

CASSAVA

SAN FRANCISCO

RECEPTION MENU

EARLY FALL 2026

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.

HORS D'OEUVRES *Prices are per guest.*

served at room temperature. (V=vegan, GF=gluten free, DF=dairy free)

CRUDITÉS & DIPS	7
market vegetables in sticks and easy bites, with beet hummus (V, GF) or onion sour cream dip (GF)	
WATERMELON & FETA	7
micro basil, basil persillade, pita bread	
BURRATA & EARLY GIRL TOMATOES	9
micro basil, basil persillade, rustic toast points	
DEVEILED EGGS	8
Burroughs Family Farms eggs, chives, bottarga (GF)	
SMOKED SALMON RILLETTE	10
house aioli, chives, potato chips (GF, DF) <i>add trout roe +4</i>	
PRAWN COCKTAIL	10
house cocktail sauce, shiso, horseradish (GF, DF)	
CHARCUTERIE	10
Palermo Il Deli salumi and prosciutto, dried fruits, nuts, grissini (DF)	
STEAK & POTATOES	10
sliced flat iron steak cooked medium on mashed potatoes, Calabrian chili aioli (GF)	
DUCK LIVER MOUSSE	10
with pomegranate gelée, milk bread squares	

TEA SANDOS

Prices are per guest.

EGG SALAD TEA SANDO

7

on Japanese milk bread, Burroughs Family Farms egg, kewpie, cucumber

TURKEY & CHEESE TEA SANDO

7

on Japanese milk bread, sliced turkey, provolone cheese, house Calabrian chili aioli, cucumber

TUNA SALAD TEA SANDO

7

on Japanese milk bread, Wild Planet tuna with lettuce, cucumber, kewpie, scallions

NORIMAKI "KIMBAP" ROLLS

Prices are per guest.

PO'-TAMA

10

sesame-sea salt Hitomebore rice with quinoa, house "spam", house namul, cabbage omelette, nori (GF, DF)

TOFU-CHICKPEA LOAF

10

sesame-sea salt Hitomebore rice with quinoa, spiced chickpea-tofu loaf, house namul, nori (V, GF)

WRAP ROLLS

Prices are per guest.

CHICKEN + GREEN GODDESS

10

chicken breast, little gem lettuce, house green goddess dressing, parmesan rolled in lavash

AVOCADO + GREEN GODDESS

10

California avocado, little gem lettuce, house green goddess dressing, parmesan rolled in lavash

DESSERTS *Prices are per piece.*

DARK CHOCOLATE BROWNIES

5

with pearl sugar

STRAWBERRY PANNA COTTA

7

with vegan cream, agar (V, GF)

APRICOT CREAM PIE CUP

8

almond streusel, custard, apricot jam (GF)

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Executive Chef: Kristoffer Toliao



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BUFFET SERVICE MENU EARLY FALL 2026

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SALADS *Prices are per guest.*

CASSAVA'S CHOPPED SALAD	7
napa cabbage, baby spinach, castelfranco, cilantro, mint, citrus vinaigrette (V, GF) add California avocado +3	
SUMMER STONE FRUIT SALAD	7
chrysanthemum (shungiku), apricots, castelfranco, napa cabbage, citrus vinaigrette (V, GF) add California avocado +3	

MAINS *Prices are per guest.*

LAMB & RICOTTA MEATBALLS	22
with Early Girl tomatoes, basil	
SONOMA DUCK LEG CONFIT	20
market stone fruit, rosemary jus (DF, GF)	
CHICKEN PICCATA	19
cornstarch-crusted chicken thigh, tomato-olive Provençal sauce (DF, GF)	
POACHED SCOTTISH KING SALMON	20
with miso, shio-koji, tarragon (DF, GF)	
ROASTED PACIFIC ROCK COD	19
Meyer lemon-caper cream sauce (GF)	
SUMMER VEGETABLE CURRY	17
house-spiced tomato curry with vegan cream, cauliflower, potatoes, broccolini, sesame-sea salt Hitomebore rice with quinoa (V, GF)	

SIDES *Prices are per guest.*

GARLIC MASHED POTATOES	5
with cauliflower, Violife vegan cream (V, GF)	
ROASTED SUMMER VEGETABLES	8
summer squash, broccolini, purple and yellow cauliflower, potatoes (V, GF)	
HITOMEBORE JAPANESE RICE	5
premium rice from Iwate Prefecture, with sesame oil, sea salt and quinoa (V, GF)	

DESSERTS *Prices are per piece.*

DARK CHOCOLATE BROWNIES	5
with pearl sugar	
STRAWBERRY PANNA COTTA	7
with vegan cream, agar (V, GF)	
APRICOT CREAM PIE CUP	8
almond streusel, custard, apricot jam (GF)	

Executive Chef: Kristoffer Toliao



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INDIVIDUAL LUNCH BENTO SETS

EARLY FALL 2026

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BENTO SETS

Minimum 5 orders of each required.

with Hitomebore - quinoa rice with house furikake, market greens, simmered hijiki, broccolini, boiled Burroughs Family Farm egg

LAMB & RICOTTA MEATBALLS

27

with Early Girl tomatoes, basil

SONOMA DUCK LEG CONFIT

27

market stone fruit, rosemary jus (DF, GF)

CHICKEN PICCATA

25

cornstarch-crusted chicken thigh, tomato-olive Provençal sauce (DF, GF)

POACHED SCOTTISH KING SALMON

27

with miso, shio-koji, tarragon (DF, GF)

ROASTED PACIFIC ROCK COD

25

Meyer lemon-caper cream sauce (GF)

INDIVIDUAL LUNCH BOXES

Also available via our online ordering site.

EGG SALAD SANDO

13

on Japanese milk bread, Burroughs Family Farm egg salad, market lettuce, cucumber, kewpie, chives, with potato salad, roasted cauliflower, salted breakfast radish

TUNA SALAD SANDO

14

on Japanese milk bread, Wild Planet tuna salad, market lettuce, cucumber, kewpie, chives, with potato salad, roasted cauliflower, salted breakfast radish

TURKEY & CHEESE SANDO

14

on Japanese milk bread, Golden Gate Meat turkey, provolone, market lettuce, cucumber, calabrian chili spread with potato salad, roasted cauliflower, salted breakfast radish *add California avocado +5*

HAYASHI RICE

20

tomato vegan cream gravy with curry spices, potatoes, cauliflower, broccolini, with Hitomebore - quinoa rice, market greens salad (V, GF) *add thick cut bacon pieces +5*

TERIYAKI TOFU - CHICKPEA LOAF RICE BOWL

18

house made vegan loaf, house teriyaki sauce, market greens, pickled bean sprouts, with Hitomebore - quinoa rice (V, GF)

DESSERTS

Minimum 5 orders of each required.

DARK CHOCOLATE BROWNIES

5

with pearl sugar

STRAWBERRY PANNA COTTA

7

with vegan cream, agar (V, GF)

APRICOT CREAM PIE CUP

8

almond streusel, custard, apricot jam (GF)

Executive Chef: Kristoffer Toliao



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CORPORATE CATERING & EXECUTIVE HOSPITALITY

Catering orders are confirmed upon receipt of full payment and require a minimum of three business days' advance notice. Extended lead times may apply depending on event scope, guest count, menu selection, staffing, rentals, and delivery requirements.

All planning and execution are managed by Yuka, the co-owner and general manager, 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.
Service beyond this area may be available for an additional fee.

Catering services are subject to a 19% service fee, and all related charges are subject to applicable San Francisco, California 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 \$750

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 \$1,500

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

