

Catering Menu

Catering Guidelines

Mon through Fri catering orders have a \$600 min. • Sat & Sun \$1,000 min before taxes
 Mon through Fri delivery fee \$85 • Sat & Sun delivery fee \$130
 All catering orders need to be paid in full at time of booking
 Final orders need to be placed 72 hours in advance
 Orders cancelled less than 48 hours before your event will be charged in full

Ordering Guide

Light - 3 to 5 items

Regular - 5 to 7 items

Full/Heartier - 7 to 10 items

Paper Plates/Napkins & Biodegradable Utensils \$1.65 PP

Please select your items, email them to us and our catering department will send proposal with the quantities based on your guest count.

Platters & Snacks

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. (Serves 15)	<i>\$165</i>
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.	<i>\$110</i>
CHARCUTERIE BOARD	Assortment of cheeses and meats with fresh and dried fruit, preserves, baguette and crackers. (Serves 25)	<i>\$275</i>
MEZZE TRAY	Fresh tabbouleh, hummus, baba ghanoush, marinated olives, sliced cucumbers, goat cheese, and sliced baby tomatoes accompanied by crispy pita triangles. (Serves 10)	<i>\$110</i>
PITA TRIANGLES TRAY	Pita triangles, served with 12oz roasted garlic hummus (Serves 10)	<i>\$60</i>
VEGETABLE CASCADE	Raw & grilled seasonal vegetables, served with pesto aioli, vegetable cream & ranch dip. (Medium serves 10; Large serves 25)	<i>\$66M \$138L</i>
ARTICHOKE BAKE	Served warm, with garlic toasted baguette rounds (serves 15)	<i>\$88</i>
SPINACH DIP	Served in a toasted sourdough bread bowl, surrounded with toasted baguette (serves 15).	<i>\$82</i>
THREE-COLORED CHIPS (GF)	Served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl)	<i>\$60</i>
PROSCIUTTO "POPS"	Prosciutto-wrapped mozzarella sticks, displayed standing (on containers), with grissini sticks and creamy pesto dip (6 oz) 15 pcs	<i>\$72</i>
CRUDITE BATONNETTES (GF)	Seasonal vegetable batonnettes with roasted chipotle hummus on compostable clear cups (2 pcs per order)	<i>\$9</i>
SHAVED ANTIPASTO SKEWERS	Shavings of provolone cheese, mortadella, soppressatobasil, and olives on skewers (1 pc per order)	<i>\$5.50</i>
CAPRESE SKEWERS	Grape tomato heart with basil & marinated mozzarella ball (1 pc per order)	<i>\$5.50</i>
FRUIT SKEWERS	With yogurt dipping sauce. (2pcs)	<i>\$7.65</i>
FRESH FRUIT PLATTER	Sliced fresh fruits on a tray (Medium serves 15, Large serves 25)	<i>\$66M \$110L</i>
PRETZELS (WARM)	Served with mustard sauce on the side (20 pcs)	<i>\$72</i>

Hors D'Oeuvres

Includes 2 pieces per order unless noted otherwise.
10 per kind minimum to order, except where noted with a higher minimum.

