

CATERING BY CASSAVA



SAMPLE MENU &
PRICING INFO



FRESH LOCAL INGREDIENTS,
COOKED WITH CARE,
OFFICE LUNCH THAT TASTES BETTER.

CASSAVA

SAN FRANCISCO

2 COURSE MEAL CATERING PANS BUFFET

SAMPLE MENU, WINTER/EARLY SPRING 2024

\$1000 Minimum per Order. 20% Service Fees and SFCA Sales Tax Separately.
Includes Delivery and Set Up for Locations within 1.5 Miles of the Restaurant.
Custom Orders Available Upon Request, Don't Hesitate to Ask!

SALAD & APPETIZERS

WINTER CHICORY SALAD

winter citrus, quinoa, blood orange vinaigrette or house green goddess dressing (vegan friendly)

SMOKED SALMON RILLETTE SALAD

market greens, house smoked salmon, calabrian chili aioli, radish

CASSAVA SIGNATURE BUTTERMILK FRIED CHICKEN (+\$5 PER GUEST)

radish, Meyer lemon - jalapeno, calabrian chili aioli

\$30 PER GUEST

KABOCHA & POTATO CREAM CURRY

with flavored basmati rice

WINTER SQUASH & BURRATA RIGATONI

house made pasta

CHICKEN LEG CONFIT

potato & parsnip puree

\$40 PER GUEST

ROASTED PACIFIC ROCK COD

brussel sprouts, orange-saffron jus, mustard

SLOW BRAISED PORK RIBS

roasted potatoes, brussel sprouts, hibiscus glaze

\$50 PER GUEST

DUCK LEG CONFIT

potato-squash gratin, swiss chard

SLOW BRAISED BEEF "DINO" RIBS

herb crumble, Ritual Roasters coffee glaze, potato parsnip puree

DESSERT + \$12 PER GUEST

FRENCH TOAST BREAD PUDDING

tarragon condensed milk, stewed apple

RED WINE POACHED PEAR

chocolate covered honeycomb cookie

CASSAVA

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INDIVIDUAL SANDWICH & BENTO

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SIDE SALAD

WINTER CHICORY SALAD

winter citrus, quinoa, blood orange vinaigrette or house green goddess dressing (vegan friendly)

SMOKED SALMON RILLETTE SALAD

market greens, house smoked salmon, calabrian chili aioli, radish

\$30 PER GUEST

KABOCHA & POTATO CREAM CURRY (VEGETARIAN, GLUTEN FREE)

with flavored basmati rice

EGG SALAD SANDWICH (VEGETARIAN)

on our house Japanese milk bread, chimichurri aioli

GRILLED VEGGIE PANINI (VEGAN)

on our house focaccia, basil persillade, market green

GRILLED VEGGIE RICE BOWL (VEGAN, GLUTEN FREE)

on hitomebore - koshihikari rice, basil persillade, market green

CHICKEN MENCHI KATSU SANDWICH

on our house Japanese milk bread, calabrian chili aioli, cabbages

\$35 PER GUEST

MEATBALLS & CURRY (GLUTEN FREE)

beef - tofu meatballs, tomato cream curry, hitomebnore-koshihikari rice, poached egg

PAN SEARED SALMON BENTO (GLUTEN FREE)

simmered hijiki, house furikake on hitomebore-koshihikari rice

TRUFFLE TURKEY AVOCADO SANDWICH

on house focaccia, basil persillade, comte cheese, truffle oil, poached egg

PACIFIC ROCK COD MELT

on house Japanese milk bread, Pacific cod rillette, comte cheese, pickled shallots

DESSERT

HOUSE BAKED CHOCOLATE CHIP COOKIE + \$7/GUEST

2 pcs

RED WINE POACHED PEAR +\$14/GUEST

chocolate covered honeycomb cookie

CASSAVA

SAN FRANCISCO

RECEPTION MENU SELECTIONS WINTER & EARLY SPRING 24

COCKTAIL BITES

CHARCUTERIE & CHEESE CUPS:

prosciutto, comte cheese, olives, dry berries, twisted puff pastry stick

AVOCADO PERIGORD TRUFFLE CRISP

on hashbrown crisps

TRUFFLE CHEESE FRIES:

grana padano, house perigord truffle oil

SMOKED SALMON RILLETTE ON CROSTINI:

house smoked salmon, calabrian chili aioli, dill

WINTER SQUASH CORNBREAD

quince ketchup

STARTERS

MUSHROOM FLATBREAD

on house baked focaccia, burrata, fried sage

WINTER CHICORY SALAD

winter citrus, quinoa, blood orange vinaigrette or house green goddess dressing

CASSAVA SIGNATURE BUTTERMILK FRIED CHICKEN

calabrian chili aioli, Meyer lemon - jalapeno kosho

CHICKEN LIVER MOUSSE

pickled red onion, cornichon, Toscano Bros' baguette crostini

ROAST BEEF SLIDERS

on house baked palker roll buns, chimichurri aioli

LARGE FORMAT MAIN

KABOCHA & POTATO CREAM CURRY

with flavored basmati rice

WINTER SQUASH & BURRATA LASAGNA

house made pasta

ROASTED PACIFIC ROCK COD

brussel sprouts, orange-saffron jus, mustard

DUCK LEG CONFIT

potato-squash gratin, swiss chard

SLOW BRAISED RIBS

pork or beef "Dino" ribs, Ritual Roasters coffee glaze

DESSERT

FRENCH TOAST BREAD PUDDING

tarragon condensed milk, stewed apple

BLUEBERRY PANNA COTTA

house berry compote

RED WINE POACHED PEAR

chocolate covered honeycomb cookie

ALL RECEPTION ORDERS ARE QUOTED INDIVIDUALLY.

PLEASE LET US KNOW OF YOUR:

- BUDGET
- GUEST COUNT
- ITEMS YOU WOULD LIKE
- DELIVERY LOCATION
- IF SERVICE STAFFING IS REQUESTED
- TYPE S OF SERVICE WARE

THESE ARE QUESTIONS WE ASK GENERALLY, AND MAYBE MORE DEPENDING OF THE TYPE OF YOUR EVENT.

PLEASE DON'T HESITATE TO ASK ANY QUESTIONS YOU HAVE!