

# ANDY'S LOCAL MARKET

## Realtor Open House Catering Menu

For catering orders only, email [chef@andyslocalmarket.com](mailto:chef@andyslocalmarket.com)

Or call the deli direct at 415-456-5777

Need Wine and beverage quotes?

Ask [Ron Porter](#) our Sommelier

<p><b>Lavosh Rolls:</b></p> <ul style="list-style-type: none"> <li>a) Curried Turkey: apple, mango chutney, cream cheese and lettuce (16 pieces)</li> <li>b) Teriyaki Flank Steak: jack cheese, herb cream cheese and lettuce (16 pieces)</li> <li>c) Grilled Eggplant: roasted red peppers, cream cheese, and lettuce (16 pieces)</li> </ul>	<p>\$79 (serves 24 people, 2 pieces per person)</p> <p>48 piece minimum</p>
<p><b>Mini Chicken Quesadillas with Roasted Tomato Sauce</b></p>	<p>\$69 (serves 15 people: 2 pieces per person)</p> <p>30 piece minimum</p>
<p><b>Three (3) Baguette Bite-Sized Sandwiches:</b></p> <ul style="list-style-type: none"> <li>a) Caprese: homemade sourdough, mozzarella, basil, butter (20 pieces)</li> <li>b) Salami: homemade sourdough, mozzarella, basil, butter (20 pieces)</li> <li>c) Chicken Pesto: homemade sweet bread, grilled chicken, tomato, mozzarella, pesto sauce (20 pieces)</li> </ul>	<p>\$79 (serves 20 people, 3 pieces per person)</p> <p>60 piece minimum</p>
<p><b>Fresh Fruit Platter (seasonal fruits)</b></p>	<p>\$99 (serves 25)</p> <p>\$179 (serves 50)</p>
<p><b>Assorted Cookies:</b></p> <ul style="list-style-type: none"> <li>a) Chocolate Chip</li> <li>b) Oatmeal</li> <li>c) Raspberry Thumbprint</li> </ul>	<p>\$59 (serves 25)</p>

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## Catering Menu Categories

<a href="#">Morning Snack</a>	<a href="#">Salads</a>	<a href="#">Boxed Lunch</a>	<a href="#">Sandwiches</a>
<a href="#">Side Salads</a>	<a href="#">Appetizers</a>	<a href="#">Platters</a>	<a href="#">Homemade Dips &amp; Chips</a>
<a href="#">Side Dishes</a>	<a href="#">Hot Entrees</a>	<a href="#">Andy's Famous BBQ</a>	<a href="#">Desserts</a>

## Morning Snacks

### 1) Quiche: \$24.99 (serves 10-12)

- A) Lorraine: ham, swiss, eggs, cream, salt, pepper, nutmeg
- B) Vegetarian: spinach, swiss, eggs, salt, pepper, nutmeg
- C) Bacon: gruyere cheese, eggs, cream, salt, nutmeg

### 2) Breakfast Burritos: \$4.49 each (serves 1)

- A) Sausage: eggs, cheese, bell pepper, roasted tomato salsa
- B) Ham: eggs, potatoes, cheese, roasted tomato salsa
- C) Chorizo: eggs, potatoes, cheese, roasted tomato salsa
- D) Black Bean: eggs, black beans, rice, cheese, roasted tomato salsa

### 3) Homemade Pastries and Muffins: see prices (serves 1-2)

- A) Croissant: butter, milk, sugar, eggs \$3.49
- B) Almond Croissant: butter, milk, sugar, eggs, almond flour, sliced almonds \$4.49

- C) Chocolate Croissant: flour, sugar, eggs, semi-sweet chocolate \$3.99
- D) Cinnamon Bun: flour, eggs, cinnamon powder, brown sugar, butter \$4.49
- E) Fruit Danish: flour, sugar, danish cream, eggs, butter, seasonal organic fruit \$3.79
- F) Bear Claw: almond paste, sliced almond, sugar glaze \$3.99
- G) Blueberry Muffin: flour, sugar, butter, baking soda, organic blueberries, eggs \$3.79
- H) Banana Nut Muffin: ap flour, organic banana, walnuts, sugar, baking powder, salt, eggs \$3.79
- I) Carrot Walnut Muffin: ap flour, carrots, walnuts, sugar, baking powder, salt, eggs \$3.79

