

Andy's Markets
Realtor Open House Catering Menu

For catering orders only, email chef@andyslocalmarket.com
Or call the deli direct at 415-456-5777

Need Wine and beverage quotes?
Ask **Ron Porter** our Sommelier

1) Lavosh Rolls: \$69.00

48 Piece minimum (Serves 24 people: 2 pieces/person)

- A) Curried Turkey: apple, mango chutney, cream cheese and lettuce (16 pieces)
- B) Teriyaki Flank Steak: jack cheese, herb cream cheese and lettuce (16 pieces)
- C) Grilled Eggplant: roasted red peppers, cream cheese, and lettuce (16 pieces)

2) Mini Chicken Quesadillas with Roasted Tomato Sauce: \$59.00

30 Piece Minimum (serves 15 people: 2 pieces/person)

3) 3 Baguettes: Bite-Size sandwiches: \$69.00

60 Piece Minimum (Serves 20 people: 3 pieces/person)

- A) Caprese: homemade sourdough, mozzarella, basil, butter (20 pieces)
- B) Salami: homemade sourdough, mozzarella, basil, butter (20 pieces)
- C) Chicken Pesto: homemade sweet bread, grilled chicken, tomato, mozzarella, pesto sauce (20 pieces)

4) Fresh Fruit Platter (seasonal fruits) Serves 25 for \$95.00 or Serves 50 for \$150.00

5) Assorted Cookies: \$49.00

Tray of 25

- A) Chocolate Chip
- B) Oatmeal
- C) Raspberry Thumbprints

Andy's Markets

Catering Take-Out Menu

A 15% gratuity is added for set up at your home of your catered foods.
Delivered items have a delivery charge of \$35.00-\$75.00.

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-Morning snacks	-Sandwiches	-platters	-Hot Entrees
-Salads	-Side Salads	-Dips	-Andy's Famous BBQ
-Boxed Lunches	-Appetizers	-Side Dishes	-Desserts

Morning Snacks

- 1) Quiche: Serves 10-12..... \$19.99
 - 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: Serves 1..... \$4.49
 - 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

- 3) Homemade Banana Bread: Serves 8-10..... \$24.99
 - A) Homemade Banana Nut Bread: walnuts, organic bananas, vanilla, eggs, flour, butter, sugar
 - B) Gluten Free Homemade Banana Bread: coconut oil, pumpkin seeds, sunflower seeds, chia seeds, cranberries, cherries, eggs

- 4) Homemade Pastries and Muffins: Serves 1-2 each
 - 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: ap 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

- 5) Equator Coffee: (includes 12 oz cups, sugar, cream, milk, stir sticks)
 - A) 4 ¾ gallon: Serves 40..... \$120.00 w/\$100.00 deposit
 - B) 2 ½ gallon: Serves 26..... \$78.00 w/\$100.00 deposit
 - C) 1.25 gallon: Serves 13 \$39.00 w/\$100.00 deposit
 - D) 96oz Joe to Go: Serves 12..... \$24.00 no deposit

Salads: Single (Serves 1- priced below), Medium (serves 10-12) \$29.99 or Large (serves 24) 49.99

- 1) Chicken Taco Salad..... \$7.49
chili rubbed chicken, black beans, tomato, cheese, avocado, chili vinaigrette
- 2) Caesar Salad..... \$6.49
romaine lettuce, parmesan cheese, Caesar dressing, croutons
- 3) Chicken Caesar Salad..... \$7.49
chicken, romaine lettuce, parmesan cheese, Caesar dressing, croutons
- 4) Cobb Salad..... \$7.49
romaine lettuce, turkey, avocado, blue cheese, tomato, bacon, Dijon dressing
- 5) Asian Chicken Salad..... \$7.49
Shredded cabbage, sesame chicken, carrots, almonds, oranges, sesame-soy vinaigrette
- 6) Spinach Salad.....\$6.49
apples, candied pecans, dried cranberries, sesame seed vinegar, olive oil, curry honey
- 7) Organic Mixed Greens.....\$5.99
baby greens, tomatoes, carrots, red wine vinegar, Dijon, olive oil, garlic, salt, pepper

Boxed Lunches: (Serves 1- priced below) All Sandwiches Made on Homemade Rolls w/ Homemade Chocolate Chip Cookie and [Side Salad](#).

