

CANYON MARKET

CATERING

Here at Canyon Market we use the best ingredients in every dish. All our food is made fresh from scratch right here in our market. We have many options for our vegetarian, vegan and gluten-sensitive clients. Platters and utensils are included and are compostable, recyclable, or reusable. Orders can be picked up or delivered within San Francisco (we use a third party service).

Catering orders require 48 hours notice. For help with serving quantities, beverage planning and other details to ensure a sensational event, please speak with our catering staff.

TO VIEW OUR COMPLETE MENU
AND PLACE AN ORDER, VISIT:
CANYONMARKET.COM/CATERING
OR SCAN THE QR CODE

SCAN HERE
TO PLACE
AN ORDER



SCAN HERE
TO PLACE
AN ORDER

Questions? Email us at
CATERING@CANYON-MARKET.COM

ALLERGEN STATEMENT: ALL FOOD IS PREPARED IN A FACILITY THAT
PROCESSES NUTS, GLUTEN, DAIRY AND ANIMAL PRODUCTS.
DETAILED ALLERGEN INFORMATION FOR EACH OF OUR DISHES
CAN BE FOUND AT OUR ONLINE ORDERING SITE.

ALL PRICES SUBJECT TO CHANGE.

2815 DIAMOND STREET • OPEN FROM 7AM-8PM DAILY
WWW.CANYONMARKET.COM • 415-586-9999

PARTY PLATTERS

- ARTISAN CHEESE** (VG,GF) serves up to 10 **\$115**
A selection of domestic and international cheese and accompaniments. serves up to 20 **\$160**
- CHARCUTERIE** (GF) serves up to 10 **\$120**
Artisanal selection of thinly sliced cured meats for your noshing pleasure with delightful accompaniments. serves up to 20 **\$170**
- CRUDITE** (VG,GF) serves up to 15 w/ 1 dip **\$75**
A bounty of fresh veggies, served with choice of dips. serves up to 30 w/ 2 dips **\$125**
- GRILLED VEGGIES** (VG,GF) serves up to 15 w/ 1 dip **\$75**
Fire-roasted seasonal veggies, paired with choice of dip. serves up to 30 w/ 2 dips **\$125**
- TAPAS** (GF) serves up to 10 **\$120**
An assortment of Mediterranean delights: jamon serrano, rich sheep's milk manchego, and our own grilled basil shrimp with grilled vegetables, oven-dried tomatoes and olives. serves up to 20 **\$170**
- BREAD & CRACKERS** (V) serves up to 15 **\$30**
Housemade bread and focaccia crostini and crackers.
- CHIPS & DIP** (V,GF) serves up to 15 **\$35**
Housemade tortilla chips, served with Juanita's salsa roja & guacamole.

SMALL BITES

- PETITE CRAB CAKES** **\$38**
Dungeness crab cakes served with our traditional remoulade sauce. /dozen
(MINIMUM ORDER 2 DOZEN)
- ARANCINI** (VG) **\$25**
Saffron-scented arborio rice croquettes with sautéed yellow onions, red bell peppers and parmesan cheese, served with marinara sauce. /dozen
(MINIMUM ORDER 2 DOZEN)
- QUINOA & SQUASH RISOTTO BITES** (VG,GF) **\$27**
Creamy butternut squash and gruyere cheese, paired with our basil aioli /dozen
(MINIMUM ORDER 2 DOZEN)
- SMOKED SALMON CROSTINI** **\$45**
Smoked salmon with savory shallot cream cheese and chives. /dozen
(MINIMUM ORDER 2 DOZEN)
- BLUE CHEESE & WALNUT CROSTINI** (VG) **\$30**
Blue cheese & walnut spread, caramelized onion and house baked candied walnuts. /dozen
(MINIMUM ORDER 2 DOZEN)
- SPINACH ARTICHOKE CROSTINI** (VG) **\$30**
Spinach artichoke spread topped with artichoke heart and spinach. /dozen
(MINIMUM ORDER 2 DOZEN)
- OLIVE TAPANADE CROSTINI** (VG) **\$30**
Housemade olive tapenade on top of fresh goat cheese. /dozen
(MINIMUM ORDER 2 DOZEN)
- BEET HUMMUS CUKINI** (V,GF) **\$30**
Housemade beet hummus, on top of a cucumber 'crostini' with a carrot curl. /dozen
(MINIMUM ORDER 2 DOZEN)

