



PENINSULA CATERING & EVENTS, INC.
JUDICIAL COUNCIL MENU 2023



terms & conditions

Hours/days of operation: Office hours are 8:00 am to 5:00 pm, Monday thru Friday. Cut-off time for standard next day orders is 12:00 pm (including changes, cancellations or any final amendments). Please note that orders -or changes, if we are able to accommodate them- received after 12:00 pm for next day will incur in a \$65 late fee). Deliveries before 7:00 am or after 5:00 pm are available for a fee (equal to \$45.25 per hour before 7:00 am or after 5:00 pm). We recommend all catering be booked 48 hours in advance to ensure your requests are met. Custom ordered items cannot be cancelled once in production or after purchase.

Delivery window: 30 minutes delivery window is required for all standard catering orders; however, deliveries for 50+ guests, or including rentals, staff, bar, or décor will require a wider window. We follow a strict routing system; hence, an exact delivery time cannot be guaranteed due to traffic and other unforeseen conditions. Please be conscious with our drivers, as they have a tight schedule to complete; any distraction will imply a delay in the next delivery. If the driver arrives within the requested window and the location is not ready for set up, we cannot guarantee the driver will be able to wait until the delivery area becomes available.

Delivery fees: corporate delivery fees (per occurrence), during business days/hours to San Francisco starts at \$85. Such fees apply to standard deliveries only. Bookings for over 50 guests, requiring large, upscale or theme set ups, or requiring rentals or staff incur in an event production fee (equal to 20% of the food and beverage cost, with a base rate of \$108.90 minimum, if 20% is lower).

Substitutions and price changes: we reserve the right to make substitutions when necessary. Prices are subject to change without notice.

Beverage Upgrade: JCCC orders of sandwich, salad or entrée packages can have a "beverage menu upgrade" equal to \$1.50 Beverage upgrade includes a canned scented sparkling water (LaCroix or equivalent), sodas and bottled waters. Event production fee: delivery fee is replaced by an event production fee on any booking for over 50 guests, and/or requiring rentals, staff, themed decor, bar service. An event production fee offsets additional costs not contemplated on pricing a standard food item, such as specialty display equipment and related maintenance, additional labor, third party charges, decorations, etc. (a regular delivery fee only contemplates a delivery within 5-10 miles from our nearest catering kitchen, 1 standard linen, and a standard set up).

Delivery minimum amount: a minimum of \$350 PER DELIVERY will be required to process any corporate order (during weekdays, business hours). Please contact our representatives to enquire about private events minimum and terms of service.

Items minimum: the minimum is 10 orders PER KIND, unless items are marked with a 20 or 50 orders minimum (*some options can be accommodated for 5 guests and up, such as most vegetarian meal packages).

Weekend (corporate) orders: by appointment only, and must meet a minimum of \$1,000.00 in food items per delivery to be processed.

Weekend delivery fees are not the same as weekday delivery fees (e.g.: San Francisco weekend delivery starts at \$125.00).

Cancellations: we manufacture to order. Cancellations on orders are welcome up to one business day before the event (before 12:00pm), unless the items requested are already in production, or if the order includes rentals, staff, custom items, cakes and specialty desserts, or items that have already been ordered or purchased. Any order cancelled outside this time frame will be charged in full. Please note that confirmed orders that include staff, rentals, specialty items, and/or bar service must be cancelled no later than five full business days in advance.

Confirmations: please review that everything in your order is accurate and email your confirmation to your Account Executive. By confirming an order, you agree to abide by our terms and conditions of service.

Unconfirmed orders will not be sent to production. Any custom menu, events that include bar service, rentals or staffing must be confirmed and finalized five (5) full business days prior to the event date.

Payment: We accept Visa, Master Card, and American Express. Check payments must be received within 14 days from invoice date. Otherwise, the full amount due plus an additional late fee will be charged.

Compostable utensils fee: we proudly carry eco-friendly utensils at \$.95 per person. These products are odorless, completely non-allergenic and fully compostable.

Rental Fees: due to space, time and staff limitations, the company can only handle a small volume of rentals ("light carry" list below); after such volume is exceeded, the company requires a third party to handle the logistics and transportation of the rental items directly, hence a number of fees are transferred to the customer, including, but not limited to: elevator fee, long-carry fee, escalator fee, exact time fee, high difficulty delivery fee, etc. Light carry rental fee starts at \$75 provided that a) There is a two-hour delivery window (and two hour pick up window). Non-conforming confirmations will be charged an exact delivery fee (and exact pick up fee if applicable) of \$120 per occurrence; b) The delivery is within 25 miles from headquarters (CA94063). Additional miles to be charged at \$3 per mile, plus \$45/hr labor per each crew member; c) The order is scheduled for pick up for next day (but no later than 72 hours from delivery). Same day pick up (before 5pm), incurs in a same day delivery fee of \$75 (before 5:00pm on weekdays; pick ups scheduled outside of business hours will also incur in an after-hours fee of \$120); and d) The order is delivered to a ground level location on a flat, hard surface, within twenty five (25) feet of the nearest loading area with no/minimal steps, elevators, or obstructions. *Non-conforming locations are subject to certain additional fees

