



M E N U
+
P R I C I N G

360 Shaw Road, Unit C, South San Francisco

650.588.9500

catering@espostos.com

www.espostos.com

AFFILIATED COMPANIES

ESPOSTO'S *delicatessa*

1700 Owens Street • San Francisco
415.926.5913

701 Gateway Blvd • South San Francisco
650.445.4530



650.588.8400
www.pcbreads.com



The Box Lunch Company

650.589.1886
www.boxlunch.net



Your Party Rental Co.
650.588.2420
www.yourpartyrentalcompany.com

Thank you for requesting information about Esposto's Catering services. We have been family owned and operated since 1958. We offer full service catering throughout the greater Bay Area. Our services range from Simple Corporate Lunches to Elegant Wedding Receptions and everything in between. We hope you will give us the opportunity of working with you!

Business Menus: Planning your menu is one of the most important aspects of organizing an event. Enclosed you will find suggested menus for Quick and Easy selections through our Esposto's Business Menus. Use these menus as a starting point in planning your event or just order as is. We will work with you to plan a delicious and appropriate menu for your event and will be happy to accommodate your special menu requests and other special requirements to the best of our ability.

Corporate Services: All catered meals include compostable paper goods and chaffing dishes (upon request) for your hot items. Rentals of Tables, Chairs, or Linen are available through our office as well. To ensure the highest quality of food and timely delivery of your order, please place your order 48 hours in advance. All orders need to be received by 10:00 am the previous business day. Corporate accounts are available for set up upon request with approved credit application. We offer a selection of payment options: Cash, Company Check and/or Credit Cards. All prices are subject to change without notice.

Full-Service Catering: Enhance your event with our Full Service catering options. We want you to feel comfortable that we, as your caterers, are prepared to take care of all of your needs so that you will be free to spend time with your guests. Our well-trained staff will coordinate with you to make the occasion run smoothly from start to finish. China, silverware, and basic glassware are included with all full service events. From Tenting to Linen to the Flowers we can provide estimates for any type of event you may have. A full service event is great for the after-hours cocktail party and holiday get-togethers.

It is the goal of every associate of this company to work with you to plan events you will enjoy and remember with pride and happiness.

Thank you again. Please feel free to call us Monday through Friday, 9:00 AM – 5:00 PM if you have any questions or would like to schedule an appointment.

The Esposto's



BREAKFAST

Includes: Compostable Plates, Utensils,
Napkins and Appropriate Condiments

Add Bottled Juices \$3.50

Add Coffee Service for \$4.25 per person

Philz Coffee for \$4.75 per person

CONTINENTAL BREAKFAST \$12.95

Fresh Cut Fruit, Danish,
Muffins, Mini Bagels, Butter, Jam & Cream Cheese

GOURMET YOGURT BAR \$12.95

Greek Style Yogurt served with Granola, Craisins,
Fresh Berries, Sliced Almonds, Seasonal Fruit Display
and Assorted Breakfast Breads

RAPIDO BURRITO \$14.95

Fresh Cut Fruit, Breakfast Burrito Filled with Cheese,
Potato, Egg and Choice of Sausage, Bacon, Ham Or
Chorizo and Salsa

ALL-AMERICAN \$15.95

Fresh Cut Fruit, Scrambled Eggs, Sausage or Bacon,
Potatoes O'Brien, Mini-Croissants, Butter and Jam

BREAKFAST ITALIANO \$15.50

Fresh Cut Fruit, Chicken Apple Sausage, Assorted
Mini Danish

Choice of Two Quiche: Artichoke, Bacon,
Southwestern

SOUTH OF THE BORDER \$15.50

Fresh Cut Fruit, Scramble with Sautéed Chorizo
Sausage, Green Chilies, Onions and Potatoes, topped
with Pepper Jack Cheese and Scallions. Salsa and
Sour Cream on the side

DAY IN PARIS \$14.95

Fresh Cut Fruit and Berries,
Choice of Two Quiche: Lorraine(bacon/cheese/
onion), Ham and Cheese, Broccoli and Cheddar or
Southwestern



EAT & RUN \$12.95

Assorted Whole Fruit, English Muffin Or Mini-
Croissant filled with Egg, Ham & Cheese