- 1)Mini Sandwich \$9.00
A) Caprese: sourdough roll, fresh mozzarella, butter, basil
B) Salami: sourdough roll, fresh mozzarella, butter, basil, salami
- 2) [Sandwich](#): (includes cheese)..... \$12.29
- 3) [Specialty Sandwich](#):\$13.29

Sandwiches: (Serves 1).....\$ 7.49

- Made on Homemade Rolls/Bread (dutch crunch, sourdough, sweet, country white, wheat, focaccia, rye)
Served with: pickles, tomato, onion, lettuce, mayonnaise, mustard, pepperoncini's, jalapenos, sauerkraut, sprouts
Cheese (Havarti, pepper jack, smoked gouda, American, cream cheese, jack, swiss, cheddar, provolone)\$.50
Avocado & Bacon.....\$1.00/EA
- A) Roast Beef
 - B) Roasted Chicken Breast
 - C) Smoked Turkey Breast
 - D) Black Forest Ham
 - E) Baked Ham
 - F) Salami
 - G) Pastrami
 - H) Smoked Salmon
 - I) BLT
 - J) Prosciutto
 - K) Chicken Salad
 - L) Tuna Salad
 - M) Egg Salad
 - N) Avocado & Cheese

Specialty Sandwiches: (Serves 1).....\$ 8.99

Made on Homemade Rolls/Bread

- A) Chicken Pesto: grilled chicken, pesto, fresh mozzarella
- B) Sweet Turkey: Havarti cheese, avocado, sprouts, tomato, homemade garlic aioli
- C) Chicken Club: roasted chicken, bacon, spring mix, tomato served on homemade focaccia bread
- D) Reuben: corned beef, sauerkraut, 1000 island dressing, swiss cheese
- E) Tuna Melt: swiss cheese, tomato, red onion
- F) Vegetarian: sliced cucumber, carrots, avocado, shaved parmesan cheese

Side Salads: ½ Pint (Serves 2) \$8.99, Small (Serves 20) \$79.00, Large (Serves 80) \$239.00

(Servings based on 4oz/person)

- A) Fresh Fruit Salad: colorful mix of seasonal fruits
- B) Black Bean and Corn Salad: black beans, corn, green onion, celery, sweet peppers, latin style dressing
- C) Macaroni Salad: carrots, celery, onion, mayonnaise, herbs (small: \$59.00, Large \$199)
- D) Classic Potato Salad: red potatoes, celery, onion, Dijon, mayonnaise
- E) Gourmet Potato Salad: red potatoes, celery, onion, Dijon, mayonnaise, egg
- F) Florentine Pasta: bowtie pasta, spinach, feta cheese, tomato, italian vinaigrette (small: \$59.00, Large \$199)
- G) Wild Tuna Salad: celery, onion, mayonnaise, spices
- H) Gourmet Wild Tuna Salad: celery, onion, mayonnaise, spices, pickles
- I) Toscana Pasta: penne pasta, salami, swiss cheese, garlic, pepperoncini's, italian vinaigrette
- J) Egg Salad: celery, onion, mayonnaise, spices
- K) Wild Rice Salad: sweet peppers, green onions, peanuts, raisins, honey-balsamic vinaigrette
- L) Bow-Tie Pasta Salad: tomatoes, pesto, extra virgin olive oil, parmesan cheese (small: \$59.00, Large \$199)
- M) Grilled Corn-Cucumber Salad: cilantro, tomato, and honey-jalapeno vinaigrette
- N) Three Bean Salad: garbanzo beans, kidney beans, green beans, sweet peppers, onion, herbs and red vinaigrette (small: \$59.00, Large \$199)
- O) Greek Salad: cucumbers, tomatoes, kalamata olives, feta cheese, herbs, red vinaigrette
- P) Cucumber Salad: cucumbers, fresh dill, sweet peppers, rice wine vinaigrette (small: \$59.00, Large \$199)
- Q) Couscous Salad: mandarin oranges, green onions, orange juice, touch of olive oil
- R) Kale Caesar Salad: kale, red onion, parmesan cheese, caesar dressing (contains anchovies), garlic, homemade croutons (small: \$59.00, Large \$199)
- S) Broccoli Gorgonzola Salad: cashews, red bell peppers, red onion, parsley, lemon vinaigrette, honey, salt/pepper