SUSHI PLATTER #1	40 pc California roll, 32 pc spicy tuna roll, 32 piece crunch roll	\$435
SUSHI PLATTER #2	40 pc California roll, 16 pc Philly roll, 20 piece shrimp tempura roll, 16 pc spicy tuna roll, 16 pc saba (broiled mackerel in unagi sauce)	\$435
SUSHI PLATTER #3	48 pc nigiri: salmon, shiro maguro, ebi, saba (broiled mackerel)	\$435
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	\$545
VEGGIE NORIMAKI PLATTER	Avocado and cucumber on nori and sushi rice (vegan. gluten free) 80 pc \$240 • 96 pc \$295 • 120 pc \$363	
CALIFORNIA NORIMAKI PLATTER	Sustainable crab meat and avocado wrapped in nori and sushi rice 78 pc \$242 • 96 pc \$312 • 120 pc \$382	
TRADITIONAL DIM SUM	Including steamed buns, dim sum balls, shrimp and veggie dumplings and pork shu mai 100 pc \$363 • 150 pc \$536 • 200 pc \$654	
AHI TUNA CUBES	(GF) Sushi style ahi tuna cubes marinated in Wasabi and cilantro dipping, and served with tamari dipping sauce *(20 order min) (2pc)	\$9.35
GYOZA	Pork, chicken, or vegetarian pot stickers, served with dipping sauces displayed on bamboo wok *(25 order min) (2pc)	\$7.15
BEEF & ASPARAGUS NEGIMAKI	(GF) Char-grilled asparagus cutlets wrapped in beef strips (tamari sauce marinated) (2pc)	\$8.75
THAI CHICKEN MEATBALLS	Chicken breast mince marinated with French breadcrumbs, sliced green onions, parsley, garlic & lemon juice. Served with sweet chili & lemon sauce (2 pc)	\$8.75
BEEF TERIYAKI SATAY	Char-grilled beef strips skewer in teriyaki marinade (2 pc)	\$8.75
ASIAN ENDIVE BOATS	Sauteed shallots, garlic, ginger, and ground beef (plus Asian sauces) alongside lettuce chiffonade on endive "boats" (2 pc)	\$7.98
CHICKEN SATAY	Serpentine marinated chicken strips cooked in roasted peanut sauce (2 pc)	\$8.75
WON TON CUPS	Filled with Asian chicken salad (2 pc)	\$7.65
MINI NOUVEAU SPRING WRAPS	(GF) Rice paper mini wraps served with cilantro dipping sauce. Vietnamese steak, shrimp, Thai chicken, or grilled vegan portabella (2 pc)	\$8.80
BEEF SLIDER	ANGUS BEEF, with caramelized onions and melted brie cheese (1pc)	\$8.75
CHICKEN SLIDER	CHICKEN TINGA, pulled chicken slow-cooked in a tomato chipotle sauce, with, queso fresco and flash-pickeled red onions-cabbage curtido (1 pc)	\$8.75
CAPRESE SLIDER	Fresh sliced mozzarella, sliced Tomato, and basil with balsamic spread (1pc)	\$8.75
CHICKEN PARMIGIANA SLIDER	With marinara sauce, cheese and basil (1PC)	\$8.75
MINI TAQUITOS	In choices of beef, chicken, or vegetarian, served with guacamole and Pico de Gallo salsa (2 pc)	\$7.65
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 pc)	\$7.65
EMPANADAS	Baked petite light pastry crusts filled with choice of shredded marinated chicken, roasted vegetables, or chorizo (Mexican sausage) served with chimichurri sauce (2 pc)	\$8.75
LATIN TRUMPETS (V)	Tasty baked tortilla cones filled with black beans, roasted sweet corn, queso fresco & vegetables (2 pc)	\$7.65
ACHIOTE PRAWNS	(GF) Char-grilled, achiote-marinated butterflied prawn skewers (2 pc)	\$9.35
CHIPOTLE CHICKEN SKEWERS	(GF) Char-broiled skewered chicken breast strips marinated in smoky chipotle blend (2 pc)	\$8.75
JALAPENO POPPERS (V)	Served warm with avocado ranch dip (2 pc)	\$7.65
SPICY BLACK BEAN WRAP (V)	Mini tortilla wraps with cilantro cream cheese, lettuce, red onions, olives & tomato (2 pc)	\$7.15
CARNITA CUPS	Carnitas mixed with Pico de gallo and queso fresco topped with an avocado aioli, served cold (2 pc)	\$8.53
SCORPION PRAWNS	Sustainable option, butterflied and roasted, filled with artichoke, crab, cheese, breadcrumbs, and a hint of chipotle (2 pc)	\$9.85
CHILLED PRAWNS	Served with cocktail sauce & lemon wedges. (2 pc)	\$8.80
CHILI-LIME PRAWNS	(GF) Char-grilled prawn skewers onto fresh pineapples (2 pc)	\$8.80
COCONUT SHRIMP	Large, butterflied shrimp dipped in a mild coconut batter and rolled in coconut and breadcrumbs. Served with Louie sauce (2pcs)	\$9.35
PRAWNS IN BACON BLANKETS	(GF) Served with tangy barbecue sauce (2 pc)	\$9.85
MINI CRAB CAKES	Served with Louie sauce (2 pc)	\$10.45

