



peninsula
catering & events INC

corporate menu
2023



A SALES HQ 2634 Spring Street
Redwood City, CA. 94063
E info@peninsulacatering.net
P 650 368 3137 or 415 821 7786

Berkeley

Oakland

San Francisco

S. San Francisco

San Mateo

Redwood Shores

Redwood City

Atherton

Menlo Park

Palo Alto

Mountain View

Sunnyvale

Santa Clara

San Jose

The sublime amalgam of colors, textures, flavors, and aromas of our dishes are selectively crafted to ensure quality and presentation.

Since our inception in the catering world (FY2000 as Peninsula Catering & Events, Inc.), our mission has been to provide catering in its empirical form, as a leading resource for hundreds of corporations throughout the Bay Area.

We specialize in providing dishes inspired by global cuisine, hand-made at our premises by our talented chefs - our catalysts in sourcing the freshest, finest products (incorporating local, sustainable, and organic ingredients into our menus) - ensuring that throughout the entire creative process, we optimize the showcasing of our edible creations, artfully leaving our clients in awe...catering is our passion!

Alongside our culinary delights per se, our services extend to every other aspect revolving around events: from event rentals to decor, licensed bar services to staffing, and anything in between, our enthusiastic, talented team will gladly assist with fine-tuning details to ensure success.

Our commitment to excellence and value always finds us on the lookout for innovative ideas and enhancements to improve our service and clients' favorable experiences, which certainly sets our organization apart. To us, providing an integral catering service entails a personal commitment to wellness and the environment.

We cordially invite you to experience catering in a whole new way, and to partner with us to maximize your investment.

Welcome to our world, where food merits inspiration and facilitates superb, catered events one bite at a time!

Sincerely,

Peninsula Catering Team



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We understand that enjoying food is part of living a healthy life, and that nutrition in the workplace plays a vital role in your performance and your goal to live life to the fullest. We are taking leading steps in analyzing our ingredients using state-of-the-art software, posting nutritional information, and making changes to our recipes and menus. Our goal is to elevate your guests' experience through superior hospitality, and therefore, food should not only be an amalgam of flavors, textures, and presentation, but a catalyst for healthy lifestyle changes!

We are committed to delivering a tastier, healthier, and greener catering experience! This vision of sustainability is carried through sustainable sourcing (increasing yearly), green catering premises, comprehensive recycling, recycling oil for biofuel, office recycling practices, e-invoicing and more! Help us protect the environment by reducing, reusing, recycling and composting whenever possible.

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*Peninsula Catering became a certified Minority Owned Enterprise (MBE) by the Supplier Clearinghouse (VON: 12030063)

ORDERING GUIDE

Hours/days of operation: Office hours are 8:00 am to 5:00 pm, Monday-Friday. **Cut-off time for standard next day orders is 12:00 pm (including changes, cancellations, or any final amendments).** Please note that orders -or changes if we can accommodate them- received after 12:00 pm for next day will incur in a \$65.00 late fee). Deliveries before 7:00 am or after 5:00 pm are available for a fee (equal to \$45.25 per hour before 7:00 am or after 5:00 pm). We recommend all catering be booked 48 hours in advance to ensure your requests are met. Custom ordered items cannot be cancelled once in production or after purchase.

Delivery window: 30 minutes delivery window is required for all standard catering orders; however, deliveries for 50+ guests, or including rentals, staff, bar, or décor will require a wider window. We follow a strict routing system; hence, an exact delivery time cannot be guaranteed due to traffic and other unforeseen conditions. Please be conscious with our drivers, as they have a tight schedule to complete; any distraction will imply a delay in the next delivery. If the driver arrives within the requested window and the location is not ready for set up, we cannot guarantee the driver will be able to wait until the delivery area becomes available.

Delivery fees: corporate delivery fees (per occurrence), during business days/hours are listed in the below chart. Such fees apply to standard deliveries only. Bookings for over 50 guests, requiring large, upscale or theme set ups, or requiring rentals or staff incur in an event production fee (equal to 20% of the food and beverage cost, with a base rate of \$82.50 minimum, if 20% is lower).

Substitutions: we reserve the right to make substitutions when necessary. Prices are subject to change without notice.

Event production fee: delivery fee is replaced by an event production fee on any booking for over 50 guests, and/or requiring rentals, staff, themed decor, bar service. An event production fee offsets additional costs not contemplated on pricing a standard food item, such as specialty display equipment and related maintenance, additional labor, third party charges, decorations, etc. (a regular delivery fee only contemplates a delivery within 5-10 miles from our nearest catering kitchen, 1 standard linen, and a standard set up).

Delivery minimum amount: a minimum of \$350.00 PER DELIVERY will be required to process any corporate order (during weekdays, business hours). Please contact our representatives to enquire about private events minimum and terms of service.

Items minimum: the minimum is 10 orders PER KIND, unless items are marked with a 20 or 50 orders minimum (*some options can be accommodated for 5 guests and up, such as most vegetarian meal packages).

Weekend (corporate) orders: by appointment only and must meet a minimum of \$1,000.00 in food items per delivery to be processed. Weekend delivery fees are not the same as weekday delivery fees (e.g.: San Francisco weekend delivery starts at \$125.00).

Cancellations: we manufacture to order. Cancellations on orders are welcome up to 48 hours before the event (before 12:00pm), unless the items requested are already in production, or if the order includes rentals, staff, custom items, cakes and specialty desserts, or items that have already been ordered or purchased. Any order cancelled outside this time frame will be charged **in full**. Please note that confirmed orders that include staff, rentals, specialty items, and/or bar service must be cancelled no later than five full business days in advance.

Confirmations: please review that everything in your order is accurate and email your confirmation to your Account Executive. *Unconfirmed orders will not be sent to production.* Any custom menu, events that include bar service, rentals or staffing must be confirmed and finalized five (5) full business days prior to the event date.

Payment: We accept Visa, Master Card, and American Express (*Amex payments incur in a processing fee). Check or Direct Deposit payments must be received within 14 days from invoice date. Otherwise, the full amount due plus an additional late fee will be charged.

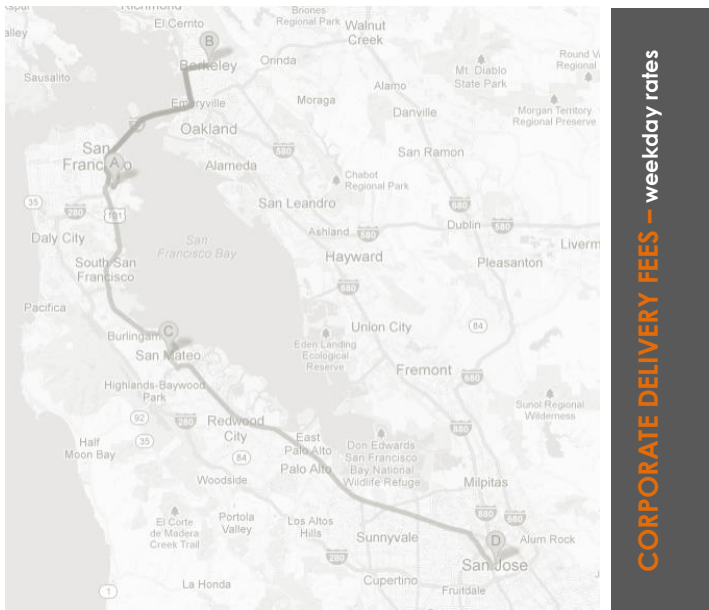
Compostable utensils fee: we proudly carry eco-friendly utensils at \$1.30 per person. These products are odorless, completely non-allergenic and fully compostable.

Rental delivery fees: rental delivery fees start at \$145 and require a 2-hour delivery window. Rental fee does not include set up or breakdown or lost/damaged items fees. Rentals are only available in conjunction with catered food.

Lost or damaged items: lost or damaged items will be added to your invoice. Customers will be notified of the missing/damaged items and if not returned (within three business days), they will be added to the invoice.

Nutritional Information: the nutritional information posted is provided to serve as a guideline for personal use (and is based on a 2,000 calories/day). The actual values may vary due to portion size, preparation of product and substitution of ingredients.

Please also note that our phone system only operates during our office hours. Before and after such hours, we are not able to honor any requests for deliveries, modifications or cancellations left on our voicemail or email aliases, as we only check them during operation hours, and production of food items may already be in progress.



STANDARD DELIVERY AREAS		\$
EAST BAY	OAKLAND	95
	BERKELEY	95
SF (SF PRESIDIO)	SAN FCO. DOWNTOWN	85
SOUTH BAY-PENINSULA	DALY CITY	85
	SOUTH SAN FRANCISCO	85
SILICON VALLEY	SAN BRUNO	85
	MILLBRAE	85
	BURLINGAME	85
	SAN MATEO	65
	FOSTER CITY	65
	HILLSDALE	65
	REDWOOD SHORES	65
	BELMONT	65
	SAN CARLOS	65
	REDWOOD CITY	55
ATHERTON	55	
MENLO PARK	55	
PALO ALTO	65	
MOUNTAIN VIEW	65	
SUNNYVALE	65	
SANTA CLARA/SAN JOSE	85	

Delivery fees are valid for weekday deliveries -for corporate accounts only. Please contact us for private events or deliveries to other locations outside the areas listed prior to confirming an order. Weekend deliveries require a minimum of \$1000.00 in food sales per delivery, and a server is required to retrieve equipment.



	DESCRIPTION	\$
CONTINENTAL	a variety of home-made muffins, artisan pastries & fresh-baked bagels, served with low-fat cream cheese, organic preserve, fresh fruit salad and orange juice. (415 Cal, 16% fat, 369 mg sodium, 9 g protein, 3 g dietary fiber).	12.75
THE FARMERS BREAKFAST	scrambled eggs with cheese on the side, accompanied by bacon and chicken apple sausage, lyonnaise potatoes (sautéed with onions, garlic, parsley, and a hint of butter-oil blend), butter, croissants and orange juice. (723 Cal, 56% fat, 949 mg sodium, 31 g protein, 4 g dietary fiber).	17.00
BOUTIQUE OMELETTE	your choice of omelet folded in a 2.5 oz butter croissant, served with fresh fruit salad and orange juice. HOUSE - with chopped bacon, sautéed mushrooms, cello spinach & Swiss cheese FARMERS MARKET –asparagus, zucchini, sautéed mushrooms, caramelized onions, and shredded cheese blend.	17.00
BREAKFAST QUICHE	(3.5" individual quiche, cut in ½) your choice of HAM & CHEESE or FLORENTINE- egg, spinach & cheese , served with bacon & chicken-apple sausage, fruit salad and orange juice.	17.00
CONTINENTAL BRUNCH	2.5 oz curved butter croissants filled with SCRAMBLED EGGS & SWISS CHEESE, SCRAMBLED EGGS WITH SWISS CHEESE AND BLACK FOREST HAM & BACON, EGG & CHEESE . Accompanied by fresh fruit salad and orange juice.	17.00
HEART-HEALTHY EGG WHITES FRITTATA	scrambled egg white frittata with asparagus, zucchini, bell peppers, parsley, green onions, and sautéed mushrooms. Served with sliced multi-grain bread, fresh fruit salad and orange juice. (369 Cal, 4% fat, 390 mg sodium, 14 g protein, 7 g dietary fiber).	17.25
BREAKFAST BURRITO	(1 pp, cut in half) scrambled eggs, Pico de gallo salsa, cheese, bacon & Chicken apple sausage wrapped in flour tortilla (*vegetarian option available). Served with mild tomatillo sauce, fruit salad and orange juice (589 cal, 45% fat, 920 mg sodium, 30 g protein, 10 g dietary fiber).	17.00
BREAKFAST PANCAKES	BUTTERMILK PANCAKES: -2 pieces per person, with smoked bacon and chicken apple sausage, butter, syrup, fruit salad and orange juice.	16.75
HOME-MADE BELGIAN WAFFLES	(1 waffle per person, in choices of chocolate, red velvet or buttermilk) served with chopped berries mélange (2.5 oz pp), whipped cream, butter, warm home-made strawberry marmalade, maple syrup, bacon and chicken apple sausage, fruit salad and orange juice	16.75

VEGAN/GLUTEN FREE

	DESCRIPTION	
VEGAN/G-F ENGLISH MUFFIN SANDWICH	<ul style="list-style-type: none"> Vegan/G-F English muffin filled with tofu scramble, sliced tomato, and spinach leaves. or Gluten free (not vegan) English Muffin filled with egg white scramble, sliced tomato, and spinach leaves. Accompanied by fruit salad and orange juice.	16.25
VEGAN CHILAQUILE CASSEROLE	(Baked corn tortillas, simmered in Mexican red sauce, topped with crumbled chipotle tofu and vegan cheese. Served with black beans, fruit salad and orange juice.	16.25
VEGAN PLANTAIN WAFFLES	Served with finely chopped berries for topping, fruit salad, maple syrup and orange juice	16.25
GLUTEN-FREE-PANCAKES	-2 pieces per person, 5 orders minimum with smoked bacon, butter, syrup, fruit salad and juice	16.75
VEGAN SOYRIZO TOFU SCRAMBLED	1/3 PAN, Yield approximately 8 servings. Served Warm	120

Nutritional Information posted is provided to serve as a general guideline for personal use (and is based on a 2,000 calories/day). The actual values may vary due to portion size, preparation of product and substitution of ingredients. This is part of an ongoing project aimed to assist you make informed choices, using state-of-the-art software to enter ingredients particular to our menu.

