

PIAZZA MARKET CATERING



SAN FRANCISCO | PIAZZAMARKET.COM | 415.981.9881



April 2026

about us

We wanted to take a moment to introduce ourselves. Piazza Market Catering has been a trusted name in San Francisco since 2009. As a proud majority women-owned and operated company, we have established ourselves as a cherished staple in the local community. Our journey began with large corporate events, and thanks to our unwavering commitment to exceptional customer service and high-quality food, we've evolved into your go-to partner for reliable daily corporate catering. Whether you're planning a team lunch, a training session, or any workplace gathering, we offer a myriad of versatile options, including drop-off, setup, or full-service catering with rentals. Each menu can be customized to meet diverse tastes and dietary needs, ensuring a delightful experience for everyone involved! Our mission is to simplify your event planning process, taking the stress out of it all while delivering delicious food and outstanding customer service.

Don't wait any longer—reach out today for a personalized consultation and let us help you create memorable dining experiences that your team will rave about!



customization, special requests and dietary labels

Dietary Labels

To make choosing the right dish easier, our menu items are labeled with the following indicators

- VG** Vegetarian (No meat, poultry, or fish, but may include eggs or dairy)
- V** Vegan (No animal products, including dairy, egg, and honey)
- GF** Gluten-Free (Prepared without gluten-containing ingredients)

Many of our dishes can be customized to accommodate dietary restrictions or preferences.

For special request or questions about specific ingredients, please contact our sales team at catering@piazamarket.com or call 415.981.9881



small bites

Appetizers include 2 pieces per person unless otherwise noted

Taco Stuffed Mini Peppers - GF

Mini sweet peppers stuffed with a cheesy, southwestern turkey taco mix

Serves 12-15 \$89.99

Serves 20-25 \$149.99

Healthy Buffalo Chicken Dip - GF

Lean shredded chicken, Greek yogurt, cottage cheese blended with classic buffalo sauce served with celery and house-made tortilla chips

Serves 12-15 \$89.99

Serves 20-25 \$149.99

Hasselback Bites - GF

Lightly smoked kielbasa sausage cooked in a brown sugar and Dijon sauce served with Worcestershire and brown sugar aioli

Serves 12-15 \$89.99

Serves 20-25 \$149.99

Mediterranean Platter - V VG GF

Kalamata olives, carrot sticks, cucumber slices, baba ganoush, bell peppers and hummus, served with pita wedges

Serves 20-25 \$99.99

Bruschetta - VG

Classic bruschetta with tomato, basil and garlic mixed with olive oil, served with toasted crostini

Serves 12-15 \$51.99

Serves 20-25 \$86.99

Sweet Chili Tofu Wonton Cups - V VG

Baked wonton cups filled with sweet chili tofu, edamame, shredded carrot and cabbage salad

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Tuscan Spheres - GF

A blend of prosciutto, figs, goat, mascarpone and Parmesan cheese rolled in a crushed pine nut shell

Serves 12-15 \$89.99

Serves 20-25 \$149.99

Melon and Prosciutto Skewer - GF

Fresh melon ball skewered with prosciutto and basil then drizzled with a balsamic glaze

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Jalapeno Popper Twists

Baked puff pastry twisted with a mixture of cream cheese, diced jalapenos and chopped bacon served with a Ranch dipping sauce

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Pesto Herb Crudite - VG GF

Assortment of seasonal vegetables garnished with fresh herbs and served with roasted pesto herb aioli

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Cheese & Charcuterie

Selection of four artisan cheeses, Italian prosciutto, Genoa salami, Mortadella, garnished with an assortment of fresh and dried fruits, mixed nuts, fig jam and olives, cornichons, served with sliced baguettes

Serves 12-15 \$224.99

Serves 20-25 \$374.99

Crab Rangoon

Deep fried wonton stuffed with a delicious blend of cream cheese and crabmeat

Serves 12-15 \$89.99

Serves 20-25 \$149.99

Stuffed Olives In a Blanket - V VG

Olives stuffed with garlic baked in puff pastry and brushed with garlic olive oil and baked until golden brown

Serves 12-15 \$89.99

Serves 20-25 \$149.99

Samosas - V VG

An Indian classic of potatoes, peas and eastern spices

Serves 20-25 \$111.99

French Dip Pinwheels

Layers of deli roast beef, melted provolone cheese, sweet caramelized onions rolled in buttery dough and baked, served with horseradish aioli and au jus on the side; served warm