PANCAKE BREAKFAST \$14.50

Fresh Cut Fruit, Sausage or Bacon,
Buttermilk Pancakes, Maple Syrup and Butter
Substitute Brioche French Toast \$2.50

BAGEL BAR \$13.50

Fresh Cut Fruit, Fresh Large Bagels, Plain, Herb,
and Salmon Smears, Sliced Tomato and Onion

SPECIALTY ITEMS

Yogurt Parfaits
Chia Seed Pudding
Overnight Oats
Granola Bars
Hard Boiled Eggs
Cinnamon French Toast
Oatmeal with Fixings
Chicken Apple Sausage
Eggs Benedict
Canned Iced Coffee

SALADS

Served in Individual Boxes or Buffet Style

Includes: Recyclable Plates, Utensils, Napkins and Appropriate Condiments, Dinner Roll and Cookie



ORIENTAL CHICKEN \$15.95
Greens, Chow Mein Noodles, Water Chestnuts, Peanuts, and Green Onion Tossed in Oriental Ginger Dressing, Topped with Grilled Chicken and Crunchy Noodles

CAESAR \$14.95
Chopped Romaine Lettuce, Homemade Garlic Croutons, Shaved Parmesan Cheese, & Esposto's Caesar Dressing
Add Chicken \$2 or Salmon \$3

RASPBERRY CHICKEN \$15.95
California Spring Mix Tossed with Fresh Berries, Spiced Walnuts, Feta Cheese, Raspberry Vinaigrette Dressing. Topped with Grilled Chicken

MARINATED STEAK \$17.25
Mixed Greens Topped with Marinated Steak, Artichoke Hearts, Red Onion, Greek Olives, Tomato Wedge, Feta Cheese With Vinaigrette Dressing

COBB SALAD \$15.95
Tossed Greens, Turkey, Cooked Egg, Crisp Bacon, Tomatoes, Avocado, Black Olives, and Crumbled Bleu Cheese, & Dressing

SPINACH AND STRAWBERRY \$14.95
Fresh Spinach, Sliced Strawberries, Feta Cheese Candied Walnuts, Sweetened Oil and Vinegar Poppy and Sesame Seeds
Add Chicken \$2 or Marinated Steak \$3

POKE SALAD \$17.25
Tuna Poke, Sliced Onion, Avocado, Pickled Ginger and Shredded Carrot on a bed of Mixed Greens

LEMON TARRAGON CHICKEN \$15.95
Grilled Chicken Breast over Hearts of Romaine, Cherry Tomatoes, English Cucumbers and Almonds with a Light Lemon Vinaigrette

CAPRESE \$15.95
Mixed Greens, Roma Tomatoes, Fresh Mozzarella and Basil with a Balsamic Reduction

GREEK \$14.95
Diced Tomatoes And Cucumber, Kalamata Olives, Thinly Sliced Red Onions And Feta Cheese, Mixed Greens, Vinegar Dressing
Add Chicken \$2 or Marinated Steak \$3

ASIAN NOODLE WITH TOFU \$14.95
Asian Noodles, Crunchy Red Bell Pepper With A Soy Sauce, Cilantro Sesame Seeds And Asian Dressing
Add Chicken \$2 or Marinated Steak \$3

SOUTHWEST FIESTA \$14.95
Romaine With Southwest Veggies, Jalapeno, Beans, Cheese With A Southwest Dressing
Add Chicken \$2 or Marinated Steak \$3

KALE AND QUINOA \$15.25
Kale, Romaine, Tomatoes, Quinoa Salad, Garbanzo Beans, Sunflower Seeds And A Pumpkin Seed Dressing

SAN FRANCISCAN \$14.95
Mixed Greens, Avocado, Cucumber, Cherry Tomato, Pickled Onions, Crouton and Green Goddess Dressing
Add Chicken \$2 or Marinated Steak \$3

**Add Fresh Cut Fruit
for \$2.75**

SANDWICHES

*Gluten Free Available
\$3 Additional*

Served in Individual Boxes or Buffet Style

Includes: Recyclable Plates, Utensils, Napkins and Choice of Side Salad and Cookie

TUSCAN GRILL \$17.25
Grilled Tri-Tip, Sun-Dried Tomato Aioli with, Sliced Tomato and Provolone Cheese on Focaccia Bread