A LA CARTE *sold in conjunction with meal packages only

BREAKFAST PARFAIT	colorful layers of low-fat flavored yogurt, chopped and pureed fruit, topped with gluten-free granola (in compostable cups). <ul style="list-style-type: none"> • "TROPICAL BLEND" -finely chopped pineapples and mandarin orange segments in mango coulis (361 Cal, 5 % fat, 160 mg sodium, 7 g protein, 7 g dietary fiber) OR • "BERRY BLEND" -finely chopped seasonal berries in raspberry coulis (358 Cal, 6 % fat, 161 mg sodium, 8 g protein, 7 g dietary fiber). *UPGRADE to soy yogurt \$2.20 pp 	9.75
YOGURT	(probiotic) ea.	4.25
SOY YOGURT	ea.	4.95
MAKE YOUR OWN PARFAIT	32 Fl oz flavored Greek yogurt, 20 oz chopped fruits, 10 oz low-fat granola (yields 6-8)	55.00
VEGAN-GLUTEN-FREE PARFAIT	layers of soy yogurt with finely chopped seasonal berries in raspberry coulis, topped with chopped walnuts	10.00
FRESH FRUIT SALAD	diced pineapple and melons, garnished with grapes and berries (10 orders minimum)	5.75
WHOLE FRUIT	crunchy apple, orange, banana or seasonal	2.50
BERRIES SALAD	4.5 oz portion (10 orders minimum)	8.50
FRESH FRUIT PLATTER	sliced pineapple and melons, garnished with grapes and berries (5 oz, 10 orders minimum)	6.50
LOX & BAGELS PLATTER	A dozen bagels, smoked salmon (16 oz), cream cheese, hard-boiled eggs, sliced tomatoes, and capers	165.00
COFFEE CAKE	(Whole, pre-sliced) apple, berry, red velvet, carrot or seasonal.	45.00
BAGELS (DOZEN)	(dozen), served with 8 oz cream cheese, and 5 oz organic marmalade	36.00
GF MUFFINS	gluten-free (half dozen)	40.00
SOY MILK	32 Fl oz approx.	15.15
ALMOND MILK	32 Fl oz approx.	15.40
GRANOLA BAR	ea.	2.75
HOT CHOCOLATE	Ghirardelli chocolate (3 Lt airpot), mini marshmallows (5 oz), whipped cream (can) and cinnamon powder	40.00
EGGS-HARD BOILED	(Half dozen, cut in 1/2)	13.50
CREPES	<ul style="list-style-type: none"> • NUTELLA AND BANANA (12 pcs) \$130 • VANILLA AND BERRIES (12 pcs): Creamy vanilla spread and berries crepes with syrup \$140. • SAVORY (12 pcs): stuffed with spinach, mushrooms, and black forest ham, topped with Monterey jack cheese and Pico de Gallo salsa. \$150 	
JUICE PITCHER	(60 fl oz, yields 10 6 oz servings) in choices of organic apple or orange.	25
ORGANIC LEMONADE PITCHER	in choices of Santa Cruz organic lemonade, limeade, or strawberry lemonade	25

A la carte!



coffee/tea

We proudly brew Philz' Coffee (voted "Best Coffee in SF" by SF Weekly) in the following blends:

Tesora: A medium roast with nutty, buttery, and caramel undertones. Seven years in the making and the first blend to ever be created, the Tesora is a treasure that consists of the most valuable and complex jewels of coffee.

Decaf Ethiopian: A smooth, rich, and strong satisfying blend combined with a silky-smooth aftertaste make this decaf grand.

By the Airpot (3 L stainless steel insulated airpot, yields 10/10 oz cups), served with sustainably sourced reduced fat milk, half and half, and assorted sugar packets **30.00**

By the Cambro (5 gallons, yields 64/10 oz cups) served with sustainably sourced reduced fat milk, half and half, and assorted sugar packets **180.00**

Tazo Tea Service (1 airpot hot water), served with a dozen Tazo tea bags, and assorted sugar packets **30.00 & Tea Cambro 120.00**



We proudly carry a full line of biodegradable utensils to ensure full compostability. Please help support our environmental efforts.

-Compostable Utensils Set \$ 1.30 per person

-Compostable To-Go Container

(3-compartment, clear or fiber) \$0.95

sandwiches, wraps and more!

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required.

ITEMS	DESCRIPTION	\$
SANDWICH PLATTER	with tomato, lettuce & dijonaise (*except for roasted vegetables sandwiches). On assorted home-made, sliced breads and rolls; served with salad, and house dessert. FRESH CHICKEN BREAST (& cheddar); OVEN-ROASTED TURKEY (& cheddar); PASTRAMI (& Swiss); BLACK FOREST HAM (& Swiss); ROAST BEEF (& Swiss); TUNA SALAD ; EGG SALAD (upon request); ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)	15.95
DELI STYLE BUFFET	"Make your Own Sandwich", with an assortment of deli meats (roast beef, oven roasted turkey, sliced chicken breast, pastrami, black forest ham, tuna salad, grilled vegetables) breadbasket, sliced cheese tray, tomato, lettuce, red onions (upon request), mayo, mustard, and pickle chips. Served with salad, and house dessert.	15.50
BOX LUNCH	with tomato, lettuce & dijonaise (*except for roasted vegetables sandwich). Served with fruit salad, and cookies or brownies. FRESH CHICKEN BREAST (& cheddar); OVEN-ROASTED TURKEY (& cheddar); PASTRAMI (& Swiss); BLACK FOREST HAM (& Swiss); ROAST BEEF (& Swiss); TUNA SALAD ; EGG SALAD (upon request); ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)	16.50
SIGNATURE SANDWICHES	on artisan focaccia breads and rolls. Served with salad choice, and house dessert. TEX MEX TURKEY (with pepper jack cheese, roasted red peppers, lettuce, tomato, guacamole); AMERICAN HERO (roast beef with sweet yellow peppers, red onions, romaine lettuce & basil mayonnaise); FRESH ROASTED SALMON (with lemon aioli, lettuce, tomato & red onions); ROASTED PORTABELLA MUSHROOM (with gorgonzola cheese, basil & olive spread); SIGNATURE CHICKEN (marinated grilled chicken with chipotle mayo, spring greens, Havarti cheese, tomato & avocado); GRILLED ACHIOTE CHICKEN (with caramelized onions, pepper jack and guacamole); GRILLED PRIMAVERA (grilled shaved vegetables on French baguette, with provolone cheese, lettuce, tomato & balsamic aioli)	16.50
GOURMET SANDWICHES	Served with a choice of salad, and house dessert. CALIFORNIA BLT (triple decker with turkey, bacon, cheddar, Swiss & guacamole on sliced sourdough, cut into easy-to-eat triangles); SMOKED SALMON ON DARK RYE (with capers, onion, dill mayonnaise, lettuce & tomato); VEGGIE SUPREME -GLUTEN-FREE- (curried tofu and vegetables salad with "mayonnaise" -vegan mayonnaise, lettuce tomatoes and cucumbers on sliced gluten-free bread); ALBACORE TUNA SALAD (Albacore tuna salad with avocado, tomato, and lettuce chiffonade on whole grain); NEW YORKER (three-layered sandwich with pastrami, Swiss, thinly sliced pickles & Russian dressing on rye bread); PIER 39 (crab and minced bay shrimp salad with thousand islands dressing, bell peppers and avocado, with tomato and field greens on focaccia); ROASTED CHICKEN FOCACCIA (with ricotta cheese, zucchini, spinach, tomato & lemon zest); CHICKEN SALTIMBOCCA (herbed grilled chicken with prosciutto, mozzarella, olive rémoulade and balsamic aioli on organic ciabatta square bread); TIJUANA STEAK (with "fajita style" onions and bell peppers, pepper jack, guacamole, tomato, and chipotle mayonnaise); SESAME-CRUSTED U.S. FARMED SALMON (oven roasted salmon filet, with low fat coleslaw, honey-soy-wasabi mustard, on organic ciabatta square bread).	17.50
WRAPS	(8 oz pp, sliced) in assorted tortillas (flour, spinach, wheat, or sun-dried tomato). Served with salad, and house dessert. TURKEY BLT (oven-roasted turkey, provolone cheese, bacon, mixed greens, onions, tomatoes & dijonaise) SPICY TUNA (low-fat mayonnaise, sriracha sauce, scallions, avocado, carrot matchsticks, lettuce & rice); BEEF STIR-FRY WRAP (stir-fried veggies, sirloin steak strips, and rice in flour tortilla); THAI CHICKEN (stir-fried veggies and chicken breast strips in sweet chili sauce, Thai basil and rice in flour tortilla); TEX MEX CHICKEN WRAP (black beans, grilled chicken strips, grilled corn, tomatoes, green chilies, rice, avocado, shredded lettuce & cheese); CHICKEN AVOCADO (marinated grilled chicken breast with bell peppers, lettuce, red onions, balsamic vinegar & avocado mayonnaise); HEARTY GARDEN (quinoa & sautéed eggplant, roasted peppers, lettuce chiffonade, Portabella mushrooms, carrots, zucchini & avocado)	16.75

PITA SANDWICHES	pita bread "roll up" with lettuce, tomato, cucumbers, sliced red onions, and your choice of filling (thinly sliced grilled chicken, thinly sliced steak, tuna-corn salad, or falafel). Served with side of tzatziki (minted yogurt dipping sauce), choice of salad, and house dessert.	16.95
GRILLED PANINI	focaccia and organic ciabatta grilled sandwiches, served with salad and house dessert. In choices of SICILIAN CHICKEN (thinly sliced grilled chicken, chopped black olives, salami, pepperoncini, tomatoes, fresh basil, fresh mozzarella and balsamic aioli); TURKEY CLUB (oven-roasted turkey, with avocado aioli, tomatoes, roasted red peppers, Havarti cheese and bacon); CHICKEN PESTO (roasted red peppers, provolone, grilled onions, and mushrooms); ROASTED PORTABELLA MUSHROOMS (with provolone, spinach, roasted red peppers and tofu slices); NUEVA HAVANA (with grilled ham, thinly sliced grilled chicken, melted Mexican cheese, pickles, chipotle mayonnaise); REUBEN (thinly sliced corned beef, Thousand Island, Swiss cheese, sauerkraut); PHILLY CHEESE STEAK (with grilled onions and bell peppers with melted jack cheese); MEDITERRANEAN GARDEN (artichoke hearts, grilled zucchini, olives, mushrooms, roasted red peppers, tomatoes, fresh mozzarella and balsamic aioli).	17.50
NOUVEAU SPRING WRAPS (GF)	In choices of VIETNAMESE STEAK (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); VIETNAMESE SHRIMP (halved shrimp -3 pcs pp, crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); THAI CHICKEN (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); GRILLED VEGAN PORTABELLA (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro). Served with cilantro dipping sauce, salad, and fruit salad.	16.50

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required.

