

# Party Platters

All platters are served on a disposable serving tray

All Sandwich Platters:

- Small platters:** \$95 serves 8-10 *choose up to 2 flavors*
- Medium platters:** \$180 serves 10-20 *choose up to 3 flavors*
- Large platters:** \$250 serves 20-30 *choose up to 4 flavors*

### Sandwich Platter

*served on ciabatta*

- fresh mozzarella, basil, tomatoes & balsamic vinaigrette
- grilled chicken, pesto mayonnaise & grilled red onions
- Zoe's black forest ham, honey mustard & swiss cheese
- Zoe's roast beef, grilled red onions & blue cheese
- curried chicken salad and romaine lettuce

### Afternoon Delight Sandwiches

*served on white and wheat sliced bread*

- smoked salmon with cream cheese
- egg salad & butter lettuce
- curried chicken salad & romaine lettuce
- Zoe's Black Forest ham, swiss cheese & butter
- arugula, cream cheese & cucumber

### Aram Sandwich Platter

*rolled in wheat tortillas*

- Zoe's roast beef, provolone, horseradish spread & mixed greens
- grilled chicken, pesto cream cheese, grilled red onions & mixed greens
- hummus, roasted zucchini, roasted red peppers, red onions & mixed greens

### Sliders Platter

Grass-fed beef with white cheddar cheese, ground free-range organic California chicken with pepper jack cheese, or heirloom pulled pork in BBQ sauce & crispy onion strings.

- Small:** \$120 serves 8-10
- Medium:** \$200 serves 10-20
- Large:** \$300 serves 20-30

### Grilled Skewers Platter

Choice of spicy yellow curry chicken, red curry coconut shrimp skewers and/or shaking beef skewers.

- Small:** \$90 serves 8-10 *choice of up to 2 flavors*
- Medium:** \$150 serves 10-20 *choose up to 3 flavors*
- Large:** \$200 serves 20-30 *choose up to 3 flavors*

### Petite Crab Cakes

Dungeness crab, thyme, minced red bell pepper, lemon zest, egg yolks, & bread crumbs served with a tangy red pepper dipping sauce.

- Small:** \$120 serves 8-10
- Medium:** \$220 serves 10-20
- Large:** \$300 serves 20-30

### Steamed Pork Buns

Cantonese-style steamed buns filled with barbecue-flavored cha sui pork.

- Small:** \$50 serves 8-10
- Medium:** \$100 serves 10-20
- Large:** \$150 serves 20-30

### Duck Dumpling Platter

Ground Sonoma County duck, ginger, sesame, shiitake mushrooms, tamari, sake, garlic, Napa cabbage, cilantro & won ton. Served with dipping sauce.

- Small:** \$100 serves 8-10
- Medium:** \$180 serves 10-20
- Large:** \$250 serves 20-30

### Mini Vegetable Spring Roll Platter

Shredded vegetables, bamboo shoots, won ton skins & sweet chili garlic sauce.

- Small:** \$60 serves 8-10
- Medium:** \$120 serves 10-20
- Large:** \$180 serves 20-30

### Mini Beef Empanada Platter

Seasoned ground beef, pastry dough & tomato jam.

- Small:** \$60 serves 8-10
- Medium:** \$120 serves 10-20
- Large:** \$180 serves 20-30

### Mini Spanikopita Platter

Spinach, onions, dill, feta cheese, flaky pastry dough & tzatziki.

- Small:** \$60 serves 8-10
- Medium:** \$120 serves 10-20
- Large:** \$180 serves 20-30

### Chicken Drumettes Platter

Sous vide crispy chicken drumettes in either teriyaki, spicy BBQ or spicy "Google-style" sauce.

- Small:** \$80 serves 8-10
- Medium:** \$160 serves 10-20
- Large:** \$200 serves 20-30

# Breakfast

### Breakfast Pastry Platter

A selection of croissants, sticky buns, muffins, & breads.

