



COMFORTS CATERING

Fine City & Homestyle Food

EST. 1986



Café • Take-out • Catering

335 SAN ANSELMO AVE. SAN ANSELMO, CA 94960

T: 415.454.9840 F: 415.454.7590

WWW.COMFORTSCAFE.COM

COMFORTS CATERING



Thank you for considering Comforts for your upcoming event! Our aim is to provide you with delicious, quality food that truly stands out, making your event as memorable as possible!

For more information, please contact Comforts Catering during our catering hours at **415.454.9840**, or email us at catering@comfortscafe.com.

We look forward to serving you!

CATERING HOURS

Mon-Fri 8:30am-5:30pm
Sat-Sun CLOSED

*If you need to speak to someone on the weekend regarding an order, please contact our take-out department.

TAKE-OUT HOURS

Mon-Fri 6:30am-6:30pm
Sat 7:30am-5:30pm
Sun 8:00am-3:00pm

CAFÉ HOURS

Mon CLOSED
Tues-Fri 8:00am-2:30pm
Sat-Sun 8:00am-3:00pm

HOW TO ORDER

Please contact our catering department during catering hours at 415-454-9840 to place your order. Most items require 48 hours' notice, otherwise subject to availability.

HOW TO PRE-PAY

If you would like to pre-pay, please fill out a **credit card authorization form** available on our website. Return the form 24 hours prior to your order. Please note, we are not allowed to take credit card information over the phone.

If your order falls on a weekend, please return form before 5:00pm the Friday before.

DELIVERY SERVICES

Delivery is available Mon-Fri, from 9:00am-4:00pm. Weekend deliveries are by special arrangement only. Delivery fees available on our website. Bookings are limited, so reserve in advance!

If you need help setting up your food, let us do it for you! We offer set-up service for an additional \$25.00.

FULL-SERVICE CATERING

We can provide full-service catering for a variety of events, from office luncheons and passed hors d'oeuvres, to family-style dining and small weddings. Call us for more information, or visit our website.

PRESENTATION & PLACE SETTINGS

We can provide items in aluminum trays (\$3 charge for salads), or black plastic reusable trays and bowls (\$7 charge). We are not able to accept personal platters for presentation. Paper goods and plasticware is available for an additional cost.

CANCELLATIONS

Late cancellations may result in partial or full charges. Please cancel 48 hours prior to your order to avoid any charges.

RISE & SHINE



Items below require 48 hours' notice.

HOUSEMADE MORNING PASTRIES

All our pastries are made from scratch every morning, using the best quality ingredients. 6 order each minimum.

- MUFFINS Raisin Bran-Pecan** or daily seasonal fruit \$1.50 sm; \$2.75 reg
- SCONES Orange-Currant, Chocolate Chip** or daily seasonal fruit \$1.75 sm; \$2.75 reg
- COFFEE CAKE MUFFINS** streusel topping, seasonal fruit filling \$3 ea
- MINI "DONUT HOLE" MUFFINS** rolled in cinnamon sugar \$1.25 ea
- PECAN MORNING BUNS** puff pastry, honey caramel \$3 ea

BREAKFAST PLATTERS

All our pastries are made from scratch every morning, using the best quality ingredients. All served on reusable black plastic trays.

- MINI BREAKFAST PASTRY PLATTER** assorted mini muffins, scones & mini 'donut hole' muffins \$28 (serves 12-15)
- MINI BUTTERMILK BISCUIT PLATTER** our popular buttermilk biscuits sliced in half, served w/ shaved Zoe's ham, mild pepper jam & brie \$50 (serves 12-15)
- ASSORTED BAGEL PLATTER** local bagels, whipped cream cheese \$2.95 serving (10 order min)
- SMOKED SALMON & BAGEL PLATTER** local bagels, whipped cream cheese, Italian capers, sliced tomatoes, red onions \$150 (serves 16-20)

HOUSEMADE GRANOLA & YOGURT \$60 (serves 10-12)

Housemade granola, served w/ creamy Greek yogurt, drizzled w/ honey & fresh seasonal fruit *gf

HOUSEMADE LOAF CAKES \$22 (serves 8-10)

All our loaf cakes are made from scratch every morning. Choose from:

- SUNRISE BREAD** zucchini, sweet potato purée, walnuts
- BANANA BREAD** Plain or **Chocolate Chip**

HOUSEMADE BUNDT CAKES \$32 (serves 8-10)

All our bundt cakes are made from scratch every morning. Choose from:

- LEMON BUNDT** buttermilk glaze (also available w/ poppy seeds)
- ORANGE-YOGURT BUNDT** orange marmalade glaze

FRITTATA

Italian-style omelet, eggs & bread (or sub potato for *gf) Choose from:

MEDITERRANEAN oven-roasted tomatoes, onions, parmesan, basil

LATIN chorizo, roasted chilies, tomatoes, scallions, queso fresco
\$40-45 half pan (serves 9-12); \$85-90 full pan (serves 18-24)

HOUSEMADE QUICHE

\$32 (serves 8-10)

Flaky housemade herbed pie crust, eggs, cream & cheese. Choose from:

CLASSIC LORRAINE Hobbs' baked ham, caramelized onions, Jarlsberg

SEASONAL VEGETABLE fresh herbs, Sonoma jack

HOUSE COFFEE & TEA SERVICE

\$25 (serves 10-12)

Includes paper cups, half & half, assorted sugars & coffee stirrers

PEERLESS ORGANIC COFFEE regular or decaf

MIGHTY LEAF LOOSE LEAF TEA assorted tea bags & hot water

FRESH-SQUEEZED ORANGE JUICE

\$30 (serves 12-16)

Includes compostable plastic cups

COOL APPETIZERS



Items below require 48 hours' notice.

