



Eat Well



SF Food Market Catering and Events - Extended Menu

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Last Update: June 8, 2022 2022



Cold Breakfast

(Minimum order of 12)

PASTRY PLATTER	\$4.25
Assorted fresh baked muffins, scones, Danish, or croissants	
FRESH BAGEL PLATTER	\$4.25
Assorted fresh baked bagels, two different kinds of cream cheese, butter and jelly	
SALMON LOX PLATTER	\$11.95
Smoked Scottish salmon with lemon wedges, caper, green onion, tomato and cucumber; served with bagels, sweet butter and cream cheese	
FRUIT SALAD	\$5.45
HEART HEALTHY PLATTER	\$5.95
Yogurt, seasonal berries, granola, and honey	
HEART HEALTHY PLATTER BOOST	\$7.95
Yogurt, seasonal berries, granola, and honey Organic chia pudding	
ORGANIC CHIA PUDDING - Vegan	\$6.95
OVERNIGHT OAT & CHIA IN ALMOND MILK - Vegan	\$5.45
Contains pumpkin seeds, nuts and dried cranberry	
ACAI BOWL	\$10.95
Acai served with banana, berries, granola, shredded coconut, and honey	
APPLE STRUDEL	\$3.95
INDIVIDUAL YOGURTS	\$3.25
HARDBOILED EGGS	\$1.95
AVOCADO TOAST W/ ZAATAR - Vegan	\$5.45
HUMMUS AND HARD-BOILED EGG TOAST- Vegetarian	\$5.45
CONTINENTAL BREAKFAST	\$10.50
Assortment of pastries and/or bagels and cream cheese (*) Fruit salad Orange juice	
(*) for orders of 12 or more, you can select 1/2 pastries and 1/2 bagels; otherwise, select either.	

Hot Breakfast

(Minimum order of 12)

VEGAN OATMEAL BAR (MADE WITH ALMOND MILK)	\$6.45
Served with cinnamon, brown sugar and two toppings:	
Raisin	
Dried Cranberry	
Walnut	
Sliced Almond	
Banana Chips	
BELGIAN WAFFLES	\$8.25
Served with berries, whipped cream, and syrup	
FRENCH TOAST	\$8.25
Served with berries and syrup	
Select One:	
Classic Brioche French Toast	
Cinnamon Raisin French Toast	
Croissant French Toast	
FRENCH CREPE	\$8.95
Served with Nutella and one topping	
Select One: - add \$1 for each additional topping	
Banana	
Strawberries	
Apple cinnamon sauce	
CROISSANT BREAKFAST SANDWICH (Available in other fresh-baked breads)	\$8.25
Mini Croissant filled with scrambled eggs with chive & cheese	
Traditional (veg)	
With Bacon	
With Sausage	
No Cheese option available	
GLUTEN FREE BREAKFAST SANDWICH	\$9.95
BREAKFAST BURRITOS	\$8.25
Flour tortilla filled with scrambled eggs, bell peppers, Green onions; Cheese and charred tomato salsa.	
Traditional (veg)	
With Bacon	
With Sausage	
No Cheese option available	

VARIETY OF QUICHE \$8.25
 Spinach (veg)
 Mushroom (veg)
 Bacon
 Ham

SCRAMBLED EGGS \$11.45

Soft scrambled eggs with chive & cheese. Served with one side and one potato side.

Select One:

- Bacon
- Chicken Apple Sausage
- Link Sausage (pork)
- Ham
- Vegan Scrambled (tofu – no egg)
- Sautéed Spinach and Mushroom (vegan)

Select One:

- Country Style Fried Potatoes
- Tater Tots
- Hash Browns
- Spicy Potatoes

Fresh baked bread or biscuit upon request (add \$1.25)

OMELETS \$11.45

Select Two:

- Mushroom & Cheese (veg)
- Spinach & Cheese
- Chicken Apple Sausage & Cheese
- Bacon & Cheese
- Smoked Salmon & Cream Cheese
- Vegan option available – made with Tofu

EGGS BENEDICT

- With Spinach and Avocado (veg.) \$9.95
- With Canadian Bacon \$10.95
- With Salmon \$11.95

HUEVOS RANCHEROS

\$11.25

Fried eggs served on hot corn tortillas and smothered in cooked salsa

Select One:

- Avocado
- Chorizo
- Bacon

Select One:

- Country Style Fried Potatoes
- Tater Tots
- Hash Brown
- Spicy Potatoes

MAKE YOUR OWN BURRITO BAR

\$11.25

(Minimum order of 15)