Light carry list: linens -up to 5; china - up to 50 pcs; glassware - up to 100; tables, banquet - up to 3; tables, cocktail -up to 5; chairs -up to 20

Lost or damaged items: lost or damaged items will be added to your invoice. Customers will be notified of the missing/damaged items and if not returned (within three business days), they will be added to the invoice.

Please also note that our phone system only operates during our office hours. Before and after such hours, we are not able to honor any requests for deliveries, modifications or cancellations left on our voicemail or email aliases, as we only check them during operation hours, and production of food items may already be in progress.

breakfast

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$300 in food items per delivery is required.

CONTINENTAL BREAKFAST: a variety of home-made muffins, artisan pastries & fresh-baked bagels, served with low-fat cream cheese, organic preserve, fresh fruit salad, and fresh-squeezed orange juice 12.72

HEALTHY BREAKFAST fresh bananas & seasonal berries, individual probiotic yogurts, low-fat granola bars, and home-made carrot celery juice with a hint of honey 13.02. *UPGRADE to soy yogurt +\$2.64

BREAKFAST PARFAIT: colorful layers of low-fat flavored yogurt, chopped and pureed fruit, topped with gluten-free granola (in compostable cups). Served with fresh-squeezed orange juice. "TROPICAL BLEND" -finely chopped pineapples and mandarin orange segments in mango coulis OR "BERRY BLEND" -finely chopped seasonal berries in raspberry coulis. 13.44

FARMER'S BREAKFAST: scrambled eggs with cheese on the side, accompanied by smoked bacon and turkey sausage, lyonnaise potatoes (sautéed with onions, garlic, parsley and a hint of butter-oil blend), butter, home-made biscuits, and fresh-squeezed orange juice 15.96

BREAKFAST QUICHE: (3.5" individual quiche, cut in 1/2) your choice of HAM & CHEESE, or FARMERS MARKET, served with smoked bacon & chicken-apple sausage, fruit salad, and fresh-squeezed orange juice 16.50

CONTINENTAL BRUNCH: 2.5 oz curved butter croissants filled with scrambled eggs & Swiss cheese, or scrambled eggs with Swiss cheese and black forest ham. Accompanied by fresh fruit salad, and fresh-squeezed orange juice 15.96

BREAKFAST BURRITO: (1 pp, cut in half) scrambled eggs, pico de gallo salsa, cheese, bacon & turkey sausage wrapped in flour tortilla (*vegetarian option available). Served with mild tomatillo sauce, fruit salad, and fresh-squeezed orange juice 16.32

HOME-MADE BELGIAN WAFFLES: (2 waffle quarters per person, in choices of chocolate, red velvet or buttermilk) served with chopped berries mélange (2.5 oz pp), whipped cream, butter, warm home-made strawberry marmalade, maple syrup, smoked bacon and sausage, and fresh-squeezed orange juice 15.18

HEALTHY SOUTH-WEST WRAP: the healthy way to start your morning! (a cholesterol-free option!) Scrambled egg whites with pico de gallo salsa, quinoa, and fresh spinach wrapped on whole wheat wrap. Served with fruit salad, and fresh-squeezed orange juice 15.96



COFFEE AND TEA:

We proudly brew Phiz' Coffee (voted "Best Coffee in SF" by SF Weekly) in the following blends: Tesora: A medium roast with nutty, buttery, and caramel undertones. Seven years in the making and the first blend to ever be created, the Tesora is a treasure that consists of the most valuable and complex jewels of coffee. Decaf Ethiopian: A smooth, rich, and strong satisfying blend combined with a silky smooth aftertaste make this decaf grand.

By the Airpot (3 L stainless steel insulated airpot, yields 10/10 oz cups), served with sustainably sourced reduced fat milk, half and half, and assorted sugar packets 27.60

By the Cambro (5 gallons, yields 64/10 oz cups) served with sustainably sourced reduced fat milk, half and half, and assorted sugar packets 174.24

Coffee & Tea Bundle: 1 airpot of regular coffee, 1 (1/2 full) airpot of decaf, and 1 airpot of hot water for tea service, served with sustainably sourced reduced fat milk, half and half, assorted teas, and assorted sugar packets (serves 20) 58.08

Tazo Tea Service (1 airpot hot water), served with a dozen Tazo tea bags, and assorted sugar packets 21.78

A LA CARTE ITEMS

JUICE PITCHER (60 fl oz, yields 10 6 oz servings) in choices of organic apple or orange 21.78