COMFORTS' ARTISAN PLATTERS

All beautifully arranged on platter. Sizes are: Small (serves 10-15);
Medium (serves 25-30); Large (serves 50)

LOCAL ARTISAN CHEESE PLATTER assorted cheeses, mixed nuts, quince
paste, sourdough toast points \$120 sm; \$150 med; \$195 lg

SEASONAL FRUIT & ARTISAN CHEESE PLATTER assorted cheeses, fresh
fruit, sourdough toast points \$110 sm; \$140 med; \$185 lg

SEASONAL FRESH FRUIT PLATTER *gf \$100 sm; \$125 med; \$160 lg

SEASONAL VEGETABLE CRUDITÉ PLATTER assorted vegetables roasted sweet
pepper aioli or spicy hummus *gf \$125 med; \$160 lg

MEDITERRANEAN ANTIPASTO PLATTER marinated & grilled seasonal
vegetables, assorted cured meats, olives & cheeses, sourdough
toast points \$150 med; \$195 lg

COMFORTS' COCKTAIL SANDWICHES

\$4.25 ea (25 min)

Available after 11:00am. Housemade dinner roll, your choice of filling:

GRILLED & MARINATED EGGPLANT fresh mozzarella, sun-dried tomatoes,
mixed greens, roasted sweet pepper aioli

HOBBS' HONEY-BAKED HAM Jarlsberg, mixed greens, honey mustard

KOREAN BBQ FLANK STEAK caramelized onions, mixed greens
horseradish aioli

ROAST TURKEY cranberry sauce, Sonoma jack, mixed greens, mayo

ROAST PORK BANH MI Vietnamese-style bbq roast pork, quick-pickled
vegetables, soy-sesame aioli (25 min for pork)

LAVOSH ROLLS \$21 (3 roll min, 16-18 slices per roll)

Lavosh flatbread, beautifully rolled & sliced. Choose from:

CURRIED CHICKEN & APPLE mango chutney, mixed greens, cream cheese

HOBBS' HONEY-BAKED HAM Jarlsberg, honey mustard, mixed greens

ROAST TURKEY Jarlsberg, Dijon, mixed greens, cream cheese

ZOE'S MORTADELLA salami, Provolone, Dijon, mixed greens, mayo

SMOKED SALMON red onions, capers, mixed greens, herb cream cheese (\$24)

MOZZARELLA & SUN-DRIED TOMATOES basil, mixed greens, cream cheese

GRILLED & MARINATED EGGPLANT roasted sweet peppers, basil,
mixed greens, cream cheese

CROUSTADES \$2.50 (25 min per flavor)

Sourdough toast points, topped w/ your choice of:

CURRIED CHICKEN & APPLE mango chutney, whipped cream cheese

SMOKED SALMON & CUCUMBER herb cream cheese, chives

ROASTED EGGPLANT TAPENADE sun-dried tomatoes, crumbled feta, basil

SPICY HUMMUS mild roasted green chilies

FRESH, SOFT SPRING ROLLS \$3.50 ea

Fresh rice paper wrapped w/ your of filling:

WILD PRAWN avocado, carrots, jicama, lettuce, mint, sweet chili-
jalapeño dipping sauce *gf

VEGETARIAN avocado, carrots, jicama, lettuce, mint, sweet chili-
jalapeño dipping sauce *gf (tofu also available - tofu is not gf)

5-SPICE ROAST DUCK scallions, cucumber, hoisin-chili dipping sauce
(25 min)

CHICKEN & GREEN PAPAYA hoisin chicken, shredded papaya, sweet
peppers, tomatoes, fish sauce, sweet chili-jalapeño dipping sauce *gf
(25 min)

DEVILED EGGS \$1.50 ea (25 min)

Topped w/ choice of bacon, pesto or parsley

HOT BITES



Most items require 48 hours' notice.

