

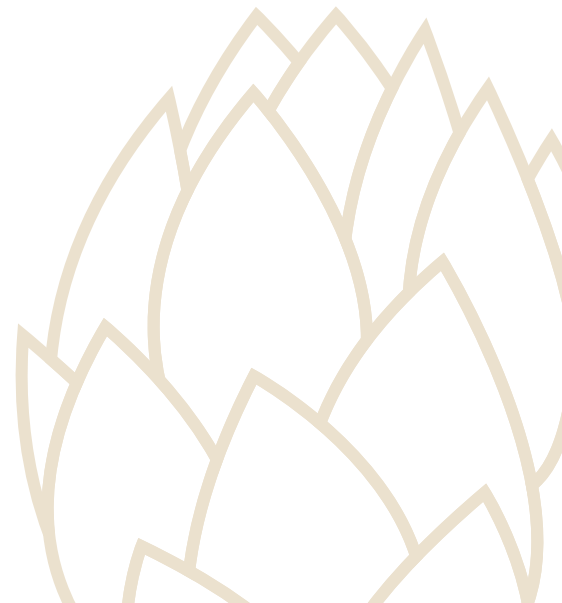


LEFT COAST  
CATERING

## WORKPLACE DELIVERY ~ 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, yogurt, winter fruit compote, 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



# LEFT COAST CATERING

## WORKPLACE DELIVERY ~ WINTER

### 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> Chocolate, lemon poppy seed, apple streusel	\$ 2.50	\$ 1.50
<b>Scones</b> Pear ginger, maple nut, apple cider	\$ 2.75	\$ 1.50
<b>Coffee cake</b> Buttermilk streusel, cinnamon crunch	\$ 3.00	
<b>Morning bread</b> Banana bread & dark chocolate, with or without pecans, pumpkin browned butter	\$ 2.50	
<b>Morning bars</b> Maple cinnamon oatmeal bars with or without pecans (GF)	\$ 2.50	
<b>Gluten-free</b> Apricot-orange pecan muffins, cinnamon streusel	\$ 3.00	
<b>Gluten-free</b> 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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### 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.*

#### 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



# LEFT COAST CATERING

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## WORKPLACE DELIVERY ~ WINTER

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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, balsamic onions, aioli, telera roll

#### Vegetarian Sandwich

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

#### Italian Combo

Local cured meats, provolone, red onions, arugula, pepperoncini, red wine -oregano vinaigrette, country Italian roll

#### Turkey Sandwich

House brined and roasted turkey breast, brie, onion jam, dijon aioli, arugula, 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



# LEFT COAST CATERING

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## WORKPLACE DELIVERY ~ WINTER

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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.*

<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
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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# LEFT COAST CATERING

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## WORKPLACE DELIVERY ~ WINTER

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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*

<b>Savory Tarts</b> One tart equals 16 pieces. Two same flavor tart minimum.	\$20.00 each
<b>Squash</b> – Butternut squash, leeks, thyme	
<b>Pear and blue cheese</b> – Poached pear, blue cheese, walnut tart shell	
<b>Bacon and swiss chard</b> – Bacon, Gruyere, 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, onion jam, dijon aioli, arugula	\$ 4.25 per person
<b>Ham</b> - Ham, Swiss, quince mustard	\$ 4.25 per person
<b>Grilled Vegetables</b> – Roasted squash, chicory slaw, lemon-vinaigrette, feta-yogurt spread, soft roll	\$ 3.75 per person
<b>Appetizer Platters</b> 20 person minimum	
<b>Vegetable</b> - Herb roasted vegetable platter with romesco or feta dip	\$ 5.00 per person
<b>Local artisan cheese</b> , fruit, nuts, crackers, crostini	\$ 9.00 per person
<b>Classic Cheese</b> – Assorted classic cheeses, fruit, nuts, crackers, crostini	\$ 6.00 per person
<b>Local Charcuterie</b> – charcuterie, cornichon, pickled red onions, whole grain mustard, baguette	\$ 9.00 per person
<b>Middle Eastern</b> – Charmoula hummus, eggplant and tomato dip, grilled za'tar pita bread, citrus rosemary marinated olives	\$ 8.00 per person
<b>Crostini Trio</b> – with housemade herbed ricotta, olive tapenade, braised Italian greens with Calabrian chilies, served with Asiago crostini	\$ 6.00 per person
<b>Antipasti</b> – Seasonal antipasti of fresh, pickled, grilled, and preserved vegetables, Italian cheese, mixed olives, house baked focaccia, grissini	\$ 9.00 per person



# LEFT COAST CATERING

WORKPLACE DELIVERY ~ WINTER

## 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





# LEFT COAST CATERING

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### Extra Items 50 piece minimum

<b>Shiitake Spring Rolls</b> – Marinated shiitake, pickled carrot and daikon, cucumber, sweet chili-lime dipping sauce	75¢ each
<b>Mushroom Empanadas</b> – Mushroom, pablano chili, green onion, pepper jack cheese, cilantro with charred scallion dip	\$ 3.25 each
<b>Spanakopita</b> – With spinach, pine nuts, golden raisins and feta	\$ 2.75 each
<b>Beef Empanadas</b> – Savory beef and tomato empanadas with charred scallion dip	\$ 3.50 each
<b>Pimento Gougeres</b> – Freshly baked gougeres with pepper jack cheese and pimento	\$ 1.75 each
<b>Lemongrass Chicken Meatball Lettuce Wraps</b> – or quinoa lemongrass patty, sweet chili lime, toasted peanuts, cilantro and mint	\$ 3.25 each
<b>Focaccia</b> – with roasted pears, cambozola, walnuts, and bacon	\$ 2.00 each
<b>Spanish tortilla</b> – Egg, potato, and onion tortilla served with romesco	\$ 2.00 each
<b>Deviled eggs</b> – Classic deviled eggs with mustard and paprika	\$ 1.50 each
<b>House made beef jerky</b> – Thai basil or pastrami jerky	\$ 4.25 per person
<b>Black pepper parmesan popcorn</b> – with black pepper, butter, parmesan or togarashi, butter and furikake	\$ 2.00 per person
<b>Sea salt and herbed mixed nuts</b>	\$ 3.00 per person
<b>Olives</b> – 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](mailto:jonny@leftcoastcatering.com) or [jordan@leftcoastcatering.com](mailto: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.