



COMFORTS

FAMILY KITCHEN



CATERING MENU



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Thank you for choosing Comforts for your upcoming event! Our aim is to provide you with delicious, quality food that truly stands out, making your event as memorable (and easy!) 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 8:00am-4:30pm
Sat 8:00am-3:00pm
Sun Catering closed

If you need to speak to someone in catering on Sunday, please contact our take-out department instead.



HOW TO PLACE AN ORDER

To place a future order, please use our inquiry form on our website, or you can email us at catering@comfortscafe.com. You can also reach us at 415-454-9840 during catering hours.

Most items require 48 hours' notice, otherwise they are subject to availability. During the holidays, cut-off times may vary based on our capacity. Therefore, we always recommend placing your order as soon as possible.

For same-day orders, please view our selection at 'Daily Specials' on our website. You can also place an order online for our signature items. Please visit our website for more information.



DELIVERY + SET-UP

We offer delivery services for orders over \$200. Delivery fees will apply and vary based on location and venue.

Delivery hours are Monday to Friday, from 9:00am-4:00pm. Weekend & early or after-hour deliveries are made by special arrangement only. Orders over \$500 may incur a 5% truck fee. Bookings are limited, so reserve in advance!

We offer set-up service for an additional fee (determined by quantity of food ordered).



PRESENTATION + SERVERWARE

We provide items in aluminum trays (\$6-8 charge for leafy salads), or black plastic reusable trays and bowls (\$12 charge). We do not accept personal platters for presentation. Paper goods and plasticware are 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.



FULL-SERVICE

Full-service catering is available on a case by case basis. Please call for more information.

RISE & SHINE

Items below require at least 48 hours' notice.



BREAKFAST PASTRIES

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

Muffins Raisin Bran-Pecan or seasonal fruit	\$3.95
Muffin Tops Raisin Bran-Pecan, or seasonal fruit	\$2.95
Scones Orange-Currant, Chocolate Chip or seasonal fruit	\$4.25
Coffee Cake Muffins streusel topping, seasonal fruit filling	\$4.95
Mini "Donut Hole" Muffins w/ cinnamon sugar	\$1.95
Pecan Sticky Buns puff pastry, pecans	\$5.50
Morning Buns flaky pastry, cinnamon sugar	\$5.50

BREAKFAST PLATTERS

Items beautifully arranged on reusable black plastic trays.

Mini Breakfast Pastry Platter assorted mini muffins, scones & mini 'donut hole' muffins. Serves 12-15.	\$40
Mini Buttermilk Biscuit Platter buttermilk biscuits, served sliced w/ Zoe's baked ham, mild pepper jam & brie. Serves 12-15.	\$125
Smoked Salmon & Bagel Platter plain Barton's Bagels, whipped cream cheese, Italian capers, sliced tomatoes, red onions. Serves 16-20.	\$175
Homemade Granola & Yogurt whipped Greek yogurt w/ local honey, fresh seasonal fruit *gf. Serves 12-15.	\$80

BREAKFAST CAKES + LOAVES

Our cakes and loaves serve 8-10.

Sunrise Bread Loaf zucchini, sweet potato, walnuts	\$38
Cream Cheese Loaf blueberry-lemon or cranberry-orange (seasonal)	\$38
Banana Bread Loaf Plain or Chocolate Chip	\$38
Olive Oil + Citrus Cake	\$40
French Apple Custard Cake	\$40
Lemon + Poppyseed Bundt Cake	\$45
Orange Marmalade + Yogurt Bundt Cake	\$45

QUICHE

Flaky housemade pie crust, eggs, cream. Serves 6-8.

Classic Lorraine Hobbs' baked ham, onions, Jarlsberg	
Seasonal Vegetable fresh herbs, Sonoma jack cheese	

FRITTATA

Italian-style omelet, eggs, bread base, assorted fillings. Can be made gluten-free with potato instead of bread. Half pan serves 9-12. Full pan serves 18-24.

Mediterranean oven-roasted tomatoes, onions, parmesan, basil	\$55/\$110
Latin-Style chorizo, roasted mild chilies, tomatoes, scallions, queso fresco	\$60/\$120

HOUSE COFFEE + TEA

Includes 12 paper cups, Half + Half, assorted sugars, coffee stirrers.

Peerless Organic House Blend regular or decaf	\$35
Mighty Leaf Loose Leaf Hot Tea assorted tea bags	\$35

FRESH-SQUEEZED ORANGE JUICE

One gallon. Serves 12-16.

ICED TEAS + LEMONADE

One gallon. Serves 12-16.