Hand-Crafted Soups

*Sold by the gallon only
-yields 10-12 servings

- **Vegan-Gluten-Free Minestrone** slowly simmered rice pasta and vegetables **\$130**
- **Chicken Tortilla**, peppers, chicken, tomatoes, garlic, and a little lime juice, garnished with corn tortilla strips **\$140**.
- **Chicken noodles soup** **\$140**
- **Seasonal Vegetable Chowder**, a thickened veggie stew (seasonal flavor) **\$130**
- **Turkey Chili** **\$140**



salads

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All salad packages include fresh fruit salad and dessert. You can request most salads to be BOXED for only \$1.10 per unit (restrictions apply**).

ITEM	DESCRIPTION	TRAD	CHX	STK	SHR
CAPRESE SALAD	sliced fresh mozzarella, sliced cherry tomatoes and sweet basil, seasoned with salt and extra virgin olive oil. Balsamic vinaigrette.	14.95	-	-	-
LATIN SALAD	queso fresco, sliced radish, tomato, cucumbers, crispy tortilla confetti, red onions (on the side), spring mix, Cilantro dressing.	14.95	16.75	18.25	19.75
PEAR SALAD (GF)	sliced pears, mixed greens, crumbled gorgonzola cheese, roasted walnuts, dried cranberries, chopped strawberries, Raspberry vinaigrette.	15.25	17.50	18.50	19.75
CALIFORNIA SALAD (GF)	garbanzo beans, black olives, tomatoes, avocado, marinated artichokes, cubed cheddar cheese, spring mix, Balsamic vinaigrette.	14.95	16.75	18.25	19.75
NAPA VALLEY (GF)	grapes, mixed greens, Napa cabbage, red cabbage, goat cheese, celery, pecans (on the side), Citrus dressing	14.95	16.75	18.25	19.75
BISTRO QUINOA	organic quinoa (a superfood!), roasted squash "croutons", crispy diced pancetta, Napa cabbage, cambozola cheese. Roasted shallot balsamic vinaigrette **item available as boxed salad only in quantities of 5 or more if combined.	15.25	16.75	18.50	19.75
FARRO SALAD (SUPERFOOD)	farro, cucumber, roasted beets, roasted carrots, seasonal kale, cranberries, walnuts (on the side) and mandarin orange segments drizzled with white balsamic vinaigrette. **item available as boxed salad only in quantities of 5 or more if combined.	15.25	16.75	18.50	19.75
ASIAN CABBAGE SALAD	cabbage mélange (includes Chinese cabbage), celery, cucumber, sugar snap peas, bell pepper, red onions, crispy vermicelli noodles, toasted sesame seeds, slivered almonds on the side. Sesame soy dressing (contains gluten).	14.95	16.75	18.5	19.75
COBB SALAD	diced turkey breast (3 oz), romaine, hard-boiled eggs, crumbled bacon, tomatoes, marinated mushrooms, avocado, and blue cheese. Buttermilk ranch dressing.	16.50	-	-	-
GREEK SALAD (GF)	chopped Romaine lettuce, Kalamata olives, pepperoncini, tomato, feta cheese, cucumbers, grilled eggplant, and red onions. Citrus dressing.	14.50	16.50	18.50	19.50
SPINACH SALAD (GF)	baby spinach, avocado, pears, crisp bacon, marinated mushrooms, toasted almonds (on the side), orange mandarins, Mustard dressing.	14.75	16.75	18.50	19.75
CHEF SALAD	diced turkey (1.5 oz) and ham (1.5 oz), mixed greens, tomatoes, cucumbers, cheddar and Swiss cheese, bacon and avocado. House dressing (citrus).	15.75	-	-	-
SOBA SALAD (GF)	soba noodles, romaine, carrot matchsticks, julienned bell peppers, julienned cucumbers, chives, cilantro, Thai basil, and black sesame seeds (only upon request). Rice vinegar dressing	14.50	16.75	18.25	19.75
PIER 39 SALAD (GF)	cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.	TRAD 15.50	SLM 19.75	CRAB 20.75	SHR 18.50
CAESAR SALAD	romaine hearts, rustic croutons, sliced cherry tomatoes and parmesan cheese. Caesar dressing (contains eggs and anchovies).	15.50	16.50	18.50	19.75
PASTA JARDINIÈRE (GF)	gluten-free pasta, pesto, grilled and raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers and pine nuts), chopped fresh mozzarella, light Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.	16.00	17.75	18.50	19.75
NIÇOISE (TRAY, GF)	trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette. **item available as a buffet option only (not to be boxed).	TRAD 15.50	-	SLM 19.75	TUNA 19.75
SOUTHWESTERN MULTI-BEAN (GF)	corn kernels, toasted pepita seeds, fresh cilantro, beans mélange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.	14.95	16.75	18.75	19.75
SALAD BAR	(30 GUESTS MINIMUM) GREENS: chopped seasonal lettuce, mixed greens, and spinach TOPPINGS: (6 CHOICES MAX. ADDITIONAL CHOICES INCUR IN \$1 PP UPGRADE) tomato, shredded carrots, corn kernels, garbanzo beans, olives, sliced hard-boiled eggs, croutons, parmesan cheese, shredded cheese, marinated mushrooms, marinated artichokes, pepperoncini, cucumbers, beets. GRILLED TOPPINGS (4 oz pp): seasoned grilled chicken, steak, tofu or portobello. Includes fruit salad and dessert.	19.55	-	-	-

TRAD: traditional salad (only includes ingredients listed on description)
STK: 4 oz grilled steak
SLM: grilled Salmon
SHR: grilled shrimp (5 pc)
CHX: 4 oz grilled chicken

the global fork

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All global fork entree packages include your choice of side dish (unless otherwise specified), salad and house dessert.

ITEM	DESCRIPTION	VEG	CHX	BF	SLM*
GYRO BAR	Choice of meat: beef, chicken, or eggplant, pita bread, sautéed red onions and sliced tomatoes, cucumber, and Tzatziki sauce	18.75	18.75	18.75	-
HERBED KEBABS (GF)	char-broiled chunks of your choice of entrée with bell peppers, onions, mushrooms, and zucchini in Chardonnay basil sauce (has dairy; thickened with arrowroot= GF).	16.95	19.50	20.00	22.95
ASIAN STIR-FRY (GF)	strips of your choice (or chunks, if salmon), marinated in tamari soy sauce (gluten-free), orange juice, rice vinegar, honey, ginger, chili flakes and sesame oil, wok-stir-fried with veggies (broccoli, bell peppers, carrots, zucchini, cocktail corn, scallions, onions, and fresh cilantro garnish.	16.95	19.50	20.00	22.95
MARSALA (GF)	with button mushrooms and peas in Marsala (Italian wine) sauce.	16.95	19.50	20.50	-
LASAGNA	Layers of sautéed ground meat (spinach for vegetarian option), Ricotta, cheese blend and Parmesan cheeses, spinach, marinara sauce, and lasagna noodles, topped with mozzarella cheese. <i>*Item does not include side dish.</i>	18.75	18.75 *TURKEY AVAILAB LE	19.25	-
HAMBURGERS	angus burger patty –or 4 oz filet (for CHX or SLM), accompanied by lettuce, tomato, onions, cheese, pickles, buns, ketchup, mayo, mustard <i>*no side dish</i>	15.95	15.95	15.95	19.50
HOT DOGS	2 standard hot dogs per person, served with chopped tomatoes, jalapenos, chopped onions, relish, ketchup, mayonnaise, and mustard <i>*no side dish</i>	15.25	15.00	15.00	-
AMERICAN BBQ	your choice of entree cooked in our signature “aprikose” BBQ sauce, accompanied by corn on the cob on the side.	16.50 *K	19.50	26.95 *R beef or pork	-
(GROUND) SHISH KEBABS (GF)	ground meat kebabs, marinated in lemon juice, grated onions, garlic, parsley, and spices (coriander, cumin, cinnamon, allspice, cayenne pepper, ginger); accompanied by tzatziki (minted yogurt dip).	17.75	19.50	20.00	23.25
TERIYAKI	broiled meat in sweet soy sauce, topped with grilled pineapple chunks.	18.00	19.50	26.95 *R	23.25
SCALOPPINI	seared thin-sliced cutlets of meat (dredged in flour) in dry vermouth-lemon sauce, topped with a Mediterranean sauté (finely chopped artichokes, fresh tomatoes, spinach, capers, lemon juice and mushrooms).	16.50	19.50	21.00	-
PAD THAI (GF)	stir-fried rice noodles with choice of entree, scrambled eggs, Thai sauce blend (vinegar, fish and tamarind sauce), red chili peppers, bean sprouts, garlic, chives, chili powder, crushed peanuts, coriander, lime (garnished with chopped cilantro). <i>*Item does not include side dish</i>	16.50	19.50	-	21.75 *SHR
HULI-HULI BBQ (GF)	Hawaiian style BBQ sauce, made with pure Hawaiian brown sugar cane along with soy sauce, honey, sesame oil, fresh ginger and more. Corn on the cob on the side.	16.50 *K	19.50	26.95 *R	23.95
PARMIGIANA	bread-crusting filets of meat topped with cheese, tomato, and basil.	16.50	19.50	20.25	-
PICCATA	flour-coated entrée of choice in parsley-chardonnay butter sauce	16.50	19.50	20.25	22.95
TANDOORI (GF)	Indian style char-broiled choice marinated with yogurt, amchoor, ginger, and aromatic spices.	16.50	19.50	-	23.95
(TIKKA) MASALA (GF)	your choice of entrée marinated in garlic-ginger paste, then cooked in a tomato cream sauce (contains powdered garbanzo).	16.50 *K	19.50	20.25	23.50
PERUVIAN SALTADO (GF)	a “Peru-Asian” culinary must-have! tamari-marinated choice of entree stir-fried with aji Amarillo powder, French fries, sliced red onions, spices and tomatoes (garnished with chopped cilantro).	16.50	19.50	20.25	22.95
BOURGUIGNON (GF)	French style braised vegetables, herbs and your choice of entree cooked in wine and veggie broth reduction (*arrowroot used to keep it gluten-free).	16.50	19.50	26.95 *R	-
THAI CURRY	spicy and smooth coconut curry with garlic, fish sauce, chilies, scallions, Thai basil, onions, carrots, and cabbage. (V* option includes straw mushrooms, bamboo shoots, cocktail corn)	16.50	19.50	20.00	22.95

SHR: grilled shrimp
K: Kebabs
R: Short ribs

entrees+

10 orders per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (standard set up is buffet style). A minimum of \$350 in food items per delivery is required. Entrees+ packages include side dish (unless otherwise specified), salad, and house dessert.