- Small:** \$75 serves 8-10
- Medium:** \$150 serves 10-20
- Large:** \$210 serves 20-30

### Whole Quiche

- spinach & pine nut
- lorraine
- leeks & goat cheese.
- \$65 per quiche serves 8

### Breakfast Biscuits & Sandwiches

Buttermilk biscuit or soft brioche bun with local farm eggs, scrambled or fried, & Black Forest ham or apple wood smoked bacon.

- Small:** \$120 serves 8-10
- Medium:** \$205 serves 10-20
- Large:** \$290 serves 20-30

### Mini-breakfast Burritos

Whole-wheat flour tortillas, scrambled local farm eggs, black beans, cheese and your choice of apple wood smoked bacon or Black Forest ham.

- Small:** \$120 serves 8-10
- Medium:** \$205 serves 10-20
- Large:** \$290 serves 20-30

### Smoked Salmon Platter

Mini bagels, herbed cream cheese, tomatoes, cucumbers, capers, red onions & lemons.

- Small:** \$100 serves 8-10
- Medium:** \$200 serves 10-20
- Large:** \$300 serves 20-30

### Land of Granola, Fruit, & Honey

House-made granola, seasonal fruit, local honey, & organic yogurt.

- Small:** \$85 serves 8-10
- Medium:** \$160 serves 10-20
- Large:** \$210 serves 20-30

# Salads By The Pound

(MINIMUM OF THREE POUNDS)

### Field Greens with Spiced Nuts

\$12 lb.

Mixed greens, dried cranberries, spiced toasted walnuts, bleu cheese & balsamic vinaigrette.

### Mahogany Marinated Salmon & Red Quinoa Salad (df, gf)

\$17 lb.

Flaked Loch Duart salmon, wild arugula, fennel, red quinoa pilaf & rice wine vinaigrette.

### Linguine Milanese

\$12 lb.

Champagne vinegar, olive oil, chopped Italian parsley, chili flakes & Parmesan cheese.

### Florentine Pasta Salad (v)

\$12 lb.

Penne pasta with fresh spinach, roasted red peppers & Parmesan cheese, olive oil & lemon zest.

### Greek Village Salad (v)

\$12 lb.

English cucumbers, kalamata olives, roasted red peppers, red onions, mint, feta cheese, lemon vinaigrette & pita chips.

### Super Salad (v,gf, awesome)

\$13 lb.

Dino kale, red quinoa pilaf, sun dried cranberries, crumbled feta cheese, California walnuts, lemon juice & extra virgin olive oil.

### 5 Spice Chinese Chicken Salad (df, gf)

\$13 lb.

Chinese five-spice marinated & roasted shredded organic chicken, Napa cabbage, romaine lettuce, cilantro, toasted almonds, crispy rice noodles & rice wine vinaigrette.

### Asian Noodle Bowl (vg)

\$12 lb.

Marinated udon noodles, shiitake mushroom, green onions, rice wine vinaigrette & sesame seeds.

### Spinach Orzo Salad (v)

\$12 lb.

Feta cheese, spinach, dill, kalamata olives, red onions, pistachio nuts & balsamic vinaigrette.

### Tofu Shiitake Quinoa Bowl (gf)

\$13 lb.

Shiitake mushrooms, scallions, shredded Napa cabbage, red quinoa pilaf & rice wine vinaigrette.

### Old Fashion Potato Salad (gf)

\$10 lb.

Hard-boiled farm eggs, red onions, red bliss potatoes, Italian parsley, apple wood smoked bacon & creamy Dijon dressing.

### Calafia Aviator (v)

\$8 lb. *Add grilled chicken breast* \$17 lb.

Crisp romaine, house-made croutons, creamy Parmesan dressing & Parmesan cheese.

### Simple Mixed Greens (vg, gf)

\$10 lb.

Field greens tossed with radishes, carrots, cucumber & red wine vinaigrette.

### MACaroni Salad (v)

\$10 lb.

