

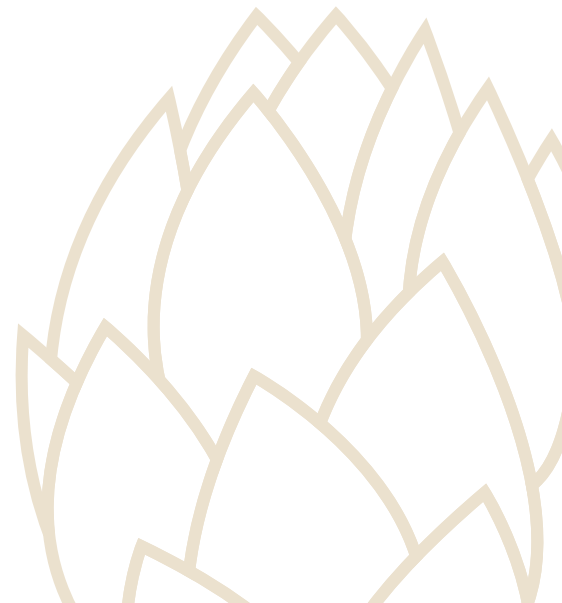


LEFT COAST  
CATERING

## WORKPLACE DELIVERY ~ FALL/WINTER



P: 415.934.0600 • F: 415.522.0233 • 1400 YOSEMITE AVENUE • SAN FRANCISCO, CA 94124 • [LEFTCOASTCATERING.COM](http://LEFTCOASTCATERING.COM)





# LEFT COAST CATERING

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## BREAKFAST MENUS

*We have a \$500 minimum on all breakfast orders and 48-hour advance notice from time of delivery.*

### The Continental

A display of muffins, scones, coffee cake and breakfast bread, seasonal fruit salad  
Mr. Espresso coffee and tea, fresh squeezed orange juice

\$13.00 per person

### Morning Star Breakfast

Frittata of the day, breakfast pastries and seasonal fruit salad,  
Mr. Espresso coffee and tea, fresh squeezed orange juice

\$15.00 per person

### Energy Booster Breakfast

Granola, milk, yogurt, berries, seasonal fruit platter, hard cooked eggs,  
Mr. Espresso coffee and tea, fresh squeezed orange juice

\$13.00 per person

## MORNING BEVERAGE SERVICE

### Coffee and Tea

*We brew Mr. Espresso fair trade organic coffee in 2.2-liter pots. Serves 8-10 people.*

Mr. Espresso regular and decaffeinated coffee available.

Served with cups, half and half, sugar, sugar substitute and stir sticks.

\$20.00

Tea service includes black, green and herbal teas, cups, half and half, sugar, sugar substitute and stir sticks.

\$14.00

### Fresh Squeezed Juice

*Price per half gallon serves 8-10 people.*

Orange, apple or grapefruit juice

\$14.00 / half gallon



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### A LA CARTE

We have a \$500 minimum on all breakfast orders and 48-hour advance notice from time of delivery. A la Carte pastries baked fresh daily, selection changes with the season. Many baked items are available in mini and regular sizes. Prices based per person.

	Regular	Mini
<b>Muffins</b> Seasonal fruit muffins with streusel topping	\$ 2.50	\$ 1.50
<b>Scones</b> Cranberry-orange and ginger scones	\$ 2.50	\$ 1.50
<b>Coffee cake</b> Sour cream coffee cake	\$ 3.00	
<b>Morning bread</b> Banana bread with milk chocolate and walnuts, lemon poppyseed bread	\$ 2.50	
<b>Morning bars</b> Oatmeal and apple cinnamon crumb bars, financier	\$ 2.50	
<b>Gluten-free</b> Banana bread, seasonal fruit muffins	\$ 3.00	

#### A la Carte bagels

We use New York Bagels, a true New York style boiled bagel, delivered fresh daily. 12 bagels minimum order. Prices based per person.

Toaster available for additional \$5.00.

#### Sweet & Savory

Assorted sweet and savory bagels with butter and natural cream cheese. \$ 3.00 \$ 2.00

#### Savory

Assorted savory bagels with wild smoked salmon, natural cream cheese, sliced tomatoes, cucumbers, red onions and capers. \$ 9.00 \$ 6.50

#### Granola

Freshly baked in-house with rolled oats, honey, brown sugar, nuts, coconut and strawberries. Served with yogurt and milk.