BUFFALO CHICKEN NUGGETS \$13/lb

Boneless chicken breast, bite-size pieces, spiced herbed bread crumbs, hot sauce & buttermilk ranch dipping sauce

CHICKEN OKASAN \$13/lb

Boneless chicken breast, bite-size pieces, panko-crust, flash-fried, dipped in house teriyaki sauce

THAI CHICKEN SATAY \$2.50 ea (25 min)

Boneless chicken breast, marinated in curry, coconut milk, soy, spices, grilled on skewer, Thai-style peanut dipping sauce

KOREAN BBQ FLANK SKEWERS \$2.50 ea (25 min)

Grilled flank steak, marinated w/ ginger, garlic, sesame, chilies, teriyaki, scallions, sesame seeds

MINI PIGS-IN-A-BLANKET \$2.25 ea (25 min)

Miller's all-beef hot dog wrapped in puff pastry, honey mustard & ketchup

MINI DUNGENESS CRAB CAKES \$4.50 (25 min)

Diced sweet pepper, scallions, panko, egg, roasted sweet pepper aioli

COCONUT-CRUSTED WILD PRAWNS \$3.25 ea (25 min)

Shredded coconut, panko, sweet chili-jalapeno dipping sauce

GRILLED CITRUS WILD PRAWNS \$3.25 ea (25 min)

Citrus marinade, avocado salsa *gf

MINI QUESADILLAS \$3.25 ea (25 min per flavor)

Griddled flour tortilla, tomatillo salsa, choose from:

BLACK BEAN & CORN SALSA crumbled feta, parmesan, Sonoma jack

MIXED WILD MUSHROOMS caramelized onions, goat & Havarti cheese

ROASTED CHICKEN cilantro, feta, caramelized onions

MINI TAQUITOS \$3.50-3.75 ea (25 min per flavor)

Fried corn tortilla, house salsa, choose from:

POTATO, GREEN CHILI & CORN Sonoma jack *gf

WILD SHRIMP & CHORIZO crumbled feta *gf

MINI WILD MUSHROOM RISOTTO CAKES \$2.50 ea (25 min)
Sautéed onions, garlic, parmesan, fresh herbs, panko, romesco

MINI ZUCCHINI CAKES \$2.50 ea (25 min)
Sautéed onions, parmesan, fresh herbs, panko, whipped garlic-goat cheese

ENTRÉE SALADS



Entrée salads require 48 hours' notice, except for our
Chinese Chicken Salad, Taco Salad and Caesar Salad

OUR SIGNATURE CHINESE CHICKEN SALAD \$7.75 sm; \$11.75 lg
Marinated & roasted air-chilled, free-range Petaluma chicken breast,
shredded romaine and iceberg, flash-fried rice noodles, toasted sesame
seeds & almonds, scallions, slightly sweet rice vinaigrette (large serves 2
as a main, or 4-5 as side)

CHINESE TOFU SALAD sub w/ marinated & roasted tofu (\$7 sm; \$10.50 lg)

"LITE" CHINESE CHICKEN SALAD sub w/ dry-baked wheat noodles & low-
calorie dressing

***GF CHINESE CHICKEN SALAD** sub w/ grilled herb chicken

ROAST CHICKEN TACO SALAD \$11.95 ea
Marinated & roasted air-chilled, free-range Petaluma chicken breast,
shredded romaine, avocado, tomatoes, black beans, Sonoma jack, tomato-chili
vinaigrette, tortilla strips served on side *gf (Vegetarian Taco Salad w/
extra avocado, \$9.95 ea)

ROAST TURKEY CAESAR SALAD \$10.50 ea
Sliced roast turkey breast, romaine hearts, parmesan, house dressing,
croutons served on side (Vegetarian Classic Caesar, \$7.50 ea)

CLASSIC COBB SALAD \$12.25 ea
Diced roast turkey breast, Hobbs' bacon, avocado, tomatoes, local Shaft's
blue cheese, hard-boiled egg, romaine hearts, sherry-Dijon vinaigrette *gf

GRILLED CHICKEN OR SALMON & MANGO SALAD \$11.95 ea; \$13.95 ea
Laura Chenel's crumbled chèvre, toasted pecans, organic Sonoma mixed
greens, sherry-Dijon vinaigrette *gf

SONOMA GREEN SALAD \$8.75 ea
Organic Sonoma mixed greens sherry-Dijon vinaigrette, choose toppings:

PEAR & GOAT CHEESE toasted pecans *gf

APPLE & BLUE CHEESE toasted walnuts *gf

MIXED GARDEN SALAD

\$6.25 ea

Organic Sonoma mixed greens, diced tomatoes, julienned jicama & carrots, sherry-Dijon or balsamic vinaigrette *gf

BAKED DISHES



Items below require 48 hours' notice.
Half Pan serves 9-12; Full Pan serves 18-24

COMFORTS' MAC 'N' CHEESE

\$50 half pan; \$95 full pan

Aged Jersey cheddar, parmesan, toasted bread crumbs (add Hobbs' baked ham, \$55 half pan; \$110 full pan)

BAKED PENNE BOLOGNESE

\$60 half pan; \$120 full pan

Ground beef & pork, mushrooms, onions, tomatoes, parmesan, garlic, spices

BAKED PENNE MARINARA

\$50 half pan; \$95 full pan

Sautéed seasonal vegetables, onions, marinara, parmesan, garlic, spices

BAKED LINGUINE PRIMAVERA

\$50 half pan; \$95 full pan

Sautéed zucchini, squash, sweet peppers, onions, parmesan, white wine cream sauce (add roast chicken, \$60 half pan; \$120 full pan)