Elbow pasta, carrots, fresh dill, mayonnaise, red onion, Dijon mustard & cider vinegar.

### Carrot Almond Salad (vg, gf, no added fat)

\$10 lb.

Shredded carrots, toasted almond, dried red currants, green onion, cumin, rice wine vinegar & Bragg's amino acid.

### Shaking Beef Salad (gf,df)

\$19 lb.

Marinated and grilled hanger steak, wild arugula, shaved fennel, mint leaves, sesame seeds & rice wine vinaigrette. Served medium rare unless otherwise requested.

### Warm Duck Salad (gf)

\$17 lb.

Shredded Napa cabbage, duck confit, roasted Yukon gold potatoes, capers, black peppercorn ranch, green onions & mint.

### Bo Ho Salad (gf)

\$19 lb. Add avocado (seasonal) \$21 lb.

Pulled pork, basil citrus vinaigrette, baby spinach, queso fresco & toasted pumpkin seeds.

## Entrées for Small Gatherings & Beyond

### Mediterranean Plate

Crispy house-made falafel, savory chicken shawarma or grilled Greek lamb patties. Served with baba ganoush, quinoa tabbouleh, hummus, tahini sauce, pickles, olives, feta cheese, cucumbers, marinated onions, tzatziki sauce & pita chips. \$250 serves 10-15 people

### Vegetarian Enchilada Casserole (gf)

White corn tortillas, New Mexico chili red sauce, spinach, chipotle-scented black beans, Monterey jack cheese, queso fresco & roasted corn. \$75 serves 8-10

### Eggplant or Chicken Parmesan

Breaded eggplant or chicken cutlets, marinara sauce, mozzarella & Parmesan cheese. Eggplant: \$75 serves 8-10  
Chicken: \$75 serves 8-10

### Lamb Meatballs and Spaghetti

Lamb meatballs, sweet and savory tomato sauce, al dente pasta & a side of Parmesan cheese. \$105 serves 8-10

### Turkey Meatloaf & Mushroom Gravy

Ground organic turkey, oats, herbs, carrots, onions, celery, eggs & tamari. Served with a side of creamy mushroom gravy. \$105 serves 8-10.

Side of Gingered Mashed Yams: \$35 serves 10 people

### Tofu Lentil Loaf

Lentils, quinoa, tofu, carrots, onions, celery, basil & garlic. Served with a side of miso mushroom gravy. \$75 serves 8-10

Side of cauliflower purree: \$35 serves 10 people

### Macaroni and Cheese

Elbow macaroni, Charlie's secret cheese sauce & breadcrumbs. \$65 serves 8-10  
Add apple wood smoked bacon: \$70 serves 8-10  
Add duck confit: \$75 serves 8-10  
Add spinach & roasted carrots: \$70 serves 8-10

### Herb Crusted Beef Tenderloin

Grass-fed beef tenderloin served with a horseradish chive spread. \$250 serves 8-10 people

*Please indicate if you would like your meat served sliced or whole & hot or cold.*

### California Chicken Enchilada Casserole (gf)

Shredded free-range, organic California chicken, simmered in a New Mexico red sauce, layered between white corn tortillas, roasted corn, queso fresco, chipotle-scented black beans & Monterey jack cheese. \$85 serves 8-10

### Traditional Lasagna

Ricotta cheese, garlic, nutmeg, Parmesan cheese, organic farm eggs, marinara sauce & mozzarella cheese. \$80 serves 8-10

### Turkey Lasagna

Ricotta cheese, garlic, nutmeg, Parmesan cheese, organic farm eggs, ground organic turkey, marinara sauce & mozzarella cheese. \$90 serves 8-10

### Spinach Lasagna

Ricotta cheese, garlic, nutmeg, Parmesan cheese, organic farm eggs, organic spinach, marinara sauce & mozzarella cheese. \$85 serves 8-10

### Roasted Salmon Platter

Mahogany-marinated Loch Duart Salmon, wakame seaweed salad & red quinoa pilaf. \$190 serves 8-10

### Lamb Vindaloo

Braised Sonoma lamb shoulder, spicy curry sauce, potatoes & steamed brown rice. \$120 Serves 8-10

### Chicken Curry

Pulled rotisserie chicken, spinach roasted yams & roasted crimini mushrooms, yellow curry cream & red quinoa pilaf. \$120 serves 8-10

## Sweets

### Seasonal Fruit Platter

Colorful fresh fruit with strawberry yogurt sauce.