CLASSIC CLUB \$16.95
Sliced Roasted Turkey, Shaved Baked Ham, Bacon and Swiss Cheese, Layered Triple Decker with Mayonaise, Lettuce and Tomato on Sliced Wheat Bread

MARIN GOURMET \$15.95
Sliced Roasted Turkey, Cranberry Cream Cheese, Lettuce and Tomato on a Sweet Roll

CALIFORNIA CHICKEN \$15.95
Grilled Chicken Breast and Jack Cheese, Lettuce, Sliced Tomato and Avocado on Focaccia Bread

CHIPOTLE TURKEY \$15.95
Smoked Turkey, Red Onion, Spring Mix and Chipotle Aioli on Sourdough Baguette

CUBAN \$15.95
Roasted Turkey and Honey Cured Ham with Swiss Cheese, Sliced Pickles and Homemade Chipotle Aioli on Ciabatta Bread

ARROSTO BEEF \$16.95
Roast Beef with Monterey Jack Cheese, Carmelized Onions and Spicy Remoulade on a Seeded Baguette

Side Salad Choices:

Potato Salad
Macaroni Salad
Marinated Pasta Salad
Pesto Pasta Salad

**Add Fresh Cut Fruit
for \$2.75**

SMOKEHOUSE CHICKEN \$16.95
Grilled Chicken, Spiced Candied Bacon, Lettuce, Sour Cream, Mustard Sauce seasoned with Parsley on a Scallion Focaccia

CHICKEN ATHENA \$15.95
Chicken, Feta Cheese, Cucumbers, Arugula With A Sun Dried Tomato Aioli On A Asiago Focaccia Roll

PACIFIC RIM WRAP \$15.95
Oriental Chicken Chopped with Crunchy Noodles, Peanuts and Green Onions, Tossed in Oriental Ginger Dressing, Wrapped in Whole Wheat Tortilla

EGGPLANT SUPREME \$15.95
Grilled Eggplant, Roasted Red Peppers, and Avocado with a Sun dried Tomato Aioli Spread Served on 9-Grain Bread

MOZZARELLA FRESCA \$16.50
Fresh Mozzarella, Tomatoes, Fresh Basil Leaves and Romaine Hearts with a Sun Dried Tomato Dressing on Focaccia Bread

FLORENTINE WRAP \$15.50
Baby Spinach, Marinated Shiitake Mushrooms, Roma Tomatoes, Roasted Peppers, Shaved Red Onion with Dill Havarti Cheese, Wrapped in Spinach Tortilla

BEET RUBEN \$15.50
Beets, Cabbage, Sauerkraut, Vegan Cream Cheese And Russian Dressing On A Sliced Marble Rye Bread

GRILLED VEGGIE AND GOAT CHEESE \$15.50
Fresh Goat Cheese With Eggplant, Zucchini, Squash, Tomatoes, Lettuce On A Whole Wheat Roll

FIESTA ITALIAN

Includes: Compostable Plates, Utensils,
and Napkins

INCLUDES:
CLASSIC GREEN SALAD WITH DRESSING
ASSORTED DINNER ROLLS

Gluten Free Pasta
Available for
\$3 extra per person

STEP ONE: CHOOSE YOUR PASTA

Minimum 10 people per type of pasta

NOODLES \$14.25
Rigatoni, Penne, Spaghetti, or Fettucine

RAVIOLI \$15.75
Beef or Spinach & Cheese Filled

TORTELLINI \$15.75
Beef or Cheese Filled

STEP TWO: CHOOSE YOUR SAUCE

- HEARTY MEAT SAUCE
- TRADITIONAL MARINARA SAUCE
- RICH ALFREDO SAUCE
- CREAMY PESTO SAUCE
- TRADITIONAL PESTO SAUCE

STEP THREE: ENHANCE YOUR PASTA

GRILLED CHICKEN \$3.50
LARGE MEATBALL(EACH) \$3.50
ITALIAN SAUSAGE \$4.00
SAUTÉED SHRIMP \$4.50
GARLIC BREAD \$3.25

BAKED SPECIALTIES

Minimum 10 people per type of pasta

SIGNATURE LASAGNA \$17.50
Layers of Blended Cheeses and Meat Sauce

VEGETARIAN LASAGNA \$17.50
Layers of Zucchini, Spinach, Mushrooms, Blended
Cheeses and Marinara Sauce

