

CASSAVA

SAN FRANCISCO

BUFFET PANS & RECEPTION BITES SPRING 2026

SALADS & APPETIZERS *Prices are per guest.*

SESAME 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>	
SPRING SALAD	10
chrysanthemum (shungiku), cara cara orange, castelfranco, napa cabbage	
<i>Add California Avocado +3</i>	
<i>Add Dungeness Crab (1 oz per serving) +7</i>	
SMOKED SALMON RILLETTE	10
house herbed cream cheese, chives, potato chips	
<i>Add Trout Roe +4</i>	
<i>Add Local Caviar + 18</i>	
BURRATA TOAST	10
burrata andria, basil persillade, arugula, cherry tomatoes, on local rustic toast points	

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

EGG SALAD TEA SANDO	7
on Japanese milk bread, Burroughs Family Farm eggs salad, cucumber	
TUNA SALAD TEA SANDO	7
on Japanese milk bread, Wild Planet albacore tuna, granny smith apples, house 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	19
house barbecue glaze, gluten and dairy free	
SONOMA DUCK LEG CONFIT	20
cara cara orange, rosemary jus, gluten and dairy free	
CHICKEN PICATTA	18
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	18
Meyer lemon-caper cream sauce, gluten free	
WINTER VEGETABLE CURRY	18
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	
SPRING VEGETABLES WITH ROSEMARY	8
brussels sprouts, broccolini, asparagus, potatoes, vegan and gluten free	

DESSERTS *Prices are per piece.*

DARK CHOCOLATE BROWNIES	5
with pearl sugar, contains gluten and dairy	
BLUEBERRY PANNA COTTA	7
with kumquats, vegan and gluten free	
BANANA CREAM PIE CUP	8
almond streusel, custard, banana 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



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CORPORATE CATERING & EXECUTIVE HOSPITALITY

Catering services are confirmed with at least three business days' advance notice and receipt of payment upon confirmation. Extended lead times may apply depending on scope.

All planning and execution are managed through a single dedicated point of contact 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. Extended delivery radius may be accommodated with an additional fee.

Catering services are subject to a 19% service fee, and all related charges are subject to applicable SFCA 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 \$500

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 \$1,000

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