**Small** \$75 serves 8-10

**Medium:** \$150 serves 10-20

**Large** \$225 serves 20-30

### Elegant Cheese & Fruit Platter

Locally-made artisan cheeses, grapes, dried fruits, nuts, baguette & crackers.

**Small** \$85 serves 8-10

**Medium:** 160 serves 10-20

**Large** \$225 serves 20-30

### Cookies Behind Bars

An assortment of freshly baked cookies and bars.

**Small** \$55 serves 8-10

**Medium:** \$110 serves 10-20

**Large** \$165 serves 20-30

### Mini Cupcakes

Chocolate with chocolate frosting, vanilla with vanilla frosting & red velvet with cream cheese frosting.

**Small** \$45, 2 dozen choice of 1 flavor

**Medium** \$65, 4 dozen, choice of 2 flavors

**Large** \$120, 6 dozen, choice of 3 flavors

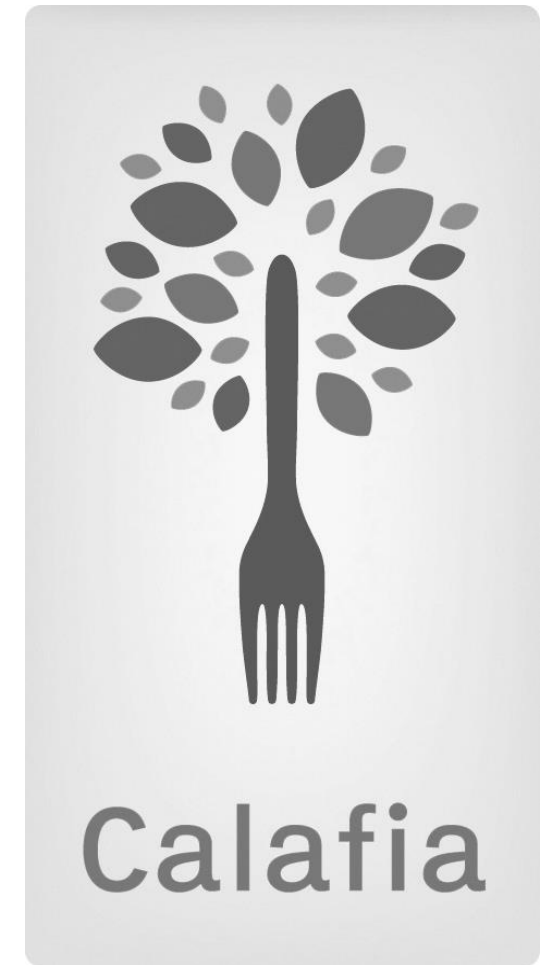
## Legend

**gf = gluten free**

**df = dairy free**

**v = vegetarian**

**vg = vegan**



## Market A•Go•Go

## CATERING MENU

### Calafia Café & Market A-Go-Go

Town & Country Village

855 El Camino Real,

Palo Alto, CA 94301

650.322.9200

[www.CalafiaPaloAlto.com](http://www.CalafiaPaloAlto.com)

Calafia Café & Market A•Go•Go is committed to using local, seasonal and organic ingredients. Calafia has developed close relationships with local farmers south from Watsonville and north to Healdsburg. Calafia follows the Monterey Bay Aquarium guidelines and seafood watch list and uses only free-range organic poultry and grass-fed beef, lamb and pork. All of the ranchers, growers and dairy producers Calafia works with use zero amounts of growth hormones, antibiotics or harmful artificial additives.