

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