ITALIAN SAUSAGE LASAGNE

\$60 half pan; \$120 full pan

Layered pasta w/ ground beef & pork sugo, mushrooms, onions, garlic, parmesan béchamel

VEGETARIAN LASAGNE

\$50 half pan; \$95 full pan

Layered pasta w/ your choice of filling:

VEGETABLE MEDLEY zucchini, squash, sun-dried tomatoes, pesto, cream

ROASTED EGGPLANT mixed mushrooms, sweet peppers, parmesan béchamel

CHILAQUILES

\$50 half pan; \$95 full pan

Layered corn tortillas, Sonoma jack & cheddar cheese, mild roasted green chilies, olives, sour cream, roasted tomato-chili sauce *gf (add roast chicken, \$60 half pan; \$120 full pan)

COMFORTS' ENCHILADAS

(10 min per flavor)

Corn tortillas, Sonoma jack, rolled & baked w/ tomatillo sauce, salsa roja or mole, your choice of filling:

ROAST CHICKEN sautéed onions, cilantro *gf \$5.75 ea

SEAFOOD seasonal, wild seafood, sautéed onions, cilantro *gf \$6.75 ea

VEGETARIAN seasonal vegetables, sautéed onions, cilantro *gf \$4.75 ea

MORE HOT ENTRÉES



Items below require 48 hours' notice.

"Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

TURKEY CHILI "CHOICE" \$16 quart
Ground turkey, black beans, fresh corn, tomatoes, onions, spices *gf

BLACK BEAN CHILI "CHOICE" \$12 quart
Black beans, tomatoes, onions, spices *gf

SOUTHERN BUTTERMILK FRIED CHICKEN \$13 lb
Organic bone-in Petaluma chicken (white and dark meat), brined in buttermilk and spices

GRILLED ROSEMARY CHICKEN BREAST "CHOICE" \$13 lb
Air-chilled, free-range Petaluma boneless chicken breast, garlic, fresh herbs, olive oil *gf

CHICKEN MARSALA \$9.50 6oz serving
Air-chilled, free-range Petaluma boneless chicken breast, marsala wine, sautéed mushrooms, onions, chicken stock, touch of cream *gf

CHICKEN PICCATA \$9.50 6oz serving
Air-chilled, free-range Petaluma boneless chicken breast, sautéed mushrooms, capers, lemon, white wine *gf

SICILIAN CHICKEN "CHOICE" \$9.75 6oz serving
Air-chilled, free-range Petaluma boneless chicken breast, sautéed sweet peppers, onions, artichoke hearts, Kalamata olives, marinara *gf

STUFFED & ROASTED CHICKEN BREAST \$12.25 6oz serving
Air-chilled, free-range Petaluma boneless chicken breast, stuffed w/ whipped mascarpone, sun-dried tomatoes & basil, white wine cream sauce *gf

CHICKEN, TURKEY OR VEGETABLE POT PIE \$8.25 ea; \$6.95 ea
Puff pastry, seasonal vegetables, cream sauce (12 min per flavor)

COMFORTS' CLASSIC MEATLOAF \$11.50 lb
Ground beef, pork, mild green chilies, carrots, onions, bread crumbs, eggs, topped w/ bbq tomato sauce

TURKEY MEATLOAF "CHOICE" \$10.50 lb
Ground turkey, mushrooms, carrots, onions, breadcrumbs, eggs, topped w/ bbq tomato sauce

KOREAN BBQ FLANK STEAK \$21 lb
Tenderized & marinated w/ teriyaki, ginger, garlic, scallions, sesame, Korean chilies, grilled over an open flame

MONGOLIAN BEEF SHORT RIBS \$18 lb
Braised short ribs, slathered in a Mongolian soy-chili sauce

WILD OR OCEAN-FARMED SALMON FILET \$33 lb
Approximately 6 oz. filet. Choose from:

GRILLED SALMON "CHOICE" brushed w/ olive oil, garlic, served w/ fruit salsa or yogurt-dill sauce *gf

POACHED SALMON "CHOICE" topped w/ gremolata *gf

TERIYAKI ROASTED SALMON teriyaki, sesame seeds, scallions

VEGETABLES



Items below require 48 hours' notice.
"Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

ASPARAGUS "CHOICE" \$12-13 lb
Seasonal tender asparagus, choose from:

GRILLED ASPARAGUS brushed w/ olive oil, garlic, parsley *gf

POACHED ASPARAGUS topped w/ gremolata *gf

SESAME ASPARAGUS vegetarian soy-oyster sauce, Shiitake mushrooms, sesame seeds

ROASTED BRUSSELS SPROUTS \$10-11 lb
Seasonal roasted brussels sprouts, choose from:

