

Corporate Menu

ABOVE & BEYOND
CATERING

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Dietary Tags

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

Who We Are

Above & Beyond Catering is where fabulous food and great service meet!

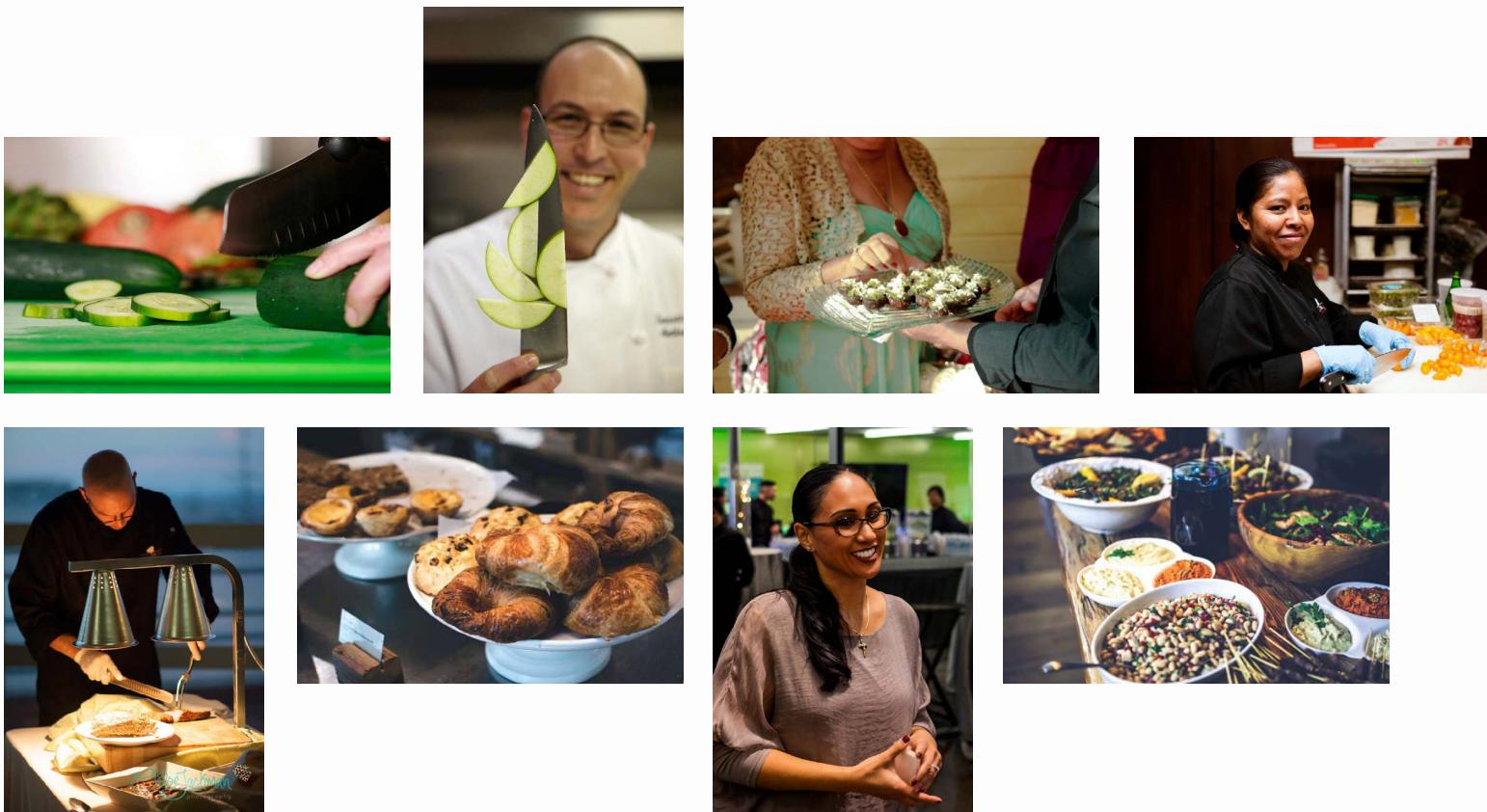
Above & Beyond was established in San Francisco in 2005 and has successfully grown into one of the top catering companies in the Bay Area.

Above & Beyond is owned by the husband and wife team of Anthony and Anna. Anthony's inspiration and passion for cooking started from his childhood years of being raised on a farm in the deep south of Georgia. The desire to become a Chef led him to train at the California Culinary Academy in San Francisco. Once he completed his education he worked with owner Danny Wilsner of Ella's in San Francisco and helped open Rigolo Café with Pascal Rigo, the owner of Bay Bread. He then took the position of Executive Chef at Crystal Springs Catering where he found his true calling, and thus Above & Beyond Catering was born!

No event is too large or small to be considered. No matter what shape your event takes, we can do it all. Our team is well-trained, experienced and passionate about perfecting your celebration! Quality cuisine is the star, and excellent service is the spotlight that allows it to shine.

When We Shine You Shine!