POLENTA LASAGNA \$16.95
Polenta Layered with Fresh Vegetables,
Blended Cheeses and Marinara

FLORENTINE LASAGNA \$17.50
Spinach Lasagna Layered with Vegetables,
Béchamel Sauce and Three Cheese Blend

CANNELLONI \$17.95
Sheets of Pasta Rolled and Stuffed
with Meat, and Cheeses (2 per person)

MANICOTTI \$17.95
Large Pasta Shells Stuffed with Ricotta Cheese and
Spinach (2 per person)

EGGPLANT PARMESAN \$16.95
Eggplant Layered with Artichokes, Ricotta Cheeses,
Marinara Sauce

•All Buffets Minimum of 10 People•

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HOT BUFFET LUNCHES

Includes: Compostable Plates, Utensils, and Napkins

FIESTA AL POLLO (choice of 1 entree) \$18.95

Chicken Toscana, with Mushrooms, Artichoke Hearts, and Sun-Dried Tomatoes in a Wine Sauce

Chicken Marsala, with Mushrooms in a Rich Marsala Wine Sauce

Chicken Piccata, with Capers and Artichoke Hearts, in a Sage, Lemon Butter Wine Sauce

Served with choice of Pasta or Rice, Sautéed Vegetables, Bread and Butter

COUNTRY PICNIC (choice of 1 entree) \$18.50

Country-Fried Chicken, Pieces Dipped in Buttermilk, Flour and Herbs with Alabama BBQ Sauce

Herb Roasted Chicken, Pieces Rubbed with Olive Oil, Fresh Herbs than Oven Roasted

Served with Orzo Feta Salad, Fresh Fruit, Crisp Raw Vegetables with Dip, Cornbread and Butter

BY THE SEA (choice of 1 entree) \$20.95

Grilled Salmon, topped with Capers and White Wine Lemon Dill Sauce

Tilapia, seared with Olive Tapenade and Lemon

Roasted Cod, in a Ginger Tamari Sauce made with Garlic, Sugar and Cilantro

Served with choice of Pasta or Rice, Sautéed Vegetables, Sliced French Bread and Butter

MEXICAN SPECIAL (choice of 1 entree) \$17.95

Pork Rojo, Shredded Pork with Garlic, Chile, Cilantro in a Spicy Red Sauce

Chicken Verde, Shredded Chicken with Garlic, Chile, Cilantro in a Traditional Verde Sauce

Corn and Cojita Salad, Spanish Rice, Black Beans and Corn Tortillas

THE FAR EAST (choice of 1 entree) \$17.95

Teriyaki Chicken, Marinated Chicken Thighs in Teriyaki Sauce with Fresh Herbs

Sweet & Sour Pork, Bite Size Fried Pork Piece tossed in Sweet and Sour Sauce with Pineapple and Bell Peppers

Served with Garlic Long Beans, White Rice, Egg Roll and Sweet Chili Sauce

INDIAN DELIGHT (choice of 1 entree) \$17.95

Tandoori Chicken, Fried Cubed Chicken marinated in yogurt and spices

Chicken Tikka Masala, Fried Cubed Chicken in a creamy spiced tomato sauce

Served with Jasmine Rice, Curried Cauliflower and Garlic Basil Naan

COMFORT FOOD (choice of 1 entree) \$19.95

Italian Braised Beef, Tri-Tip Wrapped in Spinach and Herbs, Slow Roasted in a Cabernet Wine Sauce

Savory Beef Tips, Pan Seared than Simmered in a Mushroom and Wine Sauce

Mom's Meatloaf, Thick sliced, Homemade Meatloaf with Fresh Herbs and Spices

Served with Mashed Potatoes, Sautéed Green Beans, Bread and Butter



COLD BUFFET LUNCHES

Includes: Compostable Plates, Utensils, and Napkins



SANDWICH BAR \$16.95

Meats: Sliced Oven Roasted Turkey, Lean Angus Roast Beef, Gourmet Baked Ham, Dry Salami, Tuna Salad,
Cheeses: Sliced Swiss, Monterey Jack, Provolone, and Sharp Cheddar Cheeses,
Vegetables: Lettuce, Tomatoes, Pickles, Sliced Red Onions, Avocado, and Roasted Peppers,
Spreads: Mayonnaise and Dijon Mustard, Pesto and Garlic Spread
Choice of One Side Salad, Sliced Fresh Fruit Assorted Deli Rolls and Sliced Breads

