CASSAVA
SAN FRANCISCO

BOXED AND BENTO LUNCHES
WINTER & SPRING 2026

SANDOS

On Andersen Bakery's Japanese milk bread, with potato - kabocha squash -radish salad

EGG SALAD SANDO   13
house egg salad with market lettuce, cucumber, kewpie, contains allium

TUNA SALAD SANDO   14
Wild Planet tuna with market lettuce, cucumber kewpie, contains allium

TURKEY + CHEESE   14
Golden Gate Meat turkey, provolone, market lettuce, cucumber, calabrian chili spread
Add California Avocado   +5

SOUPS & SALAD

CREAM OF MUSHROOM SOUP   CUP (6 OZ): 7 / BOWL (12 OZ): 12
white button mushroom, garlic, onion, Violife vegan cream (vegan, gluten free)

CHICKEN TSUKUNE MISO   CUP (6 OZ): 7 / BOWL (12 OZ): 12
House made chicken tsukune meatballs, daikon radish, carrots, gobo roots,
Hodo tofu, miso (gluten free, dairy free)

SESAME CHOPPED SALAD   14
Napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins (can be omitted)

Dressing Choice:
Citrus Vinaigrette (vegan, GF)
Herb Persillade (mint, tarragon, dill, garlic, olive oil, red wine vinegar, vegan, GF)
Sesame Herb Dressing (yogurt, parsley, basil, chives, tarragon, garlic, red wine vinegar, GF)

Add on:

Sous Vide Golden Gate Chicken Breast	+6	California Avocado	+5
House Smoked Scottish King Salmon	+6	Provolone Cheese	+3
Burroughs Family Farm Boiled Egg	+ 3		

RICE DISHES & BENTO

sesame oil - quinoa added hitomebore Japanese rice

PO'-TAMA ONIGIRAZU   10
house made spam and cabbage omelette rice sandwich, pickled bean sprouts (GF, Dairy Free)

TERIYAKI TOFU + CHICKPEAS RICE BOWL   18
house made vegan loaf, pickled bean sprouts, market greens (vegan, GF)

HAYASHI RICE   20
tomato vegan cream gravy with curry spices, potatoes, cauliflower, broccolini (vegan, GF)
Add Thick Cut Golden Gate Meat Bacon Pieces +5

POACHED SCOTTISH KING SALMON BENTO 27
miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame
choice of a cup of soup (GF, Dairy Free)

SONOMA DUCK LEG CONFIT BENTO   27
miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame
choice of a cup of soup (GF, Dairy Free)

Executive Chef: Kristoffer Toliao

CASSAVA
SAN FRANCISCO

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