

# CASSAVA

SAN FRANCISCO

## BUFFET PANS & RECEPTION BITES

WINTER & SPRING 2026

A minimum order of \$300 is required for delivery.

A 20% 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.

### SALADS & APPETIZERS *Prices are per guest.*

#### **SESAME CHOPPED SALAD** 10

**napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins**

Add California Avocado +3

Add Sous-Vide Chicken Breast + 4

#### **SPRING SALAD** 10

**chrysanthemum (shungiku), cara cara orange, castelfranco, napa cabbage**

Add California Avocado +3

Add Dungeness Crab (1 oz per serving) +7

#### **SMOKED SALMON RILLETTÉ** 10

**house herbed cream cheese, chives, potato chips**

Add Trout Roe +4

Add Local Caviar + 18

#### **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.*

<b>SLOW BRAISED PORK RIBS</b>	<b>19</b>
house barbecue glaze, gluten and dairy free	
<b>SONOMA DUCK LEG CONFIT</b>	<b>20</b>
cara cara orange, rosemary jus, gluten and dairy free	
<b>CHICKEN PICATTA</b>	<b>18</b>
corn starch breaded chicken thigh, tomato-olive Provençal sauce, gluten and dairy free	
<b>POACHED SCOTTISH KING SALMON</b>	<b>20</b>
with miso, shio-koji, tarragon, gluten and dairy free	
<b>ROASTED PACIFIC ROCK COD</b>	<b>18</b>
Meyer lemon-caper cream sauce, gluten free	
<b>WINTER VEGETABLE CURRY</b>	<b>18</b>
house spiced tomato-cream curry, cauliflower, potatoes, broccolini, spiced basmati rice, vegan and gluten free	

## SIDES *Prices are per guest.*

<b>GARLIC MASHED POTATOES</b>	<b>5</b>
with cauliflower, vegan cream, vegan and gluten free	
<b>WINTER VEGETABLES WITH ROSEMARY</b>	<b>8</b>
brussels sprouts, broccolini, kabocha squash, potatoes, vegan and gluten free	

## DESSERTS *Prices are per piece.*

<b>DARK CHOCOLATE BROWNIES</b>	<b>4</b>
with pearl sugar, contains gluten and dairy	
<b>BLUEBERRY PANNA COTTA</b>	<b>7</b>
with kumquats, vegan and gluten free	
<b>BANANA CREAM PIE CUP</b>	<b>8</b>
almond streusel, custard, banana jam, gluten free, contains dairy	

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Executive Chef: Kristoffer Toliao