From all of us here at Above & Beyond Catering, we look forward to serving you.





All-Day Meetings

The Executive All-Day Meeting 45.00 PER PERSON | 25 GUEST MINIMUM

Choose One of the Following Breakfasts

- All American Breakfast
- Breakfast Sandwich Bar
- Breakfast Burrito Bar

Choose One of the Following Lunches

- Little Italy
- Mediterranean Buffet
- Choice of Dessert Bars or Cookies

Choose One of the Following Breaks

- Executive Snack Break (V)
- Hummus & Pita (VV)

Standard All-Day Meeting 35.00 PER PERSON | 25 GUEST MINIMUM

Choose One of the Following Breakfasts

- Continental Breakfast
- Create-Your-Own Oatmeal Bar

Choose One of the Following Lunches

- Deli Platter
- Sandwich Buffet
- Choice of Dessert Bars or Cookies

Choose One of the Following Breaks

- Power Break (V)
- Interactive Trail Mix Break (V)

Include Drinks 4.75 PER PERSON

Beverages include a bucket of ice and the following:

Breakfast - 1 bottled juice or 1 bottled water and 2 cups of coffee

Lunch - 1 bottled water or 1 soda

Break - 1 bottled water or 1 soda



Breakfast Buffets

Continental Breakfast (V) 9.50 PER PERSON | TWO PIECES PER PERSON

Assortment of danishes, croissants, scones, muffins and bagels, butter, fruit marmalade, cream cheese and fresh seasonal fruit platter

All American Breakfast 12.50 PER PERSON

Scrambled eggs, bacon, sausage, home fries, sliced rustic bread and fresh seasonal fruit platter

Quiche or Frittata Bar 13.50 PER PERSON

Assortment of quiche or frittata, crispy breakfast potatoes, assorted yogurts, granola and fresh seasonal fruit platter

Crepe Sampler 13.50 PER PERSON | TWO CREPES PER PERSON

Assorted crepes, crispy breakfast potatoes and fresh seasonal fruit platter

Heart Healthy Breakfast (V) 14.50 PER PERSON

Scrambled egg whites with low fat Swiss cheese, spinach and mushrooms (GF), turkey bacon (GF), turkey sausage (GF), sweet potatoes, whole wheat bagels, low fat cream cheese, low fat assorted muffins, jam and fresh seasonal fruit platter

Pancake, French Toast or Waffle Bar 13.75 PER PERSON

Fresh buttermilk pancakes, French toast or Belgian waffles with scrambled eggs, A&B signature bacon, crispy breakfast potatoes and fresh seasonal fruit platter

Breakfast Burrito Bar 11.50 PER PERSON

Assorted burritos, fire roasted tomato salsa (VV), salsa verde (VV), sour cream and fresh seasonal fruit platter

Oatmeal Bar (GF, V) 9.50 PER PERSON

Steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted pecans, sliced bananas, fresh berries and dairy cream

Biscuits and Gravy 14.50 PER PERSON

Scrambled eggs, smoked bacon, crispy breakfast potatoes, buttermilk biscuits, creamy gravy (V), and fresh seasonal fruit platter



Breakfast À La Carte

Streets of Paris 4.50 PER PERSON | TWO CROISSANTS PER PERSON

Assortment of Above & Beyond specialty mini croissants to include:
smoked ham and cheese, ultimate chocolate and flaky almond

Rise and Shine (V) 5.95 PER PERSON | TWO PIECES PER PERSON

A daily variety of freshly baked breakfast pastries to include: mini seasonal muffins, mini butter croissants, bagels and mini fruit danishes with butter, cream cheese and organic fruit preserves

A&B Signature Coffee Cakes (V) 5.50 PER PERSON | TWO SLICES PER PERSON

Chocolate swirl, cinnamon apple, banana walnut and lemon poppy seed

House Salmon Gravlaks Smoked Cedar Wood Chips 13.50 PER PERSON

Assorted bagels, plain and vegetable cream cheese, sweet red onions, capers and vine ripened tomatoes

Muffin Basket (V) 3.50 PER PERSON | TWO PER PERSON

Assorted freshly baked mini seasonal muffins

Gourmet Bagel Platter (V) 2.75 PER PERSON

Served with plain cream cheese, vegetable cream cheese, sweet cream butter and organic fruit preserves

* add a toaster for 5.00

Beignets (V) 3.25 PER PERSON

French beignets with fresh fruit preserves

Donuts (V) 3.25 PER PERSON

An assortment of donuts (24-hour notice required)

Individual Boxed Cereals (V) 3.50 PER PERSON

Assorted individual boxed cereals with 2% or fat-free milk

Fresh Seasonal Fruit Platter (GF, V) 4.50 PER PERSON

A selection of sliced seasonal fruit

Basket of Mixed Fruit (GF, V) 1.95 PER PIECE

Assortment of seasonal fruit

Berry Delicious (GF, VV) 6.50 PER PERSON | PRICE MAY VARY DEPENDING ON SEASONALITY

Mixed berries garnished with fresh mint and served with citrus-yogurt sauce

Fruit Salad (GF, V) 4.95 PER PERSON | 3.95 EACH FOR FRUIT SKEWERS

The freshest seasonal fruits the market has to offer served with a lemon poppy seed yogurt sauce

