PRIVATE EVENTS & CATERING

Fall 2022

events@sdmake.org
www.sdmake.org/events-and-catering
On-Site Package A: GLOBAL BUFFET ($25 per person)

ENTREES: CHOOSE TWO

- **Afghan Lubya**: traditional homestyle red kidney bean curry with a cumin, coriander, and turmeric spiced tomato sauce. Top with a dollop of strained yogurt for the full experience! *(contains dairy)*
- **Haitian Sos Pwa Nwa (Vegan)**: our version of Haitian stewed black beans with slow cooked vegetables and rich coconut milk.
- **Cambodian-Inspired Yellow Vegetable Coconut Curry (Vegan)**: with house made yellow curry paste and an array of fresh vegetables and marinated, roasted tofu. *(contains soy)*
  - *Add Chicken*: +$2 per person
- **Congo-Inspired Moambe**: our version of a classic Congolese stew with a rich peanut and tomato sauce. *(contains peanuts)*
  - *Add Chicken*: +$2 per person
- **Sudanese Dama (Vegan)**: warming stew with cumin, cinnamon, fresh vegetables, and potatoes.
  - *Add Beef*: +$3 per person
- **Somali-spiced Red Lentil Stew (Vegan)**: Our unique take on a lentil dal featuring a housemade Xawaash spice blend

SIDES (VEGAN): ALL INCLUDED

- Basmati or Jasmine rice
- Cucumber and Tomato Salad with Sumac Vinaigrette
- Za’atar Toasted Pita Chips with Housemade Seasonal Hummus *(contains gluten)*

DESSERT: CHOOSE ONE  All contain gluten, dairy, and eggs

- **MAKE Projects’ Signature Garden Ginger Mint Cookies** Fresh mint cut from our garden combined with fresh ginger for what has become our most popular and asked for recipe!
- **Oatmeal Fruit Jam Bars** A dessert favorite from our Chef’s childhood. Fruit jam slathered over a crunchy cookie crust with more crunchy streusel on top!
- **Rose Water Chocolate Brownies** Rich, classic brownies with a little middle eastern twist!

BEVERAGES: ALL INCLUDED

- Hot and/or Iced Coffee
- Hot and/or Iced Tea
  - Options: Black. Green, Mint, Lemon Verbena, Hibiscus (iced only)
- Water

ALLERGENS

- Vegan and Gluten Free options are available upon request ($2 surcharge per guest for gluten free)
- Please notify us 1 week in advance of your event of any food allergies or dietary restrictions so we may take them into account when preparing the food
On-Site Package B: WOODFIRE GRILL ($45 per person)

Add a unique twist to your next dinner event with our wood fire grill experience!

Featuring an array of fresh, seasonal vegetables, spiced meats, and locally caught seafood our wood fire grill will bring an exciting, interactive element your guests are sure to enjoy. In addition to an array of freshly prepared salads and side dishes, your guests will be able to watch and interact with our chefs and participants as they prepare items for your meal over the open fire. Choose between family style, seated dinner service or a more casual buffet setup to craft the perfect event.

See the sample menu below for an idea of our woodfire offerings. Our chef will work with you to craft and fine tune a menu that fits your preferences as well as takes advantage of fresh, seasonal produce.

Seated family-style dining experience

Sample Menu

Assorted House Made Dips & Spreads with Buttermilk Flatbread

* Mixed Green Salad
  With Ember Grilled Butternut Squash, Focaccia Croutons, & Sumac Vinaigrette
  *
  Wood Grilled Locally Caught Fish (Market Availability)
  Baharat Spice, Somali Bizbaz

  Nigerian Beef Suya Skewers
  With Citrus Piri Piri

Seasonal Pasta or Grain Salad

  Tomato Cucumber Salad
  *

  Grilled Orange Olive Oil Cake
  House Made Caramel Sauce, Citrus, Pistachio

  Hibiscus Iced Tea
MAKE Projects proudly offers:

- Barrio Lager, Thorn Brewing | San Diego, CA
- West Coast IPA, Thorn Brewing | San Diego, CA
- Chenin Blanc, Lubanzi Wines | Cape Town, South Africa
  *Certified Fair Trade, B Corp, and 1% For The Planet*
- Prosecco Muse Spumante, La Cantina Pizzolato | Veneto, Italy
  *Organic Natural Wine*
- Cabernet Sauvignon, Eco Terreno | Alexander Valley, CA
  *Biodynamic and Woman-Owned*

