

CASSAVA

SAN FRANCISCO

BUFFET PANS & RECEPTION BITES

WINTER & SPRING 2026

A minimum order of \$300 is required for delivery.

A 20% service charge and applicable San Francisco sales tax are applied separately.

Final order confirmation is kindly requested no later than three business days in advance.

SALADS & APPETIZERS *Prices are per guest.*

SESAME CHOPPED SALAD 10

napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins

Add California Avocado +3

Add Sous-Vide Chicken Breast + 4

SPRING SALAD 10

chrysanthemum (shungiku), cara cara orange, castelfranco, napa cabbage

Add California Avocado +3

Add Dungeness Crab (1 oz per serving) +7

SMOKED SALMON RILLETTÉ 10

house herbed cream cheese, chives, potato chips

Add Trout Roe +4

Add Local Caviar + 18

BURRATA TOAST 10

burrata andria, basil persillade, arugula, cherry tomatoes, on local rustic toast points

TEA SANDOS & NORIMAKI ROLLS *Prices are per guest.*

EGG SALAD TEA SANDO 7

on Japanese milk bread, Burroughs Family Farm eggs salad, cucumber

TUNA SALAD TEA SANDO 7

on Japanese milk bread, Wild Planet albacore tuna, granny smith apples, house aioli, cucumber

PO'-TAMA "KIMBAP" NORIMAKI ROLLS 10

sesame-sea salt hitomebore rice with quinoa, house "spam", pickled veggies, cabbage omelette roll with nori, dairy & gluten free

TOFU-CHICKPEA LOAF ROLL 10

sesame-sea salt hitomebore rice with quinoa, spiced chickpea - tofu loaf, cabbage omelette roll with nori, dairy & gluten free

MAIN DISHES *Prices are per guest.*

SLOW BRAISED PORK RIBS	19
house barbecue glaze, gluten and dairy free	
SONOMA DUCK LEG CONFIT	20
cara cara orange, rosemary jus, gluten and dairy free	
CHICKEN PICATTA	18
corn starch breaded chicken thigh, tomato-olive Provençal sauce, gluten and dairy free	
POACHED SCOTTISH KING SALMON	20
with miso, shio-koji, tarragon, gluten and dairy free	
ROASTED PACIFIC ROCK COD	18
Meyer lemon-caper cream sauce, gluten free	
WINTER VEGETABLE CURRY	18
house spiced tomato-cream curry, cauliflower, potatoes, broccolini, spiced basmati rice, vegan and gluten free	

SIDES *Prices are per guest.*

GARLIC MASHED POTATOES	5
with cauliflower, vegan cream, vegan and gluten free	
WINTER VEGETABLES WITH ROSEMARY	8
brussels sprouts, broccolini, kabocha squash, potatoes, vegan and gluten free	

DESSERTS *Prices are per piece.*

DARK CHOCOLATE BROWNIES	5
with pearl sugar, contains gluten and dairy	
BLUEBERRY PANNA COTTA	7
with kumquats, vegan and gluten free	
BANANA CREAM PIE CUP	8
almond streusel, custard, banana jam, gluten free, contains dairy	

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Executive Chef: Kristoffer Toliao