Serves 12-15 \$96.99

Serves 20-25 \$161.99

Bacon-Wrapped Medjool Date - GF

Date stuffed with creamy blue cheese, wrapped in smoked bacon (served warm)

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Mini Franks & Cornichon in a Blanket

All beef mini hot dogs and cornichon baked in puff pastry dough, served with a mustard dipping sauce

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Warm Spinach & Artichoke Bites - VG

Bite-sized tartlet stuffed with spinach and artichoke dip topped with melted Parmesan reggiano

Serves 12-15 \$74.99

Serves 20-25 \$124.99

Spanakopita - VG

Flaky triangle phyllo wrapped with spinach, zesty feta cheese, and tantalizing spices

Serves 12-15 \$59.99

Serves 20-25 \$99.99

Chicken al Pastor Empanada

Blue corn masa filled with seasoned chicken, pineapple, onion and a hint of jalapeño

Serves 12-15 \$82.99

Serves 20-25 \$137.99

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salads & sides

Italian Chop Salad - GF

Shredded lettuce, radicchio, salami, cucumber, bell pepper, tomatoes, garbanzo beans, pepperoncini, fennel, provolone cheese, Parmesan cheese with an Italian vinaigrette
Serves 10-12 \$59.99 Serves 20-25 \$124.99

Bang Bang Chicken Salad

Shredded romaine lettuce, carrots, cucumber, spring onion, and roasted chicken, with a tangy Asian vinaigrette
Serves 10-12 \$59.99 Serves 20-25 \$124.99

Caesar Salad - VG

Crisp romaine lettuce, fresh seasoned croutons, Parmesan reggiano and our house-made Caesar dressing
Serves 10-12 \$41.99 Serves 20-25 \$87.99
**vegan option available*

Mixed Green Salad - V VG

Mixed baby greens, cherry tomatoes, carrot shavings, cucumbers and croutons served with our house-made balsamic vinaigrette
Serves 10-12 \$38.99 Serves 20-25 \$81.99

Emerald Green Kale Salad - VG GF

Emerald kale with fresh herbs, mint, cilantro and Parmesan cheese tossed with house-made roasted peanut vinaigrette
Serves 10-12 \$41.99 Serves 20-25 \$87.99

Chickpea, Beet & Feta Salad - VG GF

Arugula, chickpea, roasted beet, carrot, and feta in a zesty lemon-garlic dressing
Serves 10-12 \$53.99 Serves 20-25 \$111.99

Wild Rice & Quinoa Mix - V VG GF

A harmonious blend of long grain wild rice, quinoa and dried cranberries
Serves 12-15 \$59.99 Serves 20-25 \$99.99

Creamy Mashed Potatoes - VG

Classic mashed potatoes whipped with sour cream and sweet cream butter
Serves 12-15 \$59.99 Serves 20-25 \$99.99

Lemon & Herb Red Potatoes - V VG GF

Roasted red skinned potato wedges seasoned with lemon zest and rosemary
Serves 12-15 \$56.99 Serves 20-25 \$92.99

Basmati Rice Pilaf - V VG GF

Basmati rice with fresh parsley, dill, and minced scallions
Serves 12-15 \$44.99 Serves 20-25 \$74.99

Sautéed Vegetables - V VG GF

Seasonal sautéed vegetables tossed with garlic and olive oil
Serves 12-15 \$52.99 Serves 20-25 \$87.99

Parmesan Roasted Broccoli - VG

Broccoli florets roasted with tahini sauce, red pepper flakes, olive oil, tossed with toasted buttered breadcrumbs and Parmesan cheese
Serves 12-15 \$52.99 Serves 20-25 \$87.99

Roasted Carrots - V VG GF

Carrots roasted in olive oil and lightly seasoned
Serves 12-15 \$52.99 Serves 20-25 \$87.99



snacks

Smashed Snicker Dates - VG GF

Dates stuffed with creamy peanut butter topped with dark chocolate then sprinkled with sea salt
Serves 10-12 \$59.99 Serves 20-25 \$124.99

Veggie Cups with Hummus - V VG GF

Individual cups of celery, carrot and bell peppers sticks served with house-made hummus
Serves 10 \$54.99 Serves 20 \$109.99

