



BUILD-YOUR-OWN GUSTO BOWL

Individual bowls served with mixed greens + brown rice, **one** protein of your choice, **one** gusto of your choice + homemade sweet potato chips (individually bagged).

PROTEINS

Choose one

GRILLED CHICKEN \$15.80

SPICY GRILLED CHICKEN \$15.80

SLICED AVOCADO \$14.20

TOFU \$15.60

SHRIMP \$18

NO PROTEIN \$13.50

ADD ONS

EXTRA PROTEIN
(chicken, spicy, tofu) \$5

BABY BELLAS \$4.50

SLICED AVOCADO \$2.80

SHRIMP \$10

GUSTOS

Choose one

TAHINI CUCUMBER FETA GF, VG, V

Lemony tahini sauce + cucumber, tomato + chickpea salad tossed in a white balsamic vinaigrette. Optional garnish: feta with fresh dill.

CHILE SESAME BBQ DF, VG, V

Spicy Korean chile BBQ sauce + cucumber, carrot, radish + jalapeño salad tossed in a sesame soy dressing. Optional garnish: fresh cilantro.

GINGER LIME PEANUT VG, V, DF

Ginger peanut sauce + red bell pepper, cabbage, cucumber, carrot, + roasted peanut salad tossed in a lime vinaigrette. Optional garnish: fresh scallions.

CHIPOTLE MANGO AVOCADO GF, VG

Smoky chipotle cream sauce + avocado, mango, black bean + corn salad in a cilantro lime dressing. Optional garnish: fresh jack cheese.

TZATZIKI LEMON ARTICHOKE VG

Creamy Tzatziki sauce + Israeli couscous, baby kale, artichoke, + grape tomato salad tossed in a lemon vinaigrette. Optional garnish: sweet pickled onions.

SWEET SOY SRIRACHA DF, VG

Sweet Japanese soy sauce + snow pea, grape tomato, purple cabbage + carrot salad tossed in a Sriracha ginger dressing. Optional garnish: fresh scallions.

WHAT'S A GUSTO?

You're not the first to ask.

Thoughtfully crafted toppings and ingredients including: a house-made sauce, fresh vegetables, fruits and a fresh garnish

- DF - dairy free
- GF - gluten free
- VG - vegetarian
- V - vegan

ROAM FAVORITES

\$100 delivery minimum
Subject to a delivery fee





BUILD-YOUR-OWN GUSTO BOWL

Served family style with mixed greens + brown rice, **one** protein of your choice, **two** gustos of your choice + homemade sweet potato chips (individually bagged).

Serves 20	Serves 25	Serves 30	Serves 40	Serves 50
\$480	\$567	\$680	\$907	\$980

Larger headcount?
Packages available upon request.

PROTEINS

Choose one

GRILLED CHICKEN

SPICY GRILLED CHICKEN

TOFU

ADD ONS

SPICY CHICKEN

(serves 24 – small pan) \$87

BABY BELLAS

(serves 24 – small pan) \$112

AVOCADO (each) \$2.80

SHRIMP

(serves 24 – small pan) \$168

TOFU

(serves 24 – small pan) \$70

GREENS

(serves 8 – small pan) \$21

RICE

(serves 18 – small pan) \$35

FLATBREAD \$2.80

GUSTOS

Choose two

Housemade sauce, fresh vegetables, fruits + fresh garnish

TAHINI CUCUMBER FETA GF, VG, V
Lemony tahini sauce + cucumber, tomato + chickpea salad tossed in a white balsamic vinaigrette. Optional garnish: feta with fresh dill.

CHILE SESAME BBQ DF, VG, V

Spicy Korean chile BBQ sauce + cucumber, carrot, radish + jalapeño salad tossed in a sesame soy dressing. Optional garnish: fresh cilantro.

GINGER LIME PEANUT VG, V, DF

Ginger peanut sauce + red bell pepper, cabbage, cucumber, carrot, + roasted peanut salad tossed in a lime vinaigrette. Optional garnish: fresh scallions.

CHIPOTLE MANGO AVOCADO GF, VG
Smoky chipotle cream sauce + avocado, mango, black bean + corn salad in a cilantro lime dressing. Optional garnish: fresh jack cheese.

TZATZIKI LEMON ARTICHOKE VG

Creamy Tzatziki sauce + Israeli couscous, baby kale, artichoke, + grape tomato salad tossed in a lemon vinaigrette. Optional garnish: sweet pickled onions.

SWEET SOY SRIRACHA DF, VG

Sweet Japanese soy sauce + snow pea, grape tomato, purple cabbage + carrot salad tossed in a Sriracha ginger dressing. Optional garnish: fresh scallions.

DESSERTS

BROWNIE \$4

BLONDIE \$4

MARSHMALLOW BAR \$4

Minimum of 20 people
Subject to a delivery fee