ORGANIC LEMONADE PITCHER in choices of Santa Cruz organic lemonade, limeade or strawberry lemonade 21.78

FRESH FRUIT SALAD 4 oz diced pineapple and melons, garnished with grapes and berries (10 orders minimum) 5.10

WHOLE FRUIT crunchy apple, orange, banana or seasonal 2.58

BERRIES SALAD 4 oz portion (10 orders minimum) 8.58

FRESH FRUIT PLATTER 4 oz portion of sliced pineapple and melons, garnished with grapes and berries (5 oz, 10 orders minimum) 5.82

GF MUFFINS gluten-free (half dozen) 40.00

BAGELS (DOZEN) (dozen), served with 8 oz cream cheese, and 5 oz organic marmalade 36.00

COFFEE CAKE (whole, pre-sliced serves 10-12pp) apple, berry or seasonal 45.00

STEVIA natural, sugar-free sweetener (20 packets) 17.46

MILK, CARTON 8 fl oz approx. 3.30

SOY MILK 32 fl oz approx. 20.04

YOGURT (probiotic) ea 3.66

SOY YOGURT ea 5.51

MAKE YOUR OWN PARFAIT 32 fl oz flavored Greek yogurt, 20 oz chopped fruits, 10 oz low-fat granola (yields 6-8) 55.00

VEGAN-GLUTENFREE PARFAIT layers of soy yogurt with finely chopped seasonal berries in raspberry coulis, topped with chopped walnuts 8.04

HOT CHOCOLATE Ghirardelli chocolate (3 lt airpot), mini marshmallows (5 oz), whipped cream (can) and cinnamon powder 40.68

EGGS-HARD BOILED (half dozen, cut in 1/2) 12.36

QUICHE, INDIV (approx. 3") vegetarian or ham and cheese 6.45

KASHI GRANOLA BAR approx. 1.2 oz bar 3.24

CEREAL BOWL Each 3.66



COMPOSTABLE PAPER PRODUCTS SET

(ITEMS SLIGHTLY VARY DEPENDING ON TYPE OF MEAL) STARTS AT

\$.95 PER SET

sandwiches

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required.



Add \$.95 to upgrade your choice of salad or sandwich into a lunch box (*restrictions apply)
*beverage upgrade also available

QUICK BITE PLATTER: batard bread sandwich platter (cut in 4" wedge style sandwich, with cheese and dijonaise), in choices of chicken, roast beef, ham, turkey, tuna and veggie). Served with chips or whole fruit, and cookies or brownies. 14.16

SANDWICH PLATTER: with tomato, lettuce & dijonaise (*except for roasted vegetables sandwiches). On assorted home-made, sliced breads and rolls; served with salad, and house dessert. **FRESH CHICKEN BREAST (& cheddar); OVEN-ROASTED TURKEY (& cheddar); PASTRAMI (& Swiss); BLACK FOREST HAM (& Swiss); ROAST BEEF (& Swiss); TUNA SALAD; EGG SALAD (upon request); ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese) 15.95**

DELI STYLE BUFFET "Make your Own Sandwich", with an assortment of deli meats (roast beef, oven roasted turkey, sliced chicken breast, pastrami, black forest ham), tuna salad, grilled vegetables, bread basket, sliced cheese tray, tomato, lettuce, red onions (upon request), mayo, mustard and pickle chips. Served with salad, and house dessert. 15.50

BOX LUNCH with tomato, lettuce & dijonaise (*except for roasted vegetables sandwich). Served with fruit salad, and cookies or brownies. **FRESH CHICKEN BREAST (& cheddar); OVEN-ROASTED TURKEY (& cheddar); PASTRAMI (& Swiss); BLACK FOREST HAM (& Swiss); ROAST BEEF (& Swiss); TUNA SALAD; EGG SALAD (upon request); ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese) 16.50**

SIGNATURE SANDWICHES on artisan focaccia breads and rolls. Served with salad choice, and house dessert. **TEX MEX TURKEY** (with pepper jack cheese, roasted red peppers, lettuce, tomato, guacamole); **AMERICAN HERO** (roast beef with sweet yellow peppers, red onions, romaine lettuce & basil mayonnaise); **FRESH ROASTED SALMON** (with lemon aioli, lettuce, tomato & red onions); **ROASTED PORTABELLA MUSHROOM** (with gorgonzola cheese, basil & olive spread); **SIGNATURE CHICKEN** (marinated grilled chicken with chipotle mayo, spring greens, havarti cheese, tomato & avocado); **GRILLED ACHIOTE CHICKEN** (with caramelized onions, pepper jack and guacamole); **GRILLED PRIMAVERA** (grilled shaved vegetables on French baguette, with provolone cheese, lettuce, tomato & balsamic aioli) 16.50

