

CASSAVA

SAN FRANCISCO

BUFFET PANS & RECEPTION BITES SUMMER 2026

SALADS & APPETIZERS *Prices are per guest.*

CASSAVA'S 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>	
SUMMER STONE FRUITS SALAD	10
chrysanthemum (shungiku), apricots, castelfranco, napa cabbage	
<i>Add California Avocado +3</i>	
SMOKED SALMON RILLETTE	10
house herbed cream cheese, chives, potato chips	
<i>Add Trout Roe +4</i>	
WATERMELON CUPS	7
watermelon, feta, micro basil, basil persillade, pita bread	
PRAWN COCKTAIL CUPS	10
house cocktail sauce, shiso, horseradish	
DEVEILED EGGS	8
Burrough's Family Farm eggs, chives, bottarga	
CHARCUTERIE BOARD	10
Palermo II deli salumi, dried fruits, nuts, Italian dry bread	

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

EGG SALAD TEA SANDO	7
on Japanese milk bread, Burroughs Family Farm eggs salad, cucumber	
TURKEY & CHEESE TEA SANDO	7
on Japanese milk bread, sliced turkey, provolone cheese, house chiotle 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	22
house barbecue glaze, gluten and dairy free	
SONOMA DUCK LEG CONFIT	20
market stone fruits, rosemary jus, gluten and dairy free	
CHICKEN PICATTA	19
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	19
Meyer lemon-caper cream sauce, gluten free	
SUMMER VEGETABLE CURRY	17
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	
ROASTED SUMMER VEGETABLES	8
summer squash, broccolini, purple and yellow cauliflower, potatoes, vegan and gluten free	

DESSERTS *Prices are per piece.*

DARK CHOCOLATE BROWNIES	5
with pearl sugar, contains gluten and dairy	
STRAWBERRY PANNA COTTA	7
with vegan cream, agar, vegan and gluten free	
APRICOT CREAM PIE CUP	8
almond streusel, custard, apricot 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

