

# CASSAVA

SAN FRANCISCO

## CATERING MENU WINTER 2025



FRESH LOCAL INGREDIENTS,  
COOKED WITH CARE,  
OFFICE LUNCH THAT TASTES BETTER.



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## INDIVIDUALLY BOXED LUNCH

### SAMPLE MENU 2025 WINTER-SPRING

\$250 Minimum per Order. 18% Service Fees and SFCA Sales Tax Separately.

#### SALAD

**KALE, ROASTED SQUASH, BRUSSELS SPROUTS, CITRUS SALAD 15**

vegan, gluten free, citrus vinaigrette

**CASSAVA 'S CHOPPED SALAD 14 with Sous Vide Chicken Breast 20**

vegan, gluten free, castelfranco, frisee, napa cabbage peperoncino, cucumber, chickpeas, citrus vinaigrette

#### SANDO BOX

**EGG SALAD SANDO (VEGETARIAN) 19**

on our house Japanese milk bread, cucumber, lettuce, with potato salad and market greens

**TUNA SALAD SANDO 20**

on our house Japanese milk bread, cucumber, lettuce, with potato salad and market greens

**TURKEY & CHEESE 21**

on our house Japanese milk bread, cucumber, lettuce, provolone, Golden Gate Meat turkey, calabrian chili aioli, with potato salad and market greens

#### BENTO BOX

**HAYASHI RICE 20 with Thick Cut Bacon Bits 25**

gluten free, ouse vegan cream curry tomato gravy, cabbage, hitomebore - quinoa rice

**PO'-TAMA RICE BOWL 18**

gluten free, house made spam, cabbage omelette, pickled bean sprouts, carrots, on hitomebore -quinoa rice

**TOFU-CHICKPEA LOAF RICE BOWL 18**

vegan, gluten free, with pickled bean sprouts, carrots, on hitomebore -quinoa rice

**CHICKEN PICCATA 25**

gluten free, breaded chicken thigh, meyer lemon butter, capers, greens, with hitomebore -quinoa rice



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## SHARABLE PANS

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#### SALAD & APPETIZERS

Catering Pans Half or Full Size

**KALE, ROASTED SQUASH, BRUSSELS SPROUTS, CITRUS SALAD 35 / 60**

vegan, gluten free, citrus vinaigrette

**CASSAVA 'S CHOPPED SALAD 35 / 60 with Sous Vide Chicken Breast 55 / 80**

vegan, gluten free, castelfranco, frisee, napa cabbage peperoncino, cucumber, chickpeas, citrus vinaigrette

**PASTA SALAD 45 / 70 with Gingras Smoked Salmon 65 / 90**

corkscrew pasta, arugula, feta, olives, house basil persillade

**BURRATA ANDRIA 55 / 90 with Gluten Free Toast +20**

burrata andria, house hummus, arugula, cherry tomatoes, on local rustic toast points

#### MAIN COURSE

Catering Pans Half or Full Size

**WINTER SQUASH & POTATO CREAM CURRY 55 / 80**

vegan, gluten free, house spice mix, vegan cream (coconut base) with flavored basmati rice

**CHICKEN PICCATA 65 / 90**

gluten free, chicken thigh meat, meyer lemon butter, capers on garlic mashed potatoes

**SLOW BRAISED PORK RIBS 70 / 95**

gluten free, on roasted potatoes, brussel sprouts, hibiscus glaze

**CRESTE DE GALLO PASTA 55 / 80**

vegetarian, house made pasta, brussels sprouts, savoy cabbage, mushrooms, tomato cream sauce



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## RECEPTION BITES

### SAMPLE MENU 2025 WINTER-SPRING

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#### COCKTAIL BITES

Catering Pans Half or Full Size, on Bamboo Boats

**CHARCUTERIE & CHEESE 55 / 80**

prosciutto, comte cheese, olives, dry berries, bread sticks

**SMOKED SALMON RILLETTE ON CROSTINI 55 / 80**

house smoked salmon, calabrian chili aioli, dill

**LOCAL TUNA POKE 65 / 90**

gluten free, on potato chips, cured meyer lemon, sesame oil

**BURRATA di ANDRIA & HUMMUS 55 / 80**

with strawberries, crostini

**TRUFFLED WINTER SQUASH 60 / 85**

vegan, gluten free, roasted squash, brussel sprouts, sauteed mushroom in truffle oil

#### PLATTERS

**DEVEILED EGG 45**

12 pieces, with cured meyer lemon, trout roe

**OYSTERS ON HALF SHELL 65**

12 pieces, on crushed ice, mignotte

#### DESSERT

Catering Pans Half or Full Size, individual dessert cups

**BLUEBERRY PANNA COTTA 65 / 90**

gluten free, contains gelatin, house berry compote

**RED WINE POACHED PEAR 55 / 80**

vegan, gluten free, chocolate covered honeycomb cookie