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 office 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 at **comfortscafe.com**.

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

Upon request, 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 of $1.50 per setting (includes plate, napkin, fork & knife).

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 at 415-454-9840.

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. $45
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, cucumbers, red onions. Serves 16-20. $195
Housemade 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 $42
French Apple Custard Cake $42
Lemon + Poppyseed Bundt Cake $48
Orange Marmalade + Yogurt Bundt Cake $48

QUICHE $42

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 $46

One gallon. Serves 12-16.

ICED TEAS + LEMONADE $38

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 $6.25

Artisan sandwiches on a house-made 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 $3.75

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", drizzled honey (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 $2.25

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

FRESH SOFT SPRING ROLLS $4.95

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 ($5.50). 25 minimum.
- **Hoisin Chicken + Green Papaya** hoisin chicken, green papaya, sweet peppers, tomatoes, fish sauce, almonds, sweet chili-jalapeño sauce ($5.50). 25 minimum.

HOT APPETIZERS

Items below require at least 48 hours' notice.

CHICKEN OKASAN $17.50 per 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 $17.50 per lb

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

BUFFALO CHICKEN NUGGETS $17.50 per lb

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

THAI CHICKEN SATAY $4.50

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 $3.50

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

MINI DUNGENESS CRAB CAKES *Seasonal* $6.50

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 $3.75
Citrus marinade, avocado salsa *gf. 25 minimum.

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 $3.50
Sautéed onions, garlic, parmesan, fresh herbs, panko, romesco. 25 minimum.

MINI ZUCCHINI CAKES $3.50
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 $10.95 sm; $16.95 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 $16.95
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 $16.95
shredded romaine, avocado, tomatoes, black beans, Sonoma jack, tomato-chili vinaigrette,
tortilla strips served on side *gf

ROAST TURKEY CAESAR SALAD $15.95
Sliced Zoe's roast turkey breast, romaine hearts, parmesan, house dressing, croutons on side

CLASSIC CAESAR SALAD $12.50
Romaine hearts, parmesan, house dressing, croutons served on side

COBB SALAD $16.95
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 $16.95
Laura Chenel chèvre, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf

GRILLED SALMON + MANGO SALAD $20.95
Laura Chenel chèvre, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf

SONOMA GREEN SALAD $14.95
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 $15.95
Roasted marble potatoes, haricots verts, tomatoes, Kalamata olives, Valbreso feta, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf

MIXED GARDEN SALAD $10.25
tomatoes, jicama, carrots, organic Sonoma mixed greens, sherry-Dijon or balsamic vinaigrette *gf, vegan

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

BAKED DISHES

Items below require at least 48 hours' notice.
Sizes are: Half pan (serves 9-12) & Full pan (serves 18-24)

MACARONI 'N CHEESE $70/$140
Aged Jersey cheddar, parmesan, toasted bread crumbs
(add Hobbs' baked ham, $75/$150)

BAKED PASTA BOLOGNESE $75/$150
Ground beef & pork, mushrooms, onions, tomatoes, parmesan, garlic, spices

BAKED PENNE MARINARA $70/$140
Sautéed seasonal vegetables, onions, marinara, parmesan, garlic, spices

BAKED PASTA PRIMAVERA $70/$140
Sautéed zucchini, yellow squash, sweet peppers, mushrooms, onions, parmesan, white wine cream sauce
(add roast chicken, $75/$150)

ITALIAN SAUSAGE LASAGNE $75/$150
Layered fresh pasta, ground beef & pork, tomato sauce, mushrooms, onions, garlic, spices, parmesan béchamel

VEGETABLE MEDLEY LASAGNE $70/$140
Layered fresh pasta, zucchini, squash, sun-dried tomatoes, marinara, pesto cream sauce

ROASTED EGGPLANT LASAGNE $70/$140
Layered fresh pasta, eggplant, mushrooms, roasted sweet peppers, marinara, parmesan béchamel