- $7 for one drink
- $13 for two drinks

Cash Bar: $75 surcharge if less than $75 in cash bar sales is generated during the event

*Due to restrictions of our landlord, St. Luke’s Episcopal Church, there is a two-drink limit per guest. Additionally, all beer and wine must be poured into drinking glasses and cannot be consumed from the original bottle or can.*
On-Site Event Add-On's

MAKE Farm Soda Bar (Rosemary, Lavender, Mint flavored botanical sodas fresh from the garden): $8 per person

30-minute Farm Tour with Farmer Robbie: $75

60-minute Immersive Tour with Farmer Robbie: $150

45-minute Program Journey with Executive Director and Graduate Speaker: $150

DIY flower picking and bouquet workshop: $10 per person

Tablecloth: $5 per table

Linen Napkins: $0.75 per person
Event Venue Details

Each on-site private event will also require a $350 event venue rental fee for a 2-hour event.

This fee includes:

- Banquet Wait Staff
- Tables and Chairs
- Garden flowers or tealight lantern at each table
- WiFi Access
- Small speaker and microphone, if requested
- Global Music Playlist
- On-Site Bathrooms
- Patio and Farm Lighting (at night)
- Outdoor Heaters (during cold months)
- Umbrellas (for sunny days!)
- 1 Hour Set Up and 1 Hour Clean Up
- Each additional event hour: $150
Offsite Catering: LUNCH + LIGHT BITES

DIPS AND SPREADS
8OZ: $5 | 16OZ: $9

- **Garden Grown Herb Hummus (Vegan)**
  - Chickpeas, tahini, lemon juice, olive oil, garlic and spices blended with our own garden grown herbs
- **Roasted Beet Hummus (Vegan)**
  - Slow roasted beets blended into our garlic hummus for an earthy, sweet flavor and a vibrant pink color
- **Syrian Muhammara (Vegan)**
  - Fire roasted sweet peppers blended with toasted walnuts, pomegranate molasses and spices for a smoky, savory spread *(contains nuts and gluten)*
- **Sudanese Mish**
  - Spicy blend of creamy yogurt, hot peppers, and feta cheese *(contains dairy)*
- **Afghan Laghataq (Vegan)**
  - An array of slow roasted vegetables including tomatoes, onions, eggplant and peppers blended together for a sweet/savory dip
- **Persian Mast-o Khiar**
  - Thickened yogurt mixed with hand chopped cucumber, nuts, raisins, rose petals, herbs and spices *(contains dairy, nuts)*

VEHICLES FOR THE DIP

- **Fresh Veggie Platter (Vegan)**
  - An assortment of fresh, hand cut vegetables artfully arranged
  - Small (8-10 people): $14
  - Large (15+ people): $25
- **Za'atar Toasted Pita Chips (Vegan)**
  - Locally baked pita bread tossed in olive oil and Middle Eastern Za'atar spices and baked until crispy! *(contains gluten)*
  - Small (80 oz): $18
  - Large (160 oz): $32
- **Scratch Made Herb & Olive Oil Focaccia Bread (Vegan)**
  - Slow risen overnight and baked fresh! Cut into finger food sized pieces perfect for topping with our dips *(contains gluten)*
  - Small (1/4 pan): $16
  - Large (1/2 pan): $30

Inquire about our Light Bites Buffet as a fun option for your on-site event at MAKE Projects!
LUNCH + LIGHT BITES continued

PLATTERS AND SALADS

- **Mezze Platter**
  - An assortment of middle eastern inspired snacks including dates, dried apricots, nuts, 2 kinds of cheese, crackers, olives, and herb hummus (*contains dairy, nuts, gluten*)
  - Small (6-8 people): $25
  - Large (12-14 people): $40

- **Fresh Fruit Salad (Vegan)**
  - Refreshing mix of hand selected fruit
  - Small (80 oz): $20
  - Large (160 oz): $35

- **Seasonal Pasta Salad**
  - Chef’s selection of fresh, seasonal veggies and house-made vinaigrette
  - Small (80 oz): $26
  - Large (160 oz): $48

- **Roasted Corn, Black Bean, & Veggie Salad (Vegan)**
  - Sweet corn and fresh veggies tossed with smoky spices and roasted to perfection, then tossed with slow simmered black beans, fresh lime juice, and cilantro
  - Small (80 oz): $26
  - Large (160 oz): $48

- **Organic Green Salad (Vegan)**
  - Fresh, organic greens tossed with chef’s selection of fresh veggies with your choice of the following dressings… Soy Lime Vinaigrette, Somali Bizbaz (think like slightly spicy, herby ranch! *contains dairy*), or Garden Herb Vinaigrette
  - Small (80 oz): $20
  - Medium (160 oz): $35
  - Large (320 oz): $68
LUNCH + LIGHT BITES continued

SANDWICHES OR ROLL UP WRAPS
$9 EACH. MIN ORDER OF 5 PER TYPE

Sandwiches are served on locally baked Bread & Cie bread. Wraps can be cut and prepared as bite size pinwheels for serving as an appetizer or hors d'oeuvres.