**4) Lavazza Coffee:** (includes 12 oz cups, sugar, cream, milk, stir sticks)

- A) 4 ¾ gallon - serves 40 - \$120
- B) 2 ½ gallon - serves 26 - \$78
- C) 1.25 gallon - serves 13 - \$39
- D) \*96oz Joe to Go - serves 12 - \$24

***\$100 deposit required for all coffee orders listed, with the exception of \*Joe to Go***

**Salads:**

- Single (serves 1 - priced below)
- Medium (serves 10-12) \$35
- Large (serves 24) \$55

<b>Chicken Taco Salad:</b> chili rubbed chicken, black beans, tomato, cheese, avocado, chili vinaigrette	\$7.49
<b>Caesar Salad:</b> romaine lettuce, parmesan cheese, caesar dressing, croutons	\$6.49
<b>Chicken Caesar Salad:</b> chicken, romaine lettuce, parmesan cheese, caesar dressing, croutons	\$7.49
<b>Cobb Salad:</b> romaine lettuce, turkey, avocado, blue cheese, tomato, bacon, dijon dressing	\$7.49
<b>Asian Chicken Salad:</b> shredded cabbage, sesame chicken, carrots, almonds, oranges, sesame-soy vinaigrette	\$7.49
<b>Spinach Salad:</b> apples, candied pecans, dried cranberries, sesame seed vinegar, olive oil, curry honey	\$7.49
<b>Organic Mixed Greens:</b> baby greens, tomatoes, carrots, red wine vinegar, dijon, olive oil, garlic, salt, pepper	\$6.49

## Boxed Lunches: (serves 1)

All Sandwiches Made on Homemade Rolls w/ Homemade Chocolate Chip Cookie and [Side Salad](#).

<b>Mini Sandwich Boxed Lunch: \$9.99</b>
A) Caprese: sourdough roll, fresh mozzarella, butter, basil B) Salami: sourdough roll, fresh mozzarella, butter, basil, salami
<b>Sandwich Boxed Lunch: \$13.99</b>
<b>Specialty Sandwich Boxed Lunch: \$14.99</b>

## Sandwiches: \$ 8.49 (serves 1)

### Homemade Rolls/Bread

dutch crunch, sourdough sliced, sour roll, sweet roll, country white, wheat, focaccia, rye

### Trimmings

pickles, tomato, onion, lettuce, mayonnaise, mustard, pepperoncinis, jalapenos, sauerkraut, sprouts

### Options

Roast Beef  
Roasted Chicken Breast  
Smoked Turkey Breast  
Black Forest Ham  
Baked Ham  
Salami  
Pastrami  
Smoked Salmon  
BLT  
Prosciutto  
Chicken Salad  
Tuna Salad  
Egg Salad  
Avocado & Cheese

### Add Ons

Cheese (\$.50): havarti, pepper jack, smoked gouda, american, cream cheese, jack, swiss, cheddar, provolone