House Iced Tea blend of blackcurrant and Irish breakfast teas

Sport Tea slightly sweet decaffeinated ginseng tea

Seasonal Lemonade seasonal fruit purée, lemon juice, sugar, herbs

COLD APPETIZERS

Items below require at least 48 hours' notice.



ARTISAN PLATTERS

Beautifully arranged on reusable black plastic platters. Sizes are: Small (serves 10-15); Medium (serves 25-30); Large (serves 50)

Local Artisan Cheese mixed nuts, quince paste, toast points

\$150/\$180/\$240

Seasonal Fruit & Artisan Cheese toast points

\$140/\$170/\$230

Seasonal Fresh Fruit Platter *gf

\$130/\$160/\$220

Seasonal Vegetable Crudité Platter served w/ roasted sweet pepper aioli or hummus *gf

\$150/\$180/\$240

Mediterranean Antipasto Platter marinated & grilled seasonal vegetables, assorted cured meats, olives & cheeses, toast points

\$190/\$250





COCKTAIL SANDWICHES \$5.50

Artisan sandwiches on a housemade dinner roll.

Available after 11:00am. 25 minimum order. Choose from:

- Grilled & Marinated Eggplant** mozzarella, roasted sweet peppers, greens, roasted sweet pepper aioli
- Hobbs' Honey Baked Ham** Jarlsberg, mixed greens, honey mustard
- Korean BBQ Flank Steak** caramelized onions, mixed greens, sriracha aioli
- Roast Turkey** cranberry sauce, Sonoma jack, mixed greens, mayo
- Roast Pork Banh Mi** roast pork, pickled vegetables, soy-sesame aioli (25 min)

CROSTINI \$3.50

Sourdough toast points. 25 minimum per flavor. Topped w/ your choice of:

- Curried Chicken & Apple Salad** currants, scallions, almonds, Madras curry-mango chutney
- Smoked Salmon & Cucumber** herbed cream cheese, chives (\$3.95)
- Winter Pear** Laura Chenel Chèvre, dried cranberries, drizzled honey (seasonal)
- Summer Nectarine** Nicasio Valley "Foggy Morning", balsamic reduction (seasonal)
- Spicy Hummus** mild roasted green chilies

LAVOSH ROLLS \$28

Flatbread, rolled & sliced (16 pcs per roll). 3 roll minimum.

Choose from:

- Curried Chicken & Apple Salad** currants, scallions, almonds, in a Madras curry-mango chutney, mixed greens, cream cheese
- Hobbs' Honey-Baked Ham** Jarlsberg, honey mustard, mixed greens
- Roast Turkey** Jarlsberg, Dijon, mixed greens, cream cheese
- Mortadella + Salami**, Zoe's mortadella, salami, Provolone, Dijon, mixed greens, mayo
- Smoked Salmon** red onions, capers, mixed greens, herb cream cheese (\$32)
- Mozzarella + Sun-Dried Tomato Pesto** fresh basil, mixed greens, cream cheese
- Grilled Eggplant** balsamic-marinated eggplant, roasted sweet peppers, basil, mixed greens, cream cheese

DEVILED EGGS \$1.95

Topped w/ parsley, pesto or bacon. 25 minimum.

FRESH SOFT SPRING ROLLS \$4.50

Fresh rice paper wrapped w/ your of filling:

- Wild Prawn** avocado, carrots, jicama, lettuce, mint, sweet chili-jalapeño sauce *gf. 6 minimum.
- Vegetarian** avocado, carrots, jicama, lettuce, mint, sweet chili-jalapeño sauce *gf, vegan. 6 minimum.
- 5-Spice Roast Duck** scallions, cucumber, hoisin-chili sauce (\$4.95). 25 minimum.
- Hoisin Chicken + Green Papaya** hoisin chicken, green papaya, sweet peppers, tomatoes, fish sauce, almonds, sweet chili-jalapeño sauce (\$4.95). 25 minimum.

HOT APPETIZERS

Items below require at least 48 hours' notice.



CHICKEN OKASAN \$17/lb

"Mom's chicken" in Japanese, Mary's boneless chicken breast, panko-crusted, flash-fried, dipped in our house teriyaki sauce. 1 lb minimum.

TOFU OKASAN \$17/lb

Organic firm tofu, panko-crusted, flash-fried, dipped in our house teriyaki sauce. 1 lb minimum.

BUFFALO CHICKEN NUGGETS \$17/lb

Mary's boneless chicken breast, spiced bread crumbs, served w/ hot sauce and buttermilk ranch dip. 1 lb minimum.

THAI CHICKEN SATAY \$3.95

Boneless chicken breast, marinated in curry, coconut milk, soy, spices, grilled on skewer, served w/ Thai-style peanut dipping sauce. 25 minimum.

