



SF Food Market

Tel: (415) 932-9700

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www.sffoodmarket.com

BREAKFAST PLATTERS

(Minimum order of 12 people)

- PASTRY PLATTER** **\$2.95** pp
Assorted fresh baked muffins, scones, Danish, and croissants.
- FRESH BAGEL PLATTER** **\$2.95** pp
Assorted fresh baked bagels, two different kinds of cream cheese, butter and jelly.
- SALMON & LOX PLATTER** **\$6.95** pp
Smoked Scottish salmon with lemon wedges, caper berries and sliced Bermuda onion, tomato and cucumber; served with bagels, sweet butter and cream cheese.
- FRUIT SALAD PLATTER** **\$3.95** pp
Assorted melons, pineapple, grapes, seasonal berries.
- HEART HEALTHY PLATTER** **\$4.95** pp
Low fat Greek yogurt, seasonal berries, granola, and honey.

HOT BREAKFASTS

(Minimum order of 12 people)

- SCRAMBLED EGGS, SAUSAGE, AND BACON** **\$8.95** pp
Served with hash brown and fresh-baked breads.
- BURRITO BAR** **\$8.95** pp
- HASH BROWNS** **\$2.45** pp
- BELGIUM WAFFLES** **\$6.95** pp
Served with berries, whipped cream, and syrup.
- FRENCH TOAST** **\$6.95** pp
- CROISSANT FRENCH TOAST** **\$6.95** pp
- POTATO GRATIN** **\$3.45** pp
- HOME STYLE POTATOES** **\$2.45** pp

HOT BREAKFASTS

(Minimum order of 12 people)

- SAUTÉED SPINACH** **\$2.95** pp
- BREAKFAST BURRITOS** **\$6.95** pp
Flour tortilla filled with scrambled eggs, bell peppers, onions and potatoes; served with charred tomato salsa.
- Traditional
 - With Bacon
 - With Sausage
- HOT CROISSANT SANDWICHES** **\$6.95** pp
Sandwiches also available in other fresh-baked breads.
Mini croissant filled with scrambled eggs.
- Traditional (egg & cheese)
 - With Bacon
 - With Sausage

SCRAMBLED EGGS SPECIALS \$8.95 pp

The following specials are served with skillet fried potatoes and assorted fresh-baked breads. Soft scrambled eggs with:

- Sharp cheddar and chives
- Sautéed mushrooms, leeks, Gruyère cheese, and chives
- Smoked Applewood bacon, sautéed leeks, and imported Gruyere cheese (add \$1)
- Spicy sausage, sweet bell peppers and fresh cilantro (add \$1)
- Spinach, onion, sweet bell peppers, and Gouda cheese
- Applewood smoked bacon and chives (add \$1)
- Mild Italian sausage, smoked mozzarella, and sweet red bell peppers
- Prosciutto (add \$1)
- Chicken apple sausage (add \$1)

HOT BEVERAGES

- TEA SERVICE** (serves 10) **\$16.95** per pot
Assorted hot tea selections, sweeteners, fresh lemon.
- COFFEE SERVICE** (serves 10) **\$16.95** per pot
Fresh-brewed gourmet coffee (regular and decaf), served with sweeteners and cream.

COLD BEVERAGES AND JUICES

FRESH ORANGE OR CARROT JUICE (8 cups) **\$9.95**

INDIVIDUAL ORANGE JUICE **\$2.45** each

SPECIALTY DRINKS **\$2.45** each

- Vitamin Water
- Snapple
- Nantucket Nectar
- Apple Juice
- Cranberry Juice
- Orange Juice

BOTTLED WATER OR CANNED SODA **\$1.95** each

ICE **\$6.00** per bag

Available upon request.

SANDWICH PLATTERS

COLD SANDWICHES **\$7.95** pp

(Minimum order of 8 people)

An array of hearty sandwiches, cut in half, served on assorted fresh-baked breads with cheese, lettuce, tomatoes and condiments. Made on organic ACME bread.