LIGHT AND CRISP BUFFET \$16.95

Choice of Two Sandwiches:
-Assorted Aram Pinwheel Sandwiches,
-Assorted Tea Sandwiches
-Mini Croissant Sandwiches
-Petite Deli Crunch Sandwiches
Fresh Crudite Platter or Fresh Sliced Fruit

SIDE SALAD CHOICES

Classic Green Salad
Potato Salad
Macaroni Salad
Marinated Pasta Salad
Pesto Pasta Salad
Coleslaw

SPECIALTY WRAPS \$17.95

Choice of One Side Salad
Sliced Fresh Fruit

Pacific Rim Lettuce Wrap

Chicken with Crunchy Noodles, Peanuts, Green Onions in Ginger Dressing in Butter Leaf Lettuce

Turkey, Avocado & Swiss Wrap

Roasted Turkey Breast, Swiss Cheese, Avocado, Mixed Greens with an Herb Cheese Spread

Chicken Caesar Wrap

Sliced Marinated Grilled Chicken, Crisp Romaine Lettuce, Shaved Parmesan Cheese with Garlic Croutons and Caesar Dressing in a Spinach Tortilla

Steak & Feta Wrap

Sliced Marinated Steak, Olive Tapanede, Diced Tomatoes, Cucumber and Mixed Greens with an Olive Oil & Feta Cheese Spread

Classic Club Wrap

Roasted Turkey, Baked Ham, Applewood Bacon, Swiss Cheese, Mixed Greens with a Herb Cream Cheese Spread

Grilled Veggie Wrap

Zucchini, Eggplant, Roasted Red Peppers, Avocado, Jack Cheese with Mixed Greens

Florentine Wrap

Baby Spinach, Shiitake Mushrooms, Roma Tomatoes, Roasted Peppers, Shaved Red Onions with Dill Havarti Cheese

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CHANGE OF PACE

Includes: Compostable Plates, Utensils,
and Napkins

FAJITA BAR \$19.50

Choice of Two: Sliced Beef, Strips of Chicken, Shredded Pork or Tofu Grilled with Onions and Peppers, Fiesta Coleslaw, Refried Beans, Spanish Rice, Flour Tortillas, Shredded Cheese, Sour Cream & Salsa
(Guacamole Extra \$2)

TACO BAR \$18.95

Choice of Two: Ground Beef, Chopped Chicken, Shredded Pork, Vegetarian, or Fish. Fiesta Coleslaw, Refried Beans, Spanish Rice, Taco Shells, Shredded Cheese, Sour Cream, Salsa, Lettuce, Tomato, and Olives
(Guacamole Extra \$2)

BURRITOS \$16.95

Choice of: Grilled Steak, Shredded Chicken, Carnitas or Vegetarian, Filled with Beans, Spanish Rice and Shredded Cheese.

Includes Chips and Three Salsas (Pico de Gallo, Verde and Rojo), and Cucumber Salad with Lime Cilantro Vinaigrette (Guacamole Extra \$2)

POTATO BAR \$16.50

Plump Idaho Potatoes with Sour Cream, Bacon, Butter, Ranch Beans, Broccoli, Chives, Cheese and Salsa. Served with Classic Green Salad

Add Beef Tips: \$5.00 per person

Add Chicken in Gravy: \$4.00 per person

STIR FRY \$17.95

Strips of Chicken Breast or Marinated Beef Sautéed with Chow Mien Noodles, Bean Sprouts, Snow Peas, and Bell Peppers. Includes Roasted Carrots and Broccoli and Vegetable Egg Roll with Sweet and Sour Sauce

SOUP CHOICES

Tomato Bisque
Minestrone
Chicken Noodle
Chicken Tortilla
Curry Chicken Chowder

Add to any meal for \$5.25 per person
(minimum 10 people)

RICE BOWLS \$18.95

Choice of Two: Braised Beef with Sesame Oil and Garlic, Chicken in Korean/Soy BBQ Marinade or Tofu and Eggplant in Korean Marinade