(V) Vegan (VG) Vegetarian (D) Dairy-Free (GF) Gluten-Free

SKEWERS

- THAI CHICKEN** (DF,GF) **\$32**
Served with spicy peanut dipping sauce. (MINIMUM ORDER 2 DOZEN) /dozen
- PECAN CHICKEN** **\$32**
Served with honey mustard sauce. (MINIMUM ORDER 2 DOZEN) /dozen
- GRILLED BASIL SHRIMP** (DF,GF) **\$32**
Served with basil aioli. (MINIMUM ORDER 2 DOZEN) /dozen
- GRILLED PORTOBELLO MUSHROOM** (V,GF) **\$30**
Served with basil aioli. (MINIMUM ORDER 2 DOZEN) /dozen
- KITA'S BAKED TOFU** (V,GF) **\$30**
Served with mushroom sauce. (MINIMUM ORDER 2 DOZEN) /dozen
- CAPRESE** (VG,GF) **\$30**
Cherry tomatoes, fresh mozzarella pearls and basil (MINIMUM ORDER 2 DOZEN) /dozen

DIPS

\$7 each

- Hummus** (V,GF)
- Basil Aioli** (VG,GF)
- Ranch** (VG,GF)
- Blue Cheese Dressing** (VG,GF)
- Dill Yogurt** (VG,GF)
- Spicy Peanut Sauce** (V,GF)
- Remoulade** (VG,GF)
- Juanita's Salsa Roja** (V,GF)
- Marinara** (V,GF)

SPREADS

\$9 each

- Spinach Artichoke Spread** (VG,GF)
- Smoked Salmon Spread** (GF)
- Blue Cheese Walnut Spread** (VG,GF)
- Guacamole** (V,GF)
- Pumpkin Seed Spread** (V,GF)
- Olive Tapenade** (V,GF)
- Pesto** (VG,GF)
- Smoked Turkey Spread** (DF,GF)
- Chopped Chicken Liver** (DF,GF)

ENTRÉES

- VEGETABLE MANICOTTI** (VG) **\$70**
Roasted eggplant, zucchini, mushroom, parmesan and mozzarella cheese rolled into manicotti pasta, finished with bechamel sauce and marinara. Served hot or cold. serves up to 18
- CHICKEN ENCHILADA PIE** (GF) **\$85**
Corn tortillas layered with Monterey jack, shredded chicken, tomatoes, onions, garlic, cilantro and smothered in zesty enchilada sauce. Served hot or cold. serves up to 24
- FRIED CHICKEN** **\$115**
Mary's free-range, non-GMO chicken parts coated in ground pecans, thyme and cayenne, then fried in non-GMO oil. 20 pieces (8 part breasts, 4 thighs, 4 wings, and 4 drumsticks). Requires 72 hour notice. serves 10-15
- GRILLED SALMON** (GF) **\$135**
Organic and sustainably farmed salmon fillets, dressed with olive oil, salt and pepper, fire grilled and served with housemade dill yogurt sauce. 8 whole pieces or 16 half pieces. serves 8-16
- BUTTERNUT SQUASH LASAGNA** (VG) **\$80**
Filled with roasted butternut squash, cheeses, and bechamel sauce. serves 12-24

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GREEN SALADS

ADD CHICKEN TO ANY SALAD FOR **\$15**

APPLE ARUGULA SALAD (VG,GF) **\$65**
serves up to 20
Baby arugula, radicchio and frisee, crumbled blue cheese, sliced apples and housemade candied almonds. Our elegant shallot, thyme and walnut oil dressing comes on the side to toss with the salad just before serving.

CLASSIC CAESAR SALAD **\$65**
serves up to 20
Crisp, fresh romaine lettuce, topped with lots of shredded parmesan and our housemade croutons. Served with anchovy dressing on the side to toss with the salad just before serving.