Eggs with Cheese & Chives

Two fillings - add \$1.95 for each additional filling

- Chorizo
- Bacon
- Chicken apple sausage
- Veggie fajita (vegan)
- Vegan chorizo – Tofu (vegan)
- Black beans
- Toppings: Cheese, Salsa, Sour Cream, Green Onion
- Flour Tortillas
- Corn Tortillas (gluten free)
- Guacamole - add \$1.50

Select One:

- Country Style Fried Potatoes
- Tater Tots
- Hash Browns
- Spicy Potatoes

FRITTATAS

\$11.25

Select One:

- Vegetable & Cheese Frittatas
- Bacon & Cheese Frittatas
- Ham & Cheese Frittatas
- Chicken Apple Sausage

Select One:

- Country Style Fried Potatoes
- Tater Tots
- Hash Browns
- Spicy Potatoes

Fresh baked bread or biscuit upon request (add \$1.25)

CHICKEN WAFFLE SPECIAL

\$13.95

- Scrambled Eggs
- Chicken Tenders Fritters
- Waffles (syrup on the side)

Select One:

- Tater Tots (recommended)
- Country Style Fried Potatoes
- Hash Browns
- Spicy Potatoes

Add-ons

- Potato Gratin - \$4.50
- Sautéed Spinach - \$3.50
- Hash Browns - \$3.50
- Home Style Potatoes - \$3.50
- Tater Tots - \$3.50
- Bacon - \$3.95
- Pork Link Sausage - \$3.95
- Chicken Apple Sausage - \$3.95
- Guacamole - \$3.95
- Gluten Free Bagel - \$6.95
- Substitute Egg with Egg White - \$1.95



Hot Beverages

TEA SERVICE (serves 10) Assorted hot tea selections, sweeteners, and fresh lemon.	\$19.95 per pot
COFFEE SERVICE (serves 10) Fresh-brewed gourmet coffee (regular and decaf), served with sweeteners and cream.	\$19.95 per pot

Cold Beverages

Orange Juice	\$3.50
Apple Juice	\$3.50
Cranberry Juice	\$3.50
CANNED SODA	\$2.25
BOTTLED WATER	\$2.25
SPARKLING WATER	\$2.50
HOMEMADE ICED TEA	\$2.25
HOMEMADE LEMONADE	\$2.25
HOMEMADE CUCUMBER LEMONADE	\$2.50
SPA FRUIT INFUSED WATER	\$50
Tap water infused lemon or fresh fruits served in a glass dispenser.	
ICE 5 lbs	\$6

Cold Entrees

Sandwiches/Wraps

(Minimum order of 12)

SANDWICH/WRAP \$10.45

SANDWICH/WRAP BOXED LUNCHES \$13.95

Includes:

- One sandwiches/ Wraps
- One side
- Fresh-baked cookie/brownie, or whole fruit

SANDWICH/WRAP SOLUTION \$14.95

Includes:

- Sandwiches/ Wraps
- Two sides
- Fresh-baked cookie/brownie, or whole fruit

Sandwiches are made on organic ACME bread with balsamic vinaigrette. Vegan and gluten free options are available upon request. Wraps are made in wheat, spinach, or tomato-basil wrap with jalapeno ranch. Sandwiches/wraps come with cheese, garlic aioli, arugula and tomatoes.

Add \$3 for gluten free sandwiches or wraps

Add \$0.75 for gluten free cookies

Sandwich/Wrap options

Non – vegetarian

Grilled Chicken
Crispy Chicken
Chicken Salad
Roasted Turkey
Roast Beef
Tuna Salad
Pastrami
Prosciutto
Ham
Italian Combo: Genoa salami, ham, pepperoncini

Vegetarian

Grilled Seasonal Vegetables
Egg Salad
Caprese (Fresh Mozzarella & Basil)

Side options

Pasta salad
Potato salad
Organic mixed green salad
Caesar salad
Baby spinach salad
Asian salad
Greek salad
Orzo salad
Quinoa salad
Goat cheese and pear salad w/ candied nuts
Chips (Homemade OR Individual Bag)

MAKE YOUR SANDWICH DELI PLATTER

(Minimum order of 12)

\$16.95

Includes:

- Select 5 (Three or four meats and one or two vegetarians)
- Assortment of Breads
- Condiments
- Assortment of cheese
- Salad
- Fresh-baked cookie/brownie, or whole fruit

Non – vegetarian

Grilled Chicken
Crispy Chicken
Roasted Turkey
Roast Beef
Pastrami
Ham
Smoked Salmon
Tuna Salad

Vegetarian

Egg Salad
Grilled Vegetables
Fresh Mozzarella

Salad Box

(Minimum order of 12)

\$9.95

Served with cookie/brownie or whole fruit and fresh-baked bread upon request.

