

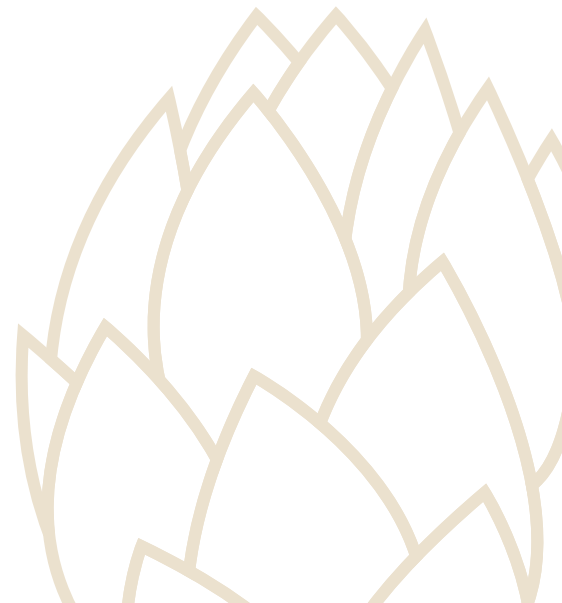


LEFT COAST
CATERING

WORKPLACE DELIVERY ~ FALL



P: 415.934.0600 • F: 415.522.0233 • 1400 YOSEMITE AVENUE • SAN FRANCISCO, CA 94124 • LEFTCOASTCATERING.COM





LEFT COAST CATERING

WORKPLACE DELIVERY ~ FALL

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, 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 Chocolate persimmon, grapefruit poppy seed, apple streusel	\$ 2.50	\$ 1.50
Scones Pear ginger, maple nut, apple cider	\$ 2.75	\$ 1.50
Coffee cake Cranberry streusel, cinnamon crunch	\$ 3.00	
Morning bread Banana bread & dark chocolate, with or without pecans, pumpkin browned butter	\$ 2.50	
Morning bars Maple cinnamon oatmeal bars with or without pecans (GF)	\$ 2.50	
Gluten-free Cranberry-orange pecan muffins, cinnamon streusel	\$ 3.00	
Gluten-free Maple cinnamon oatmeal morning bars with/without pecans.	\$ 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 winter fruit compote. Served with yogurt. \$ 7.50 per person

Granola, yogurt and fruit parfait \$ 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 \$ 4.75

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

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



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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

Buttermilk fried chicken breast, chicory slaw, lemon-caper vinaigrette, Calabrian chili aioli, telera roll

Roast Beef Sandwich

Roasted Niman beef, aged cheddar, watercress salsa verde, pickled vegetables, aioli, telera roll

Vegetarian Sandwich

Roasted squash, chicory slaw, lemon-vinaigrette, feta-yogurt spread, peasant roll

Pork Sandwich

Cuban pork sandwich, ham, swiss cheese, zucchini pickles, Dijon aioli, American roll

Turkey Sandwich

House brined and roasted turkey breast, brie, cranberry relish, brown butter-sage aioli, red leaf lettuce, country Italian 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

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 seasonal side salads:

Pasta

Orzo pasta with broccoli rabe, caramelized onions, toasted walnuts, 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, pickled red onions, whole grain mustard vinaigrette



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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.

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 available upon request.

House-made cookies

Selection of cookies includes oatmeal dried fruit, chocolate chip, double chocolate (also available gluten free), triple ginger, peanut butter, snickerdoodles, pumpkin butterscotch \$ 2.75 each

Tea cookies

Pistachio cranberry biscotti, chocolate peppermint shortbread, cocoa nib polvorones, lemon sage butter cookie, matcha blood orange sable \$ 1.50 each

Tartlets Selection

Spiced sweet potato with meringue, brown sugar cranberry, chocolate banana cream, toasted coconut buttermilk \$ 3.00 each

Bar cookie

Coconut pecan brownies, key lime bars, chai cheesecake \$ 3.50 each

Seasonal desserts



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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!

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
Squash – Butternut squash, leeks, thyme	
Pear and blue cheese – Poached pear, blue cheese, walnut tart shell	
Bacon and swiss chard – Bacon, Gruyere, Swiss chard, garlic	
Cauliflower – Cauliflower, ricotta, pecorino, black pepper	
Mini sandwiches 20 person minimum	
Roast Beef – Roasted beef sandwiches, arugula, horseradish cream, soft rolls	\$ 4.25 per person
Turkey – Roasted turkey, brie, cranberry relish, sage aioli	\$ 4.25 per person
Ham - Ham, Swiss, quince mustard	\$ 4.25 per person
Grilled Vegetables – Roasted squash, chicory slaw, lemon-vinaigrette, feta-yogurt spread, soft roll	\$ 3.75 per person
Appetizer Platters 20 person minimum	
Vegetable - Herb roasted vegetable platter with romesco or feta dip	\$ 5.00 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 – with housemade herbed ricotta, olive tapenade, braised Italian greens with Calabrian chilies, served with Asiago crostini	\$ 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



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APPETIZER PLATTERS CONTINUED

50 piece minimum

Smoked salmon platter - Sliced smoked salmon, caper-lemon relish, whipped chive cream cheese, everything cracker \$ 12.50 per person

Grilled Prawns 20 person minimum. Three prawns per order. \$ 7.50 per person

Cuban prawns – Mojo marinated prawns with aji amarillo aioli

Tuscan – Rosemary, chili, lemon, and garlic marinated prawns with lemon aioli

Classic – Poached prawns with cocktail sauce and lemons

Flatbreads

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

Italian Molinari sausage, Italian greens, calabrian chili, caramelized onions, shaved pecorino

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

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

Mushroom Wild mushroom, thyme, caramelized onion, fontina

Skewers

50 piece minimum per type

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

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

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

Tuscan chicken – Lemon-calabrian oregano skewer with black garlic aioli \$ 2.75 each

Latin - Latin-spiced flank steak, chimichurri \$ 2.75 each

Yakitori mushroom - Mushroom yakitori and scallion skewers, tamari-scallion dipping sauce \$ 2.75 each

Yakitori chicken- Chicken yakitori, scallions, miso dip \$ 2.75 each

Tikka Masala - Chicken tikka masala, cilantro yogurt dip \$ 2.75 each



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Extra Items 50 piece minimum

Shiitake Spring Rolls – Marinated shiitake, pickled carrot, sweet chili dipping sauce	75¢ each
Mushroom Empanadas – Mushroom, pablano chili, 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
Pimento Gougeres – Freshly baked gougeres with pepper jack cheese and pimento	\$ 1.75 each
Lemongrass Chicken Meatball Lettuce Wraps – or quinoa lemongrass patty, sweet chili lime, toasted peanuts, cilantro and mint	\$ 3.25 each
Focaccia – with roasted pears, cambozola, walnuts, and bacon	\$ 2.00 each
Spanish tortilla – Egg, potato, and onion tortilla served with romesco	\$ 2.00 each
Deviled eggs – Classic deviled eggs with mustard and paprika	\$ 1.50 each
House made beef jerky – Thai basil or pastrami jerky	\$ 4.25 per person
Black pepper parmesan popcorn – with black pepper, butter, parmesan or togarashi, butter and furikake	\$ 2.00 per person
Sea salt and herbed mixed nuts	\$ 3.00 per person
Olives – marinated with fennel and orange	\$ 4.00 per person



THE FINE PRINT

MINIMUM DELIVERY

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

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 jonny@leftcoastcatering.com or jordan@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 8.50% 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.

DISPOSABLES

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