

CASSAVA

SAN FRANCISCO

COFFEE

RITUAL COFFEE ROASTERS

AMERICANO (regular & decaf)

6 per Guest, 10 oz per Serving

CONDIMENTS:

Whole Milk, Oat Milk, Brown Sugar, Stevia

TARTINES

SMOKED SALMON + AVOCADO

8

on seeded grain bread, with herbed cream cheese

EGG SALAD + AVOCADO

8

on seeded grain bread, with Burrough's Family Farm egg salad

BREAKFAST FAVORITES

BREAKFAST TACOS

8

on corn tortillas, scrambled Burroughs Family Farm eggs, thick cut bacon

BREAKFAST SANDWICH

11

house "spam" pork terrine, cabbage omelet, American cheese on buttermilk biscuit

MINI YOGURT PARFAIT

11

house made almond streusel granola, local yogurt, house preserve, market fruit

BLUEBERRY SCONE

5

with pearl sugar, local blueberry

SPICED KUMQUATS LOAF

5

with pearl sugar

FRUIT CUP

7

market organic fruits

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

