



SUMMER 2026

LIVE MICROGREEN

VARIETIES & LEAD TIMES

QUESTIONS?
Call, Text, Send Carrier Pigeon
786-350-4593
786-350-4595

Live trays for chefs, bartenders, misfits, lifers, line dogs, flavor nerds, and anyone who still believes feeding people is sacred — even when the printer is screaming and someone just 86'd the special.

KITCHEN STATION TRAYS
4- INDIVIDUAL SECTIONS

- FAFO-Tiny Plants, Felony-level Spice**
 - Wasabi Mustard • Red Arrow Radish
 - Daikon Radish • Black Spanish Round
- The Wake-Up Line**
 - Golden Helios Radish • Wasabi Mustard
 - Daikon Radish • Red Streak Mizuna
- Snacky Greens**
 - Red Acre Cabbage • Arugula
 - Pea Tendrils • Red Arrow Radish
- Flamingo Fight Club**
 - Red Russian Kale • Purple Kohlrabi
 - Red Acre Cabbage • Beets
- The Line Saver**
 - Pea Tendrils • Broccoli
 - Red Russian Kale • Arugula
- The Usual Suspects**
 - Red Russian Kale • Arugula
 - Broccoli • Red Acre Cabbage
- The Tang Bang**
 - Sorrel • Cilantro
 - Wasabi Mustard • Dill

INITIAL LEADTIME

- 7 Days
-
-
- 7 Days
-
-
- 10 Days
-
-
- 10 Days
-
-
- 10 Days
-
-
- 2 Weeks
-
-
- 2 Weeks
-
-

H2H CUSTOM BLENDS

- Blackwater Bite**
 - Red Arrow Radish • Sango Radish
 - Daikon Radish • Black Spanish Round
- Heat Check**
 - Osaka Purple • Red Streak Mizuna
 - Wasabi Mustard • Purple Kohlrabi
- The House Green**
 - Arugula • Red Russian Kale
 - Very Red Romaine • Broccoli
- Flamingo Drift**
 - Beet • Purple Kohlrabi
 - Red Russian Kale • Red Acre Cabbage
- Brunch Behavior**
Tastes Like Brunch & Bad Decisions
 - Sorrel • Dill
 - Wasabi Mustard • Arugula

INITIAL LEADTIME

- 7 Days
-
-
- 7 Days
-
-
- 10 Days
-
-
- 2 Weeks
-
-
- 2 Weeks
-
-

Flat Rate Pricing, Always!

SINGLE VARIETY TRAYS

- Mustard-Mizuna
- Radish- Daikon
- Radish- Golden Helios
- Arugula- Rocket
- Broccoli- Waltham 29
- Mustard- Wasabi
- Pea Tendrils- Dundale
- Radish- Black Spanish Round
- Beets- Early Wonder
- Beets- Crosby's Egyptian Red
- Cabbage-Red Acre
- Cilantro- Slow Bolt
- Kale- Red Russian
- Lettuce-Super Red Romaine
- Basil-Greek Dwarf

INITIAL LEADTIME

- 7 Days
- 7 Days
- 7 Days
- 10 Days
- 10 Days
- 10 Days
- 10 Days
- 10 Days
- 2 Weeks
- 2 Weeks
- 2 Weeks
- 2 Weeks
- 2 Weeks
- 2 Weeks
- 3 Weeks

SHELF-LIFE UP TO 10 DAYS!	Mini 9" x 13"	Standard 13"x 18"	Bulk 18" x 26"
Kitchen Station Tray	\$45	\$60	\$95
House Blend Tray	\$35	\$50	\$85
Single Variety Tray	\$25	\$40	\$75
Expected Yield + Clamshell Equivalent	3.5-5.5 oz 1-Clamshell	7-11 oz 2 - Clamshells	14-22 oz 4-Clamshells
Yield range reflects average harvestable greens from living trays; exact yield varies by crop variety, harvest timing, and chef cut style			

DELIVERY DAYS:
TUESDAY + THURSDAY
Limited Friday add-on available for high-volume accounts



JULY 2026
DELIVERY DATE DEADLINES

DELIVERY DAY	DELIVERY DATE	7 DAY LEADTIME	10 DAY LEADTIME	2 WEEK LEADTIME	3 WEEK LEADTIME
Thursday	7/2	6/25	—	—	—
Friday	7/3	6/25	—	—	—
Tuesday	7/7	6/30	6/25	—	—
Thursday	7/9	7/2	6/26	6/25	—
Friday	7/10	7/2	6/30	6/25	—
Tuesday	7/14	7/7	7/2	6/30	—
Thursday	7/16	7/7	7/3	7/2	—
Friday	7/17	7/9	7/3	7/2	6/25
Tuesday	7/21	7/14	7/9	7/8	6/30
Thursday	7/23	7/16	7/9	7/9	7/2
Friday	7/24	7/16	7/14	7/9	7/2
Tuesday	7/28	7/21	7/16	7/14	7/7
Thursday	7/30	7/23	7/17	7/16	7/9
Friday	7/31	7/23	7/21	7/16	7/9

LEAD TIME: HIVE TO HARVEST GROWS EVERY TRAY SPECIFICALLY FOR YOUR KITCHEN. INITIAL ORDERS REQUIRE THE LISTED LEAD TIME BASED ON VARIETY. ONCE ESTABLISHED, ORDERS TRANSITION INTO A SIMPLE WEEKLY STANDING SCHEDULE FOR CONSISTENT AVAILABILITY AND PEAK FRESHNESS.

AUGUST 2026
DELIVERY DATE DEADLINES

DELIVERY DAY	DELIVERY DATE	7 DAY LEADTIME	10 DAY LEADTIME	2 WEEK LEADTIME	3WEEK LEADTIME
Tuesday	8/4	7/28	7/23	7/21	7/14
Thursday	8/6	7/30	7/24	7/16	7/9
Friday	8/7	7/30	7/28	7/16	7/9
Tuesday	8/11	8/4	7/31	7/28	7/14
Thursday	8/13	8/6	7/31	7/30	7/23
Friday	8/14	8/6	8/4	7/30	7/23
Tuesday	8/18	8/11	8/6	8/4	7/28
Thursday	8/20	8/13	8/7	8/6	7/30
Friday	8/21	8/13	8/11	8/6	7/30
Tuesday	8/25	8/18	8/13	8/11	8/4
Thursday	8/27	8/20	8/13	8/13	8/6
Friday	8/28	8/20	8/18	8/13	8/6

LEAD TIME: HIVE TO HARVEST GROWS EVERY TRAY SPECIFICALLY FOR YOUR KITCHEN. INITIAL ORDERS REQUIRE THE LISTED LEAD TIME BASED ON VARIETY. ONCE ESTABLISHED, ORDERS TRANSITION INTO A SIMPLE WEEKLY STANDING SCHEDULE FOR CONSISTENT AVAILABILITY AND PEAK FRESHNESS.

Live trays. Flat-rate pricing.
Commercial sheet tray exchange.
Built for Service.



TRAY CARE IN THE KITCHEN



Keep trays in a clean, cool area with ambient light. Avoid direct heat & heavy cold storage.



Harvest only what you need with clean scissors or a sharp knife.



Check trays daily. If the tray feels dry, place it on a standard 18" x 26" sheet, lightly bottom water (add water to bottom tray only) or add a small amount of clean water to the tray base and allow the roots to drink.

DO NOT FLOOD.



Return empty trays stacked for pickup on your next delivery.