“MAKE YOUR OWN SANDWICH” DELI PLATTER

Roasted chicken, ham, pastrami, roast beef, grilled vegetables; cheddar, swiss, and provolone cheeses. Served with relish tray and bread platter.

SMALL (serves 10 to 12) **\$99.95**

LARGE (serves 18 to 20) **\$149.95**

WRAP PLATTERS

(6 person minimum) **\$7.45** each

CHICKEN CAESAR WRAP

Chicken strips, romaine lettuce, Parmesan cheese, Caesar dressing in a whole-wheat wrap.

ROASTED CHICKEN WRAP

Roasted chicken, romaine lettuce, tomato, house ranch dressing in a tomato-basil wrap.

TUNA WRAP

Tuna salad, sliced Roma tomatoes, alfalfa sprouts, dill pickles, shredded lettuce in a whole-wheat wrap.

ITALIAN WRAP

Genoa salami, ham, roasted red bell peppers, pepperoncini, provolone cheese, balsamic vinaigrette in a whole-wheat wrap.

TURKEY CLUB WRAP

Roasted turkey, lettuce, tomato, apple-smoked bacon, creamy ranch dressing in a whole-wheat wrap.

ROASTED TURKEY WRAP

Roasted turkey, baby spinach, cheddar cheese, Dijon mustard in a whole-wheat wrap.

GRILLED VEGGIE WRAP

Roasted eggplant, roasted red bell peppers, marinated Portobello, balsamic onions in a spinach wrap.

BOXED LUNCHES

(6 person minimum) **\$11.95** each

Add \$3 for gluten free selection of sandwiches/wraps.

Perfect for working lunches, field trips, or picnics. Each box includes utensils and napkins.

TRADITIONAL SANDWICH BOX

Your choice of sandwich cut in half and served on fresh-baked bread with cheese, lettuce, tomatoes and condiments. Served with your choice of one side (pasta salad, potato salad, or chips) and one dessert (fresh-baked cookie, brownie, or fruit).

CHOOSE FROM: Turkey, Ham, Tuna Salad, Chicken Salad, Roast Beef, Pastrami, Grilled Vegetables, Roasted Chicken, Fresh Mozzarella & Basil.

TRADITIONAL WRAP BOX

Your choice of wheat, spinach or tomatoes-basil wrap served with cheese, lettuce, tomatoes and condiments. Served with your choice of one side (pasta salad, potato salad, or chips) and one dessert (fresh-baked cookie, brownie, or fruit).

CHOOSE FROM: Turkey, Ham, Tuna Salad, Chicken Salad, Roast Beef, Pastrami, Grilled Vegetables, Roasted Chicken, Fresh Mozzarella & Basil.

SALAD BOX

Served with fresh-baked bread, and cookie or brownie. Choose one from our following 6 signature salads:

CAESAR – romaine lettuce, house made croutons, shredded parmesan cheese with house made Caesar dressing.

MIXED GREENS – tomatoes, cucumber, feta cheese and croutons with a house-made balsamic vinaigrette dressing.

ORIENTAL – Romaine lettuce, fresh red bell pepper, almonds, crispy rice noodles and marinated chicken breast served house-made oriental dressing.

SPINACH – red bell pepper, candied walnuts, feta cheese with house-made of lime dressing.

COBB SALAD – mixed greens, avocado, cherry tomatoes, bacon, chicken breast, cheddar cheese and house croutons served with house-made lime dressing.

GOAT CHEESE & PEAR WITH CANDIED NUTS – mixed greens, cranberries, cherry tomatoes and shredded carrots served with house-made raspberry dressing.

PRIX FIXE LUNCHES

THE SANDWICH or WRAP SOLUTION

Array of selection of sandwiches/wraps, two sides, and one dessert
Sandwiches are made on organic ACME bread. Vegan and gluten free options are available upon request.

(15 person minimum) **\$12.95** pp

Add \$3 for gluten free selection of sandwiches/wraps.