- **Curry Chicken Salad**
  - Slow poached chicken breast blended with curry spices, mayo, and dried fruit. Served with fresh shredded lettuce

- **Roasted Garlic Hummus**
  - Our house made roasted garlic hummus with an assortment of fresh, crunchy veggies

- **Locally Caught Tuna Salad** (+$2 each)
  - Fantastic San Diego fishermen caught tuna! Served with fresh lettuce & house made sweet pickles. Subject to market availability.

- **Butternut Squash Num Pang Sandwich**
  - Locally baked baguette, cilantro, pickled carrot, siracha mayo

- **Gluten free wraps** available for +$2 each

SWEETS
$24 FOR A DOZEN OR 24 BITE Sized PIECES

All contain dairy, gluten, and eggs

- **MAKE Signature Garden Ginger Mint Cookies**
  - Mint cut from our garden combined with fresh ginger for what has become our most popular and asked for recipe! *Inquire about vegan/gluten free options

- **Homemade Oatmeal Fruit Jam Bars**
  - A dessert favorite from our Chef’s childhood. Fruit jam slathered over a crunchy cookie crust with more crunchy streusel on top!

- **Rose Water Chocolate Brownies**
  - Rich, fudgy brownies with fragrant rose water for a middle eastern twist! (contains dairy, gluten, eggs)
Offsite B: Meal Boxes

BOXED MEALS
$15 PER MEAL (MIN. ORDER OF 5 MEALS)

- Choose 1 Sandwich or Wrap
- $2 surcharge per customer for gluten-free
- Choose 1 of the following Side Dishes (8 oz.)
  - Fresh Fruit Salad
  - Shirazi Pasta Salad
  - Roasted Corn, Black Bean, and Veggie Salad
- All meals also include:
  - Za’atar Toasted Pita Chips
  - Fresh Veggie Crudites
  - House Made Seasonal Hummus
  - Ginger Mint Cookie

DRINKS + SILVERWARE

- Bottled Water: $0.75 each
- Assorted Canned Sodas: $0.75 each
- San Pellegrino Sodas: $1.50 each
- Compostable Silverware/Napkin Sets: $0.50 per person
- Compostable Plates: $0.25 per person

DELIVERIES: $50

We deliver anywhere within a 30 minutes of our North Park kitchen, 3725 30th Street, San Diego 92104.
Off-Site Package C:  
GLOBAL BUFFET ($30-35 per person)

**ENTREES: CHOOSE TWO**

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**BEVERAGES: ALL INCLUDED**

- Hibiscus Iced Tea
- Water

**DELIVERIES: $50**

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**ALLERGENS**

- Vegan and Gluten Free options are available upon request ($2 surcharge per guest for gluten free)
- Please notify us 1 week in advance of your event of any food allergies or dietary restrictions so we may take them into account when preparing the food
POLICIES

ALL ON-SITE PRIVATE EVENTS REQUIRE A $350 VENUE RENTAL FEE FOR A 2-HOUR EVENT. AN ADDITIONAL $150 FOR EACH ADDITIONAL EVENT HOUR.

WE REQUIRE A $900 MINIMUM FOR ON-SITE CATERED EVENTS.

DEPOSIT + PAYMENT

• To reserve the date, a deposit of $200 is required
• Full payment is due 2 business days before event

GUEST COUNTS

• Estimated Guest Count is due 7 days before event
• Final Guest Count is due at least 3 business days before event

CANCELLATION POLICY

• Full Refund: 30 days before event
• Half Refund: 10 days before event
• No Refund: Less than 10 days before event
• In the case of heavy rain, MAKE Projects is happy to reschedule the private event to a later date with at least 7 business days advance notice. In the case of light rain, our team is happy to work with your team to configure outdoor tents to continue the event with overhead coverage. Additional outdoor tent rental costs will apply.

SERVICE CHARGE, INSURANCE, TAXES + FEES - UPDATED 10/19/22

8% service charge includes Square processing fees and MAKE admin service Sales tax (7.75%)