



CATERING ENTREES

Oven-Roasted Free Range Chicken

w/ mushroom or BBQ sauce

Small \$42 – Large \$84

Mediterranean Crusted Salmon

w/ tomato, garlic, feta, capers, basil & sourdough

Small \$60 – Large \$120

Oven-Roasted Filet Mignon

Served rare w/ horseradish cream

Small \$120 – Large \$240

Grilled Thai Chicken

w/ spinach, sweet & spicy glaze, w/ garlic & cilantro

Small \$30 – Large \$60

Eggplant Parmesan

w/ mozzarella, marinara & fresh basil

(serves 8-12) \$55

House-made Lasagna

Choice of market vegetable, mushroom bechamel or bolognese

(serves 8-12) \$55

Chicken Pot Pie

In a rich gravy, w/ carrots, potatoes, veggies & peas

(serves 8-12) \$55

SIDES

DeLessio's Famous Mac N' Cheese \$30-60

Polenta or Potato Gratin \$24-48

Farmer's Market Vegetables \$24-48



CATERING BREAKFAST & LUNCH

BREAKFAST

Breakfast Pastry Baskets

Small (8 pieces) \$30

Large (16 pieces) \$60

Fresh Fruit Platter

with homemade lemon curd & mascarpone

Small (serves 5) \$28

Large (serves 10) \$55

Garden Vegetable Frittata

w/ cheddar cheese

Small (serves 5) \$25

Large (serves 10) \$45

Bacon & Egg Strata

Sourdough w/ creamy custard & monterey jack cheese

Small (serves 5) \$25

Large (serves 10) \$45

Mushroom & Gruyere

Cheese Quiche

(Serves 12) \$28

Red Bliss Potato Home

Fries

(Serves 10) \$28

COFFEE

Joe-to-Go

15 cups of freshly brewed Lavaza coffee in a paper reusable thermos. Includes cups, milk, sugar \$25

LUNCH

Assorted Sandwich Platters

Small – 10 halves \$64

Medium – 20 halves \$112

Large – 30 halves \$164

Focaccia Sandwiches

Handmade salami w/ provolone & aioli, sundried tomato ketchup, basil, veggies & goat cheese

\$32/dozen

Junior Bagged Lunch

Half sandwich, bag of kettle chips & homemade cookie

\$9 each

Executive Bagged Lunch

Specialty sandwich, petite Farmer's Market salad, bag of kettle chips & homemade cookie

\$14 each

Salad Baskets

Assortment of Chefs selected salads

Small (serves 5) \$58

Large (serves 10) \$98

Farmer's Market Salad

Organic greens, heirloom vegetables & fresh herbs

Small (serves 5) \$24

Large (serves 10) \$48



CATERING MENU

Catering Sales Director

Bobby DeTulio

(415) 552 – 5559 x206

Bobby@delessiomarket.com

Chef & Events Manager

Antonio May

(415) 552 – 5559 x206

APPETIZER PLATTERS

Antipasti, Artisan Cured Meats

w/ olives, peppers & bread

Small (serves 12) \$60

Large (serves 24) \$90

Artisan Cheese Platter

Small (serves 12) \$60

Large (serves 24) \$90

Vegetable Crudites Platter

w/ gorgonzola dip

Small (serves 12) \$50

Large (serves 24) \$75

Classic Shrimp Cocktail

\$36/pound (pound serves 6)

Scottish Smoked Salmon Platter

\$48/pound (pound serves 15)

Trio of Seasonal Dips

w/ pita bread

Small (serves 10-12) \$45

Large (serves 24) \$70



Order Online!

www.DelessioSF.com

(Cafe Menu on back)

HORS D'OEUVRES

Seven Flavor Beef Skewers

w/ organic lemon grass, ginger & hoisin sauce \$29/dozen

Stuffed Organic Mushrooms

w/ artichoke tapenade, bread-crumbs & parmesan \$25/dozen

Coconut Chicken Skewers

Free rang chicken in green coconut curry sauce \$28/dozen

Polenta Bites

Organic polenta with smoked tomato jam, basil & grana \$24/dozen

Smoked Salmon Canape

on rye toast w/ dill crème fraise \$28/dozen

Shrimp Cakes

Thai shrimp cakes \$30/dozen

Mini Tartlets

Baked tartlet with butternut squash chevre & sage \$28/dozen

Focaccia Pizette

Topped with garlic confit, basil & mozzarella \$18/dozen