Individual Yogurt (V) 3.25 EACH

Assortment of premium non-fat yogurts

Seasonal Crunch Parfait (GF, V) 4.50 EACH

Honey-flavored yogurt, homemade granola and seasonal fruit



Hot Breakfast Add-Ons

Quiches 5.95 PER PERSON

Early Bird sausage, roasted pasilla peppers, roasted zucchini, local jack cheese with a fire roasted tomatillo sauce

A&B Classic roasted sweet onions, crisp crumbled bacon and parmesan cheese

The Shroom (V) wild mushrooms, spinach and fontina cheese

Frittatas 5.95 PER PERSON

California (GF) farm-fresh eggs baked with oven roasted turkey, green onions, roasted seasonal vegetables, golden Yukon potatoes and local jack cheese

Roast (GF, V) farm-fresh eggs baked with roasted zucchini, red onions, sweet bell peppers, fresh tomatoes and dilled Havarti cheese

Southwest (GF) farm-fresh eggs baked with roasted pork, black beans, local jack cheese, pasilla peppers and fire roasted tomatillo sauce

Breakfast Burritos 6.25 PER PERSON

Vegetable spinach tortilla filled with scrambled eggs, chef's blend mushrooms, caramelized onions, cheddar cheese and baby spinach

South of the Border flour tortilla filled with scrambled eggs, maple sausage, sweet roasted peppers and local jack cheese

The Texan chilli tortilla filled with scrambled eggs, grilled steak, black bean mash and gouda cheese

The Vegan (VV) spinach tortilla filled with crumbled silken tofu, crumbled soy protein and baby potatoes

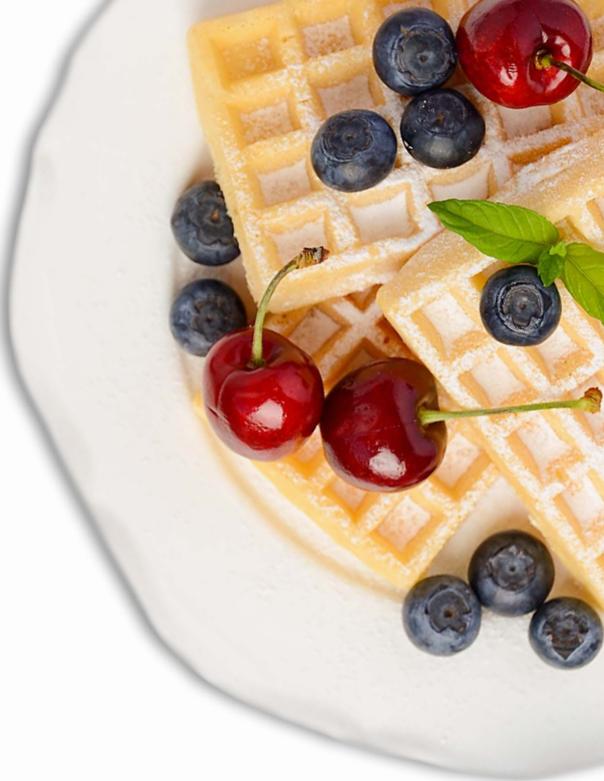
Breakfast Sandwiches

Norwegian Sandwich 7.50 PER PERSON with smoked salmon, cream cheese, fresh dill and sliced tomatoes on an onion bagel

Sausage, Egg and Cheese English Muffin 6.25 PER PERSON

Bacon, Egg and Cheese English Muffin 6.25 PER PERSON

Canadian Bacon, Egg and Cheese Waffle Sandwich 6.25 PER PERSON



Hot Breakfast Add-Ons

Buttermilk Pancakes (V) 4.25 PER PERSON | TWO PANCAKES PER PERSON
With maple syrup and butter

Omelet Muffins 7.50 PER PERSON | TWO MUFFINS PER PERSON
Baked in a muffin pan, eggs, black forest ham, local cheese, seasonal vegetables and fire roasted salsa

Belgian Waffles (V) 4.25 PER PERSON | ONE WAFFLE PER PERSON
With maple syrup and butter

Brioche French Toast (V) 4.25 PER PERSON | TWO SLICES PER PERSON
Dipped in egg batter, cinnamon and sugar served with maple syrup and butter

Farm Fresh Scrambled Eggs (GF, V) 4.95 PER PERSON | TWO EGGS

Scrambled Egg Whites (GF, V) 5.50 PER PERSON

Maple Sausage (GF) 2.75 PER PERSON | TWO PER PERSON

A&B Signature Bacon (GF) 2.75 PER PERSON | TWO PER PERSON

Turkey Bacon (GF) 3.25 PER PERSON | TWO PER PERSON

Turkey Sausage (GF) 3.25 PER PERSON | TWO PER PERSON

Crispy Breakfast Potatoes (GF, VV) 2.75 PER PERSON
With roasted peppers and caramelized onions