\$ 7.50 per person

#### Scrambled Eggs

We use Petaluma farm fresh organic eggs.

#### Simple Scramble

Simple scrambled eggs. \$ 3.50 per person

#### Special Scramble

Scrambled eggs with goat cheese and chives. \$ 4.00 per person



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#### Frittata

A baked Italian style open-faced omelet of the day \$ 4.50 per person

#### Quiche

An open custard tart of the day made in-house

Regular serves 8 people \$24.00

Individual quiche \$ 4.25

### BREAKFAST SIDES AND ADDITIONS

#### Breakfast Potatoes

Rosemary roasted Yukon gold potatoes \$ 3.00 per person

#### Breakfast Meats

Applewood smoked bacon or chicken-apple sausage \$ 4.00 per person

#### Yogurt and Fruit

Individual Clover organic yogurt cups \$ 2.75

Seasonal fruit salad or fruit platters \$ 3.75



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### LUNCH

*\$500 minimum with 48-hour advance notice from time of delivery. We use only quality meats that are cooked and sliced in-house, served on Pan-O-Rama breads. Gluten-free bread available upon request. Sandwiches are cut in half.*

#### Dogpatch Lunch

Includes a selection of sandwiches, mixed greens, pasta or potato salad of the day, house-made cookie and a choice of lemonade or iced tea.

\$17.50 per person

With Chips – Add a bag of Kettle Chips

add \$ 1.50

Box Lunch – Available upon request

add \$ 3.00

#### SOMA Luncheon

A selection of sandwiches, caesar salad, our pasta or potato salad of the day, fruit salad. A selection of housemade cookies, and a choice of lemonade or iced tea.

\$20.00 per person

With Chips – Add a bag of Kettle Chips

add \$ 1.50

Box Lunch – Available upon request

add \$ 3.00

#### Individual Sandwiches

##### Chicken Sandwich

Grilled chicken breast, smoked provolone, leek confit, romesco, filone roll

##### Beef Sandwich

Roasted beef, aged cheddar, horseradish aioli, onion jam, telera roll

##### Vegetarian Sandwich

Roasted squash, portabella, balsamic onion, chive goat cheese, arugula, peasant roll

##### Ham

Black forest ham, swiss, pickled red onion, quince mustard, country Italian roll

##### Turkey Sandwich

House brined and roasted turkey breast, muenster, cranberry relish, sage aioli, red leaf lettuce, telera roll

**Sub Caesar** – Substitute caesar salad for mixed green salad

add \$ 2.00

**Sub Gluten-Free Bread** – Gluten-free bread available for your sandwich

add \$ 1.00



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## SIDE SALADS

Salads are prepared in-house daily from the season's bounty. Selection changes. Please inquire for the daily selection. Every day we offer a pasta, vegetable, grain and potato salad priced at \$3.25 per person.

Below are examples of seasonal side salads:

### Pasta

Orzo pasta with broccoli rabe, roasted peppers, lemon, chili, shaved pecorino

### Vegetable

Roasted cauliflower salad with red onion, caper, chili, and parsley relish

### Grain

Quinoa with kale, butternut squash, toasted pumpkin seeds, dried cranberries

### Potato

Roasted potato salad with haricot verts, capers, dill, scallion, pickled whole grain mustard seeds

## DAILY DINING

Hot lunch starts at \$24.00 and hot dinner starts at \$28.00 per person and includes a hot entree, side dish, salad, dessert and beverage. Give us a call to see what we have cooking for the week. Hot food requires a minimum of 72-hour advance notice from time of delivery. But, always feel free to call us if you are in a pinch, as we may be able to recommend a menu to accommodate your needs if you are unable to meet the advance notice guidelines.