PIGS-IN-A-BLANKET \$3.25

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

MINI DUNGENESS CRAB CAKES \$5.95

Sweet pepper, scallions, panko, egg, roasted sweet pepper aioli. 25 minimum.

COCONUT-CRUSTED PRAWNS \$3.75

Shredded coconut, panko, sweet chili-jalapeño dipping sauce. 25 minimum.

GRILLED CITRUS PRAWNS

Citrus marinade, avocado salsa *gf. 25 minimum.

\$3.75

MINI QUESADILLAS

\$3.95

Griddled flour tortilla, served w/ salsa. 25 minimum per flavor. Choose from:

- Black Bean + Corn Salsa** feta, parmesan, Sonoma jack
- Mixed Wild Mushrooms** caramelized onions, goat & Havarti
- Roasted Chicken** cilantro, feta, caramelized onions

TAQUITOS

Rolled & fried corn tortilla, served w/ salsa. *gf

25 minimum per flavor. Choose from:

- Potato + Green Chili** corn, Sonoma jack, scallions \$4.50
- Wild Shrimp + Chorizo** crumbled feta, cilantro \$4.95

GRILLED CHEESE 1/2 SANDWICHES

\$3.95

Aged mild cheddar, roasted tomatoes, sourdough bread.

20 minimum. Must order in even numbers.

WILD MUSHROOM RISOTTO CAKES

\$3.25

Sautéed onions, garlic, parmesan, fresh herbs, panko, romesco. 25 minimum.

MINI ZUCCHINI CAKES

\$3.25

Sautéed onions, parmesan, fresh herbs, panko, whipped garlic-goat cheese. 25 minimum.

MAIN SALADS

Items below require at least 48 hours' notice.

**CHINESE CHICKEN SALAD**

\$10.25 sm; \$15.95 lg

Mary's chicken breast, marinated & roasted, shredded romaine, iceberg, flash-fried rice noodles, toasted sesame seeds & almonds, scallions, slightly sweet rice vinaigrette (Large serves 2 as a main course, or 4-6 as a side dish).

"Lite" Chinese Chicken Salad sub w/ dry-baked wheat noodles, instead of rice noodles, low-calorie oil-free dressing with Truvia sugar substitute

"Gluten-Free" Chinese Chicken Salad sub w/ gluten-free grilled herb chicken

Chinese Tofu Salad w/ marinated & roasted organic tofu *vegan

ROAST CHICKEN TACO SALAD

\$15.95

Marinated & BBQ Mary's chicken breast, shredded romaine, avocado, tomatoes, black beans, Sonoma jack, tomato-chili vinaigrette, tortilla strips served on side *gf

VEGETARIAN TACO SALAD

\$15.95

shredded romaine, avocado, tomatoes, black beans, Sonoma jack, tomato-chili vinaigrette, tortilla strips served on side *gf

ROAST TURKEY CAESAR SALAD

\$14.25

Sliced Zoe's roast turkey breast, romaine hearts, parmesan, house dressing, croutons on side

CLASSIC CAESAR SALAD

\$11.50

Romaine hearts, parmesan, house dressing, croutons served on side

COBB SALAD

\$15.95

Diced Zoe's roast turkey breast, Hobbs' bacon, avocado, tomatoes, local Shaft's blue cheese, hard-boiled egg, romaine hearts, sherry-Dijon vinaigrette *gf

GRILLED CHICKEN + MANGO SALAD

\$15.95

Laura Chenel chèvre, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf

GRILLED SALMON + MANGO SALAD

\$19.95

Laura Chenel chèvre, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf

SONOMA GREEN SALAD

\$13.75

Organic Sonoma mixed greens sherry-Dijon vinaigrette *gf.

Pear + Goat Cheese Laura Chenel chèvre, toasted pecans

Apple + Blue Cheese Shaft's Blue Vein, toasted walnuts

VEGETARIAN NICOISE SALAD

\$15.50

Roasted marble potatoes, haricots verts, tomatoes, Kalamata olives, Valbreso feta, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf

MIXED GARDEN SALAD

\$9.95

tomatoes, jicama, carrots, organic Sonoma mixed greens, sherry-Dijon or balsamic vinaigrette *gf, vegan





BAKED DISHES

Items below require at least 48 hours' notice.