POLENTA ✧ SPINACH BAKE $70/$140
Layers of parmesan polenta, marinara, spinach, roasted sweet peppers *gf

TURKEY ✧ ZUCCHINI LAYER $75/$150
Layers of seasoned ground turkey, thinly sliced zucchini, carrots, onions, marinara, parmesan, spices *gf

CHILAQUILES $70/$140
Layered corn tortillas, Sonoma jack & cheddar cheese, mild roasted green chilies, olives, sour cream, roasted tomato-chili sauce *gf
(add roast chicken, $75/$150)

MORE HOT ENTRÉES

Items below require at least 48 hours' notice.
Recommend 3 servings per pound.

TURKEY CHILI $25 quart
Ground turkey, black beans, fresh corn, tomatoes, onions, spices *gf (Vegetarian Black Bean Chili, $20.95 quart)

ROASTED BONE-IN CHICKEN $17.50 per lb
Breast, leg & thigh pieces, marinated and roasted w/ choice of sauce: **Mongolian, Teriyaki, Herb** or **BBQ**

BUTTERMILK FRIED CHICKEN $17.50 per lb
Organic bone-in Mary's chicken (white and dark meat), brined in buttermilk and spices

GRILLED ROSEMARY CHICKEN $18 per lb
Grilled, air-chilled, free-range Mary's boneless chicken breast, marinated in garlic, fresh herbs, olive oil *gf

CHICKEN MARSALA $18.50 per lb
Air-chilled, free-range Mary's boneless chicken breast, marsala wine, sautéed mushrooms, onions, chicken stock, touch of cream *gf

CHICKEN PICCATA $18.50 per lb
Air-chilled, free-range Mary's boneless chicken breast, sautéed mushrooms, capers, lemon, white wine *gf

SICILIAN CHICKEN $19 per lb
Air-chilled, free-range Mary's boneless chicken breast, sautéed sweet peppers, onions, artichoke hearts, Kalamata olives, marinara *gf

STUFFED CHICKEN BREAST $19 per 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 $18.50 per lb
Ground beef, pork, mild green chilies, carrots, onions, breadcrumbs, eggs, BBQ tomato sauce

TURKEY MEATLOAF $18.50 per lb
Ground turkey, mushrooms, carrots, onions, breadcrumbs, eggs, bbq tomato sauce

MONGOLIAN-STYLE BEEF SHORT RIBS $24 per lb
Braised short ribs, slathered in a Mongolian soy-chili sauce

KOREAN BBQ FLANK STEAK $32 per lb
Tenderized & marinated w/ teriyaki, ginger, garlic, scallions, sesame, Korean chilies, grilled over an open flame

WILD OR OCEAN-FARMED KING SALMON FILET MP
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 $12 per lb
Roasted w/ olive oil, garlic, lemon zest, parsley *gf, vegan

ROASTED GARLIC MASHED POTATOES $11 per lb
Russet potatoes, cream, butter *gf

STEAMED RICE
Choose from:
- **Plain Jasmine Rice** *gf, vegan $9 per lb
- **Brown Rice** *gf, vegan $10 per lb
- **Ginger-Scented Jasmine Rice** ginger, garlic, soy sauce, chicken stock $12 per lb
- **Spanish Rice** tomatoes, onions, garlic, chicken stock *gf $12 per lb

BROWN RICE MEDLEY $14.50 per lb
Corn, zucchini, squash, peas, carrots, celery, onions, vegetable stock *gf, vegan

VEGETABLE FRIED RICE $14.50 per lb
English peas, zucchini, carrots, cabbage, onions, scallions, soy-oyster sauce (w/ Chicken, $15.50 lb)

WILD RICE + JASMINE PILAF $14.50 per lb
Sautéed onions, carrots, mushrooms, parmesan, fresh herbs, chicken stock *gf

