

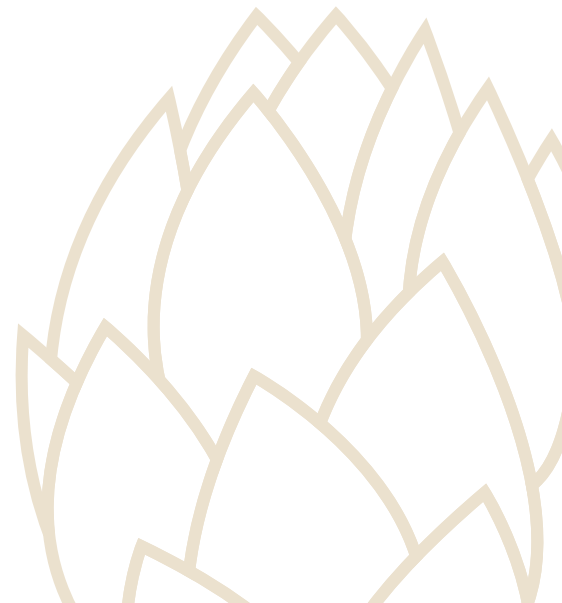


LEFT COAST
CATERING

WORKPLACE DELIVERY ~ SPRING



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





LEFT COAST CATERING

WORKPLACE DELIVERY ~ SPRING

BREAKFAST MENUS

We have a \$500 minimum on all breakfast orders and 72-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 \$ 14.00 per person

Morning Star Breakfast

Frittata of the day, breakfast pastries and seasonal fruit salad,
Mr. Espresso coffee and tea, fresh squeezed orange juice \$ 18.00 per person

Energy Booster Breakfast

Granola, milk, yogurt, berries, seasonal fruit platter, hard cooked eggs,
Mr. Espresso coffee and tea, fresh squeezed orange juice \$ 18.00 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. \$ 22.00

Tea service includes black, green and herbal teas, cups, half and half, sugar, sugar substitute and stir sticks. \$ 14.00

Fresh Squeezed Juice

Priced per half gallon. Serves 8-10 people.

Orange, apple or grapefruit juice \$14.00 / half gallon



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We have a \$500 minimum on all breakfast orders and 72-hour advance notice from time of delivery.

Breakfast Pastries

A selection of house baked morning pastries, prices based per person \$ 4.00

Muffins – Banana streusel, lemon poppy seed, blueberry, apple bran flax

Scones – Cheddar green onion, seasonal jam filled, lemon ginger, apricot almond, orange currant

Coffee cake – Sour cream, mixed berry, cinnamon streusel

Morning breads – Carrot golden raisin, banana, English muffin bread with seasonal jam

Gluten-free – Zucchini breakfast cake, banana bread - Add \$ 1.00

Bagels & Spreads

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

Toaster available for additional \$5.00.

Sweet & Savory

Assorted sweet and savory bagels with butter and natural cream cheese. \$ 4.50

Savory

Assorted savory bagels with wild smoked salmon, natural cream cheese, sliced tomatoes, cucumbers, red onions and capers. \$ 10.00

Granola

Freshly baked in-house with rolled oats, honey, brown sugar, nuts, and coconut. \$ 8.00 per person

Served with yogurt and fresh berries.

Sub vegan yogurt add \$1.00

Granola Parfait

Layers of our housemade granola with yogurt and seasonal fruit in individual cups \$ 8.50 per person



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EGGS

We have a \$500 minimum on all breakfast orders and 72-hour advance notice from time of delivery. Prices based per person.

