

Our catering menu is rooted in our commitment to delivering a unique take on California coastal cuisine. It's the perfect compliment to your meeting or social gathering.

All of our menu items are prepared to serve either 10 or 20 people and are served on convenient platters.

ASSORTED SANDWICHES & WRAPS

10 ppl 20 ppl

\$85 \$155

Cal-Italian

smoked turkey OR salami and ham, Havarti cheese, avocado, shaved savoy cabbage, treviso, spicy castelvetro olive aioli, local hoagie roll

All Natural Grilled Chicken

Havarti cheese, baby lettuce, red onion, tomato, chimichurri aioli, local seeded baguette

Miso Chicken Salad

sliced tomato, romaine, toasted artisan bread

Fresh Tuna Salad

sliced tomato, romaine, toasted artisan bread

Vegetarian

hummus, cucumber, avocado, tomato, sunflower sprouts

DELICIOUS SHAREABLES

10 ppl 20 ppl

Local Charcuterie & California Cheeses

pickled seasonal vegetables, roasted olives, house-made IPA mustard, grilled artisan bread, crackers

\$90 \$170

Fresh Hummus

roasted garlic, preserved lemon, cucumber salsa, crisp raw seasonal vegetables, toasted pita bread

\$40 \$70

Fresh Guacamole

pico de gallo, pickled chilis, cilantro, blue corn tortilla chips

\$45 \$80

Antipasto

grilled marinated zucchini, golden squash, asparagus, blistered shishito peppers, pickled seasonal vegetables

\$60 \$110

SALADS

10 ppl 20 ppl

Caesar

roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons

\$35 \$60

Mixed Baby Greens

mixed baby greens, baby tomatoes, carrot, cucumber, radish, herb citrus vinaigrette

\$25 \$40

Patio Marketplace Potato Salad

potato, celery, red onion, red bell pepper, hard boiled eggs, house IPA mustard vinaigrette, herbs

\$35 \$60

Arugula Pesto Pasta

arugula sunflower pesto, red onion, baby tomatoes, cucumber, pickled peppers, shaved Parmigiano Reggiano

\$40 \$70

Baby Kale

roasted beets, pickled beets, citrus, shaved radishes, Cotija cheese, sherry vinaigrette

\$40 \$70

Chopped

romaine, red onion, cucumber, castelvetrano olives, pickled chilis, Cotija cheese

\$40 \$70

Toasted Farro

mixed greens, red onions, tomatoes, cucumber, castelvetrano olives, fennel, preserved lemon vinaigrette

\$40 \$70

Jicama Slaw

jicama slaw, shaved cabbage, peppers, carrots, red onions, herb citrus marinade

\$35 \$60

Add Protein to Salad:

All Natural Chicken

\$55 \$100

Carne Asada

\$65 \$120

Fresh Salmon

\$75 \$140

BREAKFAST

10 ppl 20 ppl

Assorted Breakfast Platter

assorted pastries, muffins, and bagels

\$45 \$80

Bagels

assorted flavors with shmear (1 savory, 1 sweet)

\$35 \$64

Pastries

assorted flavors

\$38 \$72

Muffins

assorted flavors

\$38 \$72

SIDES & DESSERTS

	10 ppl	20 ppl
House Made Potato Chips BBQ spices	\$30	\$50
Seasonal Vegetarian Pasta	\$65	\$120
Blue Corn Tortilla Chips and Salsa	\$35	\$70
House Pickles	\$18	\$30
Fruit Salad seasonal fruit, vanilla, lime, fresh mint	\$65	\$120
Fresh Baked Cookies assorted flavors	\$18	\$30
Individual Desserts assorted flavors	\$60	\$110

BEVERAGES

Orange Juice	\$30 per gallon
Grapefruit Juice	\$25 per gallon
Apple Juice	\$30 per gallon
Swell Coffee Co.™ Coffee	\$45 per gallon
Art of Tea® Iced Tea	\$35 per gallon
Natural Local Sodas	\$3 each
San Pellegrino®	\$3.5 each
Acqua Panna®	\$3.5 each

At The Patio Marketplace, we embrace our mantra - real food without compromise. From sustainable sourcing to seasonality and freshness, all of our food is prepared with love. Taste the difference quality makes.

For catering inquiries, please contact catering@thepatiomarketplace.com