Protein Energy Bombs - V VG GF

Rolled oats, dried currants, chocolate chips, peanut butter, flax seeds and honey rolled into a ball
Serves 10-12 \$41.99 Serves 20-25 \$87.99

Trail Mix- VG GF

A seasonal combination of granola, dried fruit and nuts
Serves 10-12 \$41.99 Serves 20-25 \$87.99

entrees & pastas

Chicken Cacciatore - GF

Roasted chicken with tomato, garlic, pepper, mushroom, onion, olive and rosemary sauce

Serves 10-12 \$101.99 Serves 20-25 \$211.99

Chicken Champagne

Breaded boneless chicken breast in a mushroom, basil, cream sauce, deglazed with champagne

Serves 10-12 \$113.99 Serves 20-25 \$237.99

Thyme Chicken - GF

Pan roasted chicken breasts marinated in fresh thyme, lemon, garlic and olive oil

Serves 10-12 \$101.99 Serves 20-25 \$211.99

Mushroom Leek Chicken

Grilled chicken, wild mushrooms and leeks, deglazed with chardonnay and fresh herbs

Serves 10-12 \$113.99 Serves 20-25 \$237.99

Salmon Coulibiac

Baked fillet of salmon, sliced in a flaky puff pastry with mushroom and spinach; topped with lemon beurre blanc

Serves 10-12 \$203.99 Serves 20-25 \$424.99

Herb Dijon Roasted Salmon - GF

Baked fillet of salmon topped in a herb dijon mustard sauce

Serves 10-12 \$119.99 Serves 20-25 \$249.99

Chardonnay Baked Salmon - GF

Baked salmon fillet topped with shallots, parsley, dill and chardonnay sauce

Serves 10-12 \$119.99 Serves 20-25 \$249.99

Spicy Wild Shrimp Pomodoro - GF

Shrimp sauteed in a spicy tomato sauce, baby spinach, tomatoes, Parmesan cheese and fresh herbs
(5 shrimp per person)

Serves 10-12 \$119.99 Serves 20-25 \$249.99

Coconut and Lemongrass Braised Beef - GF

Beef cooked in a delicious, aromatic lemongrass coconut sauce

\$25.00 per person, minimum 15 *order 48- hour notice in advance

Argentinean Tri-Tip - GF

Tri-tip marinated in olive oil, lemon and fresh herbs, topped with an Argentine chimichurri sauce

\$22.00 per person, minimum 15

Chicken Piccata Pasta

Buttery pan-fried chicken cutlets tossed with penne pasta in a savory lemon, butter, caper sauce, finished with fresh parsley

Serves 12-15 \$104.99 Serves 20-25 \$174.99

Chicken Pesto Penne

Penne with sliced grilled chicken in our house-made pesto cream sauce

Serves 12-15 \$97.99 Serves 20-25 \$162.99

Green Goddess Fusilli - VG

Fusilli pasta in a spinach and Parmesan reggiano cream sauce tossed with crisp asparagus and sweet green peas

Serves 12-15 \$74.99 Serves 20-25 \$124.99

Classic Lasagna *vegetarian option available

Classic lasagna bolognese made with creamy ricotta, fresh mozzarella and béchamel sauce topped with Parmesan reggiano

Serves 8-10 \$74.99 Serves 18-20 \$149.99

Vegetarian Enchiladas - VG

Corn tortillas filled with sweet potato, kale and black bean in a red enchilada sauce and topped with melted shredded cheddar cheese *vegan option available

Serves 10-12 \$89.99 Serves 20-25 \$187.99

Italian Stuffed Peppers - V VG GF

Bell peppers stuffed with zucchini, celery, brown rice, toasted walnuts, kale, broccoli, fresh basil, parsley and olive oil

Serves 10-12 \$89.99 Serves 20-25 \$187.99

Veggie Stuffed Tomatoes - V VG GF

Baked tomatoes stuffed with brown rice, roasted vegetables, sweet onion, cilantro and lime juice

Serves 10-12 \$89.99 Serves 20-25 \$187.99

Garlic Teriyaki Tofu - V VG GF

Pan fried herb tofu in a sweetened garlic teriyaki glazed sauce

Serves 10-12 \$83.99 Serves 20-25 \$174.99

Baked Cauliflower Parmesan - GF *vegan option available

Cauliflower baked with marinara sauce then topped with creamy mozzarella cheese and Parmesan

