

Andy's Markets  
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

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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### Need Wine and beverage quotes?

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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