



LEFT COAST  
CATERING

## WORKPLACE DELIVERY ~ SPRING



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

\$20 per pot /  
\$14 per pot for tea

#### Fresh Squeezed Juice

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

Orange, apple or grapefruit juice

\$12.00 / 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> Blueberry streusel, lemon poppy, orange chocolate chunk	\$ 2.50	\$ 1.50
<b>Scones</b> Bacon cheddar scallion, strawberry oat	\$ 2.75	\$ 1.50
<b>Coffee Cake</b> Sour cream cinnamon crunch	\$ 3.00	
<b>Morning Bread</b> Banana pecan	\$ 2.50	
<b>Gluten-free</b> Seasonal 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
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#### Savory

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

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

Our house-made granola served with yogurt and milk	\$ 7.50 per person	
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**A la Carte Eggs** We use Petaluma farm fresh organic eggs.

#### Simple Scramble

Simple scrambled eggs	\$ 3.50 per person	
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#### Special Scramble

Scrambled eggs with goat cheese and chives	\$ 4.00 per person	
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### A LA CARTE

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#### Frittata

A baked Italian style open-faced omelet. Serves 8 people. Frittata of the day serves 8 people. \$24.00 / \$4.50 indiv.

#### Quiche

An open custard tart made in-house. Quiche of the day serves 8 people. \$24.00 / \$4.75 indiv.

### BREAKFAST SIDES AND ADDITIONS

*All priced per person.*

#### 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 organic Clover yogurt cups \$ 2.75 per person

Seasonal fruit salad or fruit platters \$ 3.75 per person



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### LUNCH

*\$500 minimum with 48-hour advanced 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 and served in baskets with mixed baby greens tossed with sherry vinaigrette.*

#### Dogpatch Lunch

*15-person minimum.*

Regular – 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 /person
Box Lunch – Available as a boxed lunch upon request	add \$ 3.00 /person

#### SOMA Luncheon

Regular – A selection of sandwiches, Caesar salad, our pasta or potato salad of the day, fruit salad. A selection of house-made cookies, and a choice of lemonade or iced tea.	\$20.00 per person
With Chips – Add a bag of Kettle Chips	add \$ 1.50 /person
Box Lunch – Available as a boxed lunch upon request	add \$ 3.00 /person

#### Individual Sandwiches

##### Grilled Chicken

Grilled chicken breast, smoked provolone, onion jam, sun-dried tomato aioli, arugula, peasant roll

##### Roast Beef

Roasted Niman beef, aged cheddar, tomato, arugula, aioli, telera roll

##### Vegetarian

Marinated grilled vegetables, whipped goat cheese salsa verde, arugula, peasant roll

##### Ham

Niman ham, swiss cheese, tangy cabbage slaw, whole grain mustard aioli, telera roll

##### Oven Roasted Turkey

Oven roasted turkey breast, bacon, pepper jack, tomato, red leaf lettuce, aioli, 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 \$3.50 per person.

Below are examples of some salads of the season.

#### Pasta

Orzo pasta with snap peas, asparagus, lemon, shallots, shaved pecorino, parsley

#### Vegetable

Grilled local asparagus with shaved watermelon radish, castelvetrano olive, aged sherry vinegar, shaved parmesan, extra virgin olive oil

#### Grain

Quinoa salad with spinach, spring onion, zucchini, cherry tomatoes, feta, salsa verde

#### Potato

Roasted Yukon gold potatoes with shaved fennel, green onions, capers, dill, champagne vinaigrette

### DAILY DINING

Hot lunch starts at \$24.00 and hot dinner start at \$28.00 per person and includes a hot entree, side dish, salad, dessert and beverage. You can view our weekly lunch delivery menu by going to the Daily Dining Section of our website. Hot food requires a minimum of 48 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 advanced 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 and includes sweeteners	\$10.00
<b>Pitchers of water</b>	No Charge

We are happy to provide the following individual beverages upon request:

Crystal Geyser water	\$ 1.00
Crystal Geyser sparkling water	\$ 1.50
Crystal Geyser sparkling juice	\$ 1.50
Canned Sodas (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 available upon request.*

<b>House-made cookies</b> Selection of cookies includes chocolate chip, oatmeal-dried fruit, double chocolate, cinnamon sugar	\$ 2.75 each
<b>Tea cookies</b> Selection to tea cookies includes oatmeal S'more, lemon drop, ginger crinkle, coconut macaroon, almond poppyseed, peanut butter and jelly thumbprint	\$ 1.50 each
<b>Tartlets Selection</b> Selection includes chocolate-caramel, banana toffee, lemon meringue	\$ 3.00 each
<b>Bar cookie</b> Selection includes crème brûlée cheesecake, malted chocolate caramel, lemon raspberry	\$ 3.50 each

#### Seasonal desserts

We offer special occasion cakes. Call to place an order and discuss flavors, size, and prices. We make specialty desserts every day, 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 8:00 AM to 5:00 PM*