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## BEVERAGES

*All meals include pitchers of iced tea or lemonade.*

<b>Pitcher of iced tea</b> (serves 10 people, served with sweetener)	\$10.00
<b>Pitcher of fresh squeezed lemonade</b> (serves 10 people, served with sweetener)	\$10.00
<b>Pitchers of water</b>	no charge

We are happy to provide the following individual beverages upon request

Calistoga water	\$ 1.00
Calistoga sparkling water	\$ 1.50
Calistoga sparkling juice	\$ 1.50
Canned Coke, Diet Coke, 7-Up, Diet 7-Up, root beer	\$ 1.50
Pellegrino, plain, orange and/or lemon	\$ 2.00
Bottled juice	\$ 2.00

## DESSERTS

*All our items are baked in-house daily. Gluten-free desserts upon request.*

<b>House-made cookies</b> Selection of cookies includes chocolate chip, oatmeal dried fruit, ginger molasses, snickerdoodles	\$ 2.50 each
<b>Tea cookies</b> Coconut macaroons, chocolate shortbread, mexican wedding cookie, rosemary butter cookie	\$ 1.50 each
<b>Tartlets Selection</b> Seasonal fruit, chocolate cocoa nib, lemon meringue	\$ 2.75 each
<b>Bar cookie</b> Chocolate brownie, brown sugar brownie with jivara lactee crema, blondies with pecans	\$ 3.00 each

### Seasonal desserts

We offer special occasion cakes. Call to place an order and discuss flavors, size, and prices. We make specialty desserts everyday, such as tarts, cupcakes, pies, and more! Just call to ask us what our pastry chef is mixing up!



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## APPETIZER PLATTERS

*72-hour advance notice from time of delivery required. \$500 minimum order.  
Deliveries are available Monday – Friday from 7:00 AM to 5:00 PM*

<b>Savory Tarts</b> One tart equals 16 pieces. Two same flavor tart minimum.	\$20.00 each
<b>Squash</b> – Butternut squash, leeks and sage	
<b>Pear and blue cheese</b> – Poached pear, blue cheese and walnut tart shell	
<b>Bacon and swiss chard</b> – Bacon, parmesan, swiss chard, garlic	
<b>Cauliflower</b> – Cauliflower, ricotta, pecorino, black pepper	
<b>Mini sandwiches</b> 20 person minimum	
<b>Roast Beef</b> – Roasted beef sandwiches, arugula, horseradish cream, soft rolls	\$ 4.25 per person
<b>Turkey</b> – Roasted turkey, brie, cranberry relish, sage aioli	\$ 3.75 per person
<b>Vegetarian</b> – Roasted squash, portabella, balsamic onion, chive goat cheese, arugula	\$ 3.75 per person
<b>Platters</b> 20 person minimum	
Herb roasted vegetable platter with romesco or ranch dip	\$ 4.50 per person
Local artisan cheese, fruit, nuts, crackers, crostini	\$ 9.00 per person
Classic Cheese – Assorted classic cheeses, fruit, nuts, crackers, crostini	\$ 6.00 per person
Local Charcuterie – charcuterie, cornichon, pickled red onions, whole grain mustard, baguette	\$ 9.00 per person
Middle Eastern – Charmoula hummus, labneh with lemon, sumac, eggplant and tomato dip, grilled za'tar pita bread, olives	\$ 8.00 per person
Crostini Trio – Herbed asiago crostini with braised Italian greens, fresh ricotta with pesto and olive tapenade	\$ 6.00 per person
Antipasti – Seasonal antipasti of fresh, pickled, grilled, and preserved vegetables, Italian cheese, mixed olives, house baked focaccia, grissini	\$ 9.00 per person
Smoked salmon – Sliced smoked salmon, caper-lemon relish, whipped chive cream cheese, everything cracker/Italian cheese,	\$ 12.50 per person
<b>Prawns</b> 20 person minimum. Three prawns per order.	\$ 7.50 per person
<b>Classic poached prawns</b> , with horseradish cocktail sauce	
<b>Prawns in escabeche</b> , with saffron aioli	
<b>Grilled Tuscan prawns</b> with rosemary, lemon, chili, garlic, lemon aioli	





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## APPETIZER PLATTERS CONTINUED