Add \$0.75 for gluten free cookies

SANDWICH/WRAP OPTIONS:

NON-VEGETARIAN:

Grilled chicken, Chicken salad, Turkey, Roast beef, Tuna salad, Pastrami, Prosciutto, Ham, Italian combo.

VEGETARIAN:

Grilled vegetables, Egg salad, Caprese (fresh Mozzarella & basil).

SIDE OPTIONS

Pasta salad, Potato salad, Organic mixed green salad, Caesar salad, Baby spinach salad, Asian salad, Greek salad, Orzo salad, Quinoa salad, Goat cheese and pear salad with candied nuts, Chips.

DESSERT OPTIONS

Whole fruit, Cookies and/or brownies.

SALAD BAR

THE “CREATE YOUR OWN SALAD BAR” SOLUTION

Salad bar includes:

- Two bowls of greens
- One meat topping – add \$2 for salmon/shrimp, add \$2 for any additional toppings
- Five vegan or vegetarian toppings – add \$2 for any additional toppings
- Two salad dressings – add \$1 for any additional toppings
- Organic ACME bread – add \$3 for gluten free bread
- Cookies/Brownies or whole fruits

(20 person minimum) **\$14.95** pp

BOWL OF GREENS

CHOOSE FROM: Organic mixed–green, organic spinach, arugula, romaine, kale.

MEAT TOPPINGS

CHOOSE FROM: Grilled chicken, salmon, ancho chili rubbed chicken, Albacore white tuna, shrimp, bacon.

VEGAN TOPPINGS

CHOOSE FROM: Tofu, black bean, garbanzo bean, kidney bean, edamame, corn, onion, beet, kalamata olives, sweet bell peppers, avocado, asparagus, radish sprout, broccoli, artichoke, bamboo shoot, cherries tomatoes, cucumber, sundried cranberry, sunflower seeds, sliced almonds, pecan, walnut, sesame seeds, flax seed, rice noodle, crouton.

VEGETARIAN TOPPINGS

CHOOSE FROM: Egg, feta cheese, parmesan cheese, goat cheese.

SALAD DRESSINGS

CHOOSE FROM: Caesar dressing, jalapeno ranch, ranch, balsamic vinaigrette, white balsamic vinaigrette, cilantro lime vinaigrette, tarragon vinaigrette, raspberry vinaigrette, lemon vinaigrette, basil vinaigrette, honey mustard, sesame soy, miso.

HOUSE SPECIALTY “ENTRÉE” SALADS

Each salad is served in large bowls and comes with fresh-baked breads and sweet butter.

(6 person minimum) **\$7.95** pp

Choose from the following:

GOAT CHEESE & PEAR WITH CANDIED NUTS

Mixed greens, cranberries, cherry tomatoes and shredded carrots served with house-made raspberry dressing.

GRILLED CHICKEN SALAD

Chopped romaine, cherry tomatoes, red bell peppers and shredded asiago cheese with balsamic vinaigrette dressing.

MARINATED CHICKEN BREAST

Chicorie, spinach, Fresh Apples and Grapes served with lime vinaigrette dressing.

ANCHO CHICKEN SALAD

Romaine lettuce, crispy tortillas, avocado, jicama and creamy Santa Fe dressing.

FRIED CHICKEN SALAD

Romaine lettuce, hard-boiled eggs, tomato, cucumber and ranch dressing.

SIDE SALAD CHOICES

Each **SPECIALTY** side salad served in a bowl.

(6 person minimum) **\$4.95** pp

Choose from one of the following:

CHICKEN PASTA SALAD – Grilled chicken slices over penne pasta, with Kalamata olives and pesto sauce.

GREEK SALAD – Marinated artichokes, cherry tomatoes, Kalamata olives, sliced cucumber and feta cheese w/ olive oil and fresh squeezed lime dressing.

CAPRESE SALAD – Fresh mozzarella, tomato, basil and fresh lime vinaigrette dressing.

ORZO SALAD – Black beans, red peppers, olive oil and fresh lime vinaigrette dressing.

CAESAR – Romaine lettuce, house made croutons, shredded parmesan cheese with housemade Caesar dressing.