**Savory Tarts** 20 person minimum. One tart equals 16 pieces. Two same flavor tart minimum.

- Applewood Bacon & Spring Onion** – Applewood smoked bacon, spring onion and aged cheddar tart \$20.00 each
- Mushroom & Gruyere** – Mushroom, roasted shallot, thyme, and parmesan tart \$20.00 each
- Asparagus & Leek** – Asparagus, leek, chive and goat cheese tart \$20.00 each

**Mini Sandwich** 20 person minimum

- Roast Beef** – House roasted beef, arugula, horseradish cream, soft roll \$ 4.25 per person
- Turkey** – House roasted turkey with tomato, aioli, bacon, mixed greens, soft roll \$ 4.25 per person
- Grilled Vegetables** – Grilled marinated vegetables, whipped goat cheese, arugula salsa verde, soft roll \$ 3.75 per person

**Appetizer Platters** 20 person minimum

- Spring Vegetable** – Spring vegetable crudité platter with buttermilk green goddess dip \$ 4.50 per person
- Classic Cheese** – Assorted classic cheeses, fruit, nuts, crackers, crostini \$ 6.00 per person
- Local Artisanal Cheese** – Selection of local cheeses, fresh and dried fruit, toasted nuts, flatbreads, crostini \$ 9.00 per person
- Local Charcuterie** – Charcuterie, cornichon, assorted pickled vegetables, whole grain mustard, baguette \$ 9.00 per person
- Middle Eastern** – Charmoula hummus, eggplant & tomato dip, grilled zatar pita bread, orange marinated olives \$ 8.00 per person
- Crostini Trio** – Herb-garlic crostini with tomato jam, smashed peas with mint, house made ricotta \$ 6.00 per person
- Antipasti** – Seasonal antipasti of fresh, pickled, grilled and preserved vegetables, Italian cheese, mixed olives, house baked focaccia \$ 9.00 per person
- Prosciutto Asparagus** – Fresh local asparagus wrapped with prosciutto di parma, meyer lemon aioli \$ 1.75 per piece

**Prawns** 20 person minimum. Three prawns per person. \$ 7.50 per person

- Cuban** – Mojo marinated prawns, smoked pimento aioli
- Thai** – Grilled lemongrass prawns, lime chili dip
- Garlic Rosemary** – Tuscan grilled prawns, lemon-herb aioli
- Classic** – Poached prawns with zesty horseradish sauce and aioli





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### APPETIZER PLATTERS CONTINUED

#### Flatbreads 50 piece minimum

One flatbread equals 10 pieces, 4 minimum of the same flavor

<b>Artichoke</b> – Artichoke, eggplant, tomato, pecorino and basil	\$18.00/each
<b>Asparagus</b> – Asparagus, ricotta, peppers, green garlic-spring onion gremolata	\$18.00/each
<b>Sausage</b> – Crumbled Molinari sausage, rapini, calabrian chili, spring onion, fontina	\$18.00/each
<b>Prosciutto</b> – Prosciutto, mozzarella, extra virgin olive oil, arugula, shaved Parmesan	\$18.00/each

#### Skewers 50 piece minimum

<b>Lemongrass &amp; Peanut Sauce</b> – Chicken or beef satay with lemongrass marinade, peanut sauce	\$ 2.75 each
<b>Chicken Yakitori</b> – Chicken yakitori with scallions, miso aioli	\$ 2.75 each
<b>Latin Spice</b> – Latin spiced steak, chimichurri sauce	\$ 2.75 each
<b>Vegetable Antipasti</b> – House smoked provolone, pickled veg, olive and cherry tomato, salmoriglio	\$ 2.75 each
<b>Papas Bravas</b> – Smoked pimento rubbed marble potato, brava dip	\$ 2.75 each
<b>Souvlaki</b> – Souvlaki chicken skewers, tzatziki dip	\$ 2.75 each

#### Extra Items 50 piece minimum

<b>Shiitake Spring Rolls</b> – Marinated shiitake fresh spring rolls, pickled carrot, soy lime dipping sauce	75¢ each
<b>Kimchi Spring Rolls</b> – Kimchi, cucumber, rice noodle, sesame dipping sauce	75¢ each
<b>Spanakopita</b> – With spinach, pine nuts, golden raisins and feta	\$ 2.75 each
<b>Beef Empanadas</b> – Savory beef and tomato empanadas	\$ 3.50 each
<b>Squash Empanadas</b> – Zucchini, poblano peppers, pepper jack cheese, cilantro	\$ 3.25 each
<b>Gruyère Gougères</b> – Freshly baked Gruyère chive gougères	\$ 1.75 each
<b>Lemongrass Chicken Meatball Lettuce Wraps</b> – Chicken lemongrass meatballs with lettuce cups, sweet chili lime, toasted peanuts, cilantro and mint. Also available with quinoa lemongrass patties	\$ 3.25 each
<b>Focaccia</b> – Housemade rosemary focaccia with tomato, caramelized onion and parmesan	\$ 2.75 each
<b>House made beef jerky</b> – Thai basil or pineapple basil	\$ 4.00 per person
<b>Black pepper parmesan popcorn</b>	\$ 2.50 per person
<b>Sea salt and herbed mixed nuts</b>	\$ 3.00 per person



## 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 8.5% 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.