WRAPS (8 oz pp, sliced) wraps in assorted tortillas (flour, spinach, wheat, or sun-dried tomato). Served with salad, and house dessert. **TURKEY BLT** (oven-roasted turkey, provolone cheese, bacon, mixed greens, onions, tomatoes & dijonaise); **SPICY TUNA** (low-fat mayonnaise, sriracha sauce, scallions, avocado, carrot matchsticks, lettuce & rice); **BEEF STIR-FRY WRAP** (stir-fried veggies, sirloin steak strips, and rice in flour tortilla); **THAI CHICKEN** (stir-fried veggies and chicken breast strips in sweet chili sauce, Thai basil and rice in flour tortilla); **TEX MEX CHICKEN WRAP** (black beans, grilled chicken strips, grilled corn, tomatoes, green chilies, rice, avocado, shredded lettuce & cheese); **CHICKEN AVOCADO** (marinated grilled chicken breast with bell peppers, lettuce, red onions, balsamic vinegar & avocado mayonnaise); **HEARTY GARDEN** (quinoa & sautéed eggplant, roasted peppers, lettuce chiffonade, Portabella mushrooms, carrots, zucchini & avocado) 16.75

PITA SANDWICHES pita bread "roll up" with lettuce, tomato, cucumbers, sliced red onions, and your choice of filling (thinly sliced grilled chicken, thinly sliced steak, tuna-corn salad, or falafel). Served with side of tzatziki (minted yogurt dipping sauce), choice of salad, and house dessert. 16.95

ARUM SANDWICHES in lavosh bread -with herbed cream cheese, lettuce, tomato & sliced onion. Choices available: smoked turkey, grilled chicken, black forest ham, roast beef, vegetarian. Served with salad, and house dessert. 16.68

GRILLED PANINI focaccia and organic ciabatta grilled sandwiches, served with salad and house dessert. In choices of **SICILIAN CHICKEN** (thinly sliced grilled chicken, chopped black olives, salami, pepperoncini, tomatoes, fresh basil, fresh mozzarella and balsamic aioli); **TURKEY CLUB** (oven-roasted turkey, with avocado aioli, tomatoes, roasted red peppers, Havarti cheese and bacon); **CHICKEN PESTO** (roasted red peppers, provolone, grilled onions, and mushrooms); **ROASTED PORTABELLA MUSHROOMS** (with provolone, spinach, roasted red peppers and tofu slices); **NUEVA HAVANA** (with grilled ham, thinly sliced grilled chicken, melted Mexican cheese, pickles, chipotle mayonnaise); **REUBEN** (thinly sliced corned beef, Thousand Island, Swiss cheese, sauerkraut); **PHILLY CHEESE STEAK** (with grilled onions and bell peppers with melted jack cheese); **MEDITERRANEAN GARDEN** (artichoke hearts, grilled zucchini, olives, mushrooms, roasted red peppers, tomatoes, fresh mozzarella and balsamic aioli). 17.50

NOUVEAU SPRING WRAPS (GF) In choices of **VIETNAMESE STEAK** (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); **VIETNAMESE SHRIMP** (halved shrimp -3 pcs pp, crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); **THAI CHICKEN** (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); **GRILLED VEGAN PORTABELLA** (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro). Served with cilantro dipping sauce, salad, and fruit salad. \$16.50

salads

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All salad packages include fresh fruit salad and dessert. You can request most salads to be BOXED for only \$.95 per unit (restrictions apply**).

