery fee dependant on location
+ 10% DC sales tax.