Add \$3.95 for grilled chicken

Add \$3.95 for grilled tofu

Add \$4.95 for Tri-tip

Add \$4.95 for grilled shrimp

Add \$5.95 for grilled salmon

CAESAR

Romaine lettuce, house-made croutons,
shredded parmesan cheese with house-made
Caesar dressing

MIXED GREENS

Tomatoes, cucumber, feta cheese and croutons
with a house-made balsamic vinaigrette dressing

ORIENTAL – ADD \$2

Romaine lettuce, fresh red bell pepper, almonds,
crispy rice noodles and marinated chicken breast
served house-made oriental dressing

SPINACH

Red bell pepper, candied walnuts, feta cheese
with house-made lime dressing

COBB SALAD – ADD \$3

Mixed greens, avocado, cherry tomatoes, bacon,
chicken breast, cheddar cheese and house
croutons served with house-made lime dressing

GOAT CHEESE & PEAR WITH CANDIED NUTS

Mixed greens, cranberries, cherry tomatoes and
shredded carrots served with house-made
raspberry dressing.

Salad Bar

(Minimum order of 20)

\$16.95

Includes:

- Two bowls of greens
- One meat topping
- Six vegan or vegetarian toppings
- Two salad dressings
- Bread
- Cookies/Brownies or whole fruits

Add \$2 for additional topping
 Add \$1.50 for additional topping
 Add \$2 for additional dressing
 Add \$2 for gluten free bread

Ask about our Asian, Mexican, and Mediterranean salad bars

Bowl of Greens (Vegan, GF)

Organic mixed – green
 Organic Spinach
 Arugula
 Romaine
 Kale

Meat Toppings (GF)

Grilled Chicken
 Crispy Chicken
 Ancho Chili Rubbed Chicken
 Seared Salmon – add \$2
 Albacore white tuna
 Shrimp – add \$2
 Bacon
 Seafood – add \$2.95

Vegetarian Toppings (Veg., GF)

Egg
 Feta Cheese
 Parmesan Cheese
 Goat Cheese

Vegan Toppings

Rice Noodle
 Tofu
 Black Bean
 Garbanzo Bean
 Kidney Bean
 Edamame
 Corn
 Onion
 Beet
 Kalamata Olives
 Sweet Bell Peppers
 Avocado
 Artichoke
 Asparagus
 Bamboo Shoot
 Radish Sprout
 Broccoli
 Cherries Tomatoes
 Cucumber
 Sundried Cranberry
 Crouton
 Sunflower Seeds
 Sliced Almonds
 Pecan
 Walnut
 Sesame Seeds
 Flax Seed

Salad Dressings (gf)

Caesar Dressing
 Jalapeno Ranch
 Ranch
 Balsamic Vinaigrette
 White Balsamic Vinaigrette
 Cilantro Lime Vinaigrette
 Tarragon Vinaigrette
 Raspberry Vinaigrette
 Lemon Vinaigrette
 Basil Vinaigrette
 Honey Mustard
 Sesame Soy
 Miso

Hot Entrees

Need 48-hour notice for all the hot entrees

Soups

(Minimum order of 20)

\$5.45

Soups will be served in a soup warmer.

\$3.95 if it is ordered with salad bar

Non-vegetarian

Chicken barley
 Chicken noodle
 Chicken tortilla
 Beef barley
 Beef chili
 Split pea
 New England Clam Chowder

Vegetarian

Broccoli cheese (gf)	Garden vegetable (vegan, gf)
Butternut squash with Chipotle cream (gf)	Lentil vegetable (vegan, gf)
Cream of broccoli (gf)	Potato leek (vegan, gf)
Cream of cauliflower (gf)	Roasted butternut squash soup
Cream of fresh tomato (gf)	Roasted tomato basil (vegan, gf)
Cream of mushroom (gf)	Barley and vegetables (vegan)
Cream of pea (gf)	Minestrone
Cream of wild mushroom (gf)	Mushroom and barley (vegan)
Corn Chowder	Ginger carrot w/ crème fraiche (gf)
Tuscan vegetable	
Black bean (vegan, gf)	

Baked Potato bar

(Minimum order of 15)

\$7.45

Toppings

Chives
 Broccoli
 Sour cream
 Whipped butter
 Bacon
 Cheddar cheese
 Add Pulled Pork for \$3.95

