

ABOVE & BEYOND
CATERING

www.abovecatering.com | 415.308.4825 | SF Bay Area

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(DF) dairy free, (GF) gluten free, (V) Vegetarian, (VV)Vegan

Who We Are

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

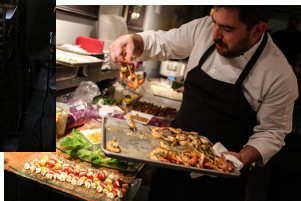
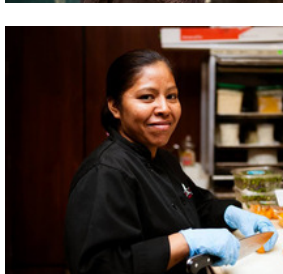
Above & Beyond was established in San Francisco in 2005 and has successfully grown into one of the top catering companies in the Bay Area.

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.



Breakfast and Beverages

refreshments

Coffee, Regular or Decaf, airpot	23.00
Orange Juice, pitcher	19.20
Orange Juice, bottle	4.00
Lemonade, pitcher	16.80
Iced Tea, pitcher	16.80
Soda, assorted	2.50
Sparkling water, bottle	3.00
San Pellegrino, flavored	2.50
Water, bottled	2.50
Whole, Lowfat, 2% Milk, carafe	11.00
Almond Milk, carafe	12.00
Soy Milk, carafe	12.00

breakfast burritos 7.50

South of the Border

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

The Texan 7.50

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

The Vegan (VV) 8.50

spinach tortilla filled with crumbled silken tofu, crumbled soy protein and baby potatoes

Vegetable (V) 7.50

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

breakfast buffets

All American Breakfast 15.50

Served with Scrambled Eggs (V), Hickory Smoked Bacon (GF), Breakfast Sausage Links (GF), Homestyle Potatoes (GF, VV), Seasonal Fruit Platter (GF, VV)

Breakfast Burrito Buffet 15.00

Served with an Assortment of Burritos, Seasonal Salsa (GF, VV), Salsa Verde (GF, VV), Fresh Fruit Platter (GF, VV)

Continental Breakfast 11.40

Assortment of danishes, croissants, scones, muffins and bagels (V)
butter, fruit marmalade, cream cheese and fresh seasonal fruit platter (GF, VV)

Crepe Sampler 16.20

Fresh grilled vegetables, scrambled eggs topped with mozzarella cheese and served with pesto and roasted red peppers

*GF wraps available

Breakfast Sandwiches

Norwegian Sandwich 9.00
smoked salmon, cream cheese, fresh dill
and sliced tomatoes on an onion bagel

Sausage 7.50
egg, sausage and cheese on an
english muffin

Bacon 7.50
egg, bacon and cheese on an
english muffin

Veggie Wrap (V) 7.75
egg whites, sauteed
spinach, sundried tomato
*GF wrap available +\$1.00

Waffle Sandwich 7.50
egg, canadian bacon,
melted cheese in between
two waffles



Frittatas

7.15

California Frittata (GF)

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

Roast Frittata (GF, V)

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

Southwest (GF)

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

Quiche

7.15

A & B Classic Quiche

roasted sweet onions, crisp crumbled bacon and parmesan cheese

Early Bird Quiche

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

The Shroom (V)

wild mushrooms, spinach and fontina cheese

Breakfast a la Carte

Muffin Basket (V) 4.20

Two per person

Assorted freshly baked mini seasonal muffins

Gourmet Bagel Platter (V) 5.50

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

Fresh Seasonal Fruit Platter (GF, V) 5.40

A selection of sliced seasonal fruit

Basket of Mixed Whole Fruit (GF, V) 2.35

Assortment of seasonal fruit

Berry Delicious (GF, VV) 7.80

Price May Vary Depending on Seasonality

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

Fruit Skewers (GF, V) 4.75 each

served with a lemon poppy seed yogurt sauce

Individual Yogurt (V) 4.00 each

Assortment of premium yogurts

*Vegan available

+.25/each

Seasonal Crunch Parfait (GF, V) 5.40 each

Honey-flavored yogurt, homemade gluten free granola and seasonal fruit



add to any buffet...



