

ANDY'S LOCAL MARKET

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

<p>Lavosh Rolls:</p> <ul style="list-style-type: none"> 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) 	<p>\$79 (serves 24 people, 2 pieces per person)</p> <p>48 piece minimum</p>
<p>Mini Chicken Quesadillas with Roasted Tomato Sauce</p>	<p>\$69 (serves 15 people: 2 pieces per person)</p> <p>30 piece minimum</p>
<p>Three (3) Baguette Bite-Sized Sandwiches:</p> <ul style="list-style-type: none"> 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) 	<p>\$79 (serves 20 people, 3 pieces per person)</p> <p>60 piece minimum</p>
<p>Fresh Fruit Platter (seasonal fruits)</p>	<p>\$99 (serves 25)</p> <p>\$179 (serves 50)</p>
<p>Assorted Cookies:</p> <ul style="list-style-type: none"> a) Chocolate Chip b) Oatmeal c) Raspberry Thumbprint 	<p>\$59 (serves 25)</p>

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Catering Menu Categories

Morning Snack	Salads	Boxed Lunch	Sandwiches
Side Salads	Appetizers	Platters	Homemade Dips & Chips
Side Dishes	Hot Entrees	Andy's Famous BBQ	Desserts

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

Chicken Taco Salad: chili rubbed chicken, black beans, tomato, cheese, avocado, chili vinaigrette	\$7.49
Caesar Salad: romaine lettuce, parmesan cheese, caesar dressing, croutons	\$6.49
Chicken Caesar Salad: chicken, romaine lettuce, parmesan cheese, caesar dressing, croutons	\$7.49
Cobb Salad: romaine lettuce, turkey, avocado, blue cheese, tomato, bacon, dijon dressing	\$7.49
Asian Chicken Salad: shredded cabbage, sesame chicken, carrots, almonds, oranges, sesame-soy vinaigrette	\$7.49
Spinach Salad: apples, candied pecans, dried cranberries, sesame seed vinegar, olive oil, curry honey	\$7.49
Organic Mixed Greens: 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](#).

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

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

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

Greek Salad: cucumbers, tomatoes, kalamata olives, feta cheese, herbs, red vinaigrette	Cucumber Salad: cucumbers, fresh dill, sweet peppers, rice wine vinaigrette
Couscous Salad: mandarin oranges, green onions, orange juice, touch of olive oil	Kale Caesar Salad: kale, red onion, parmesan cheese, caesar dressing (contains anchovies), garlic, homemade croutons
Broccoli Gorgonzola Salad: cashews, red bell peppers, red onion, parsley, lemon vinaigrette, honey, salt/pepper	*Ask about our seasonal salads

Appetizers:

Soft Spring Rolls 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
Lavosh Rolls 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
Deviled Eggs a) plain b) topped with bacon	\$39 Minimum 24, serves 24
Thai Chicken Satay w/ Peanut Sauce Coconut milk, garlic, chili flakes, curry powder, peanuts	\$45 Serves 20 people Minimum 20 pieces
Spanakopita w/ Tzatziki Sauce Spinach, feta cheese, herbs, and spices wrapped in phyllo dough	\$39 Serves 20 people Minimum 20 pieces
Teriyaki Flank Steak Skewers Marinated in soy, ginger, garlic and sesame	\$59 Serves 20 people Minimum 20 pieces
Mini Risotto Cakes Risotto cakes with mushrooms, onions, parmesan cheese and romesco sauce	\$39 Serves 20 people Minimum 20 pieces

Mini Zucchini Cakes Zucchini cakes with shredded zucchini, onion, egg, garlic, and goat cheese	\$42 Serves 20 people Minimum 20 pieces
Mini Quesadillas w/ Tomatillo Sauce 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
Mini Crab Cakes w/ Roasted Red Pepper Aioli Handmade crab cakes, aioli made with red pepper, garlic, basil, mayonnaise	\$59 Serves 20 people Minimum 20 pieces
Citrus Prawns w/Avocado Salsa Grilled prawn skewers, served with our delicious avocado salsa - made with avocado, onion, jalapeno, and cilantro	\$59 Serves 20 people Minimum 20 pieces
Stuffed Mushrooms Filled with bread crumbs, shallots, herbs, parmesan cheese	\$59 Serves 25 people Minimum 25 pieces
Chicken Wings w/ Ranch Sauce a) buffalo wings b) teriyaki wings	\$59 Serves 20 people Minimum 20 pieces

Platters:

	Medium	Large
Fresh Fruit Platter An arrangement of sliced colorful seasonal fruit	Serves 25 \$99	Serves 40 \$159
Seasonal Crudités Platter Fresh seasonal vegetables artfully arranged, served with roasted red pepper aioli	Serves 25 \$99	Serves 40 \$159
Artisan Cheese Platter Assorted distinctive local and imported cheese with fruit garnish and toast points	Serves 25 \$120	Serves 40 \$169
Antipasto Platter Assorted marinated vegetables, meats, cheese, olives, served with toast points	Serves 25 \$145	Serves 40 \$195

Assorted Soft Cheese and Fruit Platter Brie, goat cheese, blue cheese, fresh fruit, berries, served with toast points	Serves 25 \$130	Serves 40 \$189
Assorted Meat and Cheese Platter Combination of soft and hard gourmet cheese, fresh fruit, toast points, salami, prosciutto and mild coppa sliced	Serves 25 \$79	Serves 40 \$149
Sandwich Platter An assortment of your choice cut in half and arranged	Minimum of 10 sandwiches (serves 10) \$89.99	

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

Artichoke Dip Artichokes, jalapenos, mayonnaise, herbs, carrots, sour cream, parmesan cheese, egg, vinegar	\$6.99	\$12.99	\$38
Salmon Dip Smoked salmon, cream cheese, herbs, green onion, garlic, parsley	\$11.99	\$18.99	\$55
Ceviche Fresh tomato, lime juice, cilantro, onion, shrimp	\$11.99	\$18.99	\$55
Homemade Tortilla Chips	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

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

Hot Entrees:

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

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

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

Homemade Ravioli	Half Pan (serves 12) Full Pan (serves 24)
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

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

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



BBQ grill available for additional fee!

Desserts

Homemade brownies and assorted cookies:	\$2 each, minimum one dozen
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	