ITEM	DESCRIPTION	\$
SLOW-ROASTED CHICKEN	(GF) in our house citrus-herb marinade, accompanied by gravy.	18.75
SIGNATURE CHICKEN	chicken breast roulade stuffed with mushrooms, spinach, and sun-dried tomatoes, topped with mushroom sauce.	19.95
CHICKEN MARGHERITA	chicken breast roulade stuffed with mozzarella cheese, Roma tomatoes, and garlic, in light white wine sauce.	19.95
CHICKEN WITH ASPARAGUS	chicken breast roulade stuffed with asparagus, in hollandaise sauce.	19.95
TUSCANY CHICKEN	chicken breast roulade stuffed with fontina cheese, roasted red peppers and sage, in lightly creamy roasted tomato sauce.	19.95
PANKO CORDON BLEU	breaded chicken breast roulade stuffed with ham and Swiss cheese, in light roasted red pepper sauce.	19.95
BUTTERFLIED TURKEY ROAST	with herbed glaze and chardonnay gravy, cranberry sauce, and sausage-herbs stuffing.	19.95
ANGUS PRIME RIB OF BEEF	(GF) *this item is sold in increments of 10, for hosted stations only) 8-10 oz pp -with Au Jus and fresh horseradish.	45.00
MARINATED FLANK STEAK ROULADE	(GF) elegant roll with mushrooms, spinach & roasted red pepper stuffing in cabernet-tarragon sauce.	25.95
GRILLED ANGUS TRI-TIP	thinly sliced grilled angus tri-tip (6 oz, marinated in rosemary-garlic), drizzled in pancetta-shallot demi glaze.	25.95
SANTA MARIA STYLE RIBS	(GF) zesty dry-rub barbeque boneless short ribs (of beef) 6 oz.	26.95
SIGNATURE MEATLOAF ROULADE	(6 oz slice) with a center of spinach, roasted red peppers, provolone, and mushrooms. Topped with brown sugar glaze and accompanied by gravy.	22.95
STUFFED PORTABELLA CUPS	(GF) stuffed with our zucchini-spinach-artichoke dip (with grated mozzarella cheese, sour cream, light mayonnaise, finely chopped onions & bell peppers, garlic, lemon juice, seasonings.	18.50
AUBERGINE MEATBALLS	vegetarian-style meatballs (eggplant, soy meat, parmesan cheese, flour, olive oil, rice starch, seasonings, soybean oil) in marinara sauce.	18.50
RATATOUILLE	vegetable broil ratatouille is a French classic; sumptuous medley of vegetables cooked in a tomato & herb sauce, topped with sliced golden potatoes and cheese.	18.50
BUTTERNUT SQUASH RAVIOLI	(VEGAN) (8 pcs pp) with fresh marinated tomato chunks sauce, fresh garlic, sage & olive oil *item contains gluten*. Served with green salad (vegan, gluten-free dressing), and fruit salad.	18.50
ROASTED PORTABELLA	(V-GF) 6oz, marinated in chimichurri sauce. Served with vermicelli (angel hair rice pasta), green salad (with vegan, gluten-free dressing), and fruit salad.	18.50
TOFU AND VEGGIE KEBABS	(V-GF) 2 pcs pp. with seasonal vegetables and chunks of firm tofu. Served with tomato & olive relish, steamed rice, green salad (with vegan, gluten-free dressing), and fruit salad.	18.50
STUFFED TOMATOES	(V-GF) 2 pcs pp baked tomatoes stuffed with veggies & finely chopped tofu. Healthy and delicious! Served with fluffy quinoa pilaf, green salad (vegan-gluten-free dressing), and fruit salad as dessert.	18.50
GLUTEN-FREE PASTA PROVENCAL	(V-GF) in a fragrant tomato & fresh herb sauce and vegetable medley. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert.	18.50
THAI VERMICELLI "CHOW-MEIN"	(V, GF) stir-fried veggies, Thai basil, and rice vermicelli noodle. Served with green salad (vegan, gluten-free dressing), and fruit salad as dessert.	18.50
GRILLED CHICKEN FARFALLE	in sun-dried tomato cream sauce (grilled chicken on the side) *item does not include side dish.	18.50
SIGNATURE BAKED CHEESE MANICOTTI	thick pasta tubes (2pp) filled with a mixture of cheeses, topped with meat or vegetarian ragout *item does not include side dish.	18.00
PASTA BAR	Minimum of 15ppl. (Total of (4) 1-ounce meatballs pp), your choice of pastas, sauces, and proteins. 5 orders minimum per selection. PASTA BAR: INCLUDES: PARMESAN CHEESE & CHILI FLAKES. CHOICE OF PASTA: -PENNE PASTA -SPAGHETTI -FETUCCINI SAUCES: -MARINARA SAUCE -ALFREDO SAUCE -CREAMY PESTO SAUCE. PROTEIN: -BEEF MEATBALLS -SLICED CHICKEN BREAST -GRILLED VEGETABLES or EGGPLANT MEATBALLS SALAD: CAESAR SALAD DESSERT: COOKIES & BROWNIES	19.95

Mission street

10 orders per category required (with no less than 5 orders per sub-category). Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All Mission Street food packages have pre-selected sides and dessert.

ITEM	DESCRIPTION	VEG	CHX	STK	PTR (PORK)	SHR
BRAISED SHORT RIB TACOS	(5 oz meat pp, equivalent to 2 tacos), served with tomatillo sour cream, avocado salsa, chopped cilantro, chopped onions, crumbled queso fresco, corn tortillas, rice, Latin salad with cilantro vinaigrette, churros dipped in chocolate	-	-	26.95	-	-
SOFT TACO BAR	served with rice, beans, corn or flour tortillas, Latin salad with cilantro vinaigrette, tortilla chips and condiments (guacamole, salsa, red spicy sauce, and mild green sauce, chopped onion, chopped cilantro, sour cream and shredded cheese blend), house dessert or chocolate dipped churros	19.35	19.35	19.35	19.35	21.95
FAJITAS BAR	grilled bell peppers, onions, and choice of entree (cut in strips) with our signature fajita seasoning. Served with warm tortillas, rice, beans, shredded lettuce, sour cream, tortilla chips, salsa, guacamole, house dessert or chocolate dipped churros	19.95	19.95	19.95	19.95	22.75
TOSTADA SALAD BAR	our home-made crispy tortilla basket with condiment bar including rice, whole black beans, shredded lettuce, diced tomatoes, tortilla chips, Cheddar cheese, salsa, sour cream & guacamole. Fruit salad, and house dessert or chocolate dipped churros	19.95	19.95	19.95	19.95	22.75
ENCHILADAS	(2 enchiladas per order) corn tortillas filled with shredded choice of entrée and cheese, smothered in red sauce. Served with rice, beans, guacamole, sour cream, tortilla chips, Latin salad with cilantro vinaigrette, house dessert or chocolate dipped churros	18.50	18.50	18.50	18.50	22.75
QUESADILLAS	(2 triangles pp) griddled flour tortilla stuffed with cheese and your choice of entree. With mild green sauce & red-hot sauce, rice, refried beans, Latin salad with cilantro vinaigrette, tortilla chips with salsa, guacamole & sour cream. House dessert or chocolate dipped churros	18.50	18.50	18.50	18.50	22.75
BURRITOS	colorful folded flour tortilla filled with rice, refried beans, shredded cheese blend and choice of meat. Served with Latin salad with cilantro vinaigrette, tortilla chips with guacamole, sour cream, salsa, red hot sauce, mild green sauce, house dessert or chocolate dipped churros.	18.95	18.95	18.95	18.95	21.95

- **Guacamole,**
50 oz molcajete \$59.95
- **Pico de Gallo Salsa,**
50 oz molcajete \$35.95
- **Tomatillo Sauce,**
50 oz molcajete \$32.45



We make our dips and salsas fresh daily, chopping each ingredient by hand, and using just the highest quality products. Be sure to order extra so you don't run out of these favorites!

the wharf

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All the wharf packages include side dish (unless otherwise specified), salad and house dessert.

ITEM	DESCRIPTION	\$
LEMON BUTTER TILAPIA (GF)	(6 oz filet) in a lemon butter sauce (with garlic, lemon, parsley, salt & pepper)	19.95
GRILLED U.S. FARMED SALMON (GF)	(6 oz filet) topped with zesty chili-mango sauce.	24.75
OVEN-ROASTED SALMON (GF)	(6 oz filet) with mustard-dill glaze.	24.75
SUMMERY FISH TACOS	(2 tacos per person) Battered Basa fish, served with tomato-mango salsa (with cucumber, green onion, minced jalapeño chili, mango, lime juice), chipotle sour cream, cabbage slaw, chopped cilantro, and warm corn or flour tortillas.	23.75
SURF & TURF KEBABS (GF)	char-grilled beef chunks & shrimp in butter-chardonnay sauce (with garlic, lemon & parsley), (2 kebabs pp)	23.75
WHITE SEA BASS	(6 oz filet) with leeks and lemon beurre sauce	MARKET PRICE
PRAWNS AL AJILLO (GF)	(5 large pieces pp) sautéed with sliced pan-fried potatoes and bell peppers in butter-chardonnay sauce (with garlic, lemon & parsley)	22.95

house dessert

Our meal packages include your choice of house dessert (with some exceptions, e.g.: ethnic packages or dietary restricted meals).

COOKIES: chocolate chip cookie, oatmeal raisin, peanut butter, heath crunch.

BROWNIES: chocolate chip, blondie, rocky road, and cheesecake brownie.

CHOCOLATE DIPPED CHURROS: in white or milk chocolate (5")

FRUIT SALAD: seasonal diced fruit

You can also upgrade your dessert to one of these mouth-watering choices.

\$2.75 per Guest as upgrade, (*available a la carte)

- PETIT FOURS (24 PCS) & PETIT FRUIT TARTS (24 PCS) \$62.96**
- STRAWBERRIES DIPPED IN MILK AND WHITE CHOCOLATE 2PC \$6.00.**
- FRENCH MINI MACAROONS (gluten-free) 2PC \$5.00**
- PETIT ARTISAN FRUIT BARS: lemon 1PC \$4.75 (1 bars of 2"x1")**
- PETIT ARTISAN FRUIT BARS: Pecan 1PC \$4.75 (1 bars of 2"x1")**



*ENTREES NOTED AS "GLUTEN-FREE" REFER TO MAIN ITEM ONLY. HOUSE DESSERTS CONTAIN GLUTEN (FRUIT SALAD OR DARK CHOCOLATE STRAWBERRIES ARE BOTH VEGAN AND GLUTEN-FREE)

side Dishes

Most entrée packages include your choice of side dish (unless otherwise specified), salad and house dessert. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style).

ITEM	V/G-F	DESCRIPTION	WITH MEAL \$	A LA CARTE
STEAMED RICE	V, G-F	(4oz pp) steamed jasmine rice -long grain (unseasoned)	INCL	4.50
WILD PILAF RICE	V, G-F	(4oz pp) sautéed onion, bell peppers, celery, white and wild rice simmered in savory vegetable broth	INCL	4.50
FRIED RICE	G-F	(4oz pp) stir-fried long white grain rice with egg, carrots, green onions, peas, chopped onions and soy sauce	ADD \$2.95PP	7.50
BROWN GARDEN RICE	V, G-F	(4oz pp) brown rice studded with diced vegetables (carrots, bell pepper, zucchini, peas, corn, scallions)	INCL	4.50
CILANTRO RICE	G-F	(4oz pp) long-grain rice, cooked with zesty cilantro-lime cream	INCL	4.50
MEXICAN RICE	V, G-F	(4oz pp) rice sautéed with cumin and onions, then simmered with tomato sauce and vegetable broth	INCL	4.50
MASHED POTATOES	G-F	hand-mashed, with garlic, white pepper salt and cream	INCL	5.50
ROASTED POTATOES	V, G-F	with garlic, rosemary, and EVOO	INCL	5.50
SCALLOPED POTATOES	-	layers of thinly-sliced potatoes, baked with parmesan cheese and béchamel sauce (6 oz) –sold in increments of 6 only	ADD \$3.85 PP	7.50
POTATOES WEDGES	G-F	paprika-rubbed potato wedges (4 oz portion)	INCL	5.50
STEAMED VEGETABLES	V, G-F	steamed seasonal vegetables (seasoned with salt and pepper)	INCL	4.95
SAUTEED VEGETABLES	V, G-F	sautéed seasonal veggies in white wine, garlic, EVOO & seasonings	INCL	4.95
ROASTED VEGETABLES	V, G-F	seasoned roasted zucchini and root vegetables	INCL	4.95
STEAMED BROCCOLI	V, G-F	steamed broccoli (seasoned with salt and pepper)	INCL	4.95
FAUX RICE	V, G-F	seasoned chopped (boiled) cauliflower	INCL	4.95
LINGUINI PASTA	V	tossed in zesty marinara sauce or "al vino"	INCL	5.95
VERMICELLI PASTA	V, G-F	(Thin rice pasta)	INCL	5.95
MACARONI & CHEESE	-	with creamy béchamel and sharp cheddar cheese	ADD \$2.95 PP	5.95
GRAINS –BULGUR PILAF	V	with finely diced onion, celery, bell pepper, vegetable stock	INCL	5.95
GRAINS – TOMATO QUINOA	V, G-F	organic quinoa, onions, grated carrots, tomato, and baby spinach cooked in vegetarian bouillon (1 cup)	ADD \$2.95 PP	6.50

entrée add-ons

Jazz up your meals with the fabulous additions! *Sold as complement to meal packages

salad choices

Included on meal packages where noted, or sold a la carte (10 orders per kind minimum)

	DESCRIPTION	\$		DESCRIPTION	\$
BREADBASKET	assortment of flatbreads, dinner rolls, focaccia, breadsticks, and butter (15 pcs)	25.00	CLASSIC CAESAR	romaine lettuce, croutons, shaved parmesan. Caesar dressing	6.25
MOZZARELLA GARLIC BREAD	toasted bread covered in garlic paprika butter and mozzarella, topped with parsley, chopped tomatoes (10 - 3 oz servings)	33.00	GREEK	romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperoncini, and Kalamata olives. Greek dressing	6.25
CHEESY BREADSTICKS	parmesan and parsley topped breadsticks (warm, 10 pc)	16.50	MIXED GREENS	(V, GF) spring mix, carrots, cucumbers, tomatoes, and radish. House dressing *Garden salad also available	5.95
MARINATED ASPARAGUS	(V, GF) grilled, seasoned with sea salt and pepper (4 oz)	MP	FRUIT SALAD	(V, GF) (4oz) diced fresh fruits	5.75
SQUASH MELANGE	(V, GF) seasoned roasted zucchini and yellow squash	5.50	PASTA SALAD	(4oz) pasta salad of the day (chef's choice, always vegetarian)	5.25
HONEY-GLAZED CARROTS	(V, GF) baby carrots with a honey, dill, whole grain mustard -glaze, (3 oz)	5.00	HERBED POTATO	(4oz) boiled potatoes, parsley, bell pepper, red onions and celery tossed in light dijonaise (hard-boiled egg and kalamata olives used for garnish)	5.25
DINNER ROLLS	plain and wheat dinner rolls, served with butter (10 pc)	14.95	COLESLAW	(V, GF) cabbage medley, carrots, pepperoncini, green onions, parsley, S&P, EVOO, rice vinegar	5.25

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All vegan/GF packages have pre-selected menu components to comply with vegan-gluten-free standards.