Appetizers:

- 1) Soft Spring Rolls: (Minimum of 24)\$2.75 ea
A) avocado, mint, carrots, jicama, shredded lettuce and sweet chili sauce
B) Add Bay Shrimp.....\$3.00 ea
- 2) Lavosh Rolls: (Minimum 1 Roll: 15-16 pieces /roll - Serves 7-8 @2 pieces each).....\$25.00
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
- 3) Deviled Eggs: (Minimum 24 – Serves 24)..... \$36.00
A) Plain
B) Topped with Bacon
- 4) Thai Chicken Satay w/ Peanut Sauce: (Minimum 20 Pieces – Serves 20).....\$ 39.00
Coconut milk, garlic, chili flakes, curry powder, peanuts
- 5) Spanakopita w/ Tiziki Sauce: (Minimum 20 Pieces – Serves 20).....\$ 39.00
Spinach, feta cheese, herbs, and spices wrapped in phyllo dough
- 6) Teriyaki Flank Steak Skewers: (Minimum 20 Pieces – Serves 20).....\$ 39.00
Marinated in soy, ginger, garlic and sesame
- 7) Mini Risotto Cakes: (Minimum 20 Pieces – Serves 20).....\$ 39.00
With mushrooms, onions, parmesan cheese and romesco sauce
- 8) Mini Zucchini Cakes: (Minimum 20 Pieces – Serves 20)..... \$ 39.00
With shredded zucchini, onion, egg, garlic, and goat cheese
- 9) Mini Quesadillas w/ Tomatillo Sauce: ***** (Minimum 20 Pieces – Serves 20).....\$ 49.00
A) Chicken, pepper jack cheese, scallions, black beans, corn
B) Vegetarian: Black Beans, corn, peppers, jack and feta cheese
- 10) Mini Crab Cakes w/ Roasted Red Pepper Aioli: (Minimum 20 Pieces – Serves 20).....\$ 49.00
- 11) Citrus Prawns w/Avocado Salsa***** (Minimum 20 Pieces – Serves 20).....\$ 49.00
- 12) Zucchini Cups: (Minimum 20 Pieces – Serves 20).....\$ 39.00
Filled with white cheddar, bacon, scallions
- 13) Stuffed Mushrooms: (Minimum 25 Pieces – Serves 25).....\$ 49.00
Filled with bread crumbs, shallots, herbs, parmesan cheese
- 14) Chicken Wings w/ Ranch Sauce: (Minimum 20 Pieces – Serves 20).....\$ 39.00
A) Buffalo
B) Teriyaki

Platters:

- 1) Fresh Fruit Platter:..... Medium (Serves 25) \$95.00, Large (Serves 50) \$150.00
An arrangement of sliced colorful seasonal fruit
- 2) Seasonal Crudités Platter:Medium (Serves 25) \$95.00, Large (Serves 50) \$150.00
Fresh seasonal vegetables artfully arranged, served with roasted red pepper aioli
- 3) Artisan Cheese Platter:..... Medium (Serves 25) \$120.00, Large (Serves 40) \$165.00
Assorted distinctive local and imported cheese with fruit garnish and toast points
- 4) Antipasto Platter:Medium (Serves 25) \$145.00, Large (Serves 50) \$185.00
Assorted marinated vegetables, meats, cheese, olives, served with toast points
- 5) Assorted Soft Cheese and Fruit Platter:.....Medium (Serves 25) \$130.00, Large (Serves 40) \$175.00
Brie, goat cheese, blue cheese, fresh fruit, berries, served with toast points
- 6) Assorted Meat and Cheese Platter:Medium (Serves 25) \$79.00, Large (Serves 50) \$139.00
- 7) Sandwich Platter: (Minimum 10 Sandwiches- Serves 10)\$ 79.95
An assortment of your choice cut in half and arranged on a platter

