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.

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ADD TOFU + 5

ADD CHICKEN + 5

ADD SHRIMP + 12

ADD SEARED STEAK + 8

ADD SALMON + 12

ADD SEARED AHI TUNA + 12

Roasted Beet & Citrus Salad with Goat Cheese & Pistachios

A vibrant celebration of color and contrast, this salad pairs sweet roasted beets with juicy citrus segments and creamy goat cheese, all nestled on peppery arugula. Finished with a sprinkle of crushed pistachios and a honey-orange vinaigrette, it’s a refreshing and refined meal. 25.

Farro & Roasted Vegetable Salad with Herbed Feta

Hearty and wholesome meets Mediterranean charm. Nutty farro mingles with roasted zucchini, eggplant, and peppers, brought to life with aromatic herbs and tangy marinated feta. A drizzle of lemon-oregano vinaigrette brings brightness and depth to this satisfying, rustic salad. 25.

Avocado & Charred Corn Salad with Lime-Cilantro Dressing

This sun-kissed beauty bursts with flavor and freshness. Sweet charred ginger corn, creamy avocado, and cherry tomatoes are tossed with a zesty lime-cilantro vinaigrette and topped with cotija cheese. It’s a taste of summer in every bite—cool, creamy, and totally craveable. 25.

Warm Sweet Potato & Lentil Salad with Tahini Dressing

Soulful and satisfying, this earthy salad combines roasted sweet potatoes and tender lentils with leafy greens and a drizzle of creamy tahini-lemon dressing. Finished with tart pomegranate seeds, it’s a warm hug of a dish—nutritious, grounding, and packed with flavor. 25.

Cucumber & Sumac-Onion Salad with Labneh

Light and luxurious, this salad is a cooling escape. Crisp cucumber ribbons and tangy sumac-marinated onions are layered with fresh herbs and served over a creamy labneh base. Delicate, aromatic, and eye-catching, it’s an elegant ode to Middle Eastern simplicity. 25.

Moroccan Carrot & Chickpea Salad with Harissa Yogurt

A bold, spiced salad with a sultry North African flair. Sweet shredded carrots and protein-rich chickpeas mingle with golden raisins, toasted almonds, and fragrant herbs. A touch of harissa yogurt brings a smoky heat that balances the sweetness and crunch. 25.

Shaved Brussels Sprouts Salad with Apple, Pecans & Blue Cheese

This sophisticated salad is a study in contrast—crisp shaved Brussels sprouts meet tart apple slivers, crunchy toasted pecans, and bold blue cheese crumbles. Tossed with a maple-Dijon vinaigrette, it’s both hearty and elegant, with a flavor that lingers beautifully. 25.

Mediterranean Orzo Salad with Sun-Dried Tomato Pesto

Bursting with color and character, this pasta salad is anything but ordinary. Tender orzo is tossed with sun-dried tomato pesto, briny olives, baby greens, and shaved parmesan. It’s a warm-weather staple with the rich, savory heart of the Mediterranean. 25.

White Bean & Tuna Salad with Fennel & Herbs

Light yet luxurious, this French-inspired salad offers a protein-rich mix of creamy white beans and tender olive oil-poached tuna, enhanced by delicate fennel shavings, briny capers, and fresh garden herbs. It’s refined, refreshing, and endlessly satisfying. 35.

Heirloom Tomato Panzanella with Basil & Burrata

An ode to peak-season indulgence. Juicy heirloom tomatoes and rustic toasted bread soak in tangy balsamic and olive oil, crowned with velvety burrata and aromatic basil. This is a show-stopping centerpiece that captures the art of Italian simplicity. 25.