Serves 10-12 \$83.99 Serves 20-25 \$174.99

Vegan Lentil Shepherd's Pie - V VG GF

A hearty protein-rich plant base shepherd's pie with lentil and onion filling topped with mashed potato and cauliflower

Serves 10-12 \$83.99 Serves 20-25 \$174.99



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pre-selected menus

minimum of 10 orders per menu option. no menu substitutions

working lunch

Butter Lettuce Salad - V VG

Butter lettuce with cherry tomatoes, red onions, seasoned croutons, served with our house made champagne vinaigrette dressing

Chicken Piccata

Pan-seared chicken breasts dusted in seasoned flour then sautéed with capers in a lemon butter and white-wine sauce

Roasted Carrots - V VG

Carrots roasted in olive oil and lightly seasoned

Mashed Potatoes - VG GF

Classic mashed potatoes whipped with sour cream and sweet cream butter

Triple Fudge Brownies

Our house-made Ghirardelli triple fudge brownies

\$24.95 per person

*Salmon substitute add \$2.00 per person

summer lovin

Gourmet Greens - V VG GF

Mixed greens, cherry tomatoes, shredded carrots, olives, artichoke hearts, with our house made lemon herb vinaigrette

BBQ Chicken - GF

Chicken breasts and thighs marinated in our house-made barbecue sauce, grilled to perfection

Mexican Street Corn Pasta - VG

Sweet corn, green chili, green bell peppers, cherry tomatoes, black beans, cotija cheese and bow tie pasta in a creamy chili-lime dressing

Grilled Veggies - V VG GF

Grilled zucchini, tri-colored bell peppers, and red onions marinated in balsamic and olive oil

Apple Pie Bar - VG

Cinnamon apple custard on top of short bread crust topped with rolled oats and caramel

\$24.95 per person

mediterranean dreams

Hummus & Pita Chips - V VG

Classic hummus dip served with toasted pita chips

Greek Salad - GF VG

Crisp romaine lettuce, cucumbers, cherry tomatoes, olives, red onions, feta cheese, with our house made Greek salad dressing

Athens Chicken - GF

Pan fried chicken breast, sautéed with tomatoes, Kalamata olives, garlic, artichoke hearts in a white wine reduction

Brown Butter Lemon Rice - VG GF

White rice cooked in brown butter and fresh lemon juice

Baklava - VG

Traditional style baklava with honey and nuts layered in flaky phyllo dough

\$25.95 per person

*Salmon substitute add \$2.00 per person

healthy power lunch

Green Goddess Quinoa - V VG GF

Quinoa, cucumbers, cherry tomatoes tossed in a bright green goddess dressing

Hot Honey and Feta Chicken - GF

Pan fried chicken breast, sautéed in a hot honey sauce topped with fresh feta and parsley

Roasted Veggies - V VG GF

Tri colored bell peppers, cherry tomatoes, zucchini and red onions roasted till tender and golden

Roasted Sweet Potatoes - V VG GF

Roasted cubed sweet potato lightly seasoned with salt and pepper drizzled with olive oil

Protein Energy Bombs - V VG GF

Rollled oats, dried currants, chocolate chips, peanut butter, flax seeds and honey rolled into a ball

\$25.95 per person



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pre-selected menus

minimum of 10 orders per menu option. no menu substitutions

team fiesta

(2 tacos per person)

Fiesta Salad - VG GF

Crisp romaine lettuce, black beans, sliced tomato, corn, sliced red onion, a blend of cheddar and Jack cheese and crispy tortilla strips served with our house-made chipotle ranch dressing

Ground Beef - GF

Ground beef marinated with Mexican spices

Mexican Chicken - GF

Sliced chicken breasts slowly marinated in Mexican spices

Sides - GF

Cheddar cheese, pico de gallo, sour cream, jalapeño peppers, corn tortillas and shredded lettuce

Mexican Rice - V VG GF

Sautéed white rice with tomatoes, garlic and onions

Black Beans - V VG GF

Pan cooked black beans with onion and cilantro

Buñuelo Fritters - V VG GF

Traditional Mexican triangle fritters sprinkled with cinnamon and sugar

\$26.95 per person

italian dreaming

Caesar Salad - VG

Crisp romaine lettuce, fresh seasoned croutons, Parmesan reggiano and house-made Caesar dressing