PARMESAN-ROASTED BRUSSELS SPROUTS olive oil, garlic, parmesan *gf

ROASTED BRUSSELS SPROUTS W/ CAPERS caramelized onions, garlic *gf

ROASTED BRUSSELS SPROUTS W/ PANCETTA caramelized onions, garlic *gf

ROASTED BUTTERNUT SQUASH "CHOICE" \$10 lb
Butternut squash rounds roasted w/ olive oil, salt & pepper *gf

SPICY ROASTED CAULIFLOWER \$10 lb
Heirloom varieties of cauliflower, capers, chili flakes, garlic *gf

SEASONAL BRAISED GREENS \$11 lb
Includes an assortment of either baby kale, swiss chard or spinach, braised in white wine and your choice of:

- BRAISED GREENS W/ BUTTERNUT SQUASH & SWEET PEPPER *gf
- BRAISED GREENS W/ LEEKS & FRESH CORN *gf
- BRAISED GREENS W/ TOASTED PINE NUTS caramelized onions *gf

PAN-SEARED GREEN BEANS \$11 lb

Pan-seared w/ olive oil, garlic and your choice of:

- GREEN BEANS W/ PROSCIUTTO caramelized onions *gf
- GREEN BEANS W/ FRESH CORN fried shallots, toasted pine nuts *gf

MARINATED & FIRE-ROASTED VEGETABLES \$10 lb

Soy-bal samic marinade, zucchini, yellow squash, carrots, mushrooms, sweet peppers, red onions, grilled over an open flame

POTATOES & RICE



Items below require 48 hours' notice.
 "Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

WHOLE-ROASTED SMASHED YUKON GOLD POTATOES \$8.50 lb

Roasted w/ olive oil, garlic, lemon zest, parsley *gf

ROASTED GARLIC MASHED POTATOES \$7 lb

Russet potatoes, cream, butter *gf

STEAMED JASMINE RICE \$6-6.50 lb

- PLAIN JASMINE OR BROWN RICE *gf
- GINGER-SCENTED JASMINE RICE ginger, garlic, soy sauce, chicken stock
- SPANISH RICE tomatoes, onions, garlic, chicken stock *gf

BROWN RICE MEDLEY "CHOICE" \$9 lb

Corn, zucchini, squash, peas, carrots, celery, onions, vegetable stock *gf

WILD RICE & JASMINE PILAF \$9.50 lb

Sautéed onions, carrots, parmesan, fresh herbs, vegetable stock *gf

SIDE SALADS



Most items below require 48 hours' notice.
 "Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

BBQ CHICKEN & LINGUINE SALAD	\$10 lb
Sliced, marinated chicken breast, snow peas, cilantro, apricot-Dijon, balsamic vinaigrette	
BOW-TIE PASTA SALAD	\$9.50 lb
Fresh tomatoes (heirloom & organic when available), garlic, fresh basil, Parmigiano Reggiano, extra-virgin olive oil	
CHINESE-STYLE PASTA SALAD	
Thin egg noodles, broccoli, sweet peppers, carrots, scallions, sesame seeds, Cantonese-style soy-oyster sauce, your choice of:	
CHINESE-STYLE PASTA W/ CHICKEN marinated & poached chicken	\$10 lb
CHINESE-STYLE PASTA W/ BBQ FLANK STEAK	\$12 lb
CHINESE-STYLE PASTA W/ MARINATED TOFU	\$9.50 lb
PENNE PASTA SALAD	\$9.50 lb
Choose from:	
PENNE PASTA W/ SPINACH julienned sweet peppers, sliced red onions, Parmigiano Reggiano, balsamic vinaigrette	
PENNE PASTA W/ GRILLED VEGETABLES marinated & grilled vegetables, Kalamata olives, Feta cheese, sherry-Dijon vinaigrette	
RICOTTA CHEESE TORTELLINI SALAD	\$11 lb
Radicchio, tomatoes, zucchini squash, Parmigiano Reggiano, w/ a pesto or sherry-Dijon vinaigrette	
FARRO SALAD "CHOICE"	\$10 lb
English peas, zucchini, cherry tomatoes, fresh herbs, red wine vinaigrette	
EDAMAME & WILD RICE SALAD "CHOICE"	\$10 lb
Sweet peppers, carrots, scallions, Tamari-rice wine vinaigrette *gf	
JASMINE & WILD RICE SALAD	\$10 lb
Dried cranberries, toasted almonds, scallions, rice vinaigrette *gf	
SEASONAL FRESH FRUIT SALAD "CHOICE" *gf	\$11.50 lb
ROASTED BEET & TOMATO SALAD "CHOICE"	\$10 lb
Sliced red onions, fresh basil, sherry vinaigrette *gf	
BLACK BEAN & CORN SALAD "CHOICE"	\$9.50 lb
Diced sweet peppers, red onions, cilantro, lemon juice *gf	
BROCCOLI-CRANBERRY SALAD	\$10.50 lb
Hobbs' bacon, sunflower seeds, creamy apple cider vinaigrette *gf	