	TRAD	CHX	STK
ANTIPASTO SALAD (GF) hearts of romaine, parsley, roasted red peppers, artichoke hearts, brine-cured olives, pepperoncini, cherry tomatoes, cubed provolone cheese, Italian vinaigrette.	15.18	16.95	18.84
ASIAN CABBAGE SALAD cabbage mélange (includes Chinese cabbage), celery, cucumber, sugar snap peas, bell pepper, red onions, crispy vermicelli noodles, toasted sesame seeds, slivered almonds. Sesame soy dressing (contains gluten).	15.18	16.95	18.84
BISTRO QUINOA organic quinoa (a superfood!), roasted squash "croutons", crispy diced pancetta, Napa cabbage, carbazole cheese. Roasted shallot balsamic vinaigrette **item available as boxed salad only in quantities of 5 or more if combined.	15.25	16.95	18.50
CAESAR SALAD romaine hearts, rustic croutons, and parmesan cheese. Caesar dressing (contains eggs and anchovies).	15.50	16.50	18.50
CALIFORNIA SALAD (GF) garbanzo beans, black olives, tomatoes, avocado, marinated artichokes, cubed cheddar cheese, spring mix, Balsamic vinaigrette.	15.50	16.75	18.25
CHEF SALAD diced turkey and ham, mixed greens, tomatoes, cucumbers, cheddar and Swiss cheese, bacon and avocado. House dressing (citrus).	15.75	-	-
COBB SALAD diced turkey breast, romaine, hard-boiled eggs, crumbled bacon, tomatoes, marinated mushrooms, avocado, and blue cheese. Buttermilk ranch dressing.	16.50	-	-
FARRO SALAD (SUPERFOOD) farro, cucumber, roasted beets, roasted carrots, seasonal kale, cranberries, walnuts and mandarin orange segments drizzled with white balsamic vinaigrette. **item available as boxed salad only in quantities of 5 or more if combined.	15.25	16.75	18.50
GREEK SALAD (GF) chopped Romaine lettuce, Kalamata olives, pepperoncini, tomato, feta cheese, cucumbers, grilled eggplant and red onions. Citrus dressing.	15.50	16.50	18.50
LATIN SALAD queso fresco, sliced radish, tomato, cucumbers, crispy tortilla confetti, red onions, spring mix, Cilantro dressing.	14.95	16.75	18.25
NAPA VALLEY (GF) grapes, mixed greens, Napa cabbage, red cabbage, goat cheese, celery, pecans, Citrus dressing	14.75	16.75	18.25
NIÇOISE (TRAY, GF) trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette. **item available as a buffet option only (not to be boxed).	15.50	18.50	19.75
PASTA JARDINIÈRE (GF) gluten-free pasta, pesto, grilled and raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers and pine nuts), chopped fresh mozzarella, light Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.	16.00	17.25	18.50
PEAR SALAD (GF) sliced pears, mixed greens, crumbled gorgonzola cheese, roasted walnuts, dried cranberries, chopped strawberries, Raspberry vinaigrette.	15.25	17.50	18.50
PIER 39 SALAD (GF) cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.	15.50	20.75 *CRAB *	18.50 *SHRI MP*
SOBA SALAD (GF) soba noodles, romaine, carrot matchsticks, julienned bell peppers, julienned cucumbers, chives, cilantro, Thai basil and black sesame seeds (only upon request). Rice vinegar dressing	15.50	16.75	18.25
SOUTHWESTERN MULTI-BEAN (GF) corn kernels, toasted pepita seeds, fresh cilantro, beans mélange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.	14.95	16.75	18.75
SPINACH SALAD (GF) baby spinach, avocado, pears, crisp bacon, marinated mushrooms, toasted almonds, orange mandarins, Mustard dressing.	14.95	16.75	18.50
TORTELLINI SALATA cheese tortellini, hearts of romaine, diced roasted beets & carrots, hearts of romaine, sliced black olives, chopped hard-boiled eggs and tomatoes in Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.	15.75	16.75	18.75

TRAD: traditional style (as listed); CHX: with chicken filet; STK: with steak

global fork

16 per item minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. All global fork entree packages include your choice of side dish (unless otherwise specified), salad and house dessert.