Sandwich Packages

Bagged kettle chips 1.95 per bag

Gluten-free upon request for an additional 1.50 per person

Sandwich Buffet 14.50 PER PERSON

Assortment of Above & Beyond signature sandwiches and wraps, choice of one side salad, homemade cookies and brownies

Side Salad Choices:

Caesar salad, garden salad, green bean salad, seven vegetable slaw, sunset pasta salad, potato salad, saffron orzo salad, southwestern roasted corn salad

Salad Supreme 17.50 PER PERSON

Choice of three homemade salads, grilled vegetables, fresh fruit salad, assorted breads and crackers

Salad Choices:

olive oil poached tuna salad, farm raised egg salad, Asian chicken salad, shrimp salad, marinated beef salad

Deli Platter 15.50 PER PERSON

Traditional deli-style platter of shaved Angus beef, smoked turkey breast, black forest ham, Swiss and yellow cheddar cheese served with red potato salad, green salad, house-made pickles, lettuce, sliced tomatoes, mayonnaise, mustard, assorted sliced breads and rolls, potato chips, homemade cookies and brownies

Deli Double 16.50 PER PERSON

Sliced meats to include turkey, Angus beef, black forest ham, grilled chicken, prosciutto di San Daniele and turkey pastrami. Cheeses to include Havarti and cheddar. Accompanied by sliced tomatoes, avocado, romaine lettuce, pesto spread, sun-dried tomato mayonnaise, jalapeño mustard, assorted breads, fresh seasonal fruit platter, pasta salad and dessert of the day



Á la Carte Sandwiches & Wraps

Bagged kettle chips 1.95 per bag

Gluten-free upon request for an additional 1.50 per person

Sandwiches 8.95 PER PERSON

Grilled All-Natural Chicken grilled chicken, smoked mozzarella, pesto aioli, marinated tomatoes, pickled shallots and baby greens

Mesquite Chicken grilled chicken and jalapeño apple slaw

Tarragon Chicken Salad diced grilled chicken, dried cranberries and sweet aioli

Turkey and Havarti turkey, Havarti cheese, smoked bacon, baby greens and garlic aioli

Smoked Ham and Brie smoked ham, brie cheese, cranberry spread on baguette

Ham and Gouda black forest ham, gouda, honey mustard and sliced tomato

BFT smoked bacon, sliced tomato, frisse lettuce and garlic aioli

North Beach molinari salami, prosciutto ham, mortadella, capicola, mozzarella cheese, roasted peppers, black olives, baby lettuce and a pesto spread

Turkey Pastrami turkey, tomato aioli and house sauerkraut

Ocean Catch olive oil poached tuna, capers, shaved celery and aioli

Angus Beef shaved beef, crumbled boursin cheese, red onion jam and baby greens

The Shroom (V) grilled portobello mushroom, oven roasted tomatoes, garlic aioli and baby greens

California Caprese Sandwich (V) oven roasted tomatoes, fresh mozzarella and basil leaves

Wraps 8.95 PER PERSON

Peking Chicken Wrap hoisin-marinated breast of chicken with spring onions, Asian greens and wasabi aioli

Chicken Caesar Wrap grilled chicken breast, romaine lettuce, shaved parmesan cheese and classic caesar dressing

Taco Wrap lime-grilled chicken breast, queso fresco cheese, pico de gallo, lettuce and chipotle aioli in a tomato tortilla

Turkey Club Wrap smoked turkey breast, smokehouse bacon, red leaf lettuce, sliced tomato and mayonnaise in a spinach tortilla

Antipasto Wrap smoked ham, Genoa salami, provolone cheese, plum tomatoes, grilled zucchini, sliced roasted peppers, arugula and oregano olive oil in a sun-dried tomato tortilla

Salmon Club fresh grilled salmon, smoked bacon, California avocado, tomato aioli

Mediterranean Wrap (VV) hummus, roasted red peppers, cucumbers, shaved red onion, plum tomatoes, romaine lettuce and cured black olives

California Explosion Wrap (V) California grilled vegetables, leaf lettuce, feta cheese, micro greens, roasted red peppers and lemon herb aioli



Boxed Meals

Brown Bag Lunch 10.50 PER PERSON

Half a sandwich (page 11), chips and a cookie or brownie

Executive Box Lunch 16.50 PER PERSON

One sandwich or wrap (page 11), one salad, one dessert of the day, one bottle water or soda

Boxed Lunches 13.75 PER PERSON | COMES WITH BREAD AND DESSERT OF THE DAY

Mediterranean Box chicken kabob, vegetable kabob, Greek salad, hummus and grilled pita

A&B Sandwich Box choice of Above & Beyond sandwich with picnic potato salad and green salad with a house vinaigrette

California Box breast of chicken marinated in fresh herbs, mesquite grilled with grilled vegetables and penne pasta