Hot Prix Fixe Lunches

(Minimum order of 15)

\$18.45

Includes:

- Two main dishes (one non-vegetarian)
- Two sides
- One salad
- Fresh baked cookies/brownies or whole fruit

Add \$0.75 for gluten free cookies

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main

Mushroom Stew	(choice of beef, chicken, prawn, or vegetarian/vegan)
Vegetable Stew	(choice of beef, chicken, prawn, or tofu)
Roasted Okra and Spinach Stew	(choice of beef, chicken, or tofu/vegan)
Artichoke Stew	(choice of beef, chicken, or tofu/vegan)
Moussaka	(choice of chicken, beef, or vegetarian)
Lasagna	(choice of beef or vegetarian)
Moroccan Chickpea Stew Crock Pot	(choice of beef, chicken, tofu, or vegetable)
Stuffed Bell Peppers	(choice of ground beef, Italian sausage, vegetarian, or vegan)
Green Curry	(choice of beef, chicken, shrimp, tofu, or vegetable)
Red Curry	(choice of beef, chicken, shrimp, tofu, or vegetable)
Yellow Curry	(choice of beef, chicken, shrimp, tofu, or vegetable)
Kabab/Skewers	(choice of beef, chicken, salmon – add \$2.95, prawn – add \$2.95, or vegetable)

Poultry (Chicken and Turkey)

Rotisserie Chicken
Chicken Parmesan
Chicken Piccata
Chicken Florentine
Chicken Mole
Chicken Marsala
Rosemary-crusted chicken Breast with Olives, Tomato and Lemon
Honey Soy-glazed Chicken Breast
Teriyaki-grilled Chicken Breast
Chicken Breast Rusticana with Sun-dried Tomatoes Spinach, Mozzarella Cheese in Light Pesto
Sauce Rosemary Chicken Breast
Rosemary-Crusted Chicken with Olives, Tomato and Lemon
Turkey Meat Loaf
Roasted Herb-crusted Turkey Breast

Main**Meat (Beef and Lamb)**

Beef Goulash
Peppercorn Crusted Tri Tip
Beef Kebab in Butter Sage Sauce
Boneless Beef Short Ribs w/ Red Wine Reduction – add \$1.95
Fillet of Beef – add \$4.95
Grilled Lamb Chop – add \$3.95
Roasted Leg of Lamb with Rosemary and Garlic
Grilled Leg of Lamb with Fennel, Cherry Tomato and Mint Sauce
Lamb Stew with Potatoes and Peas
Pasta & Meatball
Baked Penne with Beef

Pork

Pork loin
Roasted Pork Loin with Juniper Berries and Bay Leaves
Braised Pork Ribs
Slow Roast Pork Braised with Fennel
Honey Glazed Pork Loin
Traditional Baked Ziti with Italian Sausage
Macaroni and Cheese Chorizo

Sea food - add \$2.95

Pan-fried Lemon Sole Fillets with Salsa Verde
Pistachio Crusted Salmon
Saffron Herb Crusted Grilled Salmon
Grilled Mahi-Mahi in Lemon Caper Sauce
Grilled Strip Bass Fish with Lemon and Fresh Herbs
Seafood Risotto
Seafood Paella with Black Mussels, Shrimp and Baby Scallops with Long-Grained Rice
Shrimp Scampi

Vegetarian

Eggplant Napoleon
Gnocchi
Pasta with Marinara Sauce
Pasta Primavera with Alfredo sauce
Fettuccine Alfredo
Spinach Ravioli with Marinara Sauce
Spinach Ricotta Ravioli with Pesto Cream Sauce

Side**Vegetables**

Seasonal Grilled Vegetable
Grilled Shitake Mushrooms
Cream of Spinach
Sautéed Yellow Squash and
Garlic Roasted Brussel Sprout
Spicy Cilantro Corn

Starch

Mashed Potatoes
Rosemary Potatoes
Rice Options:
 Basmati Rice
 Rice Pilaf
 Cumin Lentil Basmati Rice
 Dill Basmati Rice
 Turmeric Rice
 Brown Rice
Garlic Bread
Macaroni and Cheese

Salad

Organic Mix Green
Organic Kale
Organic Baby Arugula
Organic Baby Spinach
Organic Quinoa Salad
Caesar Salad (Vegan option available)
Greek Salad (Vegan option available)
Tomato, Cucumber, Onion, and Feta Cheese Salad
Goat Cheese & Pear with Candied nuts
Oriental: Romaine Lettuce, Fresh Red Bell Peppers, Almonds, and Crispy Rice Noodles