MIXED GREENS – Tomatoes, cucumber, feta cheese and croutons with a house-made balsamic vinaigrette dressing.

COUNTRY POTATO SALAD – Cooked red potatoes, mixed with chive mayonnaise, celery and fresh black pepper.

TOMATO, CUCUMBER, ONION, AND FETA CHEESE SALAD – Marinated in fresh lime juice and olive oil.

Each **SIGNATURE** side salad served in a bowl.

(6 person minimum) **\$5.95** pp

ORIENTAL – Romaine lettuce, fresh red bell pepper, almonds, crispy rice noodles and marinated chicken breast served house-made oriental dressing.

SPINACH – red bell pepper, candied walnuts, feta cheese with house-made of lime dressing.

COBB SALAD – mixed greens, avocado, cherry tomatoes, bacon, chicken breast, cheddar cheese and house croutons served with house-made lime dressing.

GOAT CHEESE & PEAR WITH CANDIED NUTS – mixed greens, cranberries, cherry tomatoes and shredded carrots served with house-made raspberry dressing.

SAVOURY ENTRÉES

(Need 48 hour notice)

Minimum of 10 people. All of the entrées below are served with the following:

- One choice of rosemary potatoes, rice pilaf, seasonal grilled vegetables, macaroni and cheese, or mashed potatoes
- Fresh-baked bread
- Mixed green salad
- One choice of Chef's sliced "Specialty" cake or fresh baked eclairs

BEEF

Boneless beef short ribs and braised in red wine sauce **\$16.95** pp

Sliced roast filet of beef with cognac mushroom sauce **\$24.95** pp

CHICKEN

Organic rotisserie chicken **\$14.95** pp

Rosemary crusted chicken breast with olives, tomato and lemon **\$14.95** pp

Honey Soy-Glazed Chicken Breast **\$14.95** pp

Teriyaki grilled chicken breast **\$14.95** pp

Chicken breast rusticano with sun-dried tomatoes, spinach, mozzarella cheese in a light pesto sauce **\$14.95** pp

PASTA

Homemade lasagna:

Choice of beef, vegetarian, or cheese **\$14.95** pp

Angel hair shrimp pasta with lemon butter cream sauce **\$14.95** pp

Traditional baked ziti with italian sausage **\$14.95** pp

Macaroni and cheese with chorizo **\$14.95** pp

Penne primavera (veg.) **\$14.95** pp

Spinach ricotta ravioli with pesto cream sauce (veg.) **\$14.95** pp

Chicken and mushroom ravioli **\$14.95** pp

FISH

Pistachio crusted salmon **\$16.95** pp

Sage and lemon Mahi-Mahi **\$16.95** pp

Shrimp scampi **\$16.95** pp

COLD PARTY PLATTERS

ANTIPASTO PLATTER

Cured Italian meats, cheeses, marinated vegetables, kalamata olives, accompanied by our petite bread slices.

SMALL (serves 10 to 12)	\$89.95
LARGE (serves 18 to 20)	\$149.95

MEDITERRANEAN BRIE PLATTER

Wheel of Brie layered with sun-dried tomato puree and topped with roasted red bell peppers, kalamata olives, pesto, capers. Served with sliced baguettes.

SMALL (serves 10 to 12)	\$49.95
LARGE (serves 18 to 20)	\$79.95

MEDITERRANEAN PLATTER

Falafel, hummus, dolma, olives, feta cheese. Served with our home-made pita chips.

SMALL (serves 10 to 12)	\$89.95
LARGE (serves 18 to 20)	\$139.95

TOMATO AND MOZZARELLA PLATTER

Array of heirloom tomatoes and fresh mozzarella topped with freshly chopped basil.

SMALL (serves 10 to 12)	\$59.95
LARGE (serves 18 to 20)	\$89.95

SMOKED SALMON PLATTER

Thinly sliced smoked Nova Scotia salmon, displayed with chopped eggs, cream cheese, diced Bermuda onion, cucumber slices, capers, lemon wedges.