PARMESAN POLENTA $11.50 per lb
butter, parmesan, cut into triangles *gf

VEGETABLES

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

ASPARAGUS $17.50 per 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 *gf $16 per lb
- **Roasted Brussels Sprouts + Capers** caramelized onions, garlic *gf, vegan $16 per lb
- **Roasted Brussels Sprouts + Pancetta** caramelized onions, garlic *gf $17 per lb

ROASTED BUTTERNUT SQUASH $16 per lb
Garlic, olive oil, herbs, spices, drizzled w/ a pomegranate-balsamic reduction

SPICY ROASTED CAULIFLOWER $16 per lb
Heirloom varieties of cauliflower, capers, chili flakes, garlic *gf, vegan

MARINATED & FIRE-ROASTED VEGETABLES $16 per lb
Soy-balsamic marinade, zucchini, yellow squash, carrots, mushrooms, sweet peppers, red onions *vegan

BRAISED ASSORTED GREENS $16.50 per 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 $17 per lb
- **Fresh Corn** frizzled shallots, toasted pine nuts $16 per lb

SUCCOTASH $16 per 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 $15.50 per lb
Sliced, marinated chicken breast, snow peas, cilantro, apricot-Dijon, balsamic vinaigrette

BOW-TIE PASTA SALAD $14.50 per 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** $16.50 per lb
- **w/ Marinated Tofu or Vegetables** $16.50 per lb

PENNE PASTA SALAD $14.50 per 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 $15.50 per lb
radicchio, sun-dried tomatoes, zucchini, sweet peppers, parmesan, pesto or sherry-Dijon vinaigrette

FARRO SALAD $15.50 per lb
English peas, zucchini, cherry tomatoes, fresh dill, red wine vinaigrette *vegan

EDAMAME + WILD RICE SALAD $15.50 per lb
Sweet peppers, carrots, scallions, Tamari-rice wine vinaigrette *gf, vegan

JASMINE + WILD RICE SALAD $15.50 per lb
Dried cranberries, toasted almonds, scallions, rice vinaigrette *gf, vegan

BLACK BEAN + CORN SALAD $15 per lb
Diced sweet peppers, red onions, cilantro, lemon juice, Worcestershire *gf

GREEK SALAD $15.50 per lb
Tomato, cucumber, Greek feta, Kalamata olives, champagne vinaigrette *gf

ROASTED BEET SALAD $15.50 per lb
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 $19.50 per lb
Tenderized, marinated slices of bbq flank steak, julienned sweet peppers, carrots, celery, scallions, bean sprouts, soy-rice vinaigrette

BROCCOLI + CRANBERRY SALAD $16 per lb
Hobbs' bacon, sunflower seeds, creamy apple cider vinaigrette *gf

CURRIED CHICKEN + APPLE SALAD $17.50 per 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 $17.50 per lb
Mayo, celery, fresh parsley *gf. Choose from:
- **w/ Cranberry + Pecans**
- **w/ Green Olives + Pimento**

FRESH FRUIT SALAD *gf, vegan $16 per lb

RED POTATO SALAD $14.50 per lb
Red onions, cornichons, parsley, Dijon, mayo *gf

CURRIED EGG SALAD $14.50 per lb
Celery, shallots, mayo, yellow mustard, touch of curry *gf

ALBACORE TUNA SALAD $18 per lb
Line-caught tuna, diced celery, red onions, cornichons, mayo, lemon juice, fresh parsley *gf

SALMON SALAD $22 per lb
Red onions, capers, mayo, lemon, fresh parsley *gf

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 $14.50
Sonoma jack, mixed greens, mayo

SMOKED TURKEY + AVOCADO $14.50
Tomatoes, mixed greens, roasted sweet pepper aioli

MARINATED & ROASTED CHICKEN $14.50
Caramelized onions, sun-dried tomato pesto, provolone, mixed greens, mayo

HOBBS' HONEY-BAKED HAM $14.50
Jarlsberg, mixed greens, honey Dijon

MUFFALETTA $15.50
Zoe's salami, mortadella, provolone, olive-pepperoncini relish, mayo

ALBACORE TUNA SALAD $15.95
Tuna salad, sliced cucumber, mixed greens, mayo

SONOMA JACK + AVOCADO $14.50
Tomatoes, mixed greens, roasted sweet pepper aioli

GRILLED EGGPLANT + SWEET PEPPER $14.50
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 $8.50
As served in our café! Not available on weekends.