Taco/Fajita Bar

(Minimum order of 15)

\$18.45

Build your own taco/tostada bar includes:

- One non-vegetarian filling and veggie Fajita
- Two sides
- Two types tortillas
- Tortilla chips
- All toppings
- Tostada salad
- Fresh baked cookies/brownies, churros, or whole fruit

Add \$3 for each additional filling, add \$2 for each additional side/tortilla

Filling

Slow cooked chicken
Grilled chili lime chicken
Seasoned ground beef
Steak Fajita
Baja style fish
Baja style shrimp
Chili lime shrimp
Veggie Fajita (vegan)

Tortilla

Corn
Flour
Tostada

Topping

Guacamole (add \$1.50)
Salsa
Sour cream
Shredded Cheese
Green onion
Jalapeno

Side

Black bean
Pinto bean
Cilantro rice
Mexican rice
Fire roasted corn

Mediterranean

(Minimum order of 15)

\$18.45

Includes:

- Two main dishes (one non-vegetarian)
- Four sides
- Greek salad
- Fresh baked cookies/brownies, Baklava or whole fruit

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main

Beef Shawarma
Lamb Shawarma
Chicken Shawarma
Veggie Kabob
Falafel (vegan)
Pan Seared Chickpea and Cauliflower (vegan)

Side

Lentil Basmati Rice
Babaganoush
Grilled Vegetables
Hummus w/ Pita bread
Tzatziki
Quinoa Tabouli Salad

Asian

(Minimum order of 15)

\$18.45

Includes:

- Two main dishes (one non-vegetarian)
- Two sides
- Asian salad
- Fresh baked cookies/brownies or whole fruit

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main

Beef teriyaki
Chicken teriyaki
Garlic eggplant with tofu

Side

Stir fry veggies
Steamed white rice
Brown rice
Garlic stir fry noodles

Thai

(Minimum order of 15)

\$18.45

Includes:

- Two main dishes (one non-vegetarian)
- Two sides
- Goat cheese and pear salad with candied nuts
- Fresh baked cookies/ brownies or whole fruit

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main

Yellow Curry Chicken
Lemongrass & Ginger BBQ Chicken
Red Curry Shrimp
Green Vegetable Curry
Eggplant Tofu Curry with Butternut Squash and Thai Basil

Side

Steamed Rice
Brown Rice
Coconut Jasmine Rice
Roasted Cauliflower w/ Lemon Zest and Pepper Flex
Vegetable Egg Roll

BBQ

(Minimum order of 15)

\$18.45

Includes:

- Two main dishes (one non-vegetarian)
- Two sides
- Organic mixed green salad
- Fresh baked cookies/ brownies or whole fruit

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main

BBQ Chicken
BBQ Spare Ribs (pork)
BBQ Pulled Pork
BBQ Beef Brisket
BBQ Tofu (vegan)
BBQ Portobello Mushroom
BBQ Kale, White beans, and Tofu

Side

Mac n' Cheese
BBQ Beans (vegan)
Mashed Potatoes
Yam
Corn Bread
Fire Roasted Corn (vegan)
Fire Roasted Asparagus (vegan)
Mixed Grilled Vegetables
Broccoli Salad

Indian

(Minimum order of 15)

\$18.45

Includes:

- Two main dishes
- Two sides
- Salad
- Fresh baked cookies/ or whole fruit

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main

Chicken Vindaloo
Chicken Tikka Masala
Chicken OR Prawns Tandoori
Beef Korma
Sag aloo - Spinach & Potato
Chickpea Masala

Side

Vegetable Samosas
Saffron Basmati Rice
Naan Bread



Persian

(Minimum order of 15)

\$18.45

Includes:

- One main dish
- One side
- Salad
- One dessert

Add \$3 for each additional main dish, add \$2.50 for each additional side

Main (all tofu or vegetarian options are vegan)

Grilled Saffron Chicken (Joojeh Kabab)

Grilled Herb salmon Kabab – add \$2.95

Stew

Eggplant Stew

(choice of beef, chicken, or tofu)

Zucchini Stew

(choice of beef, chicken, or tofu)

Yellow Split Pea Stew

(choice of meat, chicken or tofu)

Celery, Parsley, Mint, and Braised Short Rib Stew

(vegan option available)

Fresh herb Stew (Ghormeh Sabzi) with Beef

Pomegranate and Walnut Stew with Chicken (Fesenjan)