GREEK SALAD	\$10 lb
Tomato, cucumber, Greek feta, Kalamata olives, champagne vinaigrette *gf	
RED POTATO SALAD	\$7.50 lb
Red onions, cornichons, parsley, Dijon, mayo	
ASIAN BEEF SALAD	\$14 lb
Tenderized, marinated slices of bbq flank steak, julienned sweet peppers, carrots, celery, scallions, bean sprouts, soy-rice vinaigrette (available w/ chicken or tofu)	
CHOPPED CHICKEN & CRANBERRY SALAD	\$11 lb
Chopped toasted pecans, celery, mayo, fresh parsley *gf	
CHOPPED CHICKEN & GREEN OLIVE SALAD	\$11 lb
Chopped pimento-stuffed green olives, celery, mayo, fresh parsley *gf	
CURRIED CHICKEN & APPLE SALAD	\$11 lb
Air-chilled, free-range Petaluma diced chicken breast, Granny Smith apples, currants, scallions, toasted almonds, , mayo, Madras curry, mango chutney *gf	
CURRIED EGG SALAD	\$7.50 lb
Diced celery, red onions, fresh parsley *gf	
ALBACORE TUNA SALAD	\$11.50 lb
Line-caught tuna, diced celery, red onions, cornichons, mayo, lemon juice, fresh parsley *gf	
WILD SALMON SALAD	\$17 lb
Red onions, capers, mayo, lemon, fresh parsley *gf	

ARTISAN SANDWICHES



Made on assorted local, artisan breads, cut in half & labeled.

Gluten-free bread available, add \$1.50 ea.

Available daily from 9:00am to 3:00pm

DIJON-MARINATED ROAST CHICKEN	\$9.25 ea
Sun-dried tomatoes, caramelized onions, mixed greens, mayo	
GRILLED ROSEMARY CHICKEN	\$9.25 ea
Tomatoes, arugula, roasted sweet pepper aioli	
ROAST TURKEY & CRANBERRY	\$9.25 ea
Sonoma jack, mixed greens, mayo	

SMOKED TURKEY & AVOCADO	\$9.25 ea
Tomatoes, mixed greens, roasted sweet pepper aioli	
HOBBS' HONEY-BAKED HAM	\$9.25 ea
Jarl'sberg, mixed greens, honey mustard	
MUFFALETTA	\$9.75 ea
Zoe's salami, mortadella, provolone, olive-pepperoncini relish, mayo	
ALBACORE TUNA SALAD	\$9.25 ea
Comforts' tuna salad, sliced cucumber, mixed greens, mayo	
SONOMA JACK & AVOCADO	\$8.75 ea
Tomatoes, mixed greens, roasted sweet pepper aioli	
MARINATED & GRILLED EGGPLANT	\$8.75 ea
Balsamic-marinated eggplant, roasted sweet peppers, fresh mozzarella, mixed greens, roasted sweet pepper aioli	

BOXED LUNCHES



48 hours' notice. 6 minimum for boxed lunches. Chef's choice on side salads & desserts for orders of 12 or more.

COMFORTS' SANDWICH BOXED LUNCH	\$15 ea
Your choice of artisan sandwich, fresh seasonal fruit salad, pasta or red potato salad, brownie or cookie. Beverage sold separately.	
COMFORTS' SALAD BOXED LUNCH	\$16.95 ea
Your choice of salad below, side of fresh seasonal fruit salad, brownie or cookie, sourdough roll & butter. Beverage sold separately.	
SIGNATURE CHINESE CHICKEN OR TOFU SALAD includes Shrimp or Veggie Soft Spring Roll	
ROAST CHICKEN OR VEGETARIAN TACO SALAD tortilla strips (no roll)	
GRILLED CHICKEN OR SALMON & MANGO SALAD	
ROAST TURKEY OR CLASSIC CAESAR SALAD housemade croutons (no roll)	
COBB SALAD	
ASSORTED INDIVIDUAL TEAS & SODAS	A/Q

HOUSEMADE BREADS



All bread items require 48 hours' notice.
Bakery orders are available for pick-up after 10:00am

OUR SIGNATURE HONEY-WHEAT BREAD \$6 loaf

As served in our café! Not available on weekends

BUTTERMILK BISCUITS \$2.50 ea (12 min per flavor)

Choose from: **Plain**, **Cheddar-Scallion** or **Maple-Bacon**

PARMESAN BREADSTICKS \$1.50 sm; \$2 lg (12 min)

Soft, savory twists, brushed w/ roasted garlic olive oil, parmesan

CLASSIC CORNBREAD SQUARES \$2 ea (12 min)

DINNER ROLLS \$1.95 ea (12 min per flavor)

Choose from: **Sesame**, **Poppyseed**, **Parmesan-Caramelized Onion**,
Sun-dried Tomato, or **Rosemary-Cheddar**

HOUSEMADE CAKES



All cakes require 48 hours' notice. No custom decorations.

