

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

<b>Caesar</b> roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons	\$35	\$60
<b>Mixed Baby Greens</b> mixed baby greens, baby tomatoes, carrot, cucumber, radish, herb citrus vinaigrette	\$25	\$40
<b>Patio Marketplace Potato Salad</b> potato, celery, red onion, red bell pepper, hard boiled eggs, house IPA mustard vinaigrette, herbs	\$35	\$60
<b>Arugula Pesto Pasta</b> arugula sunflower pesto, red onion, baby tomatoes, cucumber, pickled peppers, shaved Parmigiano Reggiano	\$40	\$70
<b>Baby Kale</b> roasted beets, pickled beets, citrus, shaved radishes, Cotija cheese, sherry vinaigrette	\$40	\$70
<b>Chopped</b> romaine, red onion, cucumber, castelvetrano olives, pickled chilis, Cotija cheese	\$40	\$70
<b>Toasted Farro</b> mixed greens, red onions, tomatoes, cucumber, castelvetrano olives, fennel, preserved lemon vinaigrette	\$40	\$70
<b>Jicama Slaw</b> jicama slaw, shaved cabbage, peppers, carrots, red onions, herb citrus marinade	\$35	\$60

### Add Protein to Salad:

<b>All Natural Chicken</b>	\$55	\$100
<b>Carne Asada</b>	\$65	\$120
<b>Fresh Salmon</b>	\$75	\$140

## BREAKFAST

10 ppl 20 ppl

<b>Assorted Breakfast Platter</b> assorted pastries, muffins, and bagels	\$45	\$80
<b>Bagels</b> assorted flavors with shmear (1 savory, 1 sweet)	\$35	\$64
<b>Pastries</b> assorted flavors	\$38	\$72
<b>Muffins</b> assorted flavors	\$38	\$72

## SIDES & DESSERTS

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

## BEVERAGES

<b>Orange Juice</b>	\$30 per gallon
<b>Grapefruit Juice</b>	\$25 per gallon
<b>Apple Juice</b>	\$30 per gallon
<b>Swell Coffee Co.™ Coffee</b>	\$45 per gallon
<b>Art of Tea® Iced Tea</b>	\$35 per gallon
<b>Natural Local Sodas</b>	\$3 each
<b>San Pellegrino®</b>	\$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](mailto:catering@thepatiomarketplace.com)