

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!