

CASSAVA

SAN FRANCISCO

CATERING MENU SPRING 2025



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



CASSAVA

SAN FRANCISCO

INDIVIDUALLY BOXED LUNCH

SAMPLE MENU 2025 SPRING

\$250 Minimum per Order. 18% Service Fees and SFCA Sales Tax Separately.

SALAD

KALE, ROASTED SQUASH, BRUSSELS SPROUTS, CITRUS SALAD 15

vegan, gluten free, citrus vinaigrette

CASSAVA 'S CHOPPED SALAD 14 with Sous Vide Chicken Breast 20

vegan, gluten free, castelfranco, frisee, napa cabbage peperoncino, cucumber, chickpeas, citrus vinaigrette

SANDO BOX

EGG SALAD SANDO (VEGETARIAN) 19

on our house Japanese milk bread, cucumber, lettuce, with potato salad and market greens

TUNA SALAD SANDO 20

on our house Japanese milk bread, cucumber, lettuce, with potato salad and market greens

TURKEY & CHEESE 21

on our house Japanese milk bread, cucumber, lettuce, provolone, Golden Gate Meat turkey, calabrian chili aioli, with potato salad and market greens

BENTO BOX

HAYASHI RICE 20 with Thick Cut Bacon Bits 25

gluten free, ouse vegan cream curry tomato gravy, cabbage, hitomebore - quinoa rice

PO'-TAMA RICE BOWL 18

gluten free, house made spam, cabbage omelette, pickled bean sprouts, carrots, on hitomebore -quinoa rice

TOFU-CHICKPEA LOAF RICE BOWL 18

vegan, gluten free, with pickled bean sprouts, carrots, on hitomebore -quinoa rice

CHICKEN PICCATA 25

gluten free, breaded chicken thigh, meyer lemon butter, capers, greens, with hitomebore -quinoa rice



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SHARABLE PANS

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SALAD & APPETIZERS

Catering Pans Half or Full Size

KALE, ROASTED SQUASH, BRUSSELS SPROUTS, CITRUS SALAD 35 / 60

vegan, gluten free, citrus vinaigrette

CASSAVA 'S CHOPPED SALAD 35 / 60 with Sous Vide Chicken Breast 55 / 80

vegan, gluten free, castelfranco, frisee, napa cabbage peperoncino, cucumber, chickpeas, citrus vinaigrette

PASTA SALAD 45 / 70 with Gingras Smoked Salmon 65 / 90

corkscrew pasta, arugula, feta, olives, house basil persillade

BURRATA ANDRIA 55 / 90 with Gluten Free Toast +20

burrata andria, house hummus, arugula, cherry tomatoes, on local rustic toast points

MAIN COURSE

Catering Pans Half or Full Size

WINTER SQUASH & POTATO CREAM CURRY 55 / 80

vegan, gluten free, house spice mix, vegan cream (coconut base) with flavored basmati rice

CHICKEN PICCATA 65 / 90

gluten free, chicken thigh meat, meyer lemon butter, capers on garlic mashed potatoes

SLOW BRAISED PORK RIBS 70 / 95

gluten free, on roasted potatoes, brussel sprouts, hibiscus glaze

CRESTE DE GALLO PASTA 55 / 80

vegetarian, house made pasta, brussels sprouts, savoy cabbage, mushrooms, tomato cream sauce



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RECEPTION BITES

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COCKTAIL BITES

Catering Pans Half or Full Size, on Bamboo Boats

CHARCUTERIE & CHEESE 55 / 80

prosciutto, comte cheese, olives, dry berries, bread sticks

SMOKED SALMON RILLETTE ON CROSTINI 55 / 80

house smoked salmon, calabrian chili aioli, dill

LOCAL TUNA POKE 65 / 90

gluten free, on potato chips, cured meyer lemon, sesame oil

BURRATA di ANDRIA & HUMMUS 55 / 80

with strawberries, crostini

TRUFFLED WINTER SQUASH 60 / 85

vegan, gluten free, roasted squash, brussel sprouts, sauteed mushroom in truffle oil

PLATTERS

DEVEILED EGG 45

12 pieces, with cured meyer lemon, trout roe

OYSTERS ON HALF SHELL 65

12 pieces, on crushed ice, mignotte

DESSERT

Catering Pans Half or Full Size, individual dessert cups

BLUEBERRY PANNA COTTA 65 / 90

gluten free, contains gelatin, house berry compote

RED WINE POACHED PEAR 55 / 80

vegan, gluten free, chocolate covered honeycomb cookie