Sizes are: Half pan (serves 9-12) & Full pan (serves 18-24)

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### MACARONI 'N CHEESE

\$65/\$130

Aged Jersey cheddar, parmesan, toasted bread crumbs  
(add Hobbs' baked ham, \$70/\$140)

### BAKED PASTA BOLOGNESE

\$70/\$140

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

### BAKED PENNE MARINARA

\$65/\$130

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

### BAKED PASTA PRIMAVERA

\$65/\$130

Sautéed zucchini, yellow squash, sweet peppers, mushrooms,  
onions, parmesan, white wine cream sauce  
(add roast chicken, \$70/\$140)

### ITALIAN SAUSAGE LASAGNE

\$70/\$140

Layered fresh pasta, ground beef & pork, tomato sauce,  
mushrooms, onions, garlic, spices, parmesan béchamel

### VEGETABLE MEDLEY LASAGNE

\$65/\$130

Layered fresh pasta, zucchini, squash, sun-dried tomatoes,  
marinara, pesto cream sauce

### ROASTED EGGPLANT LASAGNE

\$65/\$130

Layered fresh pasta, eggplant, mushrooms, roasted sweet  
peppers, marinara, parmesan béchamel

### POLENTA + SPINACH BAKE

\$65/\$130

Layers of parmesan polenta, marinara, spinach, roasted  
sweet peppers \*gf

### TURKEY + ZUCCHINI LAYER

\$70/\$140

Layers of seasoned ground turkey, thinly sliced zucchini,  
carrots, onions, marinara, parmesan, spices \*gf

### CHILAQUILES

\$65/\$130

Layered corn tortillas, Sonoma jack & cheddar cheese, mild  
roasted green chilies, olives, sour cream, roasted tomato-chili  
sauce \*gf  
(add roast chicken, \$70/\$140)

## MORE HOT ENTRÉES

Items below require at least 48 hours' notice.

Recommend 3 servings per pound.

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TURKEY CHILI

\$24.50 quart

Ground turkey, black beans, fresh corn, tomatoes, onions,
spices *gf (Vegetarian Black Bean Chili, \$19.95 quart)

ROASTED BONE-IN CHICKEN

\$17.50 lb

Breast, leg & thigh pieces, marinated and roasted w/
choice of sauce: **Mongolian, Teriyaki, or BBQ**

BUTTERMILK FRIED CHICKEN

\$17.50 lb

Organic bone-in Mary's chicken (white and dark meat),
brined in buttermilk and spices

GRILLED ROSEMARY CHICKEN

\$17 lb

Grilled, air-chilled, free-range Mary's boneless chicken
breast, marinated in garlic, fresh herbs, olive oil *gf

CHICKEN MARSALA

\$17.50 lb

Air-chilled, free-range Mary's boneless chicken breast,
marsala wine, sautéed mushrooms, onions, chicken stock,
touch of cream *gf

CHICKEN PICCATA

\$17.50 lb

Air-chilled, free-range Mary's boneless chicken breast,
sautéed mushrooms, capers, lemon, white wine *gf

SICILIAN CHICKEN

\$18.50 lb

Air-chilled, free-range Mary's boneless chicken breast,
sautéed sweet peppers, onions, artichoke hearts,
Kalamata olives, marinara *gf

STUFFED CHICKEN BREAST

\$18.50 lb

Air-chilled, free-range Mary's boneless chicken breast,
stuffed w/ whipped mascarpone, sun-dried tomatoes &
basil, white wine cream sauce *gf

CLASSIC MEATLOAF

\$17.50 lb

Ground beef, pork, mild green chilies, carrots, onions,
breadcrumbs, eggs, BBQ tomato sauce

TURKEY MEATLOAF

\$17.50 lb

Ground turkey, mushrooms, carrots, onions, breadcrumbs,
eggs, bbq tomato sauce

COMFORTS ENCHILADAS

Corn tortillas, Sonoma jack, sautéed onions, cilantro,
rolled & baked w/ tomatillo or salsa roja *gf.

10 order minimum per flavor.

Roast Chicken	\$7.95
Assorted Seafood	\$10.95
Seasonal Vegetable	\$7.50

COMFORTS POT PIES

Puff pastry, English peas, potatoes, carrots, onions,
celery, fresh herbs, cream sauce. Serves two.

5 order minimum per flavor.

Roast Chicken	\$19.95
Roast Turkey	\$19.95
Seasonal Vegetable	\$16.95

MONGOLIAN-STYLE BEEF SHORT RIBS \$28 lb

Braised short ribs, slathered in a Mongolian soy-chili sauce

KOREAN BBQ FLANK STEAK \$32 lb

Tenderized & marinated w/ teriyaki, ginger, garlic, scallions, sesame, Korean chilies, grilled over an open flame

WILD OR OCEAN-FARMED SALMON FILET \$37 lb

Approximately 6 oz. filet. Choose from:

- Grilled** olive oil, garlic, yogurt-dill sauce or mango salsa *gf
- Herb-Crusted** olive oil, garlic, herbs, yogurt-dill sauce *gf
- Roasted Teriyaki** teriyaki, sesame seeds, scallions
- Soy + Ginger-Glazed** honey, chili, garlic, scallions

HOT SIDES

Items below require at least 48 hours' notice.