MIXED GREENS SALAD (V,GF) **\$65**
serves up to 20
Tender baby greens, topped with sweet bell peppers, carrots, and cherry tomatoes. Served with our housemade balsamic dressing on the side, ready to toss with the salad just before serving.

KALE & FETA SALAD (VG,GF) **\$60**
serves up to 20
Fresh kale tossed with thin slices of red onion and toasted pumpkin seeds. Dressed with lemon juice, olive oil, salt and pepper.

SIDES

FRENCH BEAN & YUKON POTATO SALAD (V,GF) serves up to 15 **\$50**
serves up to 25 **\$75**
Blanched green beans, paired with kalamata olives, cherry tomatoes and grilled onions. Tossed in our shallot dressing.

SUGAR SNAP PEAS (VG,GF) serves up to 15 **\$50**
serves up to 25 **\$75**
Lightly blanched sugar snap peas mixed with candied almonds and cherry tomatoes, dressed with our low-fat chili oil dressing.

FRESH BROCCOLINI (V,GF) serves up to 15 **\$50**
serves up to 25 **\$75**
Sautéed with olive oil, red chili flakes, and fresh garlic.

FARRO & CORN SALAD (V) serves up to 20 **\$50**
serves up to 30 **\$75**
Organic corn and farro with cherry tomatoes, arugula, and scallions. Dressed with fresh lemon juice and olive oil.

QUINOA & BLACK BEAN SALAD (V,GF) serves up to 20 **\$50**
serves up to 35 **\$75**
Quinoa, black beans, diced red peppers, tossed in red wine vinaigrette and spiced with cumin, cilantro and scallions.

ORZO SALAD (V) serves up to 20 **\$50**
serves up to 35 **\$75**
Orzo pasta with eggplant, bell peppers, and pine nuts, lightly dressed in olive oil and thyme.

CLASSIC POTATO SALAD (VG,GF) serves up to 15 **\$45**
serves up to 25 **\$65**
Eggs, green olives, carrots, celery and red onions.

COLESLAW (VG,GF) serves up to 20 **\$45**
serves up to 35 **\$65**
Classic cabbage salad in a tangy mayonnaise dressing.

Serving utensils and napkins are provided free of charge for all our platters, entrees and salads. Compostable cutlery, cups and plates can be provided in pack of 10 for a nominal fee. Please inquire if needed.

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PASTA DISHES

PESTO PASTA (VG) serves up to 25 **\$65**
serves up to 40 **\$80**
Penne pasta dressed with housemade basil pesto, sun-dried tomatoes and roasted pine nuts.

SESAME NOODLE SALAD (V) serves up to 25 **\$65**
serves up to 40 **\$80**
Wheat udon noodles tossed with our sesame, soy and chili oil dressing.

CHICKEN PAD THAI (DF,GF) serves up to 25 **\$75**
serves up to 40 **\$95**
Sautéed free-range chicken and rice noodles, tossed with cilantro-lime fish sauce.

DESSERT

Ask about our in-house cake options or our specialty cakes from Creative International

COOKIE & BROWNIE PLATTER (VG) serves up to 30 **\$65**
serves up to 45 **\$95**
Chocolate chip cookie, Oatmeal cookie and Fudge brownie, all made in house with organic ingredients.

FRUIT PLATTER (V,GF) serves up to 10 **\$75**
serves up to 20 **\$95**
A hand-picked selection of seasonal fresh fruit, cut and displayed with care.

LUNCH

ASSORTED SANDWICH PLATTER **\$115**
serves up to 15
Choose a combination of eight of our famous sandwiches cut into quarters for easy sharing.
(GLUTEN-FREE BREAD CAN BE SUBSTITUTED FOR **\$1**/SANDWICH)

SANDWICH BAG **\$18**
each
A full size sandwich from our deli, our popular apple arugula salad and a big chocolate chip cookie.
(GLUTEN-FREE BREAD CAN BE SUBSTITUTED FOR **\$1**/SANDWICH)

SANDWICH OPTIONS

- | | |
|----------------------------|---|
| #23 Salami & Coppa | #28 Mediterranean (V) |
| #24 Ham & Havarti | #34 Parisienne |
| #25 Veggies & Havarti