Cake orders are available for pick-up after 10:00am. Sizes are:

6" Serves 6-8; **9"** Serves 10-12; **¼ Sheet** Serves 12-16; **½ Sheet** Serves 24-32

OUR SIGNATURE LAYER CAKES

Our housemade layer cakes are baked fresh, daily. Choose from:

"ALMOST FAMOUS" COCONUT CAKE vanilla-coconut cake, cream cheese frosting, sweetened shredded coconut \$25 6"; \$45 9"; \$55 ¼; \$95 ½

CARROT CAKE carrot, coconut, cream cheese frosting (no nuts) \$25 6"; \$45 9"; \$55 ¼; \$95 ½

"BLACK & WHITE" CHOCOLATE CAKE chocolate cake, cream cheese frosting \$25 6"; \$45 9"; \$55 ¼; \$95 ½

OLD-FASHIONED CHOCOLATE CAKE chocolate cake, chocolate ganache frosting \$25 6"; \$45 9"; \$55 ¼; \$95 ½

CHOCOLATE-CARAMEL CREAM CAKE chocolate cake, caramel drizzle, caramel cream frosting \$28 6"; \$50 9"; \$60 ¼; \$105 ½

CHOCOLATE MOUSSE CAKE chocolate cake, chocolate mousse filling, chocolate mousse & cream frosting \$28 6"; \$50 9"; \$60 ¼; \$105 ½

GERMAN CHOCOLATE CAKE chocolate cake, coconut-pecan filling, chocolate ganache frosting \$28 6"; \$50 9"; \$60 ¼; \$105 ½

- RED VELVET CAKE** ruby-colored light chocolate cake, cream cheese frosting \$25 6"; \$45 9"; \$55 ¼; \$95 ½
- LEMON CURD CAKE** lemon cake, lemon-mascarpone mousse filling, topped w/ lemon curd & cream \$28 6"; \$50 9"; \$60 ¼; \$105 ½
- STRAWBERRY OR RASPBERRY CREAM CAKE** vanilla or chocolate cake, fresh fruit filling, covered in cream \$28 6"; \$50 9"; \$60 ¼; \$105 ½
- CHEESECAKE** \$4.50 ea (individual); \$50 9" (serves 12-15)
Topped w/ your choice of: **Lemon Curd**, **Fresh Fruit** or **Chocolate**

HOUSEMADE CUPCAKES



All cupcakes (except for coconut & chocolate w/cream cheese frosting) require 48 hours' notice. Orders are available for pick-up after 10:00am.

- OUR SIGNATURE CUPCAKES** \$1.75 mini; \$2.75 reg; \$2.95 w/special topping
Our housemade cupcakes are baked fresh, daily. 12 minimum order.
Choose from:

- "ALMOST FAMOUS" COCONUT** vanilla-coconut cake, cream cheese frosting, sweetened shredded coconut
- CARROT** carrot, coconut, cream cheese frosting (no nuts)
- CHOCOLATE** chocolate cake, your choice of **cream cheese frosting**, **raspberry cream cheese frosting** or **old-fashioned chocolate frosting**
- RED VELVET** ruby-colored light chocolate cake, cream cheese frosting
- LEMON OR LEMON-LAVENDER** lemon cake, your choice of **cream cheese** or **lemon cream cheese frosting**
- STRAWBERRY** strawberry cake, your choice of **cream cheese** or **strawberry cream cheese frosting**
- VANILLA** vanilla cake, your choice of **cream cheese**, **strawberry cream cheese** or **old-fashioned chocolate frosting**

HOUSEMADE PIES, TARTS & MORE



All items below require 48 hours' notice.
Orders are available for pick-up after 10:00am.

- OUR SIGNATURE PIES** \$28 ea (serves 8-10)
Our housemade pies are baked from scratch, daily. Choose from:
- APPLE CRUMB**
- BANANA CREAM**

BUTTERSCOTCH CREAM
 CHERRY STREUSEL
 COCONUT CREAM
 DOUBLE CHOCOLATE CREAM
 LEMON MERINGUE
 MIXED BERRY STREUSEL OR CREAM CHEESE
 PEACH OR PEACH-BERRY STREUSEL

OUR SIGNATURE TARTS \$1.50 mini; \$5.50 ind; \$35 9" (serves 6-8)

Our housemade pies are baked from scratch, daily. 12 minimum order for mini and individual tarts. Choose from:

CHEESECAKE sweetened cream cheese filling, seasonal fruit topping

DOUBLE CHOCOLATE CREAM

SEASONAL FRUIT lemon mousse mascarpone, seasonal fruit topping (market price)

LEMON CURD

TURTLE chocolate, caramel, pecan, walnuts (not available in mini)

SEASONAL FRUIT CRISP OR COBBLER \$50 half pan; \$100 full pan
 Streusel or lattice pastry topping: **Apple, Mixed Berry or Peach**

HOUSEMADE COOKIES & BARS



All items below require 48 hours' notice.