50 piece minimum

### Flatbreads

One flatbread equals 10 pieces, 4 minimum of the same flavor \$17.00 each

**Prosciutto** Prosciutto, mozzarella, extra virgin olive oil, arugula, shaved parmesan

**Italian** Crumbled Molinari sausage, rapini, calabrian chili, caramelized onions, shaved pecorino

**Mushroom** Wild mushroom, potato, caramelized onion, fontina, thyme

### Skewers

**Lemongrass & Peanut Sauce** – Chicken or beef satay with lemongrass marinade, peanut sauce \$ 2.75 each

**Shaking beef** – Shaking beef, Thai basil sauce \$ 2.75 each

**Korean** – Chili rubbed potato and scallion skewers, scallion dipping sauce \$ 2.50 each

**Latin Spice** – Latin spiced steak, chimichurri \$ 2.75 each

**Chicken Yakitori** – Chicken yakitori, scallions, miso dip \$ 2.75 each

**Souvlaki** – Chicken souvlaki, tzatziki dip \$ 2.75 each

### Extra Items 50 piece minimum

**Shiitake Spring Rolls** – Marinated shiitake, pickled carrot, sweet chili dipping sauce 75¢ each

**Kimchi Spring Rolls** – Kimchi, cucumber, rice noodle, sesame dipping sauce 75¢ each

**Spanakopita** – With spinach, pine nuts, golden raisins and feta \$ 2.75 each

**Savory Empanadas** – With picadillo, sofrito, tomato, cilantro \$ 3.25 each

**Pimento Gougeres** – Freshly baked pepper jack -pimenton gougeres \$ 1.75 each

**Lemongrass chicken meatball lettuce wraps**  
– or quinoa lemongrass patty lettuce wraps, with sweet chili lime, toasted peanuts, cilantro and mint \$ 3.00 each

**Mushroom, onion, pepper jack empanadas** \$ 2.75 each

**Classic deviled eggs** \$ 1.50 each

**Focaccia** - With roasted pears, cambozola, walnuts, and bacon \$ 2.50 each

**Spanish tortilla, romesco sauce** \$ 2.00 each



## THE FINE PRINT

### MINIMUM DELIVERY

There is a \$500 minimum for before tax and delivery.

### DEPOSIT

A 50% deposit is required on all events over \$2500. In the event the party is cancelled after the date is booked (proposal is accepted and a date is reserved) there is a 20% cancellation fee plus any costs incurred and the difference will be refunded accordingly. If the party is cancelled within 48 hours of the event payment is due in full.

### ADVANCE NOTICE

All of our food is hand made with care using the freshest preferably organic ingredients possible. Therefore we request a 48-hour notice on sandwich and breakfast orders. Hot lunch and dinners require a minimum of 48-hour advance notice and appetizers platters require a 72-hour notice. Feel free to call us if you are in a pinch, we may be able to accommodate your last minute needs but a surcharge will be included at the sole discretion of Left Coast Catering.

### ORDERING

Orders can be placed by phone at 415.934.0600 from 8 AM to 5 PM Monday-Friday. Additionally the orders can be emailed to [kathryn@leftcoastcatering.com](mailto:kathryn@leftcoastcatering.com) or [jonny@leftcoastcatering.com](mailto:jonny@leftcoastcatering.com).

### CANCELLATION

A 48-hour advance notice of cancellation is required for breakfast, lunch, hot food and 72 hours for appetizer platters, or the bill will be charged in full. Our delivery service is offered Monday-Friday. Orders for Monday must be cancelled by noon on Friday.

### CUSTOMIZED MENUS

We are known for our customized menus. If you do not see something you like please call and speak to one of our staff members who would be happy to assist.

### FULL SERVICE SET-UP

We arrive a minimum of 15 minutes prior to the start of your event unless otherwise directed with all the necessary service ware and then return later to clean up that day unless prior arrangements are made.

### EQUIPMENT

We provide all equipment necessary for your event. Left Coast believes in providing aesthetically pleasing serving ware while being environmentally conscious. Therefore we do not provide disposable platters and bowls. We are a green friendly business and use only compostable plates, flatware, cups and napkins which are provided with every delivery. Any items not returned are subject to a replacement fee.

### HOURS OF DELIVERY

Delivery service and pick-up is offered from 7 AM to 5 PM Monday to Friday for breakfast, lunch and snacks. We cannot guarantee exact time deliveries for orders placed with less than 48 hours advance notice.

### DELIVERY CHARGE SCHEDULE

Sub-total	Delivery Fee
\$501-\$1000	\$100
\$1001-\$1500	\$125
\$1501-\$2000	\$150
\$2001-\$2500	\$175
\$2501-\$3000	\$225
\$3001-\$3500	\$275

### SALES TAX

All menu items are subject to 8.75% sales tax.

### PAYMENT

Payment is due in full in advance or at the time of delivery. We accept Visa, MasterCard and American Express as well as business checks made payable to Left Coast Catering. There is a \$35.00 fee for returned checks.

### DISPOSABLES

Disposable products (plates, flatware, cups and napkins) are provided. We are a green friendly business and use only compostable products.