Frittata

A baked individual Italian style open-faced omelet of the day. Available with meat or vegetarian \$ 4.50

Quiche

An open custard tart of the day made in-house

Regular serves 8 people \$28.00

Individual quiche \$ 4.75

Spanish Tortilla

A spanish omelette made with eggs, potato and onions served with romesco \$ 5.00 per person

Breakfast sandwich

A classic breakfast sandwich served on an English muffin

Bacon, cheddar and egg \$ 6.50

Chicken apple sausage, jack and egg \$ 6.50

Spinach, cheddar and egg \$ 5.50

BREAKFAST SIDES AND ADDITIONS

Breakfast Potatoes

Rosemary roasted Yukon gold potatoes \$ 4.00 per person

Breakfast Meats

Applewood smoked bacon or chicken-apple sausage \$ 5.00 per person

Yogurt and Fruit

Individual Clover organic yogurt cups \$ 2.75

Seasonal fruit salad or fruit platters \$ 5.00



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LUNCH

\$500 minimum with 72-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.	\$20.00 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.	\$23.00 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

Spanish style grilled chicken sandwich with romesco, goat cheese, caramelized onion-sherry jam, arugula, rosemary slipper roll

Beef Sandwich

Korean roasted beef sandwich with kimchi, sesame miso aioli, telera roll

Vegetarian Sandwich

Grilled vegetable sandwich, tomatoes, zhoug, feta, marinated red onions, arugula, peasant roll

Ham Sandwich

Niman ham sandwich, provolone, muffaletta, tomato, red wine-oregano vinaigrette, telera roll

Oven Roasted Turkey Sandwich

Left Coast Catering brined and house roasted turkey breast, dino kale caesar, parmesan, avocado, 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



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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. \$5.00 per person.

Below are examples of seasonal side salads:

Pasta

Orecchiette pasta, English and snap peas, green onion, pecorino, Calabrian chilies

Vegetable

Roasted baby carrot salad with coriander and fennel, lebaneh, pistachios, pomegranate molasses

Grain

Quinoa with cucumbers, radish, spring onions, feta, basil and lemon

Potato

Roasted potato salad with blue lake beans, shaved fennel, frisee, whole grain mustard vinaigrette

BEVERAGES

We will provide compostable cups

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 We will provide at no charge

We are happy to provide the following individual beverages upon request

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



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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 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.

DESSERTS

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

House-made cookies

Selection of cookies includes chocolate chunk, peanut butter sea salt, oatmeal cranberry, spiced snickerdoodle, double chocolate chip, and ginger rye molasses \$ 3.00 each
Vegan/Gluten free cookies-chocolate chip \$ 4.00 each

Tea cookies

Anise biscotti, chocolate cocoa nib, hazelnut poppy seed, toasted sesame, seasonal macaron, coconut haystacks \$2.50 each

Tartlets Selection

Tartlets selection - blueberry crème tartlet, Smores tartlet, key lime tartlet, fresh fruit tartlet \$ 3.50 each

Bar cookie

Seasonal blondies & brownies, strawberry cheesecake, jam filled almond bars, key lime coconut \$ 4.00 each

Vegan/Gluten free chocolate peanut butter oatmeal bar \$ 4.50 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 20 person minimum. One tart equals 16 pieces. Two same flavor tart minimum.	\$24.00 each
Spring pea and pancetta tart with lemon and green garlic	
Wild mushroom and spring onion tart with thyme	
Asparagus, leek, chive and goat cheese tart	
Cauliflower and ricotta tart with pecorino and black pepper	
Mini sandwiches 20 person minimum	
Roasted beef sandwiches, arugula, horseradish cream, soft rolls	\$ 4.50 per person
Turkey sandwich, kale ceasar, parmesan, soft roll	\$ 4.50 per person
Ham sandwich, provolone, muffaletta, red wine oregano vinaigrette, soft roll	\$ 4.50 per person
Grilled vegetable sandwich, tomato, zhoug, feta, arugula, soft roll	\$ 4.00 per person
Appetizer Platters 20 person minimum	
Seasonal crudite with buttermilk herb dip	\$ 6.00 per person
Local artisanal cheeses, fruit, nuts, crackers, crostini	\$ 10.00 per person
Assorted classic cheeses, fruit, nuts, crackers, crostini	\$ 6.00 per person
Local charcuterie, cornichon, pickled red onions, whole grain mustard, baguette	\$ 10.00 per person
Middle Eastern platter with hummus, eggplant and tomato dip, grilled za'tar pita bread, citrus rosemary marinated olives	\$ 8.00 per person
Crostini trio with housemade herbed ricotta, spring pea conserva and eggplant caponata served with asiago crostini	\$ 7.00 per person
Antipasti platter with grilled, roasted, pickled and preserved Italian style vegetables, cheeses, mixed olives, house focaccia and grissini	\$ 9.00 per person