Recommend 3-4 servings per pound.

**"SMASHED" YUKON GOLD POTATOES** \$11.50 lb

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

ROASTED GARLIC MASHED POTATOES \$10.50 lb

Russet potatoes, cream, butter *gf

STEAMED RICE

Choose from:

- Plain Jasmine Rice** *gf, vegan \$9 lb
- Brown Rice** *gf, vegan \$10 lb
- Ginger-Scented Jasmine Rice** ginger, garlic, soy sauce, chicken stock \$11 lb
- Spanish Rice** tomatoes, onions, garlic, chicken stock *gf \$11.50 lb

BROWN RICE MEDLEY \$14 lb

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

VEGETABLE FRIED RICE \$14 lb

English peas, zucchini, carrots, cabbage, onions, scallions, soy-oyster sauce (w/ Chicken, \$15.50 lb)

WILD RICE + JASMINE PILAF \$14 lb

Sautéed onions, carrots, mushrooms, parmesan, fresh herbs, chicken stock *gf

PARMESAN POLENTA \$10.50 lb

butter, parmesan, cut into triangles *gf

VEGETABLES

Items below require at least 48 hours' notice.

Recommend 4 servings per pound.

**ASPARAGUS** \$16.50 lb

Seasonal. Please ask if available. Choose from:

- Grilled** olive oil, garlic, parsley *gf, vegan
- Poached w/ Gremolata** garlic, lemon, parsley *gf, vegan
- Sesame** vegetarian soy-oyster sauce, Shiitake mushrooms, toasted sesame seeds *vegan

ROASTED BRUSSELS SPROUTS

Choose from:

- Parmesan-Roasted** olive oil, garlic, parmesan *gf \$15 lb
- Roasted Brussels Sprouts + Capers** caramelized onions, garlic *gf, vegan \$15 lb
- Roasted Brussels Sprouts + Pancetta** caramelized onions, garlic *gf \$16 lb

ROASTED BUTTERNUT SQUASH \$15 lb

Garlic, olive oil, herbs, spices, drizzled w/ a pomegranate-balsamic reduction

SPICY ROASTED CAULIFLOWER \$15 lb

Heirloom varieties of cauliflower, capers, chili flakes, garlic *gf, vegan

MARINATED & FIRE-ROASTED VEGETABLES \$15 lb

Soy-balsamic marinade, zucchini, yellow squash, carrots, mushrooms, sweet peppers, red onions *vegan

BRAISED ASSORTED GREENS \$15.50 lb

Braised in white wine, garlic *gf, vegan. Choose from:

- Roasted Butternut Squash + Sweet Pepper**
- Fresh Corn + Leeks**
- Caramelized Onions + Toasted Pine Nuts**

PAN-SEARED GREEN BEANS

Garlic, olive oil *gf, vegan. Choose from:

- Prosciutto** caramelized onions \$16 lb
- Fresh Corn** frizzled shallots, toasted pine nuts \$15 lb

SUCCOTASH \$15 lb

Green beans, zucchini, yellow squash, sweet peppers, garlic, olive oil *gf, vegan





SIDE SALADS

Items below require at least 48 hours' notice.
Recommend 4 servings per pound.



BBQ CHICKEN + LINGUINE SALAD \$14.50 lb
Sliced, marinated chicken breast, snow peas, cilantro, apricot-Dijon, balsamic vinaigrette

BOW-TIE PASTA SALAD \$13.50 lb
Fresh tomatoes (heirloom & organic when available), fresh basil, garlic, Parmigiano Reggiano, olive oil

CHINESE-STYLE PASTA SALAD

Thin egg noodles, broccoli, sweet peppers, carrots, scallions, sesame seeds, Cantonese-style soy-oyster sauce, your choice of:

w/ Chicken \$15.50 lb
w/ BBQ Flank Steak \$16.50 lb
w/ Marinated Tofu or Vegetables \$15.50 lb

PENNE PASTA SALAD \$14.50 lb

Choose from:

w/ Spinach julienned sweet peppers, sliced red onions, Parmigiano Reggiano, balsamic vinaigrette
w/ Grilled Vegetables marinated & grilled vegetables, Kalamata olives, Feta, sherry-Dijon vinaigrette

RICOTTA CHEESE TORTELLINI SALAD \$14.50 lb
radicchio, sun-dried tomatoes, zucchini, sweet peppers, parmesan, pesto or sherry-Dijon vinaigrette