SEA SCALLOPS IN BACON	(GF) broiled scallops wrapped in bacon (2 pc)	\$10.72
PETIT BEEF WELLINGTONS	Delicate filet mignon cuts coated in pate and duxelles, wrapped in puff pastry (2 pc)	\$8.75
PEPPERCORN BEEF	Skewered beef strips in peppercorn demi glaze (2 pc)	\$8.75
STEAK AU POIVRE	Thinly sliced peppered beef on crostini, with creamy roasted garlic-horseradish sauce and olive tapenade	\$8.75
ASPARAGUS WRAPPED IN PROSCIUTTO	Roasted asparagus wrapped in prosciutto (2 pc)	\$8.25
TEA SANDWICHES	In choices of smoked salmon with cucumbers & dilled cream cheese, turkey with cranberry sauce, chicken salad and mixed greens, watercress & goat cheese (2 pc)	\$7.15
MINI PINWHEELS	In choices of turkey, ham, roasted beef & roasted vegetables (2 pc)	\$7.15
MINI PIGS IN A BLANKET	Bacon wrapped cocktail sausage in puff pastry with Dijon mustard and ketchup (2 pc)	\$7.65
SPICEY BEEF SKEWER	Char-grilled spicy beef skewers, marinated in a blend of spices. Served with sesame sauce (2 pc)	\$8.75
CHICKEN TANDOORI SATAY	(GF) Char-broiled skewered chicken breast strips in tandoori mix, served with tzatziki (2 pc)	\$8.75
CHICKEN WINGS	(GF) with your choice of seasoning: Lemon parmesan, buffalo, tamarind glaze, crispy Korean BBQ (min 10 per flavor)	\$7.65
BUFFALO CAULIFLOWER WINGS	(V) crispy cauliflower wings tossed in buffalo sauce and served with a ranch dipping sauce	\$6.55
CHICKEN SALAD ENDIVE BOAT	(GF) with grilled chicken breast salad, with bell peppers, red onions, balsamic vinaigrette & avocado mayonnaise (2 pc)	\$7.65
VEGETARIAN SAMOSA (V)	Authentic Middle East flavor, onions potatoes, and peas, with a fragrant medley of herbs & spices, wrapped in a chickpea blended flour triangle (2 pc)	\$7.65
PARMIGIANO-REGGIANO CRISP TARTLETS (V)	(GF) 1.5" baskets topped with goat cheese mousse (2 pc)	\$7.65
SPANOKOPITA (V)	Phyllo pastry triangles with feta cheese, spinach & oregano (2 pc)	\$6.55
FALAFEL	(GF) Deep-fried ground chickpea balls, served with tzatziki and minted cucumber yogurt dip (2 pc)	\$6.55
GRILLED TOMATO & GOAT CHEESE CROSTINI	(V) With with caramelized onions and a bottom of fresh basil leaf (2 pc)	\$7.65
BAKED MUSHROOM CAPS (V)	Filled with parmesan cheese, garlic & breadcrumbs (2 pc)	\$7.65
ITALIAN STUFFED MUSHROOM	Stuffed with fennel, sun-dried tomatoes, garlic, basil, Gorgonzola & parmesan (2 pc)	\$7.65
PIZZETA	Choices of Cheese, Pepperoni or Margherita (1 pc)	\$6.05
ROASTED BABY POTATOES (V)	(GF) dressed in cream cheese, dill & green onions (2 pc)	\$5.50
POLENTA TRIANGLES (V)	With sun-dried tomatoes, pesto, and toasted pine nuts (2 pc)	\$7.65
MOZZARELLA STICKS (V)	Breaded and served warm with marinara sauce (2 pc)	\$6.05
SOY ENDIVE BOAT (V)	(GF) Sauteed soy protein (with ginger, garlic, and Asian sauces), chopped basil and cracked vermicelli salad on endive boats (2 pc)	\$6.55
PAD THAI SALAD TUBS (V)	(GF) Pad Thai petit compostable clear cups (2 pc)	\$7.65
DEVILED EGGS	(2 pc)	\$7.15



Salad Packages

Comes with fruit salad and dessert • 10 per kind min. required to order • +\$1.75 per order to add chicken