Platters & snacks

ITEM	DESCRIPTION	\$
BRIE EN CROUTE	our brie is wrapped in a home-made light puff pastry with apricot chutney & walnuts, baked until golden brown, accompanied by assorted crackers (serves 15-20).	85.00
ANTIPASTO PLATTER	Mortadella (6 oz, sliced), Genoa salami (6 oz, sliced), (10) mozzarella sticks wrapped in prosciutto di Parma (10 ea.), muenster cheese (10 oz), marinated olives (5 oz), pepperoncini (5 oz), pesto mayonnaise (4 oz), and sliced baguette. M Serves 10-15.	99.00
SPANISH CHEESE TRIO	Spicy and delicate Monterey Jack (10 oz), buttery and firm Manchego (10 oz), and refreshing Queso Fresco (10 oz wheel), served with tart Dulce de membrillo (Quince paste, 4 oz log, sliced), sliced flatbread -10 to 13 servings	99.50
HOUSE CHEESE TRAY	Provolone cheese (10 oz), smoked gouda (10 oz), sliced brie log (7 oz), and herb-crusted goat cheese (5 oz log), served with stuffed Spanish olives (6 oz), and gluten-free crackers	99.00
HOMESTEAD AND ARTISAN TRIO	Creamy Mount Tam (8 oz), Pungent Red Hawk (10 oz), and seasonal local cheese (8 oz), served with sliced baguette (yields 8-10)	165.00
MEZZE TRAY	fresh tabbouleh, hummus, baba ghanoush, marinated olives, sliced cucumbers, goat cheese and sliced baby tomatoes, accompanied with crispy pita triangles. Medium serves 10-15	98.75
PITA TRIANGLES TRAY	pita triangles (6 pcs total, cut in triangles), served with 12 oz roasted garlic hummus bowl (each tray yields 8-10)	19.85
VEGETABLE CASCADE	raw & grilled seasonal vegetables, served with pesto aioli, vegetable cream & ranch dip. Medium serves 10-15; Large serves 20-25	60.00M 97.95L
CLASSIC BRUSCHETTA	extra-virgin olive oil, garlic, tomatoes, basil, balsamic vinegar, and kosher salt. Served with toasted baguette (*serves 25)	115.00
ARTICHOKE BAKE	served warm, with garlic toasted baguette rounds (serves 12-15)	80.00
SPINACH DIP	served in a toasted sourdough bread bowl, surrounded with toasted baguette (serves 12-15).	65.00
THREE-COLORED CHIPS (GF)	served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl)	55.00
PROSCIUTTO "POPS"	prosciutto-wrapped mozzarella sticks, displayed standing (on containers), with grissini sticks and creamy pesto dip (6 oz) 15 pcs	55.00
CRUDITE BATONNETTES (GF)	seasonal vegetable batonnettes with roasted chipotle hummus on compostable clear cups (2 pcs per order)	8.00
SHAVED ANTIPASTO SKEWERS	shavings of provolone cheese, mortadella, soppressata salami, basil, and olives on skewers (1 pc per order)	4.50
FRESH FRUIT PLATTER	sliced fresh fruits on a tray (medium tray is 40 oz; large tray is 80 oz)	49.5M 99.5L
PRETZELS (WARM)	with mustard sauce on the side (20 pcs)	57.50

SNACKS

- Gourmet pop corn	
(Plain, caramel, cheddar)	3.95
- Kettle Chips, natural	3.00
- Candy & Chocolate bars	2.75
- Cracker Jacks	3.00
- Fruit (whole, seasonal)	1.95
- Fruit Bar (lemon or pecan)	2.50
- Fruit salad (diced) 4 oz	5.00
- Granola Bar	2.75
- Pretzel bag, (Thatcher's) 3 oz	4.25
- Mixed fancy nuts (Thatcher's) 4 oz	6.00
- Energy bar	3.30
- Trail mix bag 4 oz	5.55

SAN FRANCISCO ICE-CREAM DISPLAY:












Award-winner Mitchell's ice cream (vanilla, chocolate, and strawberry ice cream), served with fresh strawberries, nuts, toasted coconut, M&M's, sprinkles, banana, milk chocolate and white chocolate chips, whipped cream, caramel, chocolate fudge and berry sauce, choice of individual bowls, sugar or waffle cone (2 scoops per person) -yields 25 servings \$295 (in increments of 10 only at \$80.00) **SUMMER SEASONAL**

hors 'oeuvres

10 per kind minimum to order, except noted with a higher minimum.

ITEM	DESCRIPTION	\$
SUSHI PLATTER #1	40 pc California roll, 32 pc spicy tuna roll, 32 pc crunch roll (*2 BD required on all sushi)	395
SUSHI PLATTER #2	40 pc California roll, 16 pc of Philly roll, 20 pc shrimp tempura roll, 16 pc spicy tuna roll, 16 pc saba (broiled mackerel in unagi sauce).	395
SUSHI PLATTER #3	48 pc nigiri: salmon, shiro maguro, ebi, saba (broiled mackerel)	395
SUSHI PLATTER #4	20 pc sashimi (tuna, salmon, ebi, shiro maguro), 28 pc nigiri and 40 pc of specialty rolls (equal to 5 rolls): dragon roll, caterpillar roll, red dragon roll, rainbow roll, and orange roll	495
VEGGIE NORIMAKI PLATTER	avocado and cucumber on nori and sushi rice (vegan. gluten free) 80 pc \$219 - 96 pc \$268 - 120 pc \$330	
CALIFORNIA NORIMAKI PLATTER	sustainable crab meat and avocado wrapped in nori and sushi rice. 78 pc \$220 - 96 pc \$284 - 120 pc \$347	
TRADITIONAL DIM SUM	including steamed buns, dim sum balls, shrimp and veggie dumplings and pork shu mai. 100 pc \$330; 150 pc \$488; 200 pc \$595	
AHI TUNA CUBES	(GF) sushi style ahi tuna cubes marinated in Wasabi and cilantro dipping, and served with tamari dipping sauce *(20 orders min) (2pcs)	7.50
ORIENTAL BABY RIBS	in teriyaki BBQ sauce. (2pcs)	7.95
GYOZA	pork, chicken, or vegetarian pot stickers, served with dipping sauces (displayed on bamboo wok, 25 orders minimum) (2pcs)	5.25
BEEF & ASPARAGUS NEGIMAKI	(GF) char-grilled asparagus cutlets wrapped in beef strips (tamari sauce marinated) (2pcs)	7.25
THAI CHICKEN MEATBALLS	chicken breast mince marinated with French breadcrumbs, sliced green onions, parsley, garlic & lemon juice. Served with sweet chili & lemon sauce (2pcs)	6.75
BEEF TERIYAKI SATAY	char-grilled beef strips skewer in teriyaki marinade (2 pcs)	6.75
MANDARIN BEEF WRAPS	peppered soy marinated beef, cucumbers, scallion, and cilantro in flour tortilla wraps. (2pcs)	6.25
ASIAN ENDIVE BOATS	sautéed shallots, garlic, ginger, and ground beef (plus Asian sauces) alongside lettuce chiffonade on endive "boats" (2pc)	6.25
CHICKEN SATAY	serpentine marinated chicken strips cooked in roasted peanut sauce (2 pcs)	6.50
WON TON CUPS	filled with Asian chicken salad. (2pcs)	6.50
BEEF SLIDER	ANGUS BEEF, with caramelized onions and melted brie cheese (1pc)	7.95
CHICKEN SLIDER	CHICKEN TINGA, pulled chicken slow-cooked in a tomato chipotle sauce, with, queso fresco and flash-pickled red onions-cabbage curtido (1pc)	7.95
CAPRESE SLIDER	Fresh sliced mozzarella, sliced Tomato, and basil with balsamic spread (1pc)	7.95
MINI TAQUITOS	in choices of beef, chicken, or vegetarian, served with guacamole and Pico de Gallo salsa. (2pcs)	5.95
MINI QUESADILLA	our petite quesadillas are cut in 3" rounds and filled with choices of chicken, beef, cheese, or roasted vegetables, and served with guacamole, sour cream & Pico de Gallo salsa (2 pcs)	6.50
EMPANADAS	baked petite light pastry crusts filled with choice of shredded marinated chicken, roasted vegetables, or chorizo (Mexican sausage) served with chimichurri sauce. (2pcs)	6.50
LATIN TRUMPETS 	tasty baked tortilla cones filled with black beans, roasted sweet corn, queso fresco & vegetables (2 pcs)	5.95
ACHIOTE PRAWNS	(GF) char-grilled, achiote-marinated butterflied prawn skewers. (2pcs)	7.75
CHIPOTLE CHICKEN SKEWERS	(GF)char-broiled skewered chicken breast strips marinated in smoky chipotle blend-2pcs)	6.50
JALAPENO POPPERS 	served warm with avocado ranch dip. (2pcs)	5.95
SPICY BLACK BEAN WRAP 	mini tortilla wraps with cilantro cream cheese, lettuce, red onions, olives & tomato. (2pcs)	5.95
PORK CARNITAS "FLAUTAS"	crispy tortilla cigars filled with queso fresco and pork carnitas. Served with creamy sriracha-avocado dip (2pc)	5.95