Pacific Rim marinated grilled shrimp, noodles, red and green peppers, Asian cut carrots, snow peas, scallions and hoisin-ginger sauce

Mesquite Grill grilled black Angus beef encrusted with peppercorns with horseradish cream, vegetable chips and three cheese tortellini salad

The Classic grilled chicken, crisp romaine lettuce, parmesan cheese and garlic croutons with a classic caesar dressing

Little Italy Italian delicacies to include: fresh mozzarella, provolone, roasted red peppers, assorted meats, olives, marinated artichokes, roasted tomatoes and crostini

A & B Cobb Salad spiced breast of chicken, lettuce, crisp bacon, crumbled blue cheese, hard-boiled egg, ripe avocado and tomato with a creamy ranch dressing

The 'Bento Box' (GF) sushi rice salad with cucumber, pickled ginger, scallions, sesame seeds and a wasabi rice vinegar dressing topped with seared Ahi tuna slices and nori with edamame tossed with shredded iceberg lettuce and carrots in a ginger dressing



Packages

Served with chef's choice dessert

Poultry

Chicken Roulade 17.50 PER PERSON

Stuffed with spinach, local cheese and fresh herbs with sweet basil sauce accompanied by cauliflower gratin, marinated grilled vegetables, field of greens salad

Rotisserie Chicken 17.50 PER PERSON

With rosemary garlic sauce accompanied by roasted potatoes with wild mushrooms, bourbon glazed heirloom carrots, chopped house salad

Lemon and Sage Marinated Grilled Chicken 17.50 PER PERSON

With lemon caper sauce accompanied by charred seasonal vegetables, wild rice pilaf, spinach salad with marinated beets, candied pistachios, goat cheese, balsamic vinaigrette

Beef

Grilled Black Angus Bistro Filet 18.50 PER PERSON

With horseradish gremolata, accompanied by marinated vegetables, potato and leek gratin, seasonal green salad with toasted pecans, European cucumbers, acacia honey vinaigrette

Roasted Black Angus Top Sirloin 18.50 PER PERSON

With green peppercorn sauce accompanied by roasted heirloom potatoes, grilled vegetable salad with burta cheese

Braised Short Ribs Red Wine Sauce 18.50 PER PERSON

With fresh thyme accompanied by smashed roasted garlic potatoes, sautéed broccolini, asiago cheese, garden salad with creamy herb dressing

Fish

Grilled Mahi Mahi 18.50 PER PERSON

With seasonal fruit salsa accompanied by sautéed greens, quinoa pilaf, mixed green salad with pickled shallots, shaved radish, tomato, goat cheese, mustard herb vinaigrette

Salmon 18.50 PER PERSON

With citrus balsamic glaze accompanied by brown rice pilaf, vegetable fritters, garden salad chickpeas, broccoli florets, seasonal vegetables with a creamy lemon herb dressing

Pan Seared Market Fish 18.50 PER PERSON

With braised fennel, salsa verde, house green salad with garlic vinaigrette, rice pilaf and seasonal grilled vegetables



Themed Buffets

Comes with dessert of the day

Memphis BBQ Sampler 16.95 PER PERSON

Buttermilk biscuits and jalapeno cornbread (V), smoked bbq brisket (GF), bbq chicken (GF), macaroni and cheese (v), braised seasonal greens (VV), coleslaw

Texas BBQ Buffet 16.95 PER PERSON

Cheddar corn muffins (V), tri-color coleslaw (V), bbq baby back ribs (GF), bbq chicken (GF), tex-mex rice, baked beans, potato salad (V)

Burger Bar 16.95 PER PERSON

Black Angus grilled beef burgers (GF), farm-raised chicken burgers (GF), veggie burgers, assortment of artisan burger buns, A&B hickory smoked bacon strips (GF), sliced local cheese, crispy leaves of lettuce, beef steak tomatoes, house-made pickles, thinly sliced sweet red onions, seasonal garden salad with creamy lemon herbs, oven steak fries lightly seasoned with A&B blend, ketchup, lemon herb aioli, whole grain dijon mustard

Indian Buffet 16.95 PER PERSON

Cucumber and tomato salad (GF, VV), lettuce, cucumbers and tomatoes with lemon vinaigrette, basmati rice (GF, VV), garlic and basil naan bread, chicken curry, lamb curry, mushroom and tofu masala

Taco Bar 16.95 PER PERSON

Braised chicken chili verde (GF), roasted rojo chili pork (GF), braised tofu with chili blend (VV), Spanish rice (VV), black beans (VV), Spanish garden salad with cilantro lime dressing, corn tortilla chips, queso fresco, sour cream, seasonal salsa (VV), guacamole (DF), corn and flour tortillas

Fajita Bar 16.95 PER PERSON

Chili blend marinated grilled chicken (GF), chili blend marinated grilled black Angus beef (GF), grilled chipotle seasonal grilled vegetables (GF, VV), spanish rice (VV), braised black beans (GF, VV), corn tortilla chips, sides include sour cream, guacamole (DF), seasonal salsa (VV) flour and corn tortillas