Chicken Marsala

Pan-seared chicken breasts dusted in seasoned flour sautéed in Marsala wine, green onions and fresh mushrooms

Grown Up Butter Pasta - VG

Penne pasta tossed in olive oil, butter, salt, fresh black pepper, and Parmesan reggiano

Roasted Broccoli - V VG GF

Roasted broccoli florets seasoned with olive oil, garlic

Fudge Brownies

Freshly baked triple fudge brownies

\$25.95 per person

thai time

Orange Pomegranate Salad - V VG GF

Mixed romaine salad with crumbled feta cheese, mandarin orange wedges, pomegranate seeds and slivered almonds served with house-made citrus vinaigrette

Coconut Lemongrass

Braised Beef - GF

Beef cooked in an aromatic lemongrass coconut sauce

Coconut-Cilantro Rice - V VG GF

Coconut rice pilaf garnished with cilantro

Ginger Bok Choy - VG GF

Bok choy sautéed in ginger, splash of soy sauce and finished with a dab of butter

Sugar Cookies

House-made classic sugar cookies

\$37.95 per person

**order 48 hour-notice in advance*

crowd pleaser

Gourmet Greens - VG GF

Mixed greens, cherry tomatoes, shredded carrots, olives, artichoke hearts served with house-made lemon herb vinaigrette

Grilled Chicken Sandwich

Herb grilled chicken, sliced tomato, lettuce, Jack cheese with a pesto spread; fresh baked focaccia bun

Caprese Sandwich - VG

Mozzarella, tomato and fresh greens with a pesto spread; focaccia roll

Turkey & Provolone

Smoked turkey breast, provolone cheese, lettuce, sliced tomato, herb aioli; soft French roll

Chocolate Chip Cookies

House-made chocolate chip cookies

\$21.95 per person

Add Kettle Cooked Chips: \$3.00 per bag



sandwiches & wraps

minimum of 10 per order ~ maximum of 4 different choices ~ make any sandwich gluten-free; add \$1.50

make it a box lunch

For an additional \$6.00 per
Sandwich / Wrap

Box Lunch Includes

Sandwich or Wrap, whole fruit, pasta salad,
bag of chips, fruit and house-made
chocolate chip cookie

* minimum of 10 Box Lunches per order

* maximum of 4 different sandwich/wrap choices

*make any box lunch gluten-free; add \$3

California Sandwich: \$12.95 - VG

Avocado, arugula, tomato and fresh mozzarella with balsamic drizzle; fresh-baked focaccia bun

Turkey & Jack Sandwich: \$12.95

Smoked breast of turkey, Jack cheese, leaf lettuce, sliced tomato with herb aioli; soft French roll

The Big Tuna Sandwich: \$10.95

Albacore tuna salad, leaf lettuce, sliced tomato; soft French roll

Ham & Swiss Sandwich: \$11.95

Cured Virginia ham, Swiss cheese, leaf lettuce with deli mustard and herb aioli; soft French roll

Caprese Sandwich: \$11.95 - VG

Mozzarella, tomato and fresh greens with pesto spread; focaccia roll

Mesquite Roasted Turkey Sandwich: \$12.95

Mesquite turkey, bacon, sharp cheddar cheese, basil aioli, sweet red onions, tomatoes, romaine; fresh-baked scallion roll

The North Beach Sandwich: \$14.95

Italian dry salami, roasted turkey, provolone cheese, leaf lettuce and balsamic vinaigrette (served on the side); French roll

Chicken Salad Sandwich: \$11.95

Chopped chicken breasts, Fuji apple, red onion, celery, green onion and dried cranberries mixed with herb aioli; multigrain roll

Cali Grilled Chicken Sandwich: \$14.95

Grilled chicken breast, sliced sun-dried tomatoes, arugula and pesto spread; fresh-baked soft French roll

Roast Beef Sandwich: \$14.95

Roast beef with caramelized onions and cherry peppers with horseradish aioli; French roll

Banh Mi Sandwich: \$13.95

Roast pork "banh mi", chili mayo, pickled onions, pickled cucumbers, mint, jalapeño; fresh-baked soft French roll

Classic Turkey Club Sandwich: \$13.95

Roast turkey, provolone, crispy bacon, tomato, lettuce, avocado; fresh baked focaccia bun