(order before 12pm for next day delivery)	VEG	CHX	STK
HULI-HULI BBQ (GF) Hawaiian style BBQ sauce, made with pure Hawaiian brown sugar cane along with soy sauce, honey, sesame oil, fresh ginger and more. Corn on the cob.	16.50 TV *KEBAB	19.50 Q	23.95. *SHOR TRIBS*
AMERICAN BBQ your choice of entree cooked in our signature "aprikose" bbq sauce, accompanied by corn on the cob.	16.50 TV	19.50 Q	23.95 *SHOR TRIBS*
TANDOORI (GF) Indian style char-broiled choice marinated with yogurt, amchoor, ginger, and aromatic spices.	16.50 P	19.50 T	23.95 Salmon
(TIKKA) MASALA (GF) your choice of entrée marinated in garlic-ginger paste, then cooked in a tomato cream sauce (contains powdered garbanzo).	16.50 TV	19.50 T	20.25 T
(GROUND) SHISH KEBABS (GF) ground meat kebabs, marinated in lemon juice, grated onions, garlic, parsley and spices (coriander, cumin, cinnamon, allspice, cayenne pepper, ginger); accompanied by tzatziki (mint-yogurt).	17.75 S	19.50 G	20.00 G
HERBED KEBABS (GF) char-broiled chunks of your choice of entrée with bell peppers, onions, mushrooms and zucchini in Chardonnay basil sauce (has dairy; thickened with arrowroot= GF).	16.95 TV	19.50B	20.00 T
THAI CURRY spicy and smooth coconut curry with garlic, fish sauce, chilies, scallions, Thai basil, onions, carrots and cabbage. (V* option includes straw mushrooms, bamboo shoots, cocktail corn)	16.50 V*	19.50 B	20.00 T
ASIAN STIR-FRY (GF) strips of your choice (or chunks, if salmon), marinated in tamari soy sauce (gluten-free), orange juice, rice vinegar, honey, ginger, chili flakes and sesame oil, wok-stir-fried with veggies (broccoli, bell peppers, carrots, zucchini, cocktail corn, scallions, onions, and fresh cilantro garnish.	16.95 TV	19.50 B	20.00 S
THAI BASILCHILI SAUCE (GF) your choice of cutlets cooked along sliced onions and bell peppers, garlic, tamari-fish sauce, chilies and fresh Thai basil (garnished with scallions). (V* option includes straw mushrooms, bamboo shoots, cocktail corn)	16.50 V*	18.50 B	20.00
PAD THAI (GF) stir-fried rice noodles with choice of entree, scrambled eggs, Thai sauce blend (vinegar, fish and tamarind sauce), red chili peppers, bean sprouts, garlic, chives, chili powder, crushed peanuts, coriander, lime (garnished with chopped cilantro). *item does not include side dish	16.50 TV	18.50B	21.75 Shrimp
TERIYAKI broiled meat in sweet soy sauce, topped with grilled pineapple chunks	18.00 FP	19.50 T	23.95 SHORT RIBS
MONGOLIAN Chinese stir-fry with hoisin-oyster sauce, onions medley, steamed broccoli, and dry toasted chilies.	16.95 TV	19.50 B	23.95 SHORT RIBS
PERUVIAN SALTADO (GF) a "Peru-Asian" culinary must-have! tamari-marinated choice of entree stir-fried with aji Amarillo powder, French fries, sliced red onions, spices and tomatoes (garnished with chopped cilantro).	16.50 P	19.50B	20.25 T
BOURGUIGNON (GF) French style braised vegetables, herbs and your choice of entree cooked in wine and veggie broth reduction (*arrowroot used to keep it gluten-free).	16.50V	19.50 B	23.95 SHORT RIBS
SCALOPPINI seared thin-sliced cutlets of meat (dredged in flour) in dry vermouth-lemon sauce, topped with a Mediterranean sauté (finely chopped artichokes, fresh tomatoes, spinach, capers, lemon juice and mushrooms).	16.50 T	19.50 B	21.00 T
PICCATA flour-coated entrée of choice in parsley-chardonnay butter sauce	16.50 T	19.50 B	20.25 T
MARSALA (GF) with button mushrooms and peas in Marsala (Italian wine) sauce.	16.95 T	19.50 B	20.50 T
PARMIGIANA bread-crusting filets of meat topped with cheese, tomato and basil.	16.50 E	19.50 B	20.25 T
LASAGNA Layers of sautéed ground meat (ground soy protein for vegetarians), Ricotta, cheese blend and parmesan cheeses, spinach, marinara sauce and lasagna noodles, topped with mozzarella cheese. *item does not include side dish.	18.75 V	18.75 G	19.25 G *TURK EY avail.
LINGUINI AL VINO tossed with olive oil, white wine, butter, parsley, roasted garlic, chopped plum tomatoes & fresh	16.50	19.00B	20.25B

entrees+

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required. Entrees+ packages include side dish (unless otherwise specified), salad, and house dessert.

SIGNATURE CHICKEN chicken breast roulade stuffed with mushrooms, spinach and sun-dried tomatoes, topped with mushroom sauce \$19.95

LEMON BUTTER TILAPIA (GF): (6 oz filet) in a lemon butter sauce (with garlic, lemon, parsley, salt & pepper) \$19.95

CHICKEN MARGHERITA chicken breast roulade stuffed with mozzarella cheese, roma tomatoes, and garlic, in light white wine sauce 19.95

CHICKEN WITH ASPARAGUS chicken breast roulade stuffed with asparagus, in hollandaise sauce 19.95

TUSCANY CHICKEN chicken breast roulade stuffed with fontina cheese, roasted red peppers and sage, in lightly creamy roasted tomato sauce 19.95

PANKO CORDON BLEU breaded chicken breast roulade stuffed with ham and Swiss cheese, in light roasted red pepper sauce **SLOW-ROASTED CHICKEN (GF)** in our house citrus-herb marinade, accompanied by gravy 19.95

BUTTERFLIED TURKEY ROAST with herbed glaze and chardonnay gravy, cranberry sauce, and sausage-herbs stuffing 19.95

SIGNATURE MEATLOAF ROULADE (6 oz slice) with a center of spinach, roasted red peppers, provolone, and mushrooms. Topped with brown sugar glaze and accompanied by gravy 19.95

CARIBBEAN PORK (GF) tenderloin medallions of pork topped with mango salsa 18.95

PORCINI RAVIOLI AL BRODO fresh ravioli pasta (6 large pcs pp) filled with porcini mushrooms & cheese, cooked in a rich broth of smoked bacon, sun-dried tomatoes, white wine, wild mushrooms & finely cut chicken *item does not include side dish. 18.95