Enchilada Bar 16.95 PER PERSON

Southwest caesar salad (GF, V), crisp leaf lettuce, avocado, roasted corn, black beans, tortilla strips, queso fresco with a chipotle caesar dressing. Cheese enchiladas, chicken enchiladas, Spanish rice (GF, V), black beans (GF, V), corn tortilla chips (GF, V), sides include sour cream (V), guacamole (GF, V), and tomato salsa (GF, V)

Caribbean Buffet 16.95 PER PERSON

Spicy pineapple coleslaw, Jamaican jerk grilled chicken, slow cooked shredded pork, red beans and rice, seasonal vegetable mango stir-fry, hand-crafted jalapeno cornbread

Chinese Buffet 16.95 PER PERSON

Baby greens, scallions, edamame, shredded carrots, broccoli with crunchy noodles and sesame dressing. Beef and vegetable lo mein, General Tso's chicken and broccoli, stir-fried vegetables and egg rolls with sweet chili sauce



Themed Buffets

Comes with dessert of the day

Comfort Food Buffet 16.95 PER PERSON

Seasonal garden salad with buttermilk herb ranch dressing, southern fried chicken, Angus meatloaf with a brown gravy, handcrafted buttermilk biscuits with butter and seasonal fruit jam, macaroni and cheese, garlic whipped potatoes

Little Italy Buffet 16.95 PER PERSON

Garlic bread and rolls, caesar salad (V), romaine lettuce, garlic croutons, parmesan cheese and classic caesar dressing, platter of fresh mozzarella, tomato and basil, chicken cacciatore (GF), grilled marinated vegetables, vegetarian pasta selection of the day (V)

Mediterranean Buffet 16.95 PER PERSON

Greek salad (GF, VV), Greek salad, tabbouleh salad (GF, VV), grilled pita and falafel, tagine marinated chicken kebabs, harissa marinated lamb kebabs (can substitute beef), tofu and veggie kebabs (VV), hummus (GF, VV) and tzatziki dipping sauce (V)

Ravioli Bar 16.95 PER PERSON

Garlic and olive breads, caesar salad, grilled vegetables topped with fried fresh mozzarella, wild mushroom ravioli with creamy parmesan truffle sauce, five cheese ravioli with olive oil, plum tomatoes, garlic, basil and grilled breast of chicken on the side

Seasonal Buffet 16.95 PER PERSON

Harvest breads, A&B seasonal salad (GF, V), chicken stuffed with garlic, herbed roasted tomato and spinach (GF), cheese ravioli with wild mushrooms in a parmesan cream sauce (V), seasonal grilled vegetables with rosemary (V)

Salad Bar 16.95 PER PERSON

Romaine, mixed greens, spinach, grilled chicken, grilled steak, grilled salmon, English cucumbers, beets, hard boiled eggs, garbanzo beans, blue cheese crumbles, shredded parmesan, seasonal tomatoes, herb garlic croutons, bacon bits, sliced mushrooms, honey balsamic dressing, thousand island dressing, garlic vinaigrette, harvest bread basket. Tofu available on request.

Thai Buffet 16.95 PER PERSON

Thai cucumber salad and red wine vinaigrette, chicken pad thai, vegetable dumplings, mixed sautéed Asian vegetables, fried rice

Pho Bar 16.95 PER PERSON

With beef broth, chicken broth and vegetarian broth, wedge limes, Thai basil, bean sprouts, sliced jalapeno, green scallions, cilantro sprigs, sliced beef, sliced chicken, steamed vegetables, sriracha, kale and bok choy salad with kabocha squash, citrus, avocado and soy balsamic vinaigrette



Charcuterie Cheese & Snacks

Fruit & Cheese (V) 8.25 PER PERSON imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of bread and crackers

Charcuterie and Cheese Platter 8.50 PER PERSON variety of domestic and imported cheeses with an assortment of sausages, pates and cured meats served with dried fruits, olives, crackers and French bread rounds

French Brie (V) 7.50 PER PERSON served with a basket of assorted flatbreads, strawberries, pistachios, kiwi, caramelized pecans

Garden Cups (GF, V) 4.25 PER PERSON individual crudité served in a disposable cup with green goddess dressing

Assorted Popcorn Bar 4.50 PER PERSON parmesan and truffle, curry spiced popcorn and buttered popcorn

CEO Snack Tray Assorted 7.50 PER PERSON mini sandwiches (turkey, beef and veggie), assorted mini wraps, artisan cheeses, seasonal berries, seedless grapes

Hummus & Pita Platter (VV) 6.75 PER PERSON roasted red pepper hummus, cilantro-lime hummus, lentil hummus served with homemade pita chips

Interactive Trail Mix Break (V) 5.95 PER PERSON custom-build your own trail mix; selection includes premium granola, M&Ms, salted nuts, dried cranberries, chocolate chips, sunflower seeds