Homemade Dips & Chips:

- 1) Mango Salsa:..... ½ Pint \$4.99, Pint \$9.98 or Bowl (serves 25) \$29.00
Fresh mango, red onion, cilantro, jalapenos (not spicy)
- 2) Guacamole:..... ½ Pint \$6.99, Pint \$13.98 or Bowl (serves 25) \$41.00
Fresh avocados, onion, cilantro, lime, tomato, jalapeno, onion
- 3) Sour Cream Guacamole:..... Pint \$8.00 or Bowl (serves 25) \$24.00
Sour cream, avocados, avocado pulp onion, cilantro, lime, tomato, jalapeno, onion
- 4) Pico De Gallo: ½ Pint \$4.99, Pint \$9.98 or Bowl (serves 25) \$29.00
Fresh tomato, lime juice, cilantro, onion
- 5) Salsa Verde: ½ Pint \$5.49, Pint \$10.98 or Bowl (serves 25) \$32.00
Tomatillos, onions, cilantro
- 6) Roasted Tomato Salsa: ½ Pint \$5.99, Pint \$11.98 or Bowl (serves 25) \$35.00
Cilantro, white onion, chipotle peppers
- 7) Salsa Ranchera: ½ Pint \$5.99, Pint \$11.98 or Bowl (serves 25) \$35.00
Tomatoes, chipotles, chili arbol, lime, cilantro, green tomatillos
- 8) Ranch Dip:½ Pint \$5.99, Pint \$11.98 or Bowl (serves 25) \$35.00
Buttermilk, mayonnaise, onion salt, pepper, parsley, vinegar, herbs
- 9) Hummus Dip:½ Pint \$4.99, Pint \$9.98 or Bowl (serves 25) \$29.00
Garbanzo beans, garlic, lemon, olive oil, cumin, herbs, soy, tahini
- 10) Spinach Dip:½ Pint \$4.99, Pint \$9.98 or Bowl (serves 25) \$29.00
Spinach, sour cream, mayonnaise, green onion, lemon juice, herbs, salt and pepper
- 11) Artichoke Dip.....½ Pint \$5.99, Pint \$11.98 or Bowl (serves 25) \$35.00
Artichokes, jalapenos, mayonnaise, herbs, carrots, sour cream, parmesan cheese, egg, vinegar
- 12) Salmon Dip.....½ Pint \$7.99, Pint \$15.98 or Bowl (serves 25) \$47.00
Smoked salmon, cream cheese, herbs, green onion, garlic, parsley
- 13) Ceviche.....½ Pint \$7.99, Pint \$15.98 or Bowl (serves 25) \$47.00
Fresh tomato, lime juice, cilantro, onion, shrimp
- 14) Homemade Tortilla Chips:..... 1 bag (Serves 4) \$4.99, Bowl (Serves12) \$15.79

Side Dishes:

Small (Serves 10) \$20.00, Medium (Serves 25) \$32.00, Large (Serves 50) \$59.00

1) Marinated Fire Roasted Vegetables:

Sweet peppers, mushrooms, onions, carrots, zucchini, marinated in a soy-balsamic marinade, and grilled

2) Mashed Potatoes:

Homestyle potatoes, cream, butter

3) Sautéed Mixed Vegetables:

Fresh seasonal vegetables sautéed with olive oil, wine, garlic

4) Season Steamed Vegetables

5) Ginger Jasmine Rice:

Ginger, garlic, soy sauce

6) Spanish Rice

Tomato sauce and onions

7) Steamed Brown Rice

8) Parmesan Polenta Triangles:

Drizzled with pesto

9) Braised Greens:

With sliced garlic, wine, almonds, caramelized onions

10) Grilled Asparagus:

