

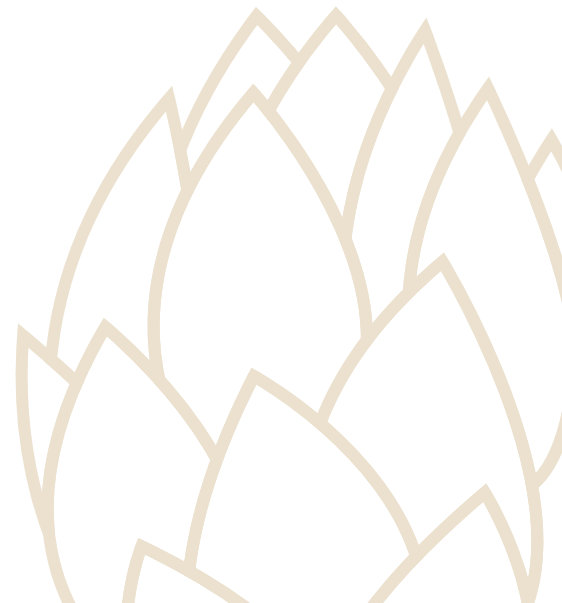


LEFT COAST
CATERING

WORKPLACE DELIVERY ~ SUMMER



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LEFT COAST CATERING

WORKPLACE DELIVERY ~ SUMMER

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 \$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
Muffins Peach Streusel, Banana Mango	\$ 2.50	\$ 1.50
Scones Cinnamon Honey, Chocolate Cherry	\$ 2.75	\$ 1.50
Coffee cake Summertime Strawberry Streusel	\$ 3.00	
Morning bread Orange Olive Oil, Almond Poppyseed	\$ 2.50	
Morning bars Raspberry, blueberry, blackberry	\$ 2.50	
Gluten-free Blackberry Lime 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 fresh berries. Served with yogurt. \$ 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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A LA CARTE

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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 \$ 4.75

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

Grilled Chicken Sandwich

Korean grilled chicken, gochujang aioli, kimchi slaw, telera roll

Roast Beef Sandwich

Roasted Niman beef, provolone, tomato, arugula, marinated onions, salsa verde, aioli, telera roll

Vegetarian Sandwich

Muffaletta style with roasted peppers, grilled eggplant, provolone cheese, olive relish, pepperoncini, red onion, peasant roll

Ham Sandwich

Niman ham, havarti cheese, housemade pickles, whole grain mustard aioli, telera roll

Oven Roasted Turkey Sandwich

Oven roasted turkey breast, bacon, avocado, 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 \$2.75 per person.

Below are examples of seasonal side salads:

Pasta

Orzo pasta with zucchini, corn, cherry tomatoes, shaved parmesan, champagne vinaigrette and basil

Vegetable

Summer bean salad with pickled shallots, sliced radish, dill, lemon zest, whole grain mustard vinaigrette

Grain

Fattoush style quinoa salad with cucumber, tomatoes, red onion, mint, parsley, lemon sumac vinaigrette

Potato

Roasted Yukon gold potatoes with green beans, olives, feta, red wine vinaigrette

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 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 advance notice guidelines.



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BEVERAGES

All meals include pitchers of iced tea or lemonade.

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

We are happy to provide the following individual beverages upon request

Calistoga water	\$1.00
La Croix sparkling water	\$2.00
Canned Coke, Diet Coke, 7-Up, Diet 7-Up, root beer	\$ 1.50
Pellegrino, plain, orange and/or lemon	\$ 2.50
Bottled juice	\$ 2.50

DESSERTS

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

House-made cookies Selection of cookies includes chocolate chip, oatmeal dried fruit, double chocolate, cinnamon sugar	\$ 2.75 each
Tea cookies Selection includes chocolate shortbread with white chocolate ganache (ala Oreo {fauxreos}) , Blackberry "Newtons" (like a fig newton), raspberry linzer, lemon ginger wafers, Apricot pistachio rugelach	\$ 1.50 each
Tartlets Selection Chocolate banana cream, key lime, orange vanilla cream	\$ 3.00 each
Bar cookie Cappuccino crunch, rocky road brownies , apricot-lemon bar	\$ 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 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*