Served with: Brown Rice, Shredded Carrots, Diced Cucumber, Diced Onion, Bean Sprouts and Cilantro

Sauces: Cilantro Lime, Sriracha Ranch. Blackberry Chipotle

SOUP AND SALAD BAR \$16.95

Choice of Soup, Mixed Baby Greens, Chopped Olives, Cherry Tomatoes, Sliced Mushrooms, Red Onion, Cucumber Slices, Garbanzo & Kidney Beans, Sliced Hard-Boiled Egg, Bacon Bits, Mixed Shredded Cheese, Seasoned Croutons, Diced Ham, Turkey or Chicken, With Our Homemade Ranch and Dad's Tomato Vinaigrette Dressings, Sourdough Baguette and Butter

SLIDER BAR \$18.95

Choice of Two: BBQ Pulled Pork Sliders, Fried Chicken Slider, All American Hamburger Slider or Portabello Mushroom Slider

Served with Fresh Fruit Skewers, Sweet Corn Salad and Cajun Potato Salad

BARBEQUES+PICNICS

Includes: Compostable Plates, Utensils,
and Napkins

BACK YARD BBQ \$20.95

Choice of 2 Entrees and 2 Sides

BBQ BANQUET \$23.95

Choice of 3 Entrees and 3 Sides

BOUNTY HUNTER \$27.95

Choice of 4 Entrees and 4 Sides

All Meals include BBQ Sauce and Rolls

Entrees

- Chopped Texas Brisket
- Carolina Pulled Pork
- Santa Maria Grilled Chicken
- Pork Spare Ribs
- Hot Links
- Grilled Portobello Mushrooms
- Sliced Tri-Tip
- Hamburgers with Fixings
- Hot Dogs with Fixings

Cold Sides

- Mixed Green Salad with Dressing
- Potato Salad
- Coleslaw
- Macaroni Salad

Hot Sides

- BBQ Beans
- Vegetarian Chili
- Mac and Cheese
- Grilled Vegetables

MENDOCINO GRILL \$22.50

Grilled Salmon and Marinated Grilled Chicken, with Apple Spinach Salad, Grilled Seasonal Vegetables, Rice Pilaf and Sliced Sourdough Bread and Butter

CAJUN GRILL \$18.95

Cajun Sausages and Louisiana Jerk Chicken with Jicama, Pecan & Orange Salad, Baked Beans, Grilled Corn, Cornbread Muffins and Butter

GREEK PICNIC \$19.95

Marinated Beef Kebabs, Marinated Chicken Kebabs, Greek Salad with Tomato, Kalamata Olives, Red Onion and Feta Salad, Mediterranean Quinoa, Pita Bread, Traditional Hummus, Roasted Red Pepper Hummus and Tzatziki

HAWAIIAN PICNIC \$18.95

Kahlua Pork Roast (shredded) with Garlic Coconut Sauce and Huli Huli Chicken with Cucumber Salad, Coconut Rice, Grilled Corn and Hawaiian Sweet Rolls

ITALIAN PICNIC \$21.50

Grilled Italian Sausage with Onions and Peppers, BBQ Marinated Tri-Tip, Caesar Salad, Pasta Primavera, Grilled Seasonal Vegetables, Sliced Sourdough Baguettes and Butter

TEX-MEX GRILL \$18.95

Pulled Pork Sandwiches, Pulled Chipotle Chicken, Creamy Homemade Coleslaw, Macaroni and Cheese, Assorted Buns

Ask about our
On-Site BBQ Services
and Food Truck!