TAMALES	a medium sized tamal cut in half (stuffed boiled masa-dough) in choices of beef, chicken, or vegetables, served with sour cream & salsa (1PC)	5.50
SCORPION PRAWNS	sustainable option, butterflied and roasted, filled with artichoke, crab, cheese, breadcrumbs, and a hint of chipotle. (2pcs)	8.95
CHILLED PRAWNS	served with cocktail sauce & lemon wedges. (2pcs)	7.75
CHILI-LIME PRAWNS	(GF) char-grilled prawn skewers onto fresh pineapples (2pc)	7.75
COCONUT SHRIMP	A large, butterflied shrimp dipped in a mild coconut batter and rolled in coconut and breadcrumbs. (2pcs)	7.75
MIMOSA PRAWNS	butterflied prawns (broiled then baked until golden) with spicy garlic parsley butter mix (with lemon juice, garlic, a dash of Tabasco, Italian parsley, pepper & breadcrumbs) (2pcs)	7.75
PRAWNS IN BACON BLANKETS	(GF) served with tangy barbecue sauce. (2pcs)	7.75
MINI CRAB CAKES	served with Louie sauce. (2pcs)	8.95
SEA SCALLOPS IN BACON	(GF) broiled scallops wrapped in bacon (2 pcs)	9.50
MINI SALMON CAKE	served with lemon aioli (2pc)	7.75
CRABMEAT MUSHROOMS	stuffed with crabmeat, breadcrumbs, cheese & seasonings. (2pcs)	6.95
POTATO BLINIS	petit blinis (1.5"), topped with crème fraîche and cured salmon. (2pcs)	6.95
MINI PIGS IN A BLANKET	Bacon wrapped cocktail sausage in puff pastry, with Dijon mustard and ketchup on the Side. (2pcs)	5.50
CRAB SALAD CUPS	refreshing cucumber cups with zesty crab salad. (2pcs)	6.50
POLENTA ROUNDS	topped with bay shrimp and parmesan. (2pcs)	6.50
POLENTA STEAK SALAD	polenta cups filled with finely chopped peppered steak, gorgonzola, and basil leaves. (2pcs)	5.95
PETIT BEEF WELLINGTONS	delicate filet mignon cuts coated in pâté and duxelles, wrapped in puff pastry. (2pcs)	7.25
PEPPERCORN BEEF	skewered beef strips in peppercorn demi glaze (2 pcs)	7.25
STEAK AU POIVRE	Thinly sliced peppered beef on crostini, with creamy roasted garlic-horseradish sauce and olive tapenade. (2pcs)	6.50
FLAMENCO MUSHROOMS	with a slightly white wine infused mixture of serrano ham, parmesan cheese and seasonings. (2pcs)	6.50
ASPARAGUS WRAPPED IN PROSCIUTTO	roasted asparagus wrapped in prosciutto. (2pcs)	6.00
MOROCCAN KEBABS	petit ground beef balls (or mince chicken breast upon request) mixed with garam masala, garlic, cilantro, Anaheim chillies, milk & breadcrumbs. Served with a mildly spicy tomato chutney (2 pcs)	7.25
TEA SANDWICHES	in choices of smoked salmon with cucumbers & dilled cream cheese, turkey with cranberry sauce, chicken salad and mixed greens, watercress & goat cheese. (2pcs)	5.95
MINI PINWHEELS	in choices of turkey, ham, roasted beef & roasted vegetables. (2 pcs)	5.95
CHICKEN TANDOORI SATAY	(GF) char-broiled skewered chicken breast strips in tandoori mix, served with tzatziki. 2 pcs	6.50
CHICKEN CORNUCOPIA	baked tortilla cones filled with a mixture of mince chicken breast, queso fresco, and vegetables. (2pcs)	5.95
LEMON-GINGER CHICKEN	(GF) chicken skewer with sweet onions sauce (2 pcs)	6.50
CHICKEN AND MUSHROOM PHYLLO	baked phyllo triangles filled with chicken and mushroom paste. (2pcs)	5.95
PARMESAN-LEMON CHICKEN WINGS	(GF) pan-baked wings marinated in lemon-parmesan blend. (2pcs)	5.50
WON TO CUPS	Filled with Asian chicken salad (2pcs pp)	6.50
TAMARIND-GLAZED CHICKEN WINGS	(GF) pan-baked wings marinated in tamarind sauce. (2pcs)	5.50
BUFFALO WINGS	served with celery sticks & blue cheese dipping sauce. (2pcs)	5.50
CHICKEN SALAD ENDIVE BOAT	(GF) with grilled chicken breast salad, with bell peppers, red onions, balsamic vinaigrette & avocado mayonnaise (2pc)	5.95
VEGETARIAN SAMOSAS 	Authentic Middle East flavor, onions potatoes, and peas, with a fragrant medley of herbs and spices. Wrapped in a chickpea blended flour triangle. (2pcs)	5.95
PARMIGIANO-REGGIANO CRISP TARTLETS 	(GF) 1.5" baskets, topped with goat cheese mousse. (2pcs)	6.50
SPANOKOPITA 	phyllo pastry triangles with feta cheese, spinach & oregano. (2pcs)	5.95
PEAR AND BRIE POUCHES 	(Contains almonds) (2pcs)	5.95
GRILLED TOMATO AND GOAT CHEESE CROSTINI 	with caramelized onions and a bottom of fresh basil leaf. (2pcs)	5.95

BAKED MUSHROOM CAPS 	filled with parmesan cheese, garlic & breadcrumbs. (2pcs)	5.75
ITALIAN STUFFED MUSHROOMS	stuffed with fennel, sun-dried tomatoes, garlic, basil, Gorgonzola & parmesan. (2pcs)	5.75
PIZZETA	choices of Cheese, Pepperoni or Margherita- (1pc)	5.00
MINI QUICHE	petite size (1.5") Lorraine, and Florentine (vegetarian) warm quiche. (2pcs)	5.95
TORTELLINI SKEWERS 	colorful tortellini skewered and served in sun-dried tomato cream sauce (2 pcs)	5.95
ROASTED BABY POTATOES 	(GF) dressed in cream cheese, dill & green onions. (2pcs)	5.00
POLENTA TRIANGLES 	with sun-dried tomatoes, pesto, and toasted pine nuts. (2pcs)	5.50
GREEK CUCUMBER 	(GF) rounds of cucumber topped with feta cheese and fresh mint. (2pcs)	5.00
MOZZARELLA STICKS 	breaded, served warm with marinara sauce (2pcs)	5.00
ZUCCHINI STICKS 	breaded, served warm with marinara sauce (2pcs)	5.00
CURRIED TOFU AND VEGETABLES SALAD 	(V, GF) displayed on endive boats- (2pc)	5.00
SOY ENDIVE BOAT 	(V, GF) sautéed soy protein (with ginger, garlic, and Asian sauces), chopped basil and cracked vermicelli salad on endive boats (2 pc)	5.75
CAPRESE SKEWERS 	grape tomato heart with basil & marinated mozzarella ball, on "knot" skewers (1 pc per order)	5.00
PAD THAI SALAD TUBS 	(V, GF) pad Thai petit compostable clear cups (1oz) (2 pc)	6.95

DESSERTS



GUIDELINES:

To place your cake/ specialty desserts order, please order between **8:00 am and 12:00 pm** Monday through Friday. We are closed on weekends and major holidays.

NEXT DAY ORDER DEADLINE: all the products from this catalog are produced according to order and must be placed prior to 12:00 pm. While some of the products may be ordered for next day delivery (please refer to "BD" cut off time notes (COT) on each items listing), please be aware that most of the products on this catalog have longer lead times (3-5 business days for sheet cakes, 5-7 business days for edible images, etc.), so please check our products listing in advance.

MINIMUM PRODUCT ORDER: all items from our specialty desserts menu must be sold in conjunction with food items from our Corporate Menu (a minimum of \$350.00 in food items per weekday delivery is required). Minimum orders apply according to product type (for example, a minimum of 6 individual cakes per kind is required). Refer to our product lists for minimum order sizes.

CANCELLATIONS AND CHANGE ORDERS: our products are manufactured to order. Cancellations or changes to orders will need to be received by 10:00 am the previous business day from the item's cut-off time (for example, VIP petit fours would need to be cancelled 4 business days before 12:00pm, as they have a 3 BD COT). Custom and large orders (any order marked as requiring 3-7 business days for production) need a longer lead time for notification and we are unable to accept cancellations or change orders if your order is in production or has already been manufactured. Check with your account executive before cancelling or modifying an order, especially with large or custom orders or those orders close to production time.

As a general guideline: individual desserts, tarts, standard petit fours, most 8" cakes and celebration cakes require 1 business day (before 12:00pm) to order. Cupcakes, seasonal cookies, VIP petit fours, tea cookies, strips, strudels, terrines and roulades normally require 3 business days (before 12:00pm) to order. Classic cakes by the sheet may require between 3-5 business days for production, and cakes with edible images require a minimum of 5-7 business days for ordering (please check the COT alongside each category).

CUT OFF TIME NOTES (COT): BD means business day (*before 12:00pm on all); MIN means minimum (to order, per kind).

NOTE: featured desserts are offered as a complement to catered meals. For a la carte desserts, orders require a minimum of \$350.00 per delivery to be processed.

vegan, gluten free corner

Not all desserts from this page are made by pastry chef Gerhard Michler. Only dark chocolate dipped strawberries are both vegan and gluten-free. V=vegan GF=gluten-free

*Prices are per unit, unless specified otherwise

COT: 1BD

Petit French
Macaroons (GF)
\$5.00/2 pc



COT: 3BD

Flourless Chocolate
Cake Petit Fours
Squares (GF)
\$62.96/24 pc

Flourless Chocolate Cake
(GF) \$68.10 ea.

(8" Round, COT: 1BD) *also
available by the sheet.
(COT: 3BD)



COT: 1BD

Dark Choc
Strawberries
(V, GF) \$6.00

2 pc



WHOOPIE PIES: (DOZEN PER
FLAVOR) \$49.92

vanilla, raspberry, or
chocolate buttercream
filling.



STANDARD SIZE CUPCAKES \$5.40

MINI CUPCAKES \$4.00

Available in a white sponge or
chocolate sponge with a generous
rosette of vanilla or chocolate butter
cream.

12 PER KIND MINIMUM TO ORDER

2 DAYS CUT OFF TIME



petit fours

	DESCRIPTION *NOTE: all VIP petit fours require 3 business days advance ordering. Most other petit fours require 1 BD to order.	COUNT	\$
	FRESH FRUIT TARTLET	Short dough shell, pastry cream filling and colorful assortment of seasonal glazed fruit garnish	24 PCS 62.96
	LEMON CURD TARTLET	Short dough shell, lemon curd, garnished with a fresh raspberry	24 PCS 62.96
	DARK CHOCOLATE MOUSSE TARTLET	Short dough shell, dark chocolate mousse filling, dusted with cocoa powder, topped with a fresh raspberry, garnished with chocolate curls	24 PCS 62.96
	WHITE CHOCOLATE MOUSSE TARTLET	Short dough shell, white chocolate mousse filling, dusted with powdered sugar, topped with a fresh raspberry	24 PCS 62.96
	CREAM PUFF	Pate a choux puff, available filled with Vanilla Custard garnished with confectionary sugar, or Chocolate garnished with chocolate, or Coffee garnished with chocolate espresso bean (1 flavor per every 24 pcs)	24 PCS 62.96
	CHOCOLATE ÉCLAIR	Pate a choux puff, chocolate cream filling, garnished with chocolate curls	24 PCS 62.96
	CHOCOLATE ALMOND ORANGE BAR	Short dough crust layered with frangipane and candid orange rind, dark chocolate ganache, white chocolate ganache and finished with pistachio pieces and chocolate curls.	24 PCS 62.96
	COFFEE ÉCLAIR	Pate a choux puff, coffee cream filling, garnished with chocolate coffee bean	24 PCS 62.96
	OPERA SQUARE	White cake soaked in coffee syrup, filled with coffee butter cream and dark chocolate mousse, finished in dark chocolate ganache, garnished with a touch of gold leaf	24 PCS 62.96
	NAPOLEON SQUARES	Crisp layers of puff pastry filled with crème pâtissier and finished with a delicate chocolate glaze	24 PCS 62.96
	FINANCIER TEA CAKE	Brown butter almond tea cake, topped with black amarena cherry	24 PCS 62.96
	PASTRY CHEF'S ASSORTMENT	Our chef's assortment includes four types of petit fours for a total of 24 petit fours (6 pieces ea.). The selection of petit fours is chosen by our Pastry Chef and changes throughout the year. Our apologies, but we are unable to make any substitutions	24 PCS 62.96
	FLOURLESS CAKE SQUARES	Chocolate almond cake base, chocolate ganache, garnished with a chocolate chard (*GLUTEN-FREE ITEM)	24 PCS 62.96
	VIP GANACHE TARTLET	Short dough shell, coffee cream filling, a chocolate jaconde dot pattern top, garnished with a chocolate coffee bean	24 PCS 62.96
	CHOCOLATE ALMOND BAR	Short dough crust layered with frangipane and candid orange rind, dark chocolate ganache, white chocolate ganache and finished with pistachio pieces and chocolate curls.	24 PCS 62.96
	LEMON MERINGUE TARTLET	Buttery short dough shell filled with lemon curd, topped with a generous swirl of baked meringue, and finished with delicate dusting of confectioners' sugar.	24 PCS 62.96
	TEA COOKIES (ASSORTED)	The perfect complement to your mid-afternoon break! Our assorted tea cookie platter (48 pcs) contains an even assortment of the following cookies: ALMOND CROQUETTE (short dough with almond pieces, garnished with dark chocolate drizzle); AMARETTI (crisp and airy macaroon flavored with almond and dusted with confectionary sugar); LEMON POPPY SEED SANDWICH (dome- shaped cookie with lemon jam filling); NERO SANDWICH (chocolate rosette filled with raspberry jam and dusted with confectionary sugar). *3 BD to order	48 PCS 82.00