Mixed Rice

Green Bean Rice

(choice of beef, chicken, or vegetarian)

Yellow Split Pea Rice

(Choice of beef, chicken, or vegetarian)

Side

Plain Basmati Rice

Lentil Basmati Rice

Cumin Turmeric Rice

Fresh Herb Rice (vegan) *suggestion: to be served with fish*

Fresh Dill and Fava Bean Rice (vegan)

Grilled Vegetables (vegan)

Hummus (vegan)

Dessert

Assortment of Persian cookies

Cream Caramel

Cut Fresh Fruits

Outdoor

(Minimum order of 100)

(price and minimum order to be determined depending on the location)

We will bring an outdoor barbeque, set up the table and an out-door set up. It is a great option for out-door company parties. The order comes with a variety of sides and salads.

Mixed Grilled day

Variety of meat: Chicken, Lamb chop, Pork chop, Salmon, Mahi-mahi OR Tri-tip
Variety of seasonal veggies

Burger day

Turkey burger
Sirloin burger
Veggie burger
Portobello mushroom



Appetizers

Bite Size Appetizers

(Minimum order of 40– need a confirmation for less)

- 4 options for \$11.95 per person
- 5 options for \$13.95 per person
- 6 options for \$15.95 per person

Add \$1 for each item with (*). For example, if you select 5 options of which one of them is seafood, the price would be \$13.95 (\$12.95 + 1) per person.

Add \$2.50 for each additional item

Non-vegetarian:

- BBQ Meatballs (choice of chicken, turkey, or beef)
- Spicy Meatballs (choice of chicken, turkey, or beef)
- Homemade Pizza (with toppings of your choice)
- Quesadillas (choice of chicken, beef, or cheese)

Chicken

- Chicken Satay Skewer
- Chicken Tamales (Mexican)
- Chicken Taquitos (Mexican)
- Chicken Wings (choice of honey-lime or spicy) Tequila Lime Chicken Wings (Mexican)
- Malaysian Style Chicken Wings
- Grilled Thai Chicken Skewer
- Chicken Salad Crostini

Pork

- Pork Tamales (Mexican)
- Ham & cheese quiche
- Bacon wrapped dates
- Melon wrapped prosciutto

Sea food (*)

- Shrimp Satay
- Shrimp cocktail
- Crab cake



Vegetarian:

Mexican

- Guacamole with tortilla chips
- Salsa with tortilla chips
- Spicy bean and cheese dip

Mediterranean

- Hummus
- Hot pepper hummus
- Babaganoush
- Falafel
- Tabouli Salad
- Black eye bean dip
- Lentil cumin dip
- Pinto bean dip
- Yogurt, fresh herbs, and cucumber
- Yogurt and Spinach
- Spicy cauliflower and chickpea salad Mediterranean olives
- Zucchini Kuku (gf quiche)
- Cauliflower Kuku (gf quiche)
- Fresh herb Kuku (gf quiche)
- Potato Kuku (gf quiche)
- Kashk & Bademjan (Eggplant & Whey) (*)
- Mirza Ghasemi (Eggplants, Tomato, and Eggs)
- Noon, Panir, and Sabzi (Feta cheese, fresh herbs, walnut)

Other Cuisine

- Vegetarian quiche
- Vegetarian meatballs
- Stuffed mushroom
- Goat cheese stuffed mushroom
- Low carb vegetarian pinwheel
- Bruschetta
- Spinach dip with bread and crackers
- Garlic and herb marinated artichokes
- Cilantro fresh corn
- Grilled asparagus and artichokes
- Tomato, basil, fresh Mozzarella
- Tomato Mozzarella skewer
- Veggie Samosas
- Vegetarian pizza (vegan option available)
- Spanakopita cheesy spinach filo triangles
- Mac and cheese cups
- Deviled eggs
- Avocado deviled eggs
- Stuffed jalapeno



Hors D'oeuvres

(Minimum order of 40– need a confirmation for less)

- 4 options for \$14.95 per person (*)
- 5 options for \$17.50 per person (*)
- 6 options for \$20.25 per person (*)

(*) Add \$1 for each seafood option selected. For example, if you select 5 options of which two of them are seafood, the price would be \$18.50 (\$16.50 + 2) per person.

Add \$2.95 for each additional item.