Siesta Nacho Bar Break (V) 5.25 PER PERSON corn tortilla chips, salsa, sour cream, guacamole, jalapeno slices

Executive Snack Break (V) 5.25 PER PERSON assorted cheese and crackers, assorted cookies, mini fudge brownies and fresh fruit

Power Break (V) 4.95 PER PERSON seasonal fresh fruit salad and assorted premium healthy snack bars

Whole Fruit (GF, V) 1.95 EACH assortment of apples, oranges, grapes, pears and bananas



Platters

Crudité Platter **3.95 PER PERSON** assortment of seasonal pickled and raw vegetables with herb dipping sauce

Asian Satay **6.25 PER PERSON** display of char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles with peanut and hoisin-plum dipping sauces

California Pinwheels **6.00 PER PERSON** rolled tortilla wraps sliced in pinwheels with the following fillings: turkey, Havarti cheese and herb aioli; ham and swiss with honey mustard; bacon, lettuce and tomato with herb aioli

Herb Roasted Bistro Filet **10.25 PER PERSON** with crisp vegetable chips, mini rolls, and a trio of sauces: roasted red pepper aioli, grainy mustard and horseradish cream

Antipasto Platter **8.50 PER PERSON** Artisan cheese platter, antipasto of marinated vegetables, raw vegetables and sliced meats served with assorted sliced breads, gourmet bread sticks and bread rolls

Trio of Shrimp Traditional **7.75 PER PERSON** shrimp cocktail, Mediterranean grilled shrimp, steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce and spicy mustard

Sushi Assorted **10.50 PER PERSON** California tuna and vegetable roll platter with an assortment of nigiri sushi served with pickled ginger, wasabi and soy sauce

Tea Sandwiches **7.50 PER PERSON** an assortment of mini sandwiches to include smoked salmon with dill spread and cucumbers, black forest ham with gruyere cheese, seasonal vegetable with lemon herb aioli

Mediterranean Platter **7.50 PER PERSON** couscous salad, tabbouleh salad, hummus, baba ganoush, dolmas, olives, roasted peppers, pita bread

Empanada Platter **10.50 PER PERSON** beef, chicken and veggies in a flaky puff pastry

Poached Salmon **9.95 PER PERSON** with Persian cucumbers, caper berry, lemon dill aioli, bread rounds

Trio of Meatballs **8.25 PER PERSON** chicken kofta, beef meatballs, marinara sauce and veggies in creamy pesto sauce

Savory Mini Quiche Trio **8.50 PER PERSON** shrimp and leek, chicken mushroom chicken and seasonal vegetable quiche



Hors D'oeuvres

Priced per piece, 20 piece minimum

Tandoori Chicken Skewers 3.00 PER PERSON with curry peanut sauce

Chicken Kofta Curry Meatballs 2.75 PER PERSON simmered in Indian spices

Chicken and Waffle Bites 3.50 PER PERSON served with maple syrup

Seared Sonoma Duck Breast 3.75 PER PERSON on polenta round with a cranberry compote

Chicken Bacon Wrapped Roulade 3.75 PER PERSON with madera thyme sauce

Buffalo Chicken Sliders 3.50 PER PERSON served with celery ranch slaw

Prosciutto Wrapped Sweet Scallops 4.75 PER PERSON with a dollop of romesco sauce

Smoked Trout Tacos 3.50 PER PERSON with cabbage slaw, roasted tomato salsa, cumin crème and guacamole

Seared Tuna 3.25 PER PERSON on sweet rice cake with a wasabi aioli

Coconut Shrimp 3.75 PER PERSON with a sweet chili dipping sauce

Above & Beyond Signature Crab Cakes 5.00 PER PERSON served with cornichon remoulade

Tuna or Salmon Poke 4.50 PER PERSON served in phyllo cup, pickled radish, ponzu sauce

Mini Beef Wellington 4.25 PER PERSON with a mushroom duxelle

Shaved Filet 3.25 PER PERSON on herb crostini with truffle aioli garnished with micro greens

Seared Filet 3.75 PER PERSON on potato gaufrette, horseradish cream, micro greens, olive oil

Moroccan Lamb Balls 3.75 PER PERSON simmered in a tomato fondue, harissa yogurt

Pork Belly Skewers 3.50 PER PERSON with honey chili glaze

Mini Black Angus Sliders 3.75 PER PERSON served with a tomato jam



Hors D'oeuvres

Priced per piece, 20 piece minimum

Lamb Lollipops 6.75 PER PERSON served with a mint pesto

Beef Brochette 5.75 PER PERSON served with a soy ginger glaze

Black Angus Skewers 3.75 PER PERSON salsa verde, pickled pearl onions

Mini Croque Monsieur 3.25 PER PERSON mini sandwiches with ham, melted gruyere cheese, dijon and béchamel sauce

Antipasto Skewers 3.75 PER PERSON with Mediterranean olives, dried salami, fresh mozzarella and basil