Grilled Chicken Caesar Wrap: \$13.95

Grilled chicken breast, romaine lettuce, tomato, Caesar dressing and Parmesan cheese in a wheat wrap

Grilled Veggie Wrap: \$12.95 - VG

Grilled eggplant, zucchini, yellow squash, Portobello mushrooms, sun-dried tomato hummus spread; spinach wrap

Roasted Turkey Wrap: \$13.95

Roasted turkey, bacon, Monterey Jack cheese, tomatoes, gourmet greens, avocado, herb aioli; whole wheat wrap

Add Chips: \$3.00 per bag - V VG GF

Kettle Cooked

Assorted flavors

individual salads

Chicken Caesar Salad: \$16.95

Crisp romaine lettuce, grilled sliced marinated chicken breast, croutons, sliced red onions and Parmesan cheese; Caesar dressing on the side

Traditional Cobb Salad: \$14.95

Shredded iceberg lettuce, bacon, sliced hard boiled eggs, sliced chicken, tomatoes, bleu cheese crumbles, green onions; ranch dressing on the side

Veggie Quinoa Salad: \$13.95 - V VG GF

Roasted eggplant, assorted bell peppers, squash and red onions, mixed with quinoa, garlic, herbs and sesame oil

Fiesta Salad: \$14.95 - VG GF

Crisp romaine lettuce, black beans, tomato, corn, red onion, cheddar, Jack cheese and crispy tortilla strips; chipotle ranch on the side

Power Up Salad \$13.95 - V VG GF

Baby spinach, quinoa, strawberries, blueberries, cucumbers and crushed cashews with a balsamic vinaigrette on the side

Energy Salad: \$13.95 - V VG GF

A mix of gourmet greens, dried apricots, currants and roasted pine nuts served with our house-made herb vinaigrette, served on the side

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breakfast

Office Continental Breakfast - VG

Includes an assortment of freshly made croissants, muffins and Danish, a platter of fruit and a 1/2 gallon of orange juice

Serves 8-10 \$149.99 (includes cups)

Pastry Medley - VG

Buttery croissants, muffins and Danish

\$7.50 per person - minimum of 10 guests

Fruit Salad - V VG GF

Seasonal fresh fruit tossed with mint

Serves 10-12 \$59.99 Serves 20-25 \$124.99

Bagels with Smoked Salmon

An assortment of bagels accompanied by smoked salmon, capers, cream cheese, red onions and tomatoes

One Dozen \$119.99

Bagels & Schmear - VG

An assortment of bagels accompanied by plain cream cheese, butter and preserves

One Dozen \$71.99

Croissant Breakfast Sandwich

\$13.95 each minimum 10

Bacon - Butter croissant breakfast sandwich with egg, cheddar cheese and bacon

Veggie - VG - Eggs, cheese, green onions, bell peppers, mushrooms and potatoes

Sausage - Butter croissant breakfast sandwich with egg, cheddar cheese and sausage

Ham - Butter croissant breakfast sandwich with egg, Swiss cheese and ham

Yogurt, Fruit & Granola - VG

Plain yogurt, mixed berries and honey almond granola all served separately

Serves 10-12 \$71.99

High Protein Veggie Egg Bake - VG GF

A baked blend of eggs, cottage cheese, spinach, and yellow onion

Serves 10-12 \$59.99 Serves 20-25 \$124.99

Scrambled Florentine - VG GF

Classic fresh scrambled eggs, onions, mushrooms, spinach and cheese

Serves 10-12 \$59.99 Serves 20-25 \$124.99

Country Style Fried Potatoes - V VG GF

Lightly golden brown potatoes cooked with roasted red peppers and caramelized onions

Serves 10-12 \$44.99 Serves 20-25 \$92.99

Loaded Breakfast Potatoes - VG GF

Lightly-golden brown fried potatoes, cooked grilled onions, bacon, and chives topped cheddar cheese and sour cream on the side

Serves 10-12 \$59.99 Serves 20-25 \$124.99

Traditional Bacon - GF

Traditional crispy bacon

Serves 12-15 \$59.99 Serves 20-25 \$99.99

Chicken Apple Sausage - GF

Roasted chicken apple breakfast links

Serves 12-15 \$67.99

Blueberry Cottage Cheese Bake - VG GF

A baked blend of eggs, cottage cheese, blueberries, gluten free oatmeal, maple syrup and cinnamon

Serves 10-12 \$77.99 Serves 20-25 \$162.99

breakfast drinks

Freshly brewed coffee - (96 oz.) will yield approximately ten 12 oz. cups

Regular Coffee To-Go Box (96 oz.)

