

CASSAVA

SAN FRANCISCO

2 COURSE MEAL CATERING PANS BUFFET

SAMPLE MENU, WINTER/EARLY SPRING 2024

\$1000 Minimum per Order. 20% Service Fees and SFCA Sales Tax Separately.
Includes Delivery and Set Up for Locations within 1.5 Miles of the Restaurant.
Custom Orders Available Upon Request, Don't Hesitate to Ask!

SALAD & APPETIZERS

WINTER CHICORY SALAD

winter citrus, quinoa, blood orange vinaigrette or house green goddess dressing (vegan friendly)

SMOKED SALMON RILLETTE SALAD

market greens, house smoked salmon, calabrian chili aioli, radish

CASSAVA SIGNATURE BUTTERMILK FRIED CHICKEN (+\$5 PER GUEST)

radish, Meyer lemon - jalapeno, calabrian chili aioli

\$30 PER GUEST

KABOCHA & POTATO CREAM CURRY

with flavored basmati rice

WINTER SQUASH & BURRATA RIGATONI

house made pasta

CHICKEN LEG CONFIT

potato & parsnip puree

\$40 PER GUEST

ROASTED PACIFIC ROCK COD

brussel sprouts, orange-saffron jus, mustard

SLOW BRAISED PORK RIBS

roasted potatoes, brussel sprouts, hibiscus glaze

\$50 PER GUEST

DUCK LEG CONFIT

potato-squash gratin, swiss chard

SLOW BRAISED BEEF "DINO" RIBS

herb crumble, Ritual Roasters coffee glaze, potato parsnip puree

DESSERT + \$12 PER GUEST

FRENCH TOAST BREAD PUDDING

tarragon condensed milk, stewed apple

RED WINE POACHED PEAR

chocolate covered honeycomb cookie