FARRO SALAD \$14.50 lb
English peas, zucchini, cherry tomatoes, fresh dill, red wine vinaigrette *vegan

EDAMAME + WILD RICE SALAD \$14.50 lb
Sweet peppers, carrots, scallions, Tamari-rice wine vinaigrette *gf, vegan

JASMINE + WILD RICE SALAD \$14.50 lb
Dried cranberries, toasted almonds, scallions, rice vinaigrette *gf, vegan

BLACK BEAN + CORN SALAD \$14 lb
Diced sweet peppers, red onions, cilantro, lemon juice, Worcestershire *gf

GREEK SALAD

Tomato, cucumber, Greek feta, Kalamata olives, champagne vinaigrette *gf

ROASTED BEET SALAD

Choose from:

Beet + Tomato basil, red onion, sherry vinaigrette *gf, vegan
Beet + Heirloom Carrot feta, walnut, red wine vinaigrette *gf (seasonal)
Heirloom Beet + Goat Cheese candied hazelnuts, apple cider vinaigrette *gf (seasonal)

ASIAN BEEF SALAD

\$17.50 lb
Tenderized, marinated slices of bbq flank steak, julienned sweet peppers, carrots, celery, scallions, bean sprouts, soy-rice vinaigrette

BROCCOLI + CRANBERRY SALAD

\$15 lb
Hobbs' bacon, sunflower seeds, creamy apple cider vinaigrette *gf

CURRIED CHICKEN + APPLE SALAD

\$16.50 lb
Air-chilled, free-range Mary's chicken breast, Granny Smith apples, currants, scallions, toasted almonds, mayo, Madras curry, mango chutney *gf

CHOPPED CHICKEN SALAD

\$16.50 lb
Mayo, celery, fresh parsley *gf. Choose from:

w/ Cranberry + Pecans
w/ Green Olives + Pimento

RED POTATO SALAD

\$13.50 lb
Red onions, cornichons, parsley, Dijon, mayo *gf

CURRIED EGG SALAD

\$13.50 lb
Celery, shallots, mayo, yellow mustard, touch of curry *gf

ALBACORE TUNA SALAD

\$17 lb
Line-caught tuna, diced celery, red onions, cornichons, mayo, lemon juice, fresh parsley *gf

SALMON SALAD

\$21 lb
Red onions, capers, mayo, lemon, fresh parsley *gf

SEASONAL FRESH FRUIT SALAD *gf, vegan

\$15 lb

SANDWICHES

Items below require at least 48 hours' notice. On assorted artisan bread. All sandwiches are served cut in 1/2 and labeled.



ROAST TURKEY + CRANBERRY \$13.50

Sonoma jack, mixed greens, mayo

SMOKED TURKEY + AVOCADO \$13.50

Tomatoes, mixed greens, roasted sweet pepper aioli

MARINATED & ROASTED CHICKEN \$13.50

Caramelized onions, sun-dried tomato pesto, provolone, mixed greens, mayo

HOBBS' HONEY-BAKED HAM \$13.50

Jarlsberg, mixed greens, honey Dijon

MUFFALETTA \$14.50

Zoe's salami, mortadella, provolone, olive-pepperoncini relish, mayo

ALBACORE TUNA SALAD \$14.95

Tuna salad, sliced cucumber, mixed greens, mayo

SONOMA JACK + AVOCADO \$13.50

Tomatoes, mixed greens, roasted sweet pepper aioli

GRILLED EGGPLANT + SWEET PEPPER \$13.50

Balsamic-marinated eggplant, roasted sweet peppers, fresh mozzarella, mixed greens, roasted sweet pepper aioli

BOXED LUNCHES

Items below require at least 48 hours' notice. 6 order minimum. 12 or more, Chef's choice for sides & desserts.



SANDWICH BOXED LUNCH \$26

Includes your choice of sandwich, fresh fruit, pasta or potato salad, brownie or cookie.

SALAD BOXED LUNCH \$26

Includes your choice of salad, fresh fruit, brownie or cookie. Choose from:

Chinese Chicken or Chinese Tofu includes Fresh Soft Prawn or Avocado Spring Roll, sourdough roll

Chicken Taco or Vegetarian Taco tortilla strips on side

Grilled Chicken + Mango sourdough roll

Grilled Salmon + Mango sourdough roll \$31

Roast Turkey Caesar or Classic Caesar croutons on side

Classic Cobb sourdough roll

BREADS

Items below require at least 48 hours' notice. Available after 10:00am. During busy seasons or holidays, bakery items are subject to availability.



HONEY-WHEAT LOAF \$7.95

As served in our café! Not available on weekends.