Turkey Bacon (GF) 4.00 Two Per Person

Turkey Sausage (GF) 4.00 per person | Two Per Person

Egg Whites (GF, DF) 6.60 per person

Buttermilk Pancakes (V) 5.15 per person |
Two Per Person with Maple Syrup and Butter

Belgium Waffles (V) 5.15 Per Person |
Two Slices Per Person with Maple Syrup and Butter

Granola and Yogurt (GF, V)
Gluten Free Granola, Homemade Maple Honey Yogurt and Organic Vanilla Yogurt

Assorted Seasonal Parfaits (GF, V) with Honey Greek Yogurt and Seasonal Fruit. Topped with Gluten Free Granola

Individual Yogurts (GF, V)

Assorted Seasonal Muffins

Assorted Pastries (V) of Bagels, Mini Muffins, Mini Fruit Danish and Mini Croissants

Gourmet Bagel Platter (V) Assorted Bagels with Cream Cheese

Smoked Salmon and Bagel Platter with Slice Tomatoes, Cucumbers, Red Onion and Capers

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sandwiches

a la cart 9.75

Little Italy Coppa, Salami and Prosciutto with Pepperoncini Olive Tapenade

Banh Mi Chicken Sandwich, Pickled Vegetables, Sriracha Aioli, Cilantro and Mint

Smoked Turkey Sandwich, Arugula, Roasted Pepper, Basil Aioli and Provolone Cheese

Bistro Steak Sandwich, Sliced Beef, Arugula, Boursin Cheese, Red Onion Balsamic Jam and Petite Greens

California Caprese (V) with Oven Roasted Tomatoes, Marinated Mozzarella, Pesto Sauce

wraps

a la cart 9.75

Greek Chicken Wrap, Grilled Chicken, Cucumber, Feta, Romaine, Mediterranean Olives Oregano Lemon Aioli

Country Ham Wrap, Smoked Ham, French Brie, Cranberry Aioli and Baby Leaf Lettuce

Smoked Turkey Wrap, Hickory Smoked Bacon, Local Cheese, Aioli, and Baby Greens

Shawarma Wrap (VV), Petite Greens, Spiced Cauliflower, Hummus, Cucumber and Sundried Tomato Aioli

sandwich packages

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, sunset pasta salad, potato salad, saffron orzo 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



salads

A&B House Salad • (V) 4.50

Organic spring mix, apples, candied walnuts, blue cheese with a honey balsamic dressing

Mixed Green Salad (V) • 3.75

Organic mixed greens with goat cheese, roma tomatoes, pickled shallots and radishes with a mustard vinaigrette

Garden Salad (V) • 3.95

Fresh seasonal lettuce, shredded carrots and red cabbage cucumbers and house ranch dressing

Classic Caesar Salad (V) • 3.25

Romaine lettuce, garlic croutons & parmesan cheese with a classic caesar dressing

Greek Salad (VV) • 4.25

Romaine and red leaf lettuces, cucumbers, black olives, red onion, artichoke hearts and marinated tomatoes in a red wine vinaigrette

PASTA SALADS, GRAIN SALADS, POTATO SALADS

Penne Pasta Salad (V) • 4.75

Comes with roasted vegetables, parmesan cheese and roasted garlic

Potato Salad (V) • 4.50

Local potatoes with fresh dill, red onions and shaved celery tossed in a creamy sherry dressing

Sunset Pasta Salad (VV,GF) • 4.95

Pasta with seasonal vegetables, spring peas, fennel and dill tossed in a lemon vinaigrette

Three Cheese Tortellini Salad (V) • 3.95

Tri Color Cheese Tortellini tossed in a Tomato-Pesto Vinaigrette



Themed Buffets

18.00

California Buffet

Arugula and Frisee Salad, Blood Oranges, Candied Pistachios, Pickled Shallots and Dijon Sherry Vinaigrette, Black Angus Bistro Filet with Herb Gremolata, Lemon Sage Marinated Grilled Chicken, Roasted Potatoes and Fine Herbs, Charred Seasonal Vegetables, Assorted Rolls