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APPETIZER PLATTERS CONTINUED

Prawns 20 person minimum. Three prawns per order.	\$ 8.00 per person
Spanish style smoked pimento grilled prawns, green tomato romesco	
Tuscan style prawns with rosemary, chili, lemon, and garlic, lemon aioli	
Green curry prawns, coconut and kifer lime dip	
Red harissa grilled prawns, lemon sumac yogurt	
Flatbreads 50 piece minimum. One flatbread equals 10 pieces, 4 minimum of the same flavor	\$20.00 each
Prosciutto, mozzarella, extra virgin olive oil, arugula, shaved parmesan	
Housemade Italian sausage flatbread, Italian braised greens, calabrian chilies, spring onions, mozzarella and shaved pecorino	
Tomato Calabrian chili flatbread, green garlic, ricotta salata, mozzarella	
Asparagus flatbread, red onion, mozzarella and pecorino	
Skewers 50 piece minimum per type	
Peruvian chicken skewer with aji amarillo aioli	\$ 2.75 each
Tuscan marinated chicken skewer with black garlic aioli	\$ 2.75 each
Shaking flank steak, Thai basil dip	\$ 3.25 each
Antipasti skewer with eggplant, olives, cherry tomatoes, fresh mozzarella and salmoriglio dip	\$ 2.75 each
Achiote chicken with charred scallion dip	\$ 2.75 each
Latin-spiced flank steak, chimichurri	\$ 3.25 each
Papas bravas skewer with smoked pimenton aioli, smoked maldon salt	\$ 2.75 each



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APPETIZER PLATTERS CONTINUED

Tasty Bites 50 piece minimum

Shiitake spring rolls with marinated shiitake, pickled carrot and daikon, cucumber, with chili-lime dipping sauce	75¢ each
Shrimp spring rolls with rice stick noodles, pickled carrot and daikon, cilantro and mint, sweet chili dipping sauce	\$ 1.00 each
Swiss chard empanadas with tomato, mushroom and cotija and charred scallion dip	\$ 3.50 each
Spanakopita with spinach, pine nuts, golden raisins and feta	\$ 3.00 each
Beef empanadas with charred scallion dip	\$ 3.50 each
Pepper jack and pimento gougeres	\$ 1.75 each
Thai chicken meatball lettuce wraps with sweet chili lime, toasted peanuts, cilantro and mint Also available with quinoa lemongrass patties	\$ 3.25 each
Focaccia with tomatoes, olives, rosemary and parmesan	\$ 3.00 each
Spanish tortilla served with romesco	\$ 3.50 each
Classic deviled eggs with mustard, paprika and smoked salt	\$ 1.50 each

Snacks

House made Thai flavored beef jerky	\$ 5.00 per person
Black pepper parmesan popcorn or togarashi, butter and furikake popcorn	\$ 2.00 per person
Olives marinated with fennel and orange	\$ 4.00 per person
Spiced nuts	\$ 4.00 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 \$2,500. 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. All orders require a minimum of 72-hour advance 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 jordan@leftcoastcatering.com.

CANCELLATION

72 hours advanced notice required for all deliveries. Delivery service is offered Monday-Friday. Monday orders must be cancelled by noon by Friday

CUSTOMIZED MENUS

We are known for our customized menus. If you do not see something you like please call and speak to a member of our sales.

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.

SAN FRANCISCO HEALTHCARE SURCHARGE

Left Coast charges a 2% surcharge on all sales within San Francisco. 100% of the surcharge collected will be used for our covered employees' healthcare costs. This is in compliance with the San Francisco Healthcare Security Ordinance (HCSO).

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. 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.