Serves up to 10 \$22.99

Decaf Coffee To-Go Box (96 oz.)

Serves up to 10 \$22.99

Tea To-Go Box (96 oz.)

Serves up to 10 \$22.99

Coffee Service - Non-Disposable

*Served in Air Pots - \$3.50 per person
minimum 10, pick up fee not included*

Includes: cups, lids, half and half, assorted sweeteners and stirrers

Juices

Individual Apple Juice \$4.00

Orange Juice

Individual \$4.00

1 Gallon \$17.95



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desserts

Lemon Bars - VG

Shortbread crust filled with sweet and tangy lemon custard then lightly dusted with powdered sugar

Serves 12-15 \$52.99

Serves 20-25 \$87.99

Triple Fudge Brownies - VG

Ghirardelli triple-fudge brownies

Serves 12-15 \$52.99

Serves 20-25 \$87.99

House Made Cookie Platter - VG

Assortment of our house baked cookies

Serves 12-15 \$44.99

Serves 20-25 \$74.99

Nut & Seed Protein Cookie - V VG GF

Rollled oats, pumpkin seeds, chia seeds, flax seeds, dried cranberries, peanut butter house baked cookies

Serves 12-15 \$59.99

Serves 20-25 \$99.99

Cookies and Brownies - VG

Assorted house baked cookies and Ghirardelli triple-fudge brownies

Serves 20-25 \$87.99

Sweet Treats - VG

An assortment of our fresh house-baked cookies, brownies and assorted dessert bars

Serves 20-25 \$124.99

Oreo Brownie - VG

Layers of fudge brownie with white chocolate cheesecake and Oreo cookie pieces

One Dozen \$77.99

Mini Assorted Macarons - VG

Assorted mini macarons; coffee, lemon, raspberry, vanilla, chocolate and pistachio

Two Dozen \$101.99

Mini Beignets - VG

Mini Beignets filled with chocolate and caramel, sprinkled with powdered sugar

Two Dozen \$66.99

Assorted Petit Fours - VG

Assortment of classic petit fours

Two Dozen \$89.99

catering information

What kind of catering do we do?

Piazza Market Catering & Events is a full-service caterer dedicated to customizing your special luncheon, dinner, cocktail party or event to perfectly suit your needs.

Office Hours

Office hours are 9:00am to 5:00pm, Monday-Friday. Cut-off time for standard next day orders is 12:00 pm (including changes to an order). Please note that orders or changes if we can accommodate them received after 12:00 pm for next day will incur in a \$40.00 last minute order/change fee). We recommend all catering be secured 48 hours in advance to ensure your requests are met.

Yes we deliver

Delivery is available within San Francisco. Deliveries will incur a \$25.00 fee. Additional delivery and pick-up fees may be incurred on weekend, after hour deliveries, outside of San Francisco delivery area or if \$350.00 order minimum is not reached. All pick-up orders will incur a \$25.00 pick-up fee

Deliveries

We follow a strict routing system. Please be conscious with our drivers, as they have a tight schedule. When the driver arrives at the requested time and the location is not ready for set up, we cannot guarantee the driver will be able to wait until the delivery area becomes available.

Is this the only menu we serve?

Customized menus are available for any type of event. Please contact one of our catering specialists at 415.981.9881.

What types of service do we offer?

We are a full service caterer. We can provide everything from chafing dishes and china to linens and glassware. We also can provide service staff for your event. Please contact one of our catering specialists for more information at 415.981.9881 or catering@piazamarket.com

Substitutions

We reserve the right to make substitutions when necessary.

Prices are subject to change without notice.

How do I place an order?

To place an order please call our office at 415.981.9881 to speak to one of our catering specialists or print an order form from our website and e-mail it to catering@piazamarket.com. To ensure that we are able to bring you outstanding service please provide us with a 48-hour notice for all catering orders. Your order is not confirmed until you receive a confirmation from us.

Payment

We gladly accept Visa, MasterCard, American Express, Discover, company check and or ACH payment. An additional 3% processing fee will be added to invoices when paid by credit card.

What is our cancellation policy?

Should you need to cancel your order for any reason, we require a 48-hour notice.