COLD HORS D'OEUVRES

Smoked Salmon Crostini
Prosciutto Wrapped Mango
Fresh Mozzarella layered with Roma Tomatoes and Fresh Basil
Sun Dried Tomato and Goat Cheese Crostini
Carpaccio on French Bread Baguettes
Chinese Chicken Salad Tartlets
Cherry Tomatoes with Roquefort, Watercress and Mixed Olive

Canapes

Wild Mushroom and Truffle Oil
Spinach and Ricotta Parmesan
Mediterranean (Feta Cheese, Olives, and Sun-Dried Tomatoes) Smoked Salmon
Seafood (Shrimp, Crab)
Shrimp, Cucumber and Dill

HOT HORS D'OEUVRES

Silver Dollar Crab Cake with Sauce Aioli
Mini Beef Filet Puff with Béarnaise
Polenta Cakes with Red Peppers and Feta Cheese
Thai Chicken Skewers with Satay Sauce
Malaysian Chicken Wings
Roasted Vegetable Pizza
Grilled Shitake Mushroom Skewers with Rosemary
Spinach and Feta Cheese Phyllo Triangles
Molasses Glazed Cocktail Ribs
Grilled Chicken and Roasted Pepper Quesadilla
Assorted Potstickers (Pork - Chicken - Vegetarian)
Chicken Samosas
Vegetable Samosas
Sliders:
 Burger Slider
 Beef Brisket Slider
 Pulled Pork Slider
 Bacon, Lettuce, and Tomato Slider
 Crispy Chicken Slider
 Turkey Slider
 Ahi Tuna Slider – add \$2
 Brie & Fig Jam Slider
 Veggie Patty Slider

Cold Party Platters

Small serves 10 to 12. Large serves 18 to 20.

ANTIPASTO PLATTER

Cured Italian meats, cheeses, marinated vegetables, Kalamata olives, accompanied by our petite bread slices.

Small	\$109.95
Large	\$169.95

MEDITERRANEAN BRIE PLATTER

Wheel of Brie layered with sun-dried tomato puree and topped with roasted red bell peppers, Kalamata olives, pesto, capers. Served with sliced baguettes.

Small	\$59.95
Large	\$89.95

MEDITERRANEAN PLATTER

Falafel, hummus, dolma, olives, feta cheese. Served with our homemade pita chips.

Small	\$99.95
Large	\$149.95

TOMATO AND MOZZARELLA PLATTER

Array of heirloom tomatoes and fresh mozzarella topped with freshly chopped basil.

Small	\$69.95
Large	\$99.95

SMOKED SALMON PLATTER

Thinly sliced smoked Nova Scotia salmon, displayed with chopped eggs, cream cheese, diced Bermuda onion, cucumber slices, capers, lemon wedges.

Small	\$99.95
Large	\$139.95

ARTISAN CHEESE PLATTER

Selection of handcrafted cheeses, garnished with dried fruits, grapes and walnuts. Served with sliced bread and crackers.

Small	\$110.95
Large	\$179.95



Small serves 10 to 12. Large serves 18 to 20.

SEASONAL RAW VEGETABLE PLATTER

Served with garlic-herb dip OR Hummus OR Jalapeno Ranch.

Small	\$54.95
Large	\$74.95

SLICED FRUIT PLATTER

Seasonal fruits, melons and berries.

Small	\$69.95
Large	\$99.95

TEA SANDWICH PLATTER

Assorted finger sandwiches options are cucumber and smoked salmon, prosciutto, turkey, fig jam and brie cheese.

Small	\$59.95
Large	\$89.95

WRAP PLATTER

Select chicken, beef or vegetable. Served with our house-made spreads.

Small (serves 16)	\$69.95
Large (serves 36)	\$139.95

CHARCUTERIE PLATTER

Cured meats, imported artisan cheese, dried fruits and nuts.

Small	\$118.95
Large	\$184.95

COOKIE AND BROWNIE PLATTER

Selection of Fresh-baked cookies and brownies.

Small	\$39.95
Large	\$49.95

THE BAR SCENE PLATTER

Variety of fudge brownies, bar cookies and biscotti.