CAPRESE SALAD	Sliced sliced fresh mozzarella, sliced cherry tomatoes and sweet basil, seasoned with salt and extra virgin olive oil. Balsamic vinaigrette.	<i>\$17.05</i>
LATIN SALAD	Queso fresco, sliced radish, tomato, cucumbers, crispy tortilla confetti, red onions (on the side), spring mix, Cilantro dressing.	<i>\$17.05</i>
PEAR SALAD	Sliced pears, mixed greens, crumbled gorgonzola cheese, roasted walnuts, dried cranberries, chopped strawberries, Raspberry vinaigrette.	<i>\$17.05</i>
CALIFORNIA SALAD (GF)	Garbanzo beans, black olives, tomatoes, avocado, marinated artichokes, cubed cheddar cheese, spring mix, Balsamic vinaigrette.	<i>\$17.05</i>
NAPA VALLEY SALAD (GF)	Grapes, mixed greens, Napa cabbage, red cabbage, goat cheese, celery, pecans (on the side), Citrus dressing.	<i>\$17.05</i>
BISTRO QUINOA	Organic quinoa, roasted squash, croutons, crispy diced pancetta, Napa cabbage, cambozola cheese. Roasted shallot balsamic vinaigrette.	<i>\$17.05</i>
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.	<i>\$17.05</i>
COBB SALAD	Diced turkey breast (3 oz), romaine, hard-boiled eggs, crumbled bacon, tomatoes, marinated mushrooms, avocado, and blue cheese. Buttermilk ranch dressing.	<i>\$18.65</i>
GREEK SALAD	Chopped Romaine lettuce, Kalamata olives, pepperoncini, tomato, feta cheese, cucumbers, grilled eggplant and red onions. Citrus dressing.	<i>\$17.05</i>
SPINACH SALAD (GF)	Baby spinach, avocado, pears, crisp bacon, marinated mushrooms, toasted almonds (on the side), orange mandarins, Mustard dressing.	<i>\$17.05</i>
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).	<i>\$18.65</i>
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.	<i>\$17.05</i>
PIER 39 SALAD (GF)	Cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.	<i>\$17.05</i>
CAESER SALAD	Romaine hearts, rustic croutons, sliced cherry tomatoes and parmesan cheese. Caesar dressing (contains eggs and anchovies).	<i>\$17.05</i>
PASTA JARDINIÈRE (GF)	Gluten-free pasta, pesto, grilled & raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers & pine nuts), chopped fresh mozzarella, light Italian dressing.	<i>\$17.60</i>
NICOISE TRAY (GF)	Your choice of Salmon or Tuna with trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette.	<i>\$21.73</i>
SOUTHWEST MULTI-BEAN (GF)	Corn kernels, toasted pepita seeds, fresh cilantro, bean melange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.	<i>\$17.05</i>

Side Salad & Side Options

CLASSIC CAESAR	Romaine lettuce, croutons, shaved parmesan, Caesar dressing.	<i>\$6.88</i>
GREEK	Romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperoncini, and Kalamata olives, Greek dressing.	<i>\$6.88</i>
MIXED GREENS	(V, GF) spring mix, carrots, cucumbers, tomatoes, and radish. House dressing.	<i>\$6.88</i>
FRUIT SALAD	(V, GF) (4oz) diced fresh fruits.	<i>\$6.32</i>
PASTA SALAD	(4oz) pasta salad of the day (always vegetarian).	<i>\$6.55</i>
COLESLAW	(V, GF) cabbage medley, carrots, pepperoncini, green onions, parsley, S&P, EVOO, rice vinegar.	<i>\$6.55</i>
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.	<i>\$6.88</i>
DINNER ROLLS	Plain and wheat dinner rolls, served with butter (10 pc)	<i>\$1.65</i>
STEAMED RICE	(V, GF) (4oz pp) unseasoned steamed jasmine long grain rice.	<i>\$4.95</i>
WILD-PILAF RICE	(V, GF) (4oz pp) sauteed onion, bell peppers, celery, white and wild rice simmered in savory vegetable broth.	<i>\$4.95</i>
MEXICAN RICE	(V, GF) (4oz) rice sauteed with cumin and onions, then simmered with tomato sauce & vegetable broth.	<i>\$4.95</i>
MASHED POTATOES	(GF) hand mashed, with garlic, white pepper, salt & cream.	<i>\$6.05</i>
SCALLOPED POTATOES	(6oz) layers of thinly sliced potatoes, baked with parmesan cheese and bechamel sauce - sold in increments of 6 only.	<i>\$8.80</i>
POTATOES WEDGES	(GF) (4oz) paprika rubbed potato wedges.	<i>\$6.05</i>
STEAMED VEGETABLES	(V, GF) steamed seasonal vegetables (seasoned with salt and pepper).	<i>\$5.45</i>
MACARONI & CHEESE	With creamy bechamel and sharp cheddar cheese.	<i>\$6.55</i>
LINGUINI PASTA	(V) tossed in zesty marinara sauce.	<i>\$6.55</i>

Desserts

COOKIE	Chocolate chip, oatmeal raisin, peanut butter or heath crunch	<i>\$3.50</i>
BROWNIE	Chocolate chip, blondie, rocky road or cheesecake brownie	<i>\$4.95</i>
CHURRO	5" churro dipped in white or milk chocolate	<i>\$4.95</i>
FRUIT BAR	Lemon or pecan	<i>\$6.03</i>
MACAROONS	Petit French macaroons, gluten free (2 pc)	<i>\$6.60</i>
MINI FRUIT TART	Fresh fruit tartlet filled with pastry cream and glazed fruit (24 pc)	<i>\$72.00</i>
STRAWBERRIES	Dipped in milk and white chocolate or dark chocolate (2 pc)	<i>\$6.60</i>
BAKLAVA	Layered pastry dessert (2pc)	<i>\$5.50</i>

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