GRILLED CHICKEN FARFALLE in sun-dried tomato cream sauce (grilled chicken on the side) *item does not include side dish. 18.50

SIGNATURE BAKED CHEESE MANICOTTI thick pasta tubes (2pp) filled with a mixture of cheeses, topped with meat or vegetarian ragout *item does not include side dish. 18.00

BEEF CARBONARA LASAGNA layers of lasagna noodles, fragrant tomato sauce, and a mixture of ground beef, peas, crumbled bacon, parmesan, fontina cheese, light cream, wine, mushrooms, and broccoli *item does not include side dish. 19.25

PAN-FRIED CHICKEN PASTA linguini in mascarpone cheese and capers wine reduction *item does not include side dish. 18.95

BEEF RAVIOLI in lightly creamy pea-bacon sauce *item does not include side dish 18.00

TORTELLINI IN SALSA VERDE (8 oz pp, cheese tortellini) in lightly creamy roasted tomatillo sauce, topped with roasted corn kernels and crumbled queso fresco *item does not include side dish. 17.40

RATATOUILLE vegetable broil ratatouille is a French classic; sumptuous medley of vegetables cooked in a tomato & herb sauce, topped with sliced golden potatoes and cheese 18.50

BARLEY "RISOTTO" PRIMAVERA cakes barley and brown rice "risotto" squares (contains flour, eggs and Japanese panko breadcrumbs), flash-fried and topped with basil aioli 18.25

STUFFED PORTABELLA CUPS (GF) stuffed with our zucchini-spinach-artichoke dip (with grated mozzarella cheese, sour cream, light mayonnaise, finely chopped onions & bell peppers, garlic, lemon juice, seasonings 18.50

VEGETARIAN QUICHE 3.5" round in choice of onion and cheese, spinach and cheese, and mushroom & cheese *item does not include side dish. 17.50

AUBERGINE MEATBALLS vegetarian-style meatballs (eggplant, soy meat, parmesan cheese, flour, olive oil, rice starch, seasonings, soy bean oil) in marinara sauce 18.50

THAI COCONUT FISH CURRY (GF) a rich and mildly spicy Thai coconut curry with fish (catch of the day), vegetable shavings (zucchini and carrots), straw mushrooms, bamboo shoots, water chestnuts, cauliflower and green peppers 19.95

SUMMERY FISH TACOS (GF) seasonal grilled fish choice (US tilapia or mahi-mahi), served with tomato-mango salsa (with cucumber, green onion, minced jalapeño chili, mango, lime juice), chipotle sour cream, cabbage slaw, chopped cilantro, and warm corn tortillas 21.75

MEAT-FREE AND GLUTEN-FREE MEALS
V=VEGAN GF=GLUTEN FREE
VEG=VEGETARIAN

"GLUTEN-FREE PASTA PROVENCAL (V-GF) in a fragrant tomato & fresh herb sauce and vegetable medley. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert 18.50

STUFFED TOMATOES (V-GF) baked tomatoes stuffed with veggies & finely chopped tofu. Healthy and delicious! Served with fluffy quinoa pilaf, green salad (vegan-gluten-free dressing), and fruit salad as dessert 18.50

THAI VERMICELLI "CHOW-MEIN" (V, GF) stir-fried veggies, Thai basil, and rice vermicelli noodle. Served with green salad (vegan, gluten-free dressing), and fruit salad as dessert 18.50

BUTTERNUT SQUASH RAVIOLI (VEGAN) (8 pcs pp) with fresh marinated tomato chunks sauce, fresh garlic, sage & olive oil *item contains gluten*. Served with green salad (vegan, gluten-free dressing), and fruit salad 18.50

ROASTED PORTABELLA (V-GF) 6oz, marinated in chimichurri sauce. Served with vermicelli (angel hair rice pasta), green salad (with vegan, gluten-free dressing), and fruit salad 18.50

TOFU AND VEGGIE KEBABS (V-GF) 2 pcs pp. with seasonal vegetables and chunks of firm tofu. Served with tomato & olive relish, steamed rice, green salad (with vegan, gluten-free dressing), and fruit salad 18.50

VEGAN "FAUXELLA" (V, GF) saffron rice, vegetables and tofu, served with green salad (with vegan, gluten-free dressing), and fruit salad 18.95

mission street

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$350 in food items per delivery is required.