BUTTERMILK BISCUITS \$3.25

12 minimum per flavor. Choose from:

Plain

Cheddar + Scallion

Maple + Bacon

CORNBREAD SQUARES \$3.25

12 minimum.

PARMESAN BREADSTICKS \$2.95/\$3.95

12 minimum

Soft, savory twists, brushed w/ roasted garlic olive oil, shredded Parmigiano Reggiano. Sizes Small or Large.

DINNER ROLLS \$2.95

12 minimum per flavor. Choose from:

Poppyseed or Sesame Seed

Rosemary + Cheddar

Parmesan, Caramelized Onion + Sun-dried Tomato

CAKES

Items below require at least 48 hours' notice. Available after 10:00am. During busy seasons or holidays, bakery items are subject to availability. No writing or custom decorations. Sizes are as follows:

6" (serves 6-8), 9" (serves 10-12), 1/4 sheet (serves 12-16),

1/2 sheet (serves 24-32)



LAYER CAKES \$40/65/90/175

Choose from:

Classic Carrot carrot cake, cream cheese frosting (no nuts)

"Black + White" chocolate cake, cream cheese frosting

Old-fashioned Chocolate chocolate cake, old-fashioned chocolate frosting

Chocolate-Caramel Cream chocolate cake, caramel drizzle, caramel whipped cream frosting





Chocolate Mousse chocolate cake, chocolate mousse, whipped cream frosting
German Chocolate chocolate cake, coconut, pecan, old-fashioned chocolate frosting
Red Velvet ruby-colored light chocolate cake, cream cheese frosting
Lemon Curd lemon cake, lemon mascarpone mousse filling, lemon curd, whipped cream frosting
Strawberry Cream Cake vanilla or chocolate cake, fresh strawberries, whipped cream frosting
Raspberry Cream Cake vanilla or chocolate cake, fresh raspberries, whipped cream frosting
"Almost Famous" Coconut moist coconut cake, cream cheese frosting, shredded coconut

CHEESECAKE \$6/\$65

Classic cheesecake, graham cracker crust.
Sizes are: 4" (individual serving) or 9" (serves 12-15).
Choose topping of:

Lemon Curd
Fresh Berries
Chocolate

CUPCAKES

Items below require at least 48 hours' notice.
Available after 10:00am.

CUPCAKES \$250/\$395
12 minimum per flavor. Sizes are mini or regular.
Choose from:
"Almost Famous" Coconut coconut cake, cream cheese frosting, shredded coconut
Classic Carrot carrot cake, cream cheese frosting
Chocolate chocolate cake, cream cheese frosting
Chocolate + Chocolate chocolate cake, old-fashioned chocolate frosting
Chocolate + Raspberry chocolate cake, raspberry cream cheese frosting
Red Velvet cream cheese frosting
Lemon lemon cake, cream cheese frosting
Lemon-Lavender lemon-lavender cake, cream cheese frosting
Strawberry strawberry cake, cream cheese frosting
Vanilla vanilla cake, cream cheese frosting
Vanilla + Chocolate vanilla cake, old-fashioned chocolate frosting

PIES, TARTS + MORE

Items below require at least 48 hours' notice. Available after 10:00am.

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### PIES

Serves 8-10. Choose from:

**Apple Crumb**  
**Banana Cream**  
**Butterscotch Cream**  
**Cherry Streusel**  
**Coconut Cream**  
**Double Chocolate Cream**  
**Lemon Meringue**  
**Mixed Berry Streusel**  
**Peach or Peach-Berry Streusel**

\$40

### TARTS

\$2.50/\$6.95/\$50

Sizes are: Mini (12 minimum), 4" (6 minimum) or 9" (serves 8-10). Choose from:

**Cheesecake** cream cheese filling, fresh fruit  
**Double Chocolate Cream**  
**Fresh Fruit** lemon mascarpone mousse, fresh fruit  
**Lemon Curd**  
**Turtle** chocolate, caramel, pecan, walnuts (not available in mini)

### SEASONAL FRUIT CRISP

\$65/\$130

Sizes are: Half Pan (serves 9-12) or Full Pan (serves 18-24).  
Fresh baked fruit, with streusel topping. Choose from:

**Apple**  
**Mixed Berry**  
**Peach**

### SEASONAL FRUIT COBBLER

\$65/\$130

Sizes are: Half Pan (serves 9-12) or Full Pan (serves 18-24).  
Fresh baked fruit, with lattice pastry topping. Choose from:

**Apple**  
**Mixed Berry**  
**Peach**

### BREAD PUDDING

\$65/\$130

Sizes are: Half Pan (serves 9-12) or Full Pan (serves 18-24).  
Cinnamon challah, eggs, sugar, crème anglaise. Choose from:  
**Apple-Caramel**  
**Banana-Caramel**  
**Mixed Berry**  
**Peach-Berry**

# COOKIES + BARS

Items below require at least 48 hours' notice.