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AFTERNOON BREAKS

SPORTS BREAK \$11.50
Buttered Popcorn, Kettle Corn, Hot Pretzels with Mustard Dip, Assorted Mini Candy Bars

BACK TO NATURE \$11.50
Granola Bars, Oatmeal Raisin Cookies, Assorted Yogurts, Whole Fresh Fruit

ON THE BORDER \$12.50
Fresh Made Tortilla Chips, Pico de Gallo, Salsa Rojo, Salsa Verde and Guacamole, Mini Churros

JUST DIP IT \$11.50
Spinach Dip with Sourdough Rounds, Assorted Hummus with Pita Bread and Fresh Fruit Skewers with Yogurt Dip

SWEET TOOTH \$10.50
Jumbo Rice Krispy Treats, Fudge Brownies with Nuts, Chocolate Covered Strawberries and Peanut Butter Cookies

SNACK MIX UP \$10.50
Pistachios, Dried Fruit, Beef Jerky, Snickerdoodle Cookies

OFFICE MUNCHIES \$10.50
Trail Mix, Cliff Bars, Beef Jerky, Brownies

INDIVIDUAL SNACKS
Pistachios - \$3.50 each
Dried Fruit - \$3.50 each
Trail Mix - \$3.50 each
Cliff Bars - \$4.25 each
Beef Jerky - \$4.95 each

SWEETS



ASSORTED LARGE COOKIES \$3.50
Chocolate Chip, Peanut Butter, Oatmeal Raisin,

COOKIES & BROWNIES \$4.25
Assorted mini cookies from above list plus our Rich Chocolate Brownies with Nuts

GOURMET BARS \$4.95
Carmel Apple Granny, Luscious Lemon, Oatmeal Cranberry

ASSORTED MINI CHEESECAKES \$5.25
Seasonal

FRESH BAKED PIES \$24.95
Apple, Pumpkin, Three Berry with Whipped Cream (Whole Pie-7 Slices)

FANCY DESSERT TRAY \$5.50
Assorted Bite Size Pieces Tiramisu, Chocolatissimo, Asst. Cheesecakes, Asst. Gourmet Bars, etc.

BEVERAGES

ASSORTED SODAS \$2.95
Coke, Diet Coke, 7-UP, Diet 7-UP

BOTTLED SPRING WATER \$2.95

BOTTLED FRUIT JUICES \$3.50
Apple, Orange, Cranberry

BOTTLED LEMONADE \$3.95
Simply Brand

BOTTLED PURE LEAFICED TEA \$3.95
Sweetened and Unsweetened

LA CROIX \$2.95
Lime, Grapefruit and Passionfruit

ICED TEA OR LEMONADE SERVICE \$6.50
Served with Cups, Ice and Lemon Wedges

COFFEE SERVICE \$4.25
Regular and Decaf, Cream and Sugar

PHILZ COFFEE SERVICE \$4.75
Tesora(medium roast) and Decaf Ethiopian.
Cream and Sugar

HOT TEA \$4.25
Assorted Tea Bags, Cream and Sugar

HOT CHOCOLATE \$4.95
Whipped Cream

BEER AND WINE AVAILABLE
UPON REQUEST

DELIVERY CHARGES

MONDAY - FRIDAY
7AM-3PM

	COLD	HOT
SSF to Menlo Park	\$30	\$40
San Francisco	\$50	\$60
South Bay	\$55	\$65
East Bay	\$60	\$75

MONDAY - FRIDAY
3PM-8PM

	COLD	HOT
SSF to Menlo Park	\$55	\$75
San Francisco	\$75	\$95
South Bay	\$75	\$95
East Bay	\$75	\$95

\$5 Fuel Surcharge to be applied

Weekend Deliveries also Available

ORDERING POLICIES

- Orders are processed between 9:00am and 5:00pm Monday through Friday.
- Any orders placed after 5:00pm on Friday will be processed on Monday.
- All orders must be confirmed by 10am the day prior.
- A \$3.00 per person fee will apply for all orders placed or confirmed after 12pm the day before.

DELIVERY+SET - UP

- We strive for a worry-free presentation that makes you proud.
- Delivery & set-up fees are based destination. Delivery fees start at \$25.00
- Our menu prices include compostable plates, napkins and utensils.
- We set delivery times for 30 minutes before you would like to eat.

CONFIRMATION+PAYMENT

- Orders will be emailed or faxed for confirmation. An order is considered confirmed with a returned email or fax of the signed estimate.
- Confirmed orders may not be cancelled within 48 hours of the delivery date. Fees will apply.
- Payments can be made using Cash, Check or Credit Cards.
- All credit card transactions require a 3% transaction fee.
- Credit Cards are only kept on file for accounts.
- Ask sales person how to setup an account.
- Larger functions are **subject to a 50% deposit.**

***PRICES ARE SUBJECT TO CHANGE.**