Seasonal Vegetable Fritters 3.25 PER PERSON with meyer lemon aioli

Mac and Cheese Balls 3.75 PER PERSON little breaded with Japanese bread crumbs

Roasted Cremini Mushrooms 3.50 PER PERSON stuffed with goat cheese and herbs

Beet and Goat Cheese Arancina 3.50 PER PERSON

Fresh Spring Rolls 3.00 PER PERSON with seasonal pickled vegetables, mint, cilantro, rice noodles served with a Thai dipping sauce

Caesar Salad Bites 3.50 PER PERSON served in small cups

Golden Baby Beet Cups 3.50 PER PERSON in phyllo cup with goat cheese, herb crème, baby fennel

Deconstructed Bruschetta 3.25 PER PERSON with herb goat cheese and herb crostini

Vegetable Crudo Cups 4.25 PER PERSON with green goddess dressing



Desserts

Dessert of the Day = Chef's Choice

Assorted Cookie Platter 3.25 PER PERSON

CHOCOLATE DIPPED 3.95 PER PERSON

Chocolate Chip

Dark Chocolate Chip

Oatmeal

Peanut Butter

Snickerdoodle

Sugar

Brownies and Bars 3.50 PER PERSON

Blondie

Brownies

Lemon Bars

Cheesecake Bars

Cranberry Walnut

Raspberry Pecan

Cake Pops 3.95 EACH

Vanilla

Chocolate

Chocolate Dipped Strawberries

INQUIRE FOR PRICING

seasonal

Cakes INQUIRE FOR PRICING

White Cake with Vanilla Icing

Chocolate Cake with Chocolate Ganache

Tiramisu

Carrot Cake

Chocolate with Raspberry Filling

Assorted Cheesecakes

A&B Signature Dessert Tray

7.25 PER PERSON | TEN PERSON MINIMUM

Includes assorted mini tartlets, chocolate eclairs and cream puffs

Assorted Fruit Tartlets

3.50 PER PERSON | TWO DOZEN MINIMUM

Assorted Cupcakes

Mini 2.95 PER PERSON

Regular 2.15 PER PERSON



Beverages

Milk Carafe 9.00 EACH

2% Milk

Almond Milk

Soy Milk

Whole Milk

Assorted Sodas 2.15 EACH

Water

Bottled Water 1.95 EACH

Assorted Sparkling Flavored San Pellegrino Cans 2.35 EACH

Sparkling Water, San Pellegrino (LARGE BOTTLE) 2.95 EACH

Sparkling Water, San Pellegrino (SMALL BOTTLE) 2.25 EACH

Sparkling Water, Perrier (SMALL BOTTLE) 2.55 EACH

Coconut Water, Zico 3.00 EACH

Assorted Vitamin Water 2.75 EACH

Juice

Assorted Snapple 2.50 EACH

Numi Tea 2.50 EACH

Bottled Tea 2.25 EACH

Bottled Orange Juice, Tropicana 3.25 EACH

Assorted Bottled Juices Cranberry, Apple and Orange 3.25 EACH

Coffee

Decaf Coffee 21.00 PER AIRPOT | 8-10 CUPS

Regular Coffee 21.00 PER AIRPOT | 8-10 CUPS

Pitchers 8-10 CUPS

Orange Juice 16.00 EACH

Apple Juice 16.00 EACH

Grapefruit Juice 18.00 EACH

Carrot Juice 18.00 EACH

Cranberry Juice 16.00 EACH

Iced Tea 14.00 EACH

Lemonade 14.00 EACH

Terms & Conditions

Our sales office is open Monday through Friday from 8:30 a.m. to 5:00 p.m.

Weekday orders must be at least \$400.00 plus tax and delivery. Saturday and Sunday deliveries must be at least \$1000.00 plus tax and delivery. Some items and services may require advance notice. Events requiring a contract cannot be held without a deposit.

The following conditions ensure smooth service for all our clients:

Pricing

Prices are subject to change without notice

Menus

Menu items are subject to change without notice

Delivery Drop-Off

There is a \$30 delivery fee for the SF Financial district and surrounding areas. \$40 outside of San Francisco. Delivery times are arranged on a first contracted basis. Night and weekend delivery times are restricted and charged at a specific rate only when available.

Plates/utensils and leftover containers are not provided unless arranged for in advance. We carry eco-friendly utensils for \$.35 per person

Staffing

Our servers will be uniformed in dress shirts, ties, and black trousers. STAFF RATE The per-hour rate for staff follows: servers - \$39, chef - \$50, cook - \$39, bartenders - \$40, event manager - \$50

A travel charge from/to our facility applies. 5 hour minimum on all staff.

Payment

A deposit may be required upon placing your order. The balance is due in cash, check or major credit card.

Next day delivery time cannot be guaranteed for orders placed after 2:00 p.m. the day prior to requested delivery.

Cancellation

The following cancellation policy will apply to food or service orders that do not have a contracted agreement. All cancellations must be given 24 hours prior to the event. If cancellations are not received 24 hours prior to the event then the client will be responsible for 50% of the total bill.



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