Small	\$47.95
Large	\$54.95



Pass Through Appetizers

Meat options

Prosciutto Wrapped Melon	\$3.75
Sliced Fillet Mignon with Horseradish and Crème Fraiche	\$3.95
Steak Tartare Served on Endive Leaf	\$3.95

Seafood options

Mini Crab Cake	\$3.95
Prawn Cocktail Skewer	\$3.95
Fresh Crab Salad	\$3.95

Veggie options

Mini Falafel Lollipop (2 pieces)	\$3.50
Stuffed Mushrooms (2 pieces)	\$3.50
Cherry Tomatoes and Mozzarella Ball Skewers	\$3.50
Manchego Crostini W/ Caramelized Pear and Balsamic Glaze (2 pieces)	\$3.50

Dessert

CAKES

Select One:

- Strawberry short cake
- Chocolate decadent cake

¼ Sheet (serves 10 – 15)	\$69.95
½ Sheet (serves 20 – 30)	\$79.95
Full Sheet (serves 40 – 60)	\$149.95

Individual Desserts

(Minimum order of 15)

- Cookies and brownies - \$2.25
- Gluten Free Cookies (available upon request) - \$3.95
- Fudge brownies, bar cookies, Biscotti - \$2.25
- Éclair and/or cream puff - \$3.95
- French pastries - \$4.95
- Tiramisu - \$4.95
- Sliced cake - \$4.95
- French macaroon - \$3.95
- Bowl of fresh berries w/ cream fraiche - \$6.95
- Sliced fruit (vegan, gluten and dairy free) - \$4.95
- Fruit skewer - \$4.95
- Seasonal Whole Fruits - \$2.25
- Mango mousse (gf) - \$3.95
- Chocolate mousse (gf) - \$3.95
- Strawberry covered chocolate (gf) - \$3.95

Snacks

(Minimum order of 12)

- Fruit Flavor Yogurt - \$2.25
- Greek Yogurt with honey - \$3.50
- Bowl of Fresh Berries - \$5.95
- Nutrition Bars - \$3.95
- French Macaroons - \$3.95
- Trail Mix - \$3.95
- Seasonal Whole Fruits - \$2.25
- Seasonal Fresh Sliced Fruits - \$5.45
- Cookies & Brownies - \$2.25
- Biscotti - \$2.25
- Assorted Muffins - \$3.95
- Assorted Scones with Sweet Butter and Jam - \$4.50
- Yogurt Parfait - \$5.95
- Dried Fruit - \$4.50
- Nuts - \$4.50
- Chips - \$2.25
- Salsa with Tortilla Chips - \$4.50
- Popcorn - \$3.95

MAKE YOUR OWN TRAIL MIX

(Minimum order of 12)

\$7.50

Select Nine:

- Sunflower seeds
- Pumpkin seeds
- Roasted peanuts
- Walnut
- Almond
- M&M's
- Chocolate chip
- Banana chips
- Coconut flakes
- Dried cranberry
- Raisin
- Dried apricot

CHURRO BAR

(Minimum order of 12)

\$5.95

Churros served with cinnamon sugar and two toppings

Add \$1 for each additional topping

Select Two:

- Chocolate Dipping Sauce
- Caramel Sauce
- White Chocolate Sauce
- Nutella
- Slivered Almond
- Rainbow Sprinkles
- M&M's

Other Charges

Minimum order is \$350

Paper products – \$0.55 per person

To-go box – \$0.40 each

Chaffing dish setup – \$30

Black 6'/8' Linen – \$12.95 a day

6' Colored Linen – \$18 a day

8' Colored Linen – \$19 a day

6' Table – \$8 each/day

Rental

Available upon request

Rental pick up and drop off charge may apply

Delivery

Delivery charge of \$25 - \$45 may apply for orders in San Francisco based on the location and the time of delivery

Delivery charge outside San Francisco is \$35 - \$45

Prices are subject to change without notification

Cancellation/Change Policy

- Orders may be cancelled up to 48 hours prior to scheduled event with an email confirmation
- Cancellations 24 to 48 hours prior to scheduled event may be subject to a cancellation fee of 25% of order total
- Orders may not be cancelled less than 24 hours before scheduled event
- Changes made to an order less than 24 hours before scheduled event are not guaranteed

Picture Gallery



Appetizer: Tomato Mozzarella Skewer



Appetizer: Artisan Cheese Platter



Appetizer: Hummus and Tabouli Salad



Appetizer: Artisan Cheese Platter



Appetizer: Low Carb Pinwheel



Appetizer: Melon Wrapped Prosciutto



Appetizer: Stuffed Jalapenos



Hot hors d'oeuvres: Slider



Appetizer: Smoked Salmon Crostini



Appetizer: Smoked Salmon Platter



Appetizer: Smoked Salmon Platter



Breakfast: Salmon & Lox Platter



Full Salad Bar



Breakfast: Organic Chia Pudding



Breakfast: Oatmeal Bar



Appetizer: Chicken Taquitos



Spinach Wrap Filled with Cheese, Garlic Aioli, Arugula, Tomatoes, Portobello Mushrooms, and Jalapeno Ranch



Lemonade, Water, or Iced Tea Setup