Indian Buffet

Chicken Curry, Lamb Curry, Tofu and Mushroom Masala, Daal Simmered in Indian Spices, Saffron Basmati Rice, Garlic and Basil Naan

Korean Buffet

Sesame Kale Salad with Honey Walnut Vinaigrette
Quinoa Salad with Pea Shoots, Mandarin Oranges,,
Sherry Shallot Citrus Vinaigrette, Honey Ginger Baby Back Ribs, Vegan Miso Soy Meatballs, Steamed White Rice (Brown Rice Available Upon Request)

Mediterranean Buffet

Chicken and Beef Kofta Meatballs, Saffron Orzo Salad with Roasted Cauliflower and a Golden Sultanas Mint Vinaigrette, Grilled Pita Served with Black Garlic Spiced Hummus (GF, VV) and Baba ghanouj (GF, VV), Dolmas (GF, VV), Tofu Souvlaki Marinated with lemon, garlic & herbs (V), Baklava (V)

Salad Bar

Baby Kale, Romaine, Mixed Greens, Grilled Steak, Grilled Chicken, Salmon, Grilled Tofu, Roasted Beets, Broccoli & Cauliflower Florets, Hard Boiled Eggs, Marinated Artichoke Hearts, Candied Walnuts, Roasted Corn and Spring Peas, Cucumbers, Seasonal Tomato, Shredded Cheese, Croutons, Sherry Dijon Vinaigrette (GF, VV), Creamy Herb Dressing (GF, V), Oil and Vinegar (GF, VV), Seasonal Fruit Salad (GF, VV)

Southern Buffet

Spring Garden Salad with Shaved Vegetables (GF, VV) and Creamy Lemon Herb Dressing (GF, V), 18 Hour Brisket (GF) or Fried Chicken, Lentil Meatloaf (VV), Truffle Mac n Cheese (V), Braised Greens (VV), Corn Muffins (V), Southern Treats (V)

Taco Bar

Green Salad with Seasonal Radishes, Pickled Shallots, Shaved Vegetables Candied Pepitas (GF, VV) and Cilantro Lime Vinaigrette (GF, VV), Charred Marinated Chipotle Lime Vegetables (GF, VV), El Pastor Rojo (Braised Pork) (GF) can Substitute Beef (GF) upon Request, Marinated Grilled Chicken (GF), Tex-Mex Rice with Black Beans, Corn and Peas (GF, VV), Condiments- Salsa (GF, VV), Guacamole (GF, DF, VV), Marinated Slaw (VV), Flour & Corn Tortillas, Corn Tortilla Chips (VV), Chocolate Dipped Churros (V)

Small Bites Menu

Priced Per Item ~ 2 Dozen Minimum

Chicken

Pulled Chicken Shawarma Sliders on Hawaiian Roll 5.50

Lemon Rosemary Skewers with Greek Yogurt 3.75

Chicken Kofta Meatballs Simmered in Indian Spices 3.50

Chicken & Waffles,
Hickory Smoked Bacon and Maple Syrup 4.50

Beef

Sweet Potato Pancakes, Braised Beef,
Spring Onion Salsa Verde 4.25

Black Angus Sirloin Skewer 4.25

Shaved Filet of Beef with Shaved Pecorino Cheese,
Truffle Aioli on Herb Crostini 4.25

Pork Belly Skewers, Scallions
with a Honey Sweet Chili Glaze 4.50

Classic Beef Meatballs in a Tomato Sugo Sauce 3.50

Fish

Coconut Panko Crust Shrimp with Sweet Chili Sauce 4.50

Local Seafood Cakes with a Lemon Grass Aioli 4.00

Shrimp Salad Roll, Pickled Vegetables, Rice Noodles,
Sweet Chili Peanut Sauce 4.25

