CATERING /

SANDWICHES

Minimum order is 10 of any one item.

Minimum order is $400.

Sausalito Tax 9.25% and Service 20% is added to the final bill.

Pickup or delivery included in Sausalito.

Eco-friendly plates, utensils, napkins included with each order.

**BREAKFAST SANDWICHES / WRAP or ROLL**

**Each sandwich served with mixed fruit and seasonal salad.**

**Bacon, Egg & Aged Cheddar**

This indulgent breakfast sandwich features crispy bacon, soft scrambled eggs, and rich aged cheddar, all nestled within a toasted brioche bun. The brioche provides a buttery, slightly sweet base that perfectly complements the saltiness of the bacon and the sharpness of the cheddar. Each bite offers a satisfying combination of creamy, crunchy, and melty textures.

 25.

**Avocado, Tomato & Arugula** (Vegetarian)

This vibrant, plant-forward sandwich features smashed avocado, juicy vine-ripe tomatoes, and fresh arugula, all layered on toasted multigrain bread with a zesty lemon tahini spread. The multigrain provides a hearty texture and nutty flavor, balancing the creaminess of the avocado and the peppery bite of the arugula.

 25.

**Smoked Vegan Salmon, Herbed Tofu Spread & Cucumber on Everything Bagel** (Vegan)

A refined, plant-based take on the classic bagel sandwich, this vegan creation features lox-style smoked carrots or beets, layered with a dairy-free herbed "cream cheese" spread and crisp cucumber slices, all nestled on a toasted everything bagel. The combination of smoky, creamy, and crunchy textures offers a satisfying and savory experience without any animal products.

 25.

**Sausage, Egg & Fontina**

This hearty breakfast sandwich delivers classic Southern-inspired comfort with savory breakfast sausage, fluffy folded egg, and melted Fontina cheese. Served on a warm, toasted bun, it combines richness and warmth in every bite. The Fontina brings a mellow creaminess that perfectly complements the seasoned sausage and tender egg.

 25.

**Egg White, Spinach & Roasted Pepper**

This lighter breakfast sandwich features fluffy egg whites, sautéed spinach, and sweet roasted red peppers, finished with a touch of creamy goat cheese. Served on a toasted whole grain bun, it offers a bright, wholesome flavor profile that satisfies without being heavy.

 25.

**Chorizo, Scrambled Egg & Manchego**

This bold breakfast sandwich combines spicy Spanish chorizo with soft scrambled eggs and nutty Manchego cheese, all tied together with a smooth garlic aioli. Served on a toasted rustic roll or brioche, it's a rich and flavorful choice inspired by European flavors.

 25.

**Maple Sweet Potato, Kale & Cashew Spread** (Vegan)

A vibrant and nutrient-dense sandwich that highlights the best of seasonal produce. Roasted maple-glazed sweet potatoes provide a caramelized sweetness, balanced by garlicky sautéed kale and a creamy, dairy-free cashew spread. Served on toasted whole grain or sourdough bread, this sandwich offers a wholesome, satisfying bite with layers of flavor and texture.

 25.

**LUNCH SANDWICHES / WRAP or ROLL**

**Each sandwich served with mixed fruit and seasonal salad.**

Mediterranean Seared Turkey Burger

A healthy and flavor-packed sandwich inspired by the Mediterranean coast. This dish features a juicy seared turkey burger topped with a medley of garden-fresh vegetables including tomato, cucumber, red onion, and Kalamata olives. Crumbled feta adds a salty richness, while a generous drizzle of olive oil and lemon juice brightens the mix. Creamy tzatziki sauce ties everything together on a toasted whole grain bun or flatbread.

 30.

Honey Lemon Thyme Chicken

A vibrant and satisfying sandwich featuring grilled chicken layered with creamy avocado, sun-dried tomatoes, pepperoncini, and baby arugula. Finished with shaved parmesan, fresh herbs, and a flavorful tahini ranch dressing, this combination is elevated by a honey lemon thyme marinade that brings a balance of sweetness, citrus, and herbal depth. It's bold yet balanced—perfect for those who crave complexity in a light and refreshing format.

 30.

Roasted Chicken Shawarma & Melty Cheese

A rich and indulgent sandwich that reimagines comfort food through the bold lens of Middle Eastern flavor. Roasted chicken shawarma is paired with a melty duo of Havarti and Gouda cheeses, delivering a creamy, savory depth. A garlicky green chili yogurt adds a tangy kick, while sun-dried tomatoes and fresh sprouts contribute texture and brightness. This sandwich is both satisfying and crave-worthy, with every bite offering a fusion of spice, melt, and crunch.

 30.

ROASTED PORK

Succulent porchetta, slow-roasted with fragrant herbs and crisp crackling skin, is thinly sliced and layered inside a rustic ciabatta roll. The sandwich is elevated with a zesty Italian salsa verde that brings bright, herbal notes, while peppery arugula adds freshness and bite. A luxurious fennel-infused aioli provides a subtle hint of anise, creating a rich, aromatic base that ties the bold components together.

 30.

SMOKED SLAMON

Silky cold-smoked salmon rests atop a generous layer of whipped herbed cream cheese, delicately infused with chives and lemon zest. The sandwich is artfully assembled with crisp cucumber ribbons, lightly pickled red onions that offer a tangy snap, and fragrant sprigs of fresh dill. All of this is nestled within a toasted bagel or hearty multigrain bread, creating a refined and flavorful experience.

 30.

HEN IN THE WOODS

Tender roasted chicken breast is layered with a medley of sautéed wild mushrooms — earthy, rich, and caramelized to perfection. Nestled atop fresh baby spinach and finished with a luxurious truffle-infused aioli.

It's a deeply savory, woodland-inspired creation that feels both hearty and refined. 30.

WILD BEAST

Thinly sliced roast beef, perfectly pink and tender, is paired with a luxurious smear of creamy Cambozola — the bold, buttery lovechild of brie and blue cheese. A sweet layer of fig jam brings balance and richness, while fresh, peppery watercress adds a crisp, green bite. 30.

GRILLED GARDEN

Layers of marinated grilled eggplant, tender zucchini, and fire-roasted red peppers create a smoky, savory foundation for this showstopping sandwich. Creamy fresh burrata melts into ribbons of fragrant basil pesto, while a drizzle of rich balsamic glaze ties it all together with a sweet, tangy finish. This sandwich is a colorful masterpiece — indulgent yet fresh, rustic yet refined. 30.

CAULIFLOWER BAHN MI

Roasted spiced cauliflower takes center stage — golden, tender, and richly seasoned — tucked into a crusty baguette or ciabatta roll. It's topped with crisp pickled carrots and daikon, cooling cucumber slices, and a touch of fresh jalapeño for heat. A slather of vegan sriracha aioli adds creamy fire, bringing all the flavors together in a bright, crunchy, and crave-worthy bite. Bold, plant-based, and impossible to ignore — it’s a sandwich with serious flair. 30.

The Levantine Breeze

 A creamy spread of hummus and tahini forms the rich, nutty base of this light yet satisfying sandwich. Fragrant preserved lemon adds a burst of citrusy brightness, layered with fresh cucumber, crunchy radish slices, and a vibrant mix of parsley and mint.

Tucked into soft pita, this sandwich is a refreshing bite of the Mediterranean — herbaceous, zesty, and full of texture. 25.