Lightly grilled with garlic olive oil

11) Roasted Sliced Butternut Squash:

Roasted with bay leaf, olive oil, and seasoning

12) Broccoli-Cauliflower Havarti Cheese Gratin

13) Green Beans w/ Corn

Fresh green beans sautéed with shallots, garlic, and fresh corn

Hot Entrees:

- 1) Soups: Pint (Serves 1-2), Quart (Serves 2-4)
- A) Famous Clam Chowder..... Pint \$6.99, Quart \$13.98
Clams, potato, cream, butter, celery, onion, garlic, bay leaf, bacon
 - B) Famous Thai Chicken Soup..... Pint \$6.99, Quart \$13.98
Onions, peppers, chicken, coconut milk, stock
 - C) Chicken Noodle Soup..... Pint \$5.99, Quart \$11.98
Chicken, chicken stock, carrots, celery, onion, salt, pasta (Dairy-Free)
 - D) Italian Wedding Soup..... Pint \$5.99, Quart \$11.98
Meatballs, tomato, pasta, celery (Dairy-Free)
 - E) Tomato Bisque Soup..... Pint \$5.99, Quart \$11.98
Cream, tomatoes, garlic, basil (Vegetarian)
- 2) Lasagna:
- A) Sausage Lasagna: Half Pan (Serves 12) \$55, Full Pan (Serves 24) \$105.00
Ground beef, pork, mushrooms, marinara, parmesan cheese, and ricotta
 - B) Chicken Spinach Lasagna: Half Pan (Serves 12) \$55, Full Pan (Serves 24) \$105.00
Chicken, spinach, ricotta, mozzarella
 - C) Vegetarian Lasagna: Half Pan (Serves 12) \$50, Full Pan (Serves 24) \$100.00
Vegetable medley, roasted zucchini, yellow squash, sun dried tomatoes in a pesto-parmesan bechamel sauce
- 3) Homemade Pasta:..... Half Pan (Serves 12) \$45, Full Pan (Serves 24) \$85.00
- A) Baked Bolognese Penne Pasta:
Penne pasta with Bolognese sauce, parmesan, marinara sauce (contains beef, and pork)
 - B) Ziti Penne Pasta :
Penne pasta with Bolognese sauce, parmesan, marinara sauce, ricotta cheese (contains beef, and pork)
 - C) Pasta Primavera Vegetarian:
Linguini pasta with zucchini, mushrooms, onions, peppers, and a creamy parmesan sauce
 - D) Rigatoni Bolognese with Spicy or Mild Italian Sausage
Rigatoni pasta with Bolognese sauce, parmesan, marinara sauce, ricotta cheese spicy or mild italian sausage
 - E) Macaroni and Cheese:Half Pan (Serves 12) \$40, Full Pan (Serves 24) \$80.00
 - F) Gourmet Macaroni and Cheese:Half Pan (Serves 12) \$50, Full Pan (Serves 24) \$100.00
White cheddar cheese, ham, parmesan
- 4) Homemade Raviolis: Half Pan (Serves 12) \$55, Full Pan (Serves 24) \$105.00
- A) Asiago Cheese Raviolis w/ Marinara Sauce (vegetarian)
 - B) Beef Raviolis w/ Marinara Sauce
 - C) Butternut Squash Raviolis w/ Creamy Tomato Sauce (vegetarian)

Hot Entrees Continued:

- 5) Enchiladas: Half Pan (Serves 12) \$90, Full Pan (Serves 24) \$175.00
(based on 2 per person)
Chicken, vegetarian, or beef topped with salsa verde
- 6) Famous Southern Baked Chicken:Half Pan (Serves 25) \$59, Full Pan (Serves 50) \$110.00
Crispy pieces of light and dark chicken
- 7) Chicken Picatta:Half Pan (9 pieces) \$100.00, Full Pan (18 pieces) \$195.00
Boneless chicken breast, with mushrooms, capers, lemon, wine, herbs, and spices- comes with white rice
- 8) Chicken Marsala: Half Pan (9 pieces) \$100.00, Full Pan (18 pieces) \$195.00
Boneless chicken breast, with mushrooms, herbs, and spices- comes with white rice
- 9) Tenderized Tri-Tip: Half Pan (Serves12) \$55.00, Full Pan (Serves 24) \$100.00
(based on 1/4lb per person)
Garlic burgundy marinade
- 10) Roasted Side of Salmon: Half Pan (Serves12) \$75.00, Full Pan (Serves 24) \$140.00
(based on 4oz pieces)
Fresh salmon brushed with olive oil, garlic, and roasted
- 11) Chili: Half Pan (Serves12) \$36.00, Full Pan (Serves 24) \$70.00
(based on 3oz per person)
- A) Beef Chili
Ground beef, tomato, pinto beans corn
- B) Turkey Chili
Ground turkey, tomato, pinto beans corn

Andy's Famous BBQ:

- 1) Quartered Chicken:Half Pan (Serves12) \$70.00, Full Pan (Serves 24) \$140.00
(based on 1/4lb ea.)
Oak smoked on low for hours with a mouthwatering hint of apple
- 2) Ribs:Half Rack \$15.00, Full Rack \$26.00
Fall off the bone ribs, dry rubbed and gently smoked with applewood
- 3) Tri-Tip w/Sweet BBQ Sauce:..... Half Pan (Serves12) \$55.00, Full Pan (Serves 24) \$100.00
(based on 1/4lb ea.)
- 4) Pulled Pork Sandwiches:..... Half Pan (Serves25) \$125.00, Full Pan (Serves 50) \$250.00
(Includes homemade brioche bun, coleslaw, dijon)
Slow-smoked pork shoulder
- 5) Andy's Cream of Corn: Half Pan (Serves10-15) \$35.00, Full Pan (Serves 20-25) \$70.00
- 6) BBQ Country Potatoes: Half Pan (Serves10-15) \$35.00, Full Pan (Serves 20-25) \$65.00
- 7) Cowboy Beans: Half Pan (Serves12) \$40.00, Full Pan (Serves 24) \$80.00

*****BBQ GRILL AVAILABLE FOR ADDITIONAL FEE*****

Desserts:

- 1) Brownies and assorted cookies: \$2.00ea
- 2) Mini Cupcakes: (Minimum 2 dozen)\$ 1.50ea
- 3) Cupcakes: (Minimum 2 dozen)\$ 2.50ea
- 4) Giant Fresh Strawberries: (Minimum 2 dozen)\$ 3.50ea
Dipped in Guitar Chocolate (seasonal Item)
- 5) Petits Fours Bite-Sized Assortment (Minimum 1 dozen)\$ 2.50ea
Chocolate eclairs, mini lemon tarts, cream puffs, coffee mousse squares, raspberry mousse squares

Sommelier and Wine Director of Andy's Local Markets:

Ron Porter

roncporter@gmail.com



Ron Porter is the Wine Director at Andy's Local Markets. Ron is a certified Sommelier with extensive knowledge in the wine industry. Ron's exquisite wardrobe matches his exceptional palate and proved wisdom in selecting the best wines both known and up and coming. Ron has a passion for wine and pairing that is contagious, and ever so helpful whether deciding on a single bottle or a catering. To name just a handful of the benefits you get when choosing Ron's expertise for events are listed here, but you can always call or email for more information.

- Free estimates for your party's beverage needs
- Recommendations to fit your budget!
- Food and wine pairing
- Always on time delivery (for fee)
- Chilled wine, beer, and beverage at time of delivery

Add to new items and specials section of the website:

Andy's Local Markets and Delis have been serving East and West San Rafael communities, as well as Corte Madera in Marin County, California. Each store is newly constructed by Andy himself with every detail meant to make your shopping experience full of both aesthetic beauty, crisp cleanliness, combined with making the chore of grocery shopping disappear into the ease of functionality with a community based experience to go along with it all.