Avocado & Bacon - \$1 each

## Specialty Sandwiches: \$ 9.99 (serves 1)

**Chicken Pesto:** grilled chicken, pesto, fresh mozzarella

**Sweet Turkey:** havarti cheese, avocado, sprouts, tomato, homemade garlic aioli

**Chicken Club:** roasted chicken, bacon, spring mix, tomato served on homemade focaccia bread

**Reuben:** corned beef, sauerkraut, 1000 island dressing, swiss cheese

**Tuna Melt:** swiss cheese, tomato, red onion

**Vegetarian:** sliced cucumber, carrots, avocado, shaved parmesan cheese

## Side Salads: (Servings based on 4 oz per person)

½ Pint (serves 2) \$9.99 - Small (serves 20) \$85 - Large (Serves 80) \$290

<b>Fresh Fruit Salad:</b> colorful mix of seasonal fruits	<b>Gourmet Wild Tuna Salad:</b> celery, onion, mayonnaise, spices, pickles
<b>Black Bean and Corn Salad:</b> black beans, corn, green onion, celery, sweet peppers, latin style dressing	<b>Florentine Pasta:</b> bowtie pasta, spinach, feta cheese, tomato, italian vinaigrette
<b>Macaroni Salad:</b> carrots, celery, onion, mayonnaise, herbs	<b>Toscana Pasta:</b> penne pasta, salami, swiss cheese, garlic, pepperoncini's, italian vinaigrette
<b>Classic Potato Salad:</b> red potatoes, celery, onion, dijon, mayonnaise	<b>Egg Salad:</b> celery, onion, mayonnaise, spices
<b>Gourmet Potato Salad:</b> red potatoes, celery, onion, dijon, mayonnaise, egg	<b>Wild Rice Salad:</b> sweet peppers, green onions, peanuts, raisins, honey-balsamic vinaigrette
<b>Florentine Pasta:</b> bowtie pasta, spinach, feta cheese, tomato, italian vinaigrette	<b>Broccoli Gorgonzola Salad:</b> cashews, red bell peppers, red onion, parsley, lemon vinaigrette, honey, salt/pepper
<b>Wild Tuna Salad:</b> celery, onion, mayonnaise, spices	<b>Bow-Tie Pasta Salad:</b> tomatoes, pesto, extra virgin olive oil, parmesan cheese
<b>Grilled Corn-Cucumber Salad:</b> cilantro, tomato, and honey-jalapeno vinaigrette	<b>Three Bean Salad:</b> garbanzo beans, kidney beans, green beans, sweet peppers, onion, herbs and red vinaigrette

<b>Greek Salad:</b> cucumbers, tomatoes, kalamata olives, feta cheese, herbs, red vinaigrette	<b>Cucumber Salad:</b> cucumbers, fresh dill, sweet peppers, rice wine vinaigrette
<b>Couscous Salad:</b> mandarin oranges, green onions, orange juice, touch of olive oil	<b>Kale Caesar Salad:</b> kale, red onion, parmesan cheese, caesar dressing (contains anchovies), garlic, homemade croutons

## Appetizers:

<b>Soft Spring Rolls</b> a) avocado, mint, carrots, jicama, shredded lettuce and sweet chili sauce - b) add bay shrimp - \$3.50 each	\$3 each / \$3.50 each Minimum 24 rolls
<b>Lavosh Rolls</b> a) curried turkey, apple-mango chutney, lettuce b) roasted turkey, Jarlsberg cheese, honey mustard c) teriyaki flank steak, lettuce, jack cheese, herb cream cheese d) grilled eggplant, roasted peppers, fresh mozzarella, cream cheese	\$32 1 roll/16 pieces (serves 8 people, 2 pieces each) Minimum of 1 roll
<b>Deviled Eggs</b> a) plain b) topped with bacon	\$39 Minimum 24, serves 24
<b>Thai Chicken Satay w/ Peanut Sauce</b> Coconut milk, garlic, chili flakes, curry powder, peanuts	\$45 Serves 20 people Minimum 20 pieces
<b>Spanakopita w/ Tzatziki Sauce</b> Spinach, feta cheese, herbs, and spices wrapped in phyllo dough	\$39 Serves 20 people Minimum 20 pieces
<b>Teriyaki Flank Steak Skewers</b> Marinated in soy, ginger, garlic and sesame	\$59 Serves 20 people Minimum 20 pieces
<b>Mini Risotto Cakes</b> Risotto cakes with mushrooms, onions, parmesan cheese and romesco sauce	\$39 Serves 20 people Minimum 20 pieces
<b>Mini Zucchini Cakes</b> Zucchini cakes with shredded zucchini, onion, egg, garlic, and goat cheese	\$42 Serves 20 people Minimum 20 pieces