BUTTERMILK BISCUITS $3.50
12 minimum per flavor. Choose from:
- **Plain**
- **Cheddar + Scallion**
- **Maple + Bacon**

CORNBREAD SQUARES $3.25
12 minimum.

PARMESAN BREADSTICKS $3.25/4.25
12 minimum
Soft, savory twists, brushed w/ roasted garlic olive oil, shredded Parmigiano Reggiano. Sizes Small or Large.

DINNER ROLLS $3.50
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 $45/70/95/190
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 $6.95/$70
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 $2.95/$4.95
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.

PIES $42
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

TARTS $3.50/$7.95/$48
Sizes are: Mini (12 minimum), 4" (6 minimum) or 9" (serves 8-10). Choose from:
Cheesecake cream cheese filling, fresh fruit (mini size only)
Double Chocolate Cream
Fresh Fruit lemon mascarpone mousse, fresh fruit topping
Lemon Curd
Turtle chocolate, caramel, pecan, walnuts (not in mini)

SEASONAL FRUIT CRISP $70/$140
Sizes are: Half Pan (serves 9-12) or Full Pan (serves 18-24).
Fresh baked fruit, with streusel topping. Choose from:
Apple, Mixed Berry or Peach

SEASONAL FRUIT COBBLER $70/$140
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 or Peach

BREAD PUDDING $70/$140
Sizes are: Half Pan (serves 9-12) or Full Pan (serves 18-24.)
Cinnamon challah, eggs, sugar, crème anglaise. Choose from:
Apple or Banana-Caramel, Mixed Berry or Peach-Berry

TAPIOCA $5.95
Milk, vanilla, sugar, eggs, in an individual plastic cup

CHOCOLATE MOUSSE $6.95
Semi-sweet chocolate, cream, mascarpone, powdered sugar, vanilla, in an individual plastic cup:

COOKIES + BARS

Items below require at least 48 hours' notice.

SIGNATURE COOKIES $3.50

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 $4

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 $3.75
Rocky Road Bar brownie, pecans, marshmallows
S'mores Bar graham cracker crust, chocolate brownie bar, toasted marshmallow

MINI DESSERT PLATTER $35/$65/$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 $5.50
Roasted Tomato-Chipotle Salsa red onions, garlic, cilantro, lime *gf, vegan $5.50
Tomatillo-Avocado Salsa onions, garlic, cilantro, jalapeños, lime *gf, vegan $7.95
Fresh Mango or Pineapple Salsa sweet peppers, onions, lemon, cilantro *gf, vegan $7.95

HOUSEMADE DIPS

Our popular dips for parties. Sizes are Half Pints.

Guacamole jalapeño, white onions, cilantro, sour cream, lime juice *gf $9
French Onion Dip caramelized onions, cream cheese, mayo, sour cream, spices *gf $9
Mildly Spicy Queso Dip cream cheese, cheddar, chipotle, jalapeño, sweet peppers *gf $9
Peanut Sauce soy sauce, oyster sauce, fish sauce, coconut milk, roasted peanuts $9
Spicy Hummus chickpeas, tahini, spices, roasted chilies *gf, vegan $8
Aioli Roasted Sweet Pepper, Chipotle, Lemon or Herb $7.95

TORTILLA CHIPS $9.95 Half Pan

Corn tortillas. fried, kosher salt *gf

HOUSE DRESSINGS

Items below require at least 48 hours' notice.

HOUSEMADE DRESSINGS $5.95/$10.95/$9.95

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