SMALL (serves 10 to 12)	\$74.95
LARGE (serves 18 to 20)	\$119.95

FRUIT AND CHEESE PLATTER

Imported and domestic cheese, seedless grapes, strawberries, apples, pineapple, melon. Served with sliced bread and crackers.

SMALL (serves 10 to 12)	\$89.95
LARGE (serves 18 to 20)	\$139.95

COLD PARTY PLATTERS

IMPORTED & DOMESTIC CHEESE PLATTER

Selection of imported and domestic cheeses served with sliced bread and crackers

SMALL (serves 10 to 12)	\$89.95
LARGE (serves 18 to 20)	\$139.95

ARTISAN CHEESE PLATTER

Selection of handcrafted cheeses, garnished with dried fruits, grapes and walnuts. Served with sliced bread and crackers.

SMALL (serves 10 to 12)	\$99.95
LARGE (serves 18 to 20)	\$159.95

SEASONAL RAW VEGETABLE PLATTER

Served with garlic-herb dip.

SMALL (serves 10 to 12)	\$34.95
LARGE (serves 18 to 20)	\$54.95

SLICED FRUIT PLATTER

Seasonal fruits, melons and berries.

SMALL (serves 10 to 12)	\$59.95
LARGE (serves 18 to 20)	\$89.95

TEA SANDWICH PLATTER

Assorted finger sandwiches which include cucumber and dill, prosciutto, chicken and roasted pepper.

SMALL (serves 10 to 12)	\$49.95
LARGE (serves 18 to 20)	\$79.95

WRAP PLATTER

Select chicken, beef or vegetable. Served with our house-made Spreads.

SMALL (serves 10 to 12)	\$59.95
LARGE (serves 20 to 24)	\$129.95

CHARCUTERIE PLATTER

Cured meats, imported artisan cheese, dried fruits and nuts.

SMALL (serves 10 to 12)	\$98.95
LARGE (serves 18 to 20)	\$164.95

DESSERTS

COOKIE & BROWNIE PLATTER

Selection of fresh-baked cookies and brownies.

12" Plate (serves 10 to 12)	\$22.95
16" Plate (serves 16 to 18)	\$29.95

THE BAR SCENE PLATTER

Variety of fudge brownies, bar cookies and biscotti

12" Plate (serves 10 to 12)	\$27.95
16" Plate (serves 18 to 20)	\$34.95

PASTRY CHEF'S PLATTER

Selection of fabulous sliced cakes, torte slices, fresh baked éclairs, and chocolate covered strawberries (minimum 6) **\$3.95** pp

CAKES (24 hour advance notice required)

Available in:

½ SHEET (serves 40)	\$69.95
FULL SHEET (serves 80)	\$139.95

CHOOSE FROM:

- Strawberry Short Cake
- Chocolate Decadent Cake
- Tiramisu

FRUITS AND SNACKS

MIXED BERRIES **\$3.95** pp
(Minimum order of 8 people)

WHOLE FRUITS **\$1.50** pp
(Minimum order of 8 people)

FRUITS SALAD **\$3.95** pp
(Minimum order of 8 people)

SLICED FRUIT PLATTER
(See page 12)

CHIPS **\$1.50** pp

ADDITIONAL CHARGES

PAPER PRODUCTS **\$0.50** pp
(Disposal plates, utensils, napkins)

LINEN **\$18.00** each/day

TABLE **\$8.25** each/day

- Setup of chafing dishes is \$25.
- Rentals available upon request.
- Minimum order is \$250.
- Delivery charge outside of San Francisco ranges from \$35 to \$45.
- Orders under \$250 in San Francisco may incur a delivery charge of up to \$35.
- Prices subject to change without notification.

Cancellation Policy:

- Orders may be cancelled up to 48 hours prior to scheduled event with an email confirmation.
- Cancellations 24 to 48 hours prior to scheduled event may be subject to a cancellation fee of 25% of order total.
- Orders may not be cancelled less than 24 hours before scheduled event.