<b>Mini Quesadillas w/ Tomatillo Sauce</b> a) Chicken: pepper jack cheese, scallions, black beans, corn b) Vegetarian: black beans, corn, peppers, jack and feta cheese	\$59 Serves 20 people Minimum 20 pieces
<b>*Mini Crab Cakes w/ Roasted Red Pepper Aioli</b> Handmade crab cakes, aioli made with red pepper, garlic, basil, mayonnaise	\$6.99 per crab cake Minimum 20 pieces
<b>Citrus Prawns w/Avocado Salsa</b> Grilled prawn skewers, served with our delicious avocado salsa - made with avocado, onion, jalapeno, and cilantro	\$59 Serves 20 people Minimum 20 pieces
<b>Stuffed Mushrooms</b> Filled with bread crumbs, shallots, herbs, parmesan cheese	\$59 Serves 25 people Minimum 25 pieces
<b>Chicken Wings w/ Ranch Sauce</b> a) buffalo wings b) teriyaki wings	\$59 Serves 20 people Minimum 20 pieces

## Platters:

	Medium	Large
<b>Fresh Fruit Platter</b> An arrangement of sliced colorful seasonal fruit	Serves 25 \$99	Serves 40 \$159
<b>Seasonal Crudité's Platter</b> Fresh seasonal vegetables artfully arranged, served with roasted red pepper aioli	Serves 25 \$99	Serves 40 \$159
<b>Artisan Cheese Platter</b> Assorted distinctive local and imported cheese with fruit garnish and toast points	Serves 25 \$120	Serves 40 \$169
<b>Antipasto Platter</b> Assorted marinated vegetables, meats, cheese, olives, served with toast points	Serves 25 \$145	Serves 40 \$195
<b>Assorted Soft Cheese and Fruit Platter</b> Brie, goat cheese, blue cheese, fresh fruit, berries, served with toast points	Serves 25 \$130	Serves 40 \$189

<b>Assorted Meat and Cheese Platter</b> Combination of soft and hard gourmet cheese, fresh fruit, toast points, salami, prosciutto and mild coppa sliced	Serves 25 \$79	Serves 40 \$149
<b>Sandwich Platter</b> An assortment of your choice cut in half and arranged	Minimum of 10 sandwiches (serves 10) \$89.99	

<b>Homemade Dips &amp; Chips:</b>	<b>½ Pint</b> (serves 4)	<b>Pint</b> (serves 8)	<b>Bowl</b> (serves 25)
<b>Mango Salsa</b> Fresh mango, red onion, cilantro, jalapenos (not spicy)	\$6.99	\$12.99	\$32.99
<b>Guacamole</b> Fresh avocados, onion, cilantro, lime, tomato, jalapeno, onion	\$7.99	\$14.99	\$49
<b>Sour Cream Guacamole</b> Sour cream, avocados, avocado pulp onion, cilantro, lime, tomato, jalapeno, onion		\$11.99	\$29
<b>Pico de Gallo</b> Fresh tomato, lime juice, cilantro, onion	\$6.99	\$12.99	\$32.99
<b>Salsa Verde</b> Tomatillos, onions, cilantro	\$6.99	\$12.99	\$34
<b>Roasted Tomato Salsa</b> Cilantro, white onion, chipotle peppers	\$7.99	\$14.99	\$38
<b>Salsa Ranchera</b> Tomatoes, chipotles, chili arbol, lime, cilantro, green tomatillos	\$7.99	\$14.99	\$38
<b>Ranch Dip</b> Buttermilk, mayonnaise, onion salt, pepper, parsley, vinegar, herbs	\$6.99	\$12.99	\$36
<b>Hummus Dip</b> Garbanzo beans, garlic, lemon, olive oil, cumin, herbs, soy, tahini	\$6.99	\$12.99	\$32.99
<b>Spinach Dip</b> Spinach, sour cream, mayonnaise, green onion, lemon juice, herbs, salt and pepper	\$6.99	\$12.99	\$32.99
<b>Artichoke Dip</b> Artichokes, jalapenos, mayonnaise, herbs, carrots, sour cream, parmesan cheese, egg, vinegar	\$6.99	\$12.99	\$38