We offer many amenities, such as a quality grocery selection, fantastic deli and café serving homemade salads and sandwiches, fresh baked or take-and-bake pizzas, Baristas on hand to make specialty coffee drinks, beer and wine on tap, premium meat and seafood department for whatever dinner you desire, fresh produce, and an excellent wine selection to cap off your delicious dinner! Andy's grocery department carries a wide selection of your everyday needs, including specialty, gluten and vegetarian products. Andy's Market is the centerpiece of the Loch Lomond Marina, located in the San Francisco Bay Area, with a full-service deli and meat department, wide grocery selection and fresh produce daily, as well as Andy's Anchor Bar inside the deli.

Positions available:

Andy's Local Markets is looking to hire for all 3 locations. The desired applicant should have an awesome and friendly personality, a love interacting with people. You must have a strong work ethic, enjoy working as a team and have an eye for detail. One must be able to perform quickly and efficiently. You must be fluent in English and have no fear of approaching and talking to customers, even if you haven't met them before. We get very busy so a sense of urgency is a must. You must be able to work weekends and lift at least 20lbs. Friendly customer service is what we pride ourselves on, and store knowledge and a can-do attitude is what will make you successful here. Andy's has the following positions available:

- Cashier
- Deli Clerk
- Beer/Wine tenders
- Prep-Cooks
- Stocking
- Janitor
- Dishwasher
- Produce Clerk
- Driver
- Beer/Wine Sales
- Salad Prep-Cook
- Pizza Cook
- Bakers
- Maintenance

Keep the link to our application for work

Paragraph for SEO

Current:

Andy's Market and Deli has been serving East and West San Rafael communities in Marin County, California. We offer many amenities, such as a quality grocery selection, fantastic deli and café serving homemade salads and sandwiches, fresh baked or take-and-bake pizzas, Baristas on hand to make specialty coffee drinks, premium meat and seafood department for whatever dinner you desire, fresh produce, and an excellent wine selection to cap off your delicious dinner! Andy's grocery department carries a wide selection of your everyday needs, including specialty, gluten and vegetarian products. Andy's Market is the centerpiece of the Loch Lomond Marina, located in the San Francisco Bay Area, with a full service deli and meat department, wide grocery selection and fresh produce daily.

Idea:

Andy's Market and Deli serves the East and West San Rafael communities, as well as Corte Madera in Marin County, California. We offer many amenities, such as a quality grocery selection, a fantastic full-service deli and café serving homemade salads and sandwiches and burrito bar, fresh baked or take-and-bake pizzas, Baristas on hand to make specialty coffee drinks with Equator coffee, Beer and Wine Tenders to pour you an ice-cold beer on tap or glass of wine in our Anchor bar, a premium full-service meat and seafood department for whatever dinner you desire, fresh organic and conventional daily produce, and an excellent wine selection to cap off your delicious dinner!

Andy's grocery department carries a wide selection of your everyday needs, including specialty, gluten and vegetarian products. The kitchen prepares homemade delicious meals and sides daily. The hotbar in the deli is another convenient way to serve 1 or many. The produce department hosts a veggie soaker, so you can wash all produce on sight, as well as buy fresh pressed juices daily. During the spring, and summer months, Andy's has BBQ cooked right on the bay that you don't want to miss with Oysters, ribs, and more. You can also find live music on the first and 3rd Fridays at one of the stores either on the patios or in the bar. At all At all Andy's Markets you can order from our catering menu for any event. If it is beverages you need, we have a certifies sommelier as well.

Andy's Market is the centerpiece of the Loch Lomond Marina and housing development, "The Strand," located in the San Francisco Bay Area. Located next to McNear's Beach, China Camp, Peacock Gap Golf Course, and just a paddle board over from 101 Sports, we bring great food to some of the best outdoor attractions of Marin.

Andy's Sun Valley Market, off of 5th Avenue in the West End of San Rafael is nestled between Sun Valley Elementary School and the West End Nursery.

Andy's Corte Madera Market, located in the Tam Ridge Apartments is open to the public, with parking. We are next to DMV, and close walk from Redwood High School off Tamal Vista Blvd.