## SIGNATURE COOKIES

Baked fresh daily. Choose from:

- Chocolate Chip** semi-sweet chocolate chips
- Oatmeal-Cranberry**
- Peanut Butter**
- Chocolate-Dipped Macaroon**
- "Haystack" Macaroon** coconut, semi-sweet chocolate chips, pecans \*gf
- Island Cookie** (6 minimum)
- Mexican Wedding Cookie**
- Molasses Spice** (6 minimum)
- Mudslide** chocolate cookie, semi-sweet & white chocolate chips, walnuts
- Snickerdoodle** (6 minimum)

## SIGNATURE BARS

Baked fresh daily. 6 order minimum per flavor. Choose from:

- Cowboy Bar** chocolate brownie, condensed milk, shredded coconut, walnuts
- Double-Chocolate Brownie** semi-sweet chocolate chips
- Double-Crust Lemon Bar** streusel topping
- Fruit & Nut Bar** \*gf
- Gooey Bar** 1/2 chocolate chip cookie, 1/2 brownie
- Mint-Chocolate Brownie Bar**
- Peanut Butter-Chocolate Bar**
- Rice Krispy Treat** \*gf \$3.25
- Rocky Road Bar** brownie, pecans, marshmallows
- S'mores Bar** graham cracker crust, chocolate brownie bar, toasted marshmallow

## MINI DESSERT PLATTER

\$30/\$60/\$130

Assorted housemade mini cookies, brownies, apricot & raspberry bars, arranged on black platter (contains nuts).

Small serves 10-15, Medium serves 25-30,

Large serves 60-75.

# SALSAS + DIPS

Items below require at least 48 hours' notice.



## HOUSEMADE SALSAS

Sizes are Half Pints.

- Salsa Fresca** fresh tomatoes, onions, cilantro, jalapeños, lime \*gf, vegan \$4.75

**Tomatillo-Avocado Salsa** onions, garlic, cilantro, jalapeños, lime \*gf, vegan \$7.25

**Roasted Tomato-Chipotle Salsa** red onions, garlic, cilantro, lime \*gf, vegan \$4.75

**Fresh Mango or Pineapple Salsa** sweet peppers, onions, lemon, cilantro \*gf, vegan \$7.25

## HOUSEMADE DIPS

Our popular dips for parties. Sizes are Half Pints.

**Guacamole** jalapeño, white onions, cilantro, sour cream, lime juice \*gf \$8.75

**French Onion Dip** caramelized onions, cream cheese, mayo, sour cream, spices \*gf \$7.50

**Mildly Spicy Queso Dip** cream cheese, cheddar, chipotle, jalapeño, sweet peppers \*gf \$7.95

**Spicy Hummus** chickpeas, tahini, spices, roasted chilies \*gf, vegan \$7.50

**Peanut Sauce** soy sauce, oyster sauce, fish sauce, coconut milk, roasted peanuts \$7.50

**Aioli** Roasted Sweet Pepper, Chipotle, Lemon or Herb \$6.95

## TORTILLA CHIPS

\$9.95 Half Pan

Corn tortillas, fried, kosher salt \*gf

# HOUSE DRESSINGS

Items below require at least 48 hours' notice.



## HOUSEMADE DRESSINGS

\$5.25/\$10.50/\$8.95

Sizes are Half Pint, Pint and 12oz Bottle.

**Signature Chinese Chicken Salad Dressing** safflower oil, blended rice vinegar, sesame oil, garlic, sugar \*gf, vegan

**"Lite" Chinese Chicken Salad Dressing** same as above, sub Truvia for sugar, no oil \*gf, vegan

**"Taco Salad" Tomato-Chili Vinaigrette** safflower oil, champagne vinegar, tomatoes, guajillo chilies, garlic, Tabasco, spices, oregano, sugar \*gf, vegan

**Balsamic Vinaigrette** olive oil, balsamic vinegar, Dijon, garlic, sugar \*gf, vegan

**Sherry-Dijon Vinaigrette** olive oil, sherry vinegar, Dijon, garlic, sugar \*gf, vegan

**Buttermilk-Ranch Dressing** buttermilk, mayonnaise, apple cider vinegar, garlic, tarragon, celery seed, onion powder \*gf

**Teriyaki Sauce** soy sauce, sugar, ginger, garlic

**Thai Sweet Chili Sauce** rice vinegar, pickled red chili, garlic, sugar, cilantro, water \*gf, vegan

