

CASSAVA

SAN FRANCISCO

BUFFET PANS & RECEPTION BITES WINTER & SPRING 2026

SALADS & APPETIZERS *Prices are per guest.*

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|---|-----------|
| SESAME CHOPPED SALAD | 10 |
| napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins | |
| <i>Add California Avocado +3</i> | |
| <i>Add Sous-Vide Chicken Breast + 4</i> | |
| SPRING SALAD | 10 |
| chrysanthemum (shungiku), cara cara orange, castelfranco, napa cabbage | |
| <i>Add California Avocado +3</i> | |
| <i>Add Dungeness Crab (1 oz per serving) +7</i> | |
| SMOKED SALMON RILLETTE | 10 |
| house herbed cream cheese, chives, potato chips | |
| <i>Add Trout Roe +4</i> | |
| <i>Add Local Caviar + 18</i> | |
| BURRATA TOAST | 10 |
| burrata andria, basil persillade, arugula, cherry tomatoes, on local rustic toast points | |

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

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| 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.*

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|--|-----------|
| 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.*

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|---|----------|
| 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 | |

A 19% 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.

Executive Chef: Kristoffer Toliao



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SAN FRANCISCO

CORPORATE CATERING & EXECUTIVE HOSPITALITY

Catering services are confirmed with at least three business days' advance notice and receipt of payment upon confirmation. Extended lead times may apply depending on scope.

All planning and execution are managed through a single dedicated point of contact to ensure clarity, consistency, and accountability from initial coordination through on-site service.

Custom menu development is available upon request.

Delivery is available within one mile of Jackson Square. Extended delivery radius may be accommodated with an additional fee.

Catering services are subject to a 19% service fee, and all related charges are subject to applicable SFCA sales tax.

CATERING DROP OFF

Best for: internal team lunches and working meetings

The plan includes:

- prepared food delivered in aluminum pans or individual lunches in compostable packaging
- delivery with item review at time of handoff
- labels for each food item with ingredients descriptions and allergen notes
- serving utensils and compostable individual utensils available upon request

Starting at \$500

BUFFET DISPLAY SET UP

Best for: office receptions, client gatherings, and partner-hosted events

The plan includes:

- styled buffet presentation with platters, risers, and serving vessels
- on-site setup and layout aligned with the hosting environment
- display labels for each food item with ingredients descriptions and allergen notes
- scheduled pickup and breakdown following the event

Starting at \$1,000

EXECUTIVE ON-SITE HOSPITALITY MANAGEMENT

Best for: executive meetings, fundraising receptions, and multi-day VIP programs

The plan includes:

- dedicated on-site hospitality led by Yuka for the duration of service
- presentation oversight and replenishment management
- pre-event coordination of dietary preferences and service timing
- curated beverage pairing consultation upon request
- breakdown and reset of the hospitality area

Custom proposal based on scope