tarts

	DESCRIPTION *NOTE: 6 per kind minimum required on all individual tarts. COT 1 BD	3.5" \$	9.5" \$
APPLE & ALMOND TART	A buttery short dough tart shell filled with frangipane and sliced apples baked till tender, finished with an apricot glaze, garnished with sliced almonds that are then dusted with confectioners' sugar *9.5 tarts yield 10-12 servings	7.15	68.00
BERRIES & ALMOND TART (BAKED)	A buttery short dough tart shell filled with frangipane assorted berries, baked until golden, finished with an apricot glaze, garnished with fresh berries and a touch of confectioners' sugar	7.15	68.00
BLACKBERRY & KIWI TART	A buttery short dough tart shell filled with crème pâtisserie, topped with fresh blackberries, finished with an apricot glaze	7.40	68.00
BLUEBERRY TART & KIWI	A buttery short dough tart shell filled with crème pâtisserie, topped with fresh blueberries, finished with an apricot glaze	7.40	68.00
CHOCOLATE MACAROOON TART	Short dough shell filled with dark chocolate mousse and almond macaroons with milk chocolate ganache filling. Contains nuts. 4" Size Only	7.40	
CHOCOLATE MOUSSE TART	A buttery short dough tart shell filled with chocolate mousse, garnished with fresh raspberries, chocolate curls and a touch of confectionary sugar	7.40	68.00
CHOCOLATE S'MORES TART	Short dough shell filled with dark chocolate mousse, graham cracker cookies and toasted marshmallow garnish. 4" Size Only	7.40	
CRÈME BRULEE TART	A buttery short dough tart shell filled with vanilla infused custard, sprinkled with granulated sugar topping, torched until caramelized, garnished with a fresh raspberry (*individual crème Brule tarts are 4")	7.40	68.00
CRÈME BRULEE TART, CHOCOLATE	A buttery short dough tart shell filled with chocolate curls and Crème Brulé, sprinkled with granulated sugar topping, torched until caramelized, garnished with chocolate curls (*individual crème brulee tarts are 4")	7.40	68.00
CRÈME BRULEE TART, COFFEE	A buttery short dough tart shell filled with Coffee infused Crème Brulé, sprinkled with granulated sugar topping, torched until caramelized, garnished with chocolate espresso beans (*individual crème brulee tarts are 4")	7.40	68.00
DUTCH APPLE	A buttery short dough tart shell filled with sautéed apples, raisins, sliced almonds, topped with a butter streusel, baked to a golden brown, finished with a dusting of confectioners' sugar. Contains nuts. 4"	7.40	68.00
FRESH FRUIT TART (MIXED)	A buttery short dough tart shell filled with crème pâtisserie and seasonal fresh fruit which may include mango, Kiwi, strawberry, raspberry, blueberry, blackberry, and grape, finished with apricot glaze	7.40	68.00
KEY LIME MERINGUE	A buttery short dough tart shell filled with key lime curd, topped with a generous swirl of baked meringue, finished with a delicate dusting of confectionary sugar	7.15	68.00
LEMON CURD TART WITH FRESH FRUIT	A buttery short dough tart shell filled with lemon curd, finished with an apricot glaze, garnished with seasonal fresh fruit, and finished with apricot glaze	7.15	68.00
LEMON MERINGUE	A buttery short dough tart shell filled with lemon curd, topped with a generous swirl of baked meringue, finished with a delicate dusting of confectionary sugar. Can be ordered plain or garnished with fruits instead of meringue	7.15	68.00
PEAR & ALMOND TART (BAKED)	A buttery short dough tart shell filled with frangipane and pear slices, baked until golden, finished with an apricot glaze, garnished with sliced almonds and a touch of confectioners' sugar	7.15	68.00
PECAN TART	A buttery short dough shell filled with pecan pieces and caramel rum syrup baked to a golden brown, top fully decorated with pecan halves, clear sugar glaze finish and a light dusting of confectioners' sugar	7.15	68.00



RASPBERRY TART	A buttery short dough tart shell filled with crème pâtissière, topped with fresh raspberries, finished with apricot glaze	7.15	68.00
STRAWBERRY RHUBARB & ALMOND BAKED	A buttery short dough tart filled with frangipane. Strawberry and rhubarb slices, baked until golden brown, finished with an apricot glaze, garnished with fresh strawberry pieces and almond slices and confectioner's sugars, "Contains Nuts"	7.40	68.00
STRAWBERRY TART	A buttery short dough tart shell filled with crème pâtissière, topped with fresh strawberries, finished with apricot glaze	7.15	68.00



	DESCRIPTION *NOTE: COT: 3 BD	\$
MIXED FRUIT STRIP	Baked puff dough pastry base and crème patisserie garnished with seasonal fresh fruits and apricot glaze (20" approx., yields 10-12)	75.50
APPLE STRIP	Baked puff dough pastry base, crème patisserie and freshly sliced granny smith apples. Finished with apricot glaze and garnished along the strip with a layer of toasted almond slices topped with a dusting of confectionary sugar (20" approx., yields 18-20).	68.00
PEAR STRIP	Baked puff dough pastry base, crème patisserie and fresh sliced pear halves. Finished with apricot glaze and garnished with fresh blueberries and dusting of confectionary sugar (20" approx., yields 18-20)	68.00
APPLE STRUDEL	Baked puff dough pastry with decorative design, filled with sautéed apples, golden raisins, sugar and spices. Dusted with a fine layer of confectionary sugar. (20" approx., yields 18-20)	68.00
CHOCOLATE ROULADE	Chocolate sponge cake rolled in chocolate mousse with rich dark chocolate ganache and garnished with roasted diced almonds (22" approx., yields 20-22) *pre-slicing service not available for any/all roulades	82.00
VANILLA CREAM ROULADE	White cake rolled with vanilla cream and dusted with confectionary sugar (22" approx., yields 20-22) *pre-slicing service not available for any/all roulades	76.00

celebration cakes



	DESCRIPTION *NOTE: 8" COT: 1 BD; SHEET CAKES COT: 3 BD	8"	1/4	1/2	FULL
CHOCOLATE MOUSSE CAKE	Chocolate cake filled with dark chocolate mousse and chocolate glaze finish	68.50	126.25	234.00	462.24
LEMON CREAM CAKE	White cake filled with lemon cream, white butter cream finish	68.50	120.00	226.00	440.00
RASPBERRY CREAM CAKE	White cake filled with raspberry cream, white butter cream finish	68.50	119.00	225.88	440.00
STRAWBERRY BAGATELLE CAKE	A layer of fresh strawberries sandwiched between layers of white sponges, filled, and topped with exquisite cream. (Also called a Strawberry Shortcake)	66.50	135.38	226.00	440.00
OPERA CAKE	A classic French dessert of jaconde cake soaked with coffee syrup and filled with rich coffee butter cream and dark chocolate mousse, finished in a dark chocolate ganache, dusted with cocoa powder, and garnished with a touch of gold leafing	68.00	95.00	184.00	425.00
TIRAMISU CAKE	classic Italian dessert made with coffee rum-soaked ladyfinger sponge layers, mascarpone cream mousse and dark chocolate shavings, dusted with white powdered sugar and a generous dusting of cocoa powder	68.10	113.50	193.00	370.00

classic cakes

Presentation from round to sheet cakes varies.



	DESCRIPTION *NOTES: 8" COT: 1 BD; SHEET CAKES COT: 3-5 BD Presentation may vary from round sheet to sheet cakes.	8"	1/4	1/2	FULL
BLACK FOREST CAKE	Chocolate sponge layers soaked with kirsch syrup, layers of sweet, whipped cream and sour cherries, sweet, whipped cream finish, decorated with chocolate paillettes at the base, a concentric garnish of ten sour cherries with a center of chocolate shavings dusted with powdered sugar and cocoa	68.10	142.14	267.40	526.40
CASSIS CAKE	A white sponge cake, layers of black current mousse, apricot glaze finish, garnished with blueberries and touches of gold leaf	68.10	135.38	256.78	500.24
CHOCOLATE CAPPUCCINO CAKE	A Passover sponge cake, layers of chocolate mousse, and coffee mousse, wrapped in a chocolate stripe jaconde, dusted with cocoa and apricot glaze finish	68.10	142.14	267.48	526.40
CHOCOLATE HAZELNUT CAKE	A chocolate sponge cake, a hazelnut mousse plate center sandwiched between layers of chocolate mousse, topped with a thin layer of decadence glaze, dusted with cocoa powder and powdered sugar, garnished with chocolate discs and hazelnuts	68.10	142.14	267.48	526.40
CHOCOLATE INDULGENT CAKE	A chocolate cake layered with raspberry jam and filled with a dark chocolate mousse, dusted with cocoa, an apricot glaze finish, garnished with chocolate curls in the center that are then dusted with powdered sugar	68.10	142.14	267.40	526.40

	CHOCOLATE ORANGE CHARLOTTE	Chocolate cake with orange cream and dark chocolate mousse filling and garnished with dark chocolate curls and candied orange peel.	68.10	142.14	267.48	526.40
	CHOCOLATE PROFITEROLE CAKE	A white sponge cake, a layer of chocolate mousse immersed with vanilla filled cream puffs, topped with a layer of chocolate mousse, wrapped in a dot pattern jaconde, and garnished with vanilla filled cream puffs	72.74	165.56	285.40	562.00
	DULCE DE LECHE CAKE	Our Dulce de Leche cake is a traditional Argentinean classic. Chocolate genoise, Dulce de Leche cream filling, wrapped in a jaconde chocolate oval pattern, apricot glaze finish and caramel polka dot drops. Garnished with two chocolate tuilles	68.10	135.38	256.78	500.24
	FLOURLESS CHOCOLATE CAKE	Almond and cocoa sponges make up this flourless cake filled with a chocolate ganache, toasted almonds surround the base, finished with a decadence glaze, and then dusted with cocoa powder (GLUTEN-FREE)	68.10	142.14	267.48	526.40
	MANGO SOLEIL CAKE	White genoise between layers of mixed berry mousse and mango orange mousse, wrapped in an orange polka dot jaconde pattern, finished with apricot glaze, and garnished with fresh blueberries and diced mango	68.10	135.38	256.78	500.24
	MIXED BERRY CREAM CAKE (CLASSIC)	A white sponge cake with layers of mixed berry mousse, wrapped in a raspberry jaconde, garnished with fresh assorted berries, and finished with apricot glaze	68.10	135.38	256.78	500.24
	MOUNT DIABLO CAKE	Layers of chocolate, white and rum soaked sponges with a layer each of raspberry jam, coffee mousse and chocolate mousse, dark chocolate velvet finish, garnished with chocolate dipped meringue kisses and fresh fruit. Alternating ridges and grooves add texture to the top of this unique "square" cake	68.10	142.14	267.40	526.40
	PRINCESS CAKE	Our dome shaped Princess Cake is Gerhard's interpretation of the traditional Swedish classic. White sponge cake, raspberry jam, vanilla cream, and covered in green velvet marzipan (almond paste). Garnished with a handmade rose and touches of gold leaf.	73.46	165.56	285.40	562.00
	RASPBERRY PISTACHIO CRÈME BRULEE	Square shaped cake made with layers of hazelnut sponge, raspberry jam, white cake sponge, pistachio crème brulee, and raspberry cream. Garnished with apricot glaze, pistachio pieces, a blueberry, and ripe red raspberries. Layers of exquisite flavors and Euro design.	68.10	135.38	256.78	500.24
	TIKI KRUNCH CAKE	Enjoy a taste of the tropics. An island of coconut dacquoise discs, layers of macadamia nut crunch and pineapple-rum compote, coconut mousse filling, wrapped in a Madeline sponge with a generous coating of toasted shredded coconut, apricot glaze finish, palm tree garnish created with white chocolate tuilles, cocoa powder and macadamia nuts	68.10	135.38	256.78	500.24