<b>Salmon Dip</b> Smoked salmon, cream cheese, herbs, green onion, garlic, parsley	\$11.99	\$18.99	\$55
<b>Ceviche</b> Fresh tomato, lime juice, cilantro, onion, shrimp	\$11.99	\$18.99	\$55
<b>Homemade Tortilla Chips</b>	1 bag (Serves 4) \$5.99 Bowl (Serves 16) \$19.99		

## Side Dishes:

Small (serves 10) \$25

Medium (serves 25) \$37

Large (serves 50) \$64

<b>Marinated Fire Roasted Vegetables</b> Sweet peppers, mushrooms, onions, carrots, zucchini, marinated in a soy-balsamic marinade, and grilled	<b>Parmesan Polenta Triangles</b> Drizzled with pesto
<b>Mashed Potatoes</b> Homestyle potatoes, cream, butter	<b>Braised Greens</b> With sliced garlic, wine, almonds, caramelized onions
<b>Sautéed or Steamed Mixed Vegetables</b> Fresh seasonal vegetables sautéed with olive oil, wine, garlic or seasoned and steamed	<b>Grilled Asparagus</b> Lightly grilled with garlic olive oil
<b>Ginger Jasmine Rice</b> Ginger, garlic, soy sauce	<b>Roasted Sliced Butternut Squash</b> Roasted with bay leaf, olive oil, and seasoning
<b>Spanish Rice</b> Tomato sauce and onions	<b>Broccoli-Cauliflower Havarti Cheese Gratin</b>
<b>Steamed Brown Rice</b>	<b>Green Beans w/ Corn</b> Fresh green beans sautéed with shallots, garlic, and fresh corn

## Hot Entrees:

<b>Soups</b>	<b>Pint (serves 1-2) Quart (serves 2-4)</b>
<b>Famous Clam Chowder</b> Clams, potato, cream, butter, celery, onion, garlic, bay leaf, bacon	Pint: \$7.99 Quart: \$14.99
<b>Famous Thai Chicken Soup</b> Onions, peppers, chicken, coconut milk, stock	Pint: \$7.99 Quart: \$14.99
<b>Chicken Noodle Soup</b> Chicken, chicken stock, carrots, celery, onion, salt, pasta (Dairy-Free)	Pint: \$6.99 Quart: \$12.99
<b>Italian Wedding Soup</b> Meatballs, tomato, pasta, celery (Dairy-Free)	Pint: \$6.99 Quart: \$12.99
<b>Tomato Bisque Soup</b> Cream, tomatoes, garlic, basil (Vegetarian)	Pint: \$7.99 Quart: \$14.99

<b>Lasagna</b>	<b>Half Pan (serves 12) Full Pan (serves 24)</b>
<b>Sausage Lasagna</b> Ground beef, pork, mushrooms, marinara, parmesan cheese, and ricotta	Half Pan: \$60 Full Pan: \$120
<b>Chicken Spinach Lasagna</b> Chicken, spinach, ricotta, mozzarella	Half Pan: \$60 Full Pan: \$120
<b>Vegetarian Lasagna</b> Vegetable medley, roasted zucchini, yellow squash, sun dried tomatoes in a pesto-parmesan bechamel sauce	Half Pan: \$55 Full Pan: \$105

<b>Homemade Pasta</b>	<b>Half Pan (serves 12) Full Pan (serves 24)</b>
<b>Baked Bolognese Penne Pasta</b> Penne pasta with Bolognese sauce, parmesan, marinara sauce (contains beef, and pork)	Half Pan: \$55 Full Pan: \$105
<b>Ziti Penne Pasta</b> Penne pasta with Bolognese sauce, parmesan, marinara sauce, ricotta cheese (contains beef, and pork)	Half Pan: \$55 Full Pan: \$105
<b>Pasta Primavera Vegetarian</b> Linguini pasta with zucchini, mushrooms, onions, peppers, and a creamy parmesan sauce	Half Pan: \$55 Full Pan: \$105
<b>Rigatoni Bolognese with Spicy or Mild Italian Sausage</b> Rigatoni pasta with Bolognese sauce, parmesan, marinara sauce, ricotta cheese spicy or mild italian sausage	Half Pan: \$55 Full Pan: \$105
<b>Macaroni and Cheese</b>	Half Pan: \$55 Full Pan: \$105
<b>Gourmet Macaroni and Cheese</b> White cheddar cheese, ham, parmesan	Half Pan: \$55 Full Pan: \$105