Ahi Tuna Poke, Avocado, Macadamia Nuts,
Micro Radish in a Phyllo 4.25

Dungeons Crab Salad with Micro Cilantro in Plastic Cup 4.25

Vegetarian

Spanakopita, A Blend of Spinach and Feta Baked in Phyllo Dough 3.75

Curry Tofu Cups, Micro Cilantro 3.75

Paneer and Cherry Tomato Skewers 3.50

Vegetarian Meat Balls in a Creamy Pesto Sauce 3.50

Charcuterie, Cheese and Snacks



Fruit & Cheese (V) 10.50 PER PERSON imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of bread and crackers

Charcuterie and Cheese Platter 13.50 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

Garden Cups (GF, V) 5.10 PER PERSON individual crudité served in a disposable cup with green goddess dressing



Snacks and More Small Bites

- Antipasto Platter** 10.20 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
- Asian Satay** 8.25 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
- Assorted Popcorn Bar** 4.25 PER PERSON individual bagged: parmesan and truffle, curry spiced popcorn and buttered popcorn
- California Pinwheels** 7.20 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
- CEO Snack Tray Assorted** 9.50 PER PERSON mini sandwiches (turkey, beef and veggie), assorted mini wraps, artisan cheeses, seasonal berries, seedless grapes
- Crudit  Platter** 5.50 PER PERSON assortment of seasonal pickled and raw vegetables with herb dipping sauce
- Executive Snack Break (V)** 9.50 PER PERSON assorted cheese and crackers, assorted cookies, mini fudge brownies and fresh fruit
- Hummus & Pita Platter (VV)** 7.25 PER PERSON roasted red pepper hummus, cilantro-lime hummus, lentil hummus served with homemade pita chips
- Interactive Trail Mix Break (V)** 8.15 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)** 7.50 PER PERSON corn tortilla chips, salsa, sour cream, guacamole, jalapeno slices
- Trio of Shrimp Traditional** 9.30 PER PERSON shrimp cocktail, Mediterranean grilled shrimp, steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce and spicy mustard
- Power Break (V)** 6.50 PER PERSON seasonal fresh fruit salad and assorted premium healthy snack bars
- Whole Fruit (GF, V)** 2.75 EACH assortment of apples, oranges, grapes, pears and bananas

Sweet Endings

1 dozen minimum

Dessert of the Day = Chef's Choice

Assorted Cookie Platter 4.00 PER PERSON

CHOCOLATE DIPPED 4.75 PER PERSON

Chocolate Chip
Dark Chocolate Chip
Oatmeal
Peanut Butter
Snickerdoodle
Sugar

Brownies and Bars 4.25 PER PERSON

Blondie
Brownies
Lemon Bars
Cheesecake Bars
Cranberry Walnut
Raspberry Pecan

French Macarons and Assorted Truffles
6.00 per person

Cake Pops 4.75 EACH
one dozen minimum
Vanilla, Chocolate

A&B Signature Dessert Tray
8.70 per person | twelve person minimum
Includes assorted mini tartlets, chocolate eclairs and cream puffs

Assorted Fruit Tartlets
4.25 per person | two dozen minimum

Assorted Cupcakes
one dozen minimum
Mini 2.50 each
Regular 3.00 each

Assorted Cakes
Chocolate Dipped Strawberries
(seasonal)
INQUIRE FOR PRICING

Terms & Conditions

Our sales office is open Monday through Friday from 9:00am to 5:00pm

Weekday orders must be at least \$800.00 plus tax and delivery. Our standard buffet setup includes black linen, white platters and chafing dishes. Orders in which the total amount falls below 800.00 but above 400.00 will be delivered on disposable platters. We have a menu minimum of 1500.00 for Saturday drop off service excluding 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 \$35 delivery fee for the SF Financial district and surrounding areas. \$45 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 \$1.50 per person

Staffing Our servers will be uniformed in dress shirts, ties, and black trousers.

STAFF RATE is charged by the hour. 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 100% the total bill.