(order before 12pm for next day delivery)

FAJITAS BAR grilled bell peppers, onions, and choice of entree (cut in strips) with our signature fajita seasoning. Served with warm tortillas, rice, beans, shredded lettuce, sour cream, tortilla chips, salsa, guacamole, house dessert or choc. dipped churros 19.95 (VEG , CHX AND STK)

TOSTADA SALAD BAR our home-made crispy tortilla basket with condiment bar including rice, whole black beans, shredded lettuce, diced tomatoes, tortilla chips, Cheddar cheese, salsa, sour cream & guacamole. Fruit salad, and house dessert or chocolate dipped churros 19.95

MAYAN ADOBO zesty marinated CHICKEN OR SHRIMP in fresh citrus blend and Mexican spices. Served with rice, and warm tortillas. Latin salad with cilantro vinaigrette, tortilla chips with salsa, guacamole & sour cream. House dessert or chocolate dipped churros (CHX 19.95) (SHRIMP 21.75)

QUESADILLAS (2 triangles pp) Your choice of Veggie, shredded chicken or beef, griddled flour tortilla stuffed with cheese and your choice of entree. With mild green sauce & red hot sauce, rice, refried beans, Latin salad with cilantro vinaigrette, tortilla chips with salsa, guacamole & sour cream. House dessert or chocolate dipped churros 18.50

ENCHILADAS (2 enchiladas per order) Your choice of Veggie, shredded chicken or beef in corn tortillas filled with shredded choice of entrée and cheese, smothered in red sauce. Served with rice, beans, guacamole, sour cream, tortilla chips, Latin salad with cilantro vinaigrette, house dessert or chocolate dipped churros 18.50

SOFT TACO BAR: your choice of beef, chicken, veggie or el pastor “pork” served with rice, beans, corn or flour tortillas, Latin salad with cilantro vinaigrette, tortilla chips and condiments (guacamole, sour cream, salsa, shredded cheddar & Jack cheeses, red hot sauce and mild green sauce, chopped onion, chopped cilantro), house dessert or chocolate dipped churros 17.50

BURRITOS: colorful folded flour tortilla with your choice of beef, chicken, veggie or el pastor “pork” filled with rice, refried beans, shredded cheese blend and choice of meat. Served with Latin salad , tortilla chips with guacamole, sour cream, salsa, red hot sauce, mild green sauce, house dessert OR churros 18.95

SIDE DISHES (OPTIONS)

	w/meal	a.l.c.
RICE – STEAMED V, G-F steamed jasmine rice -long grain (unseasoned)	-	4.50
RICE – WILD PILAF V, G-F sautéed onion, bell peppers, celery, white and wild rice simmered in savory vegetable broth	-	4.50
RICE – BROWN GARDEN V, G-F brown rice studded with diced vegetables (carrots, bell pepper, zucchini, peas, corn, scallions)	-	4.50
RICE – CILANTRO G-F long-grain rice, cooked with zesty cilantro-lime cream	-	4.50
RICE – MEXICAN V, G-F rice sautéed with cumin and onions, then simmered with tomato sauce and vegetable broth	-	4.50
POTATOES – MASHED G-F hand-mashed, with garlic, white pepper salt and cream	-	5.25
POTATOES – ROASTED V, G-F with garlic, rosemary, and EVOO	-	5.50
POTATOES – SCALLOPED - layers of sliced potatoes, baked with parmesan cheese, béchamel sauce (6 oz) –in increments of 6 only	+3.75	8.46
VEGETABLES – STEAMED V, G-F steamed seasonal vegetables (unseasoned)	-	4.95
VEGETABLES – SAUTEED V, G-F sautéed seasonal veggies in white wine, garlic, EVOO & seasonings	-	4.95
VEGETABLES –ROASTED V, G-F seasoned roasted zucchini and root vegetables	-	4.95
VEGETABLES –STEAMED BROCCOLI V, G-F steamed broccoli (unseasoned)	-	4.95
VEGETABLES – FAUX RICE V, G-F seasoned chopped (boiled) cauliflower	-	4.95
PASTA – LINGUINI V tossed in zesty marinara sauce or “al vino”	-	5.25
PASTA – VERMICELLI V, G-F (thin rice pasta)	-	5.25
GRAINS – TOMATO QUINOA V, G-F organic quinoa, onions, grated carrots, tomato and baby spinach in vegetarian bouillon (1 cup)	+2.2	6.50

SIDE SALADS choice of salad, included with meal packages, or a la carte (a.l.c.)

CLASSIC CAESAR romaine lettuce, croutons, shaved parmesan. Caesar dressing	-	6.25
GREEK romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperoncini and Kalamata olives. Greek dressing	-	6.25
MIXED GREENS (V, GF) spring mix, carrots, cucumbers, tomatoes and radish. House dressing *Garden salad also available	-	5.95
FRUIT SALAD (V, GF) diced fresh fruits	-	5.75
PASTA SALAD pasta salad of the day (chef's choice, always vegetarian)	-	5.25
HERBED POTATO boiled potatoes, parsley, bell pepper, red onions and celery tossed in light dijonaise (hard-boiled egg and kalamata olives used for garnish)	-	5.25