OUR SIGNATURE COOKIES \$1.75-2.00

Our housemade cookies and bars are baked fresh, daily, using the highest quality ingredients. Choose from:

CLASSIC CHOCOLATE CHIP semi-sweet chocolate chips, no nuts

OATMEAL-CRANBERRY no nuts

PEANUT BUTTER

CHOCOLATE-DIPPED MACAROON

"HAYSTACK" MACAROON coconut, semi-sweet chocolate chips, pecans *gf

MEXICAN WEDDING COOKIE

MOLASSES SPICE (6 minimum)

MUDSLIDE chocolate cookie, semi-sweet & white chocolate chips, walnuts

SNICKERDOODLE (6 minimum)

OUR SIGNATURE BARS

\$2.75 ea

Our housemade bars are baked fresh, daily. 12 order minimum per flavor.
Choose from:

COWBOY BAR chocolate bar topped w/ coconut, walnuts

DOUBLE CHOCOLATE BROWNIE rich and gooey, no nuts

DOUBLE-CRUST LEMON BAR

FRUIT & NUT BAR apricot, cranberry, sunflower & pumpkin seeds, honey,
egg white *gf

GOOEY BAR chocolate swirl cookie bar, no nuts

MINT CHOCOLATE BROWNIE BAR

PEANUT BUTTER-CHOCOLATE BAR

RICE KRISPIES TREAT *gf

ROCKY ROAD BAR chocolate brownie bar, topped w/ pecans, marshmallows

S'MORES BAR graham cracker crust, chocolate brownie bar, toasted
marshmallow

ASSORTED DESSERT PLATTER

\$25 sm; \$50 med; \$100 lg

An assortment of housemade mini cookies, bite-size brownies & Sweet Things' apricot & raspberry bars, beautifully arranged on a black platter. Small (serves 10-15); Medium (serves 25-30); Large (serves 60-75)

SALSAS, DIPS & MORE



All items below require 48 hours' notice.

HOUSEMADE SALSAS

\$7-12 pint

Made from fresh ingredients, choose from:

SALSA FRESCA fresh tomatoes, onions, cilantro, jalapeños, lime

TOMATILLO SALSA onions, garlic, cilantro, jalapeños, lime

ROASTED TOMATO-CHIPOTLE SALSA onions, garlic, cilantro

FRESH MANGO OR PINEAPPLE SALSA sweet peppers, onions, lemon, cilantro

GUACAMOLE tomatoes, red onions, lime, cilantro

HOUSEMADE AIOLI

\$3.75 half pint; \$7.50 pint

Our aiolis are great for dips for crudité platters, or to spread on sandwiches! Choose from: **Basil**, **Chipotle**, **Lemon-Herb**, **Roasted Garlic**, **Roasted Sweet Pepper**, or **Soy-Sesame**

HOUSEMADE DIPS

\$5-7 half pint; \$10-12 pint

Our dips are made with the highest quality ingredients, great with our toast points! Choose from:

HUMMUS (REGULAR/SPICY) chickpeas, tahini, spices, roasted chilies *gf

ROASTED EGGPLANT TAPENADE sun-dried tomatoes, olives, garlic, balsamic vinegar, olive oil, herbs *gf

PEANUT SAUCE roasted peanuts, coconut milk, spices *gf

HOUSEMADE DRESSINGS

\$3.75 half pint; \$7.50 pint; \$6.95 bottle

Our popular dressings and sauces are now bottled in-house for your use at home! Great on salads or to use as marinades for meat, poultry or fish.

OUR SIGNATURE CHINESE CHICKEN SALAD DRESSING safflower oil, blended rice vinegar, sesame oil, garlic, sugar, salt & pepper *gf

"LITE" CHINESE CHICKEN SALAD DRESSING same as above, sub Truvia for sugar and no oil

'TACO SALAD' TOMATO-CHILI VINAIGRETTE safflower oil, champagne vinegar, tomatoes, guajillo chilies, garlic, Tabasco, chili powder, paprika, oregano, sugar, salt & pepper *gf

BALSAMIC VINAIGRETTE olive oil, balsamic vinegar, Dijon, garlic, sugar, salt & pepper *gf

SHERRY-DIJON VINAIGRETTE olive oil, sherry vinegar, Dijon, garlic, sugar, salt & pepper *gf

BUTTERMILK-RANCH DRESSING buttermilk, mayonnaise, apple cider vinegar, garlic, tarragon, celery seed, onion powder *gf

TERIYAKI SAUCE made popular by our Chicken Okasan! Soy sauce, sugar, ginger, garlic

THAI SWEET CHILI SAUCE as made popular by our spring rolls! Rice vinegar, pickled red chili, garlic, sugar, cilantro, water *gf

OUR RETAIL MARKETPLACE



Our marketplace offers a wide selection of seasonal, local and exclusive products. You'll find olive oils, vinegars, tapenades, flavored salts, jams, marmalades, caramel sauces, teas, honey, artisan chocolates, candies, wine, barbecue sauces, meat rubs, cookbooks, and an assortment of household gift items.

We can create beautiful custom gift baskets, large or small, filled with specialized goodies. They make great corporate or hostess gifts and come beautifully gift wrapped. Prices vary depending on items selected. Baskets sold separately. \$5.00 surcharge may apply for gift wrapping.



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