<b>Homemade Ravioli</b>	<b>Half Pan (serves 12) Full Pan (serves 24)</b>
A) Asiago Cheese Raviolis w/ Marinara Sauce (vegetarian) B) Beef Raviolis w/ Marinara Sauce C) Butternut Squash Raviolis w/ Creamy Tomato Sauce (vegetarian)	Half Pan: \$55 Full Pan: \$105

<b>Hot Entrees (continued):</b>	<b>Servings</b>
<b>Enchiladas</b> Chicken, vegetarian, or beef topped with salsa verde	Half Pan: (serves 12) \$95 Full Pan: (serves 24) \$180  Based on 2 per person
<b>Famous Southern Baked Chicken</b> Crispy pieces of light and dark chicken	Half Pan: (serves 25) \$65 Full Pan: (serves 50) \$150
<b>Chicken Piccata</b> Boneless chicken breast, with mushrooms, capers, lemon, wine, herbs, and spices- comes with white rice	Half Pan: (9 pieces) \$100 Full Pan: (18 pieces) \$195
<b>Chicken Marsala</b> Boneless chicken breast, with mushrooms, herbs, and spices- comes with white rice	Half Pan: (9 pieces) \$100 Full Pan: (18 pieces) \$195
<b>Tenderized Tri-Tip</b> Garlic burgundy marinade	Half Pan: (serves 12) \$65 Full Pan: (serves 24) \$150  Based on 1/4lb per person
<b>Roasted Salmon</b> Fresh salmon brushed with olive oil, garlic, and roasted	Half Pan (serves 12) \$95 Full Pan (serves 24) \$180  Based on 4 oz pieces
<b>Chili!</b> Your choice of: a) Beef Chili: Ground beef, tomato, pinto beans corn b) Turkey Chili: Ground turkey, tomato, pinto beans corn	Half Pan (serves 12) \$46 Full Pan (serves 24) \$80  Based on 3 oz per person

<b>Andy's Famous BBQ:</b>	<b>Servings</b>
<b>BBQ Smoked Chicken</b> Oak smoked on low for hours with a mouthwatering hint of apple, your choice of thigh/leg or breast pieces	Half Pan: (serves 12) \$80 Full Pan: (serves 24) \$150  Based on 1/4lb each
<b>Smoked Pork Baby Back Ribs</b> Fall off the bone ribs, dry rubbed and gently smoked with applewood	Half Rack: \$16 Full Rack: \$28
<b>Tri-Tip w/Sweet BBQ Sauce</b>	\$18.99 per pound  <u>5 servings</u> per pound, based on 3 oz servings per person
<b>Pulled Pork Sandwiches</b> Includes homemade brioche bun, coleslaw, dijon	Half Pan: (Serves 25) \$135 Full Pan: (Serves 50) \$270
<b>Slow-Smoked Pork Shoulder</b>	Half Rack: \$16 Full Rack: \$28
<b>Andy's Cream of Corn</b>	Half Pan: (serves 10-15) \$35 Full Pan: (serves 20-25) \$70
<b>BBQ Country Potatoes</b>	Half Pan: (serves 10-15) \$35 Full Pan: (serves 20-25) \$65
<b>Cowboy Beans</b>	Half Pan: (serves 12) \$40 Full Pan: (serves 24) \$80



**BBQ grill available for additional fee!**

## Desserts

<b>Homemade brownies and assorted cookies:</b>	<b>\$2 each, minimum one dozen</b>
a) Brownie bites b) Chocolate chip cookie c) Gluten Free chocolate chip cookie d) Peanut butter cookies e) Oatmeal raisin cookies f) Raspberry thumbprint cookies g) Cowboy cookies	