Savory Tarts One tart equals 16 pieces. Two same flavor tart minimum.	\$20.00 each
Applewood Bacon & Corn – Apple wood smoked bacon, corn, scallions, and goat cheese tart	
Oven Roasted Tomato & Onion Jam – Oven roasted tomato, onion jam, basil, parmesan tart	
Zucchini & Leek – Zucchini, leek, dill and goat cheese tarte	
Mini sandwiches 20 person minimum	
Roast Beef – Roasted beef sandwiches, arugula, horseradish cream, soft rolls	\$ 4.25 per person
Turkey – House roasted turkey with tomato, aioli, havarti, mixed greens, soft roll	\$ 4.25 per person
Grilled Vegetables – Mini muffaletta with roasted peppers, grilled eggplant, provolone cheese, olive relish, soft roll	\$ 3.75 per person
Appetizer Platters 20 person minimum	
Summer Vegetable -Summer vegetable crudite platter with house 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, eggplant and tomato dip, grilled za'tar pita bread, citrus rosemary marinated olives	\$ 8.00 per person
Crostini Trio – Herb-garlic crostini with tomato jam, pesto, housemade ricotta	\$ 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
Prosciutto Fig – Local figs wrapped with prosciutto di parma, mint	\$1.50 piece
Prawns 20 person minimum. Three prawns per order.	\$ 7.50 per person
Classic poached prawns , with zesty horseradish sauce and aioli	
Peruvian , with cilantro, lime, garlic, aji amarillo dip	
Garlic Rosemary , Tuscan grilled prawns, lemon-herb aioli	

APPETIZER PLATTERS CONTINUED



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50 piece minimum

Flatbreads

One flatbread equals 10 pieces, 4 minimum of the same flavor \$18.00 each

Prosciutto Prosciutto, mozzarella, fig, balsamic reduction, arugula, shaved Parmesan

Sausage Crumbled Molinari sausage, rapini, calabrian chili, spring onion, fontina

Tomato Tomato marinara, oregano, garlic, mozzarella, fontina, parmesan

Squash Summer squash, mozzarella, stracchino, salsa verde, chili oil

Skewers

50 piece minimum per type

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

Caprese – Cherry tomatoes, fresh mozzarella, basil, maldon salt, saba, and extra virgin olive oil dip \$ 2.75 each

Chicken achiote – Chicken achiote, charred scallion dip \$ 2.75 each

Shaking Beef – Shaking flank steak, Thai basil dip \$ 2.75 each

Papas Bravas – Smoked pimento rubbed marble potato, brava sauce, aioli \$ 2.75 each

Souvlakil– Souvlaki chicken skewers, tzatziki dip \$ 2.75 each

Extra Items 50 piece minimum

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

Corn Empanadas – Corn, mushroom, green onion, pepper jack cheese, cilantro \$ 3.25 each

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

Beef Empanadas – Savory beef and tomato empanadas \$ 3.50 each

Gruyere Gougeres – Freshly baked Gruyere chive gougeres \$ 1.75 each

Lemongrass Chicken Meatball Lettuce Wraps
– or quinoa lemongrass patty, sweet chili lime, toasted peanuts, cilantro and mint \$ 3.25 each

Focaccia – Housemade rosemary focaccia with tomato, caramelized onion and parmesan \$ 2.75 each

House made beef jerky – Thai basil or tamari ginger \$ 4.25 per person

Black pepper parmesan popcorn \$ 2.50 per person

Sea salt and herbed mixed nuts \$ 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 leftcoastmarianne@gmail.com or jonny.dones@gmail.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.