LABELS: A white chocolate label with dark chocolate script is available for an additional per cake (limit of 1 sentence, or approximately 35 characters including spaces). **EDIBLE IMAGES** are available, though they require 5 business days for processing; pricing on edible images depend on size and resolution. **CAKE CUTTING:** available for most cakes. **YIELD / SERVINGS:** The easiest way to guesstimate servings in a sheet cake is by using a sheet of paper as reference. A quarter sheet is the size of one copy paper sheet, a half sheet the size of 2, and a full sheet the size of four. Quarter sheet cake 8"X12" (yields 16-24 servings); Half sheet cake 16"x12" (yields 32-48 servings); Full sheet cake 16"x24" (yields 64-96 servinas)

individual cakes



	*NOTE: COT 1 BD on individual cakes, and 3 BD on cupcakes. 4 per kind minimum	COUNT
CARAMEL MYSTIQUE	A South American dessert with a tropical twist. A chocolate cake, filled with dulce de leche mousse, a chocolate dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish	9.44
CHOCOLATE COFFEE SWIRL	Short dough disk with chocolate coffee mousse, coffee creme brulee center, chocolate glaze with chopped pistachios and chocolate chard garnish.	8.80
CHOCOLATE HAZELNUT GIANDUJA	Chocolate cake with chocolate hazelnut mousse and vanilla creme brulee center, roasted hazelnut pieces, chocolate glaze and hazelnut crunch garnish. Contains nuts	8.80
CHOCOLATE MOUSSE	Alternating layers of chocolate sponges that have been lightly soaked with raspberry syrup and chocolate mousse filling, garnished with a chocolate pencil	8.80
CHOCOLATE RASPBERRY DOME	A chocolate mousse dome with a raspberry cream center, chocolate decadence glaze finish garnished with a chocolate chard and fresh raspberry	9.44
CHOCOLATE PASSIONFRUIT DESSERT	White Cake with chocolate cream, with passion fruit, and strawberry jelly with chocolate pearls and chocolate chard.	9.44
CHOCOLATE RASPBERRY MARQUISE	A cylinder-shaped chocolate mousse on a chocolate sponge base raspberry cream center, garnished with chocolate fan and fresh raspberry.	9.44
BLUEBERRY LEMON WAVE	White cake with blueberry cream and vanilla cream brulee center and lemon cream. Topped with clear glaze, blueberry, and white chocolate chard.	9.44
COCONUT PASSION FRUIT AURORA	White Cake with coconut cream, diced pineapples in rum, with mango passion fruit, and strawberry jelly with chocolate pearls and chocolate chard.	8.80
LEMON ECLIPSE	Eclipse shaped dessert on a short dough cookie base with lemon cream and a raspberry cream center. Garnished with white chocolate pieces, pistachio bits, and a fresh raspberry.	8.80
MANGO PASSION FRUIT BAR	Short dough crust with mango passion fruit cream, dark chocolate pearls, chocolate glaze & white chocolate pearls.	8.80
MANGO SOLEIL	White cake, mango-orange mousse filling, raspberry cream center, wrapped in an orange dot jaconde pattern, apricot glaze finish, topped with fresh blueberries and mango pieces.	8.80
MORO BLOOD ORANGE	White cake, tangy moro blood orange cream, orange bergamot cream brulee center, custom designed jaconde, and garnished with beautiful meringue peaks dipped in chocolate, pistachio bits, and a sliced raspberry.	8.80
OPERA CAKE	A classic French dessert of white cake soaked with coffee syrup and filled with rich coffee butter cream and dark chocolate mousse, finished in a dark chocolate ganache, garnished with a touch of gold leaf	8.80
PROFITEROLE DESSERT	White cake with dark chocolate mousse and a vanilla cream puff, wrapped in a decorated sponge with a cream puff garnish with white chocolate chard.	9.44
PEAR AND CARAMEL	Decorated sponge with chocolate cake, diced pears in caramel cream with chocolate pearls, torched pear, and dark chocolate garnish.	8.80
RASPBERRY CHARLOTTE	A genoise sponge with a raspberry mousse filling, wrapped in genoise and raspberry jam layers, apricot glaze finish, garnished with white chocolate shavings, fresh raspberries, and a dusting of powdered sugar	9.44
STRAWBERRY BAGATELLE	A cylinder shape of lined fresh cut strawberries, filled with exquisite cream on a white sponge base, garnished with a fresh strawberry.	8.80
TIRAMISU	A classic Italian dessert made with layers of coffee rum-soaked lady finger sponge layers, mascarpone cream mousse and dark chocolate shavings, dusted with white powdered sugar and a generous dusting of cocoa powder	9.44
TRIPLE CHOCOLATE MOUSSE	A chocolate lover's delight. A cylinder of white chocolate, milk chocolate and dark chocolate mousse on a chocolate sponge base, garnished with a triple chocolate swirl	9.44

BEVERAGES

WATER, bottle	3.00
WATER, sparkling	3.00
WATER, La Croix	3.00
WATER, vitamin	3.50

100% RECYCLED

CANNED WATER 473ML	\$3.75
WATER, (60 oz) pitcher	9.75
WATER, spa (2.5-gal jar)	40.00
LEMONADE, (2.5-gal jar)	99.00

(Yields up to 40 cups approx.).

TEJAVA iced tea, 12 Fl oz	4.95
ICED TEA, pitcher	25.00
ICED TEA, JAR (2.5 gal)	65.00
SODA	3.00
IZZE JUICE, sparkling	3.00

SAN PELLEGRINO sparkling juice (orange or lemon)	3.00
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AGUAS FRESCAS, 2.5 gal	90.00
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MARTINELLI'S APPLE JUICE	3.65
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CIDER (spark. 25 Fl oz)	18.00
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BEER, 12 Fl oz	4.50
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CHANDON, spark 750 ML	50.00
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ROBLEDO CUVÉE BRUT, 750 ML	68.00
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SIGNATURE SANGRIA BIANCA hite wine with sugar macerated fruits, pitcher \$45.00 PITCHER (60 Fl oz), \$198 JAR (2.5 gal)

*Contact us for custom wines and other beverages.

bar service

***Peninsula Catering is one of the elite companies possessing full-liquor license to operate in-situ.

How Does It Operate?

When you request the bar service, please specify what package you would like to offer your guests (50 guests minimum). The amount charged is on a per person basis in accordance with the last headcount confirmation or the actual attendance if higher. The bar service is offered for a minimum of three (3) hours, starting at the time of the set-up, during which the guests can consume as much as they please. Please note that all remnants belong to us (if you would like to pre-purchase by the bottle, please specify so in advance).

Before your active hours expire, the bartender shall notify the contact person as to whether he/she would like to pay extra hour(s) to keep bar open or if the bartender(s) can start the breakdown as scheduled.

Are There Other Requirements?

Aside from the three (3) hour minimum to operate, we require at least one (1) bartender to run the bar, and a server to assist him. Bartenders and servers are charged on a five (5) hour minimum, starting at delivery time. Glassware rental starts at \$1.05 per piece.

Bar Tag	1-3hrs	Additional hour
Sonoma's Basic Beer & Wine bar	\$ 22.95 pp	\$9.50 pp/hr.
Sonoma's Premium Beer & Wine	\$ 24.95 pp	\$10.95 pp/hr.
Full Bar	\$ 26.95 pp	\$12.25 pp/hr.

**** Glassware is included with bar packages ****

*Signature cocktails available (sold separately) as an enhancement to your bar service. Please ask your Account Executive for details.

Hosting Fees

(NOTE: minimum of 5 hrs. service required on all/any staff. Service starts at delivery time (1-2 hrs. before event), and ends 1-2 hrs. after event, depending on event's size).

Beer & Wine/Full bar -Bartender

Server

Attendant

Event Coordinator

NOTE: Please note that set up times start at one (1) hour for smaller events, and two (2) hours for events larger than 100. Break down should take at least one hour and two hours for large events.

# Guests	Bartender(s) needed	Server(s) needed
50	1	1 (1 REQUIRED)
50-80 beer & wine bar	1-2	1 (1 REQUIRED)
50-80 full bar	2	1-2
80-120	3	2-3
120-160+	3-4	3

Sonoma's Basic Beer & Wine Bar: A bright, fresh Stone-fruit Sauvignon Blanc and a refreshing red wine blend ("Los Braceros") create a perfect pair. California beers (Lagunitas IPA, Anchor Steam and Gordon Biersch), Waters, LaCroix Sparkling Waters, and Sodas.

Sonoma's Premium Beer & Wine: A bright, fresh Stone-fruit Sauvignon Blanc, a lightly crisp Chardonnay, a refreshing Red Wine ("Los Braceros"), and a balanced Cabernet Sauvignon create a magnificent wine tasting of Sonoma's best. California beers (Lagunitas IPA, Anchor Steam and Gordon Biersch), Waters, LaCroix Sparkling Waters, and Sodas.

House (Full) Bar: Seagram's 7 Whiskey, Absolut Vodka, Sweet Vermouth, Dry Vermouth, Jack Daniels Scotch, Tequila Jose Cuervo Gold, Jim Beam Bourbon, California wines, Juices (cranberry juice, pineapple juice, orange juice, grenadine juice), Margarita Mix, Tonic water, Triple Sec, Club soda, Beers (San Francisco's Anchor steam, Sierra Nevada and Gordon Biersch), Sodas (Coke, Diet Coke, 7-Up), sparkling juices, and bottled water service (spring water, and unflavored mineral water)



GIN CHAN -VIETNAMESE STYLE GIN AND TONIC: 12 yields (1 – 750 ML TANQUERAY GIN, 2 -1 LT TONIC WATER SCHWEPES, 1 -12 OZ STIRRINGS KEY LIME JUICE, 1 -12 OZ STIRRINGS SIMPLE SYRUP, 2- EA LEMON IN WEDGES) \$156.00

• **SPA TONIC,** 12 yield (1 – 750 ML TANQUERAY GIN, 2 -1 LT TONIC WATER SCHWEPES, 2 – CUCUMBER SEEDED THEN PUREED, 2 –EA LEMON IN WEDGES, .5 – EA CUCUMBER, FINELY SLICED AS GARNISH) \$156.00

• **DIRTY MARTINI,** 12 yield (1- 750 ML TANQUERAY GIN, 1 – 375 ML MARTINI & ROSSI EXTRA DRY VERMOUTH, 1- 12 OZ OLIVE JUICE, 1 – 10 OZ MARTINI OLIVES) \$165.00

• **OLD FASHIONED,** 12 yield (1 –750 ML WILD TURKEY BOURBON 81 PROOF, 1 – 4 OZ ANGOSTURA BITTERS, 1 – CUP SUGAR, 1 – 8OZ JAR MARASCHINO CHERRIES, 1 –EA ORANGE IN WEDGES) \$165.00

• **MANGO "BELLINET",** 8 yield (1 – 750 ML CHAMPAGNE, 1 - PINT HAAGEN DAZS MANGO SORBET, 1 – FRESH MANGO THINLY SLICED) \$156.00

MOCKTAILS

- **GOLD RUSH MOCKTAIL:** Passion fruit puree blended with mango chunks, limeade, and finely chopped fruit, served in a 2.5-gallon container. (Yields 40 9oz cups) \$180.00.
- **NOJITO ICEE MOCKTAIL:** White grape juice, mint, club soda and limeade poured in a 2.5-gallon container garnish with mint leaves. (Yields 40 9oz cups) \$160.
- **STRAWBERRY NOR-GARITA PUNCH:** non-alcoholic mocktail with strawberry puree and limeade served in a 2.5 gallon \$170.
- **BLUEBERRY NOJITO MOCKTAIL:** Blueberries, limeade, and club soda blended and poured over ice in a 2.5-gallon container garnished with mint and fresh blueberries. (Yields 40 9oz cups)

RENTALS AND MISCELLANEOUS

*China, silver, glassware, tables, chairs, umbrellas, etc. available for rental only in conjunction with catering services

To secure availability, please order in advance. For next-day delivery, orders must be received before 12:00pm to avoid a late fee of \$65.00. Our office hours are Monday thru Friday, from 8:00 am to 5:00pm



HQ 2634 Spring St
RWC 94063

SV (650) 368 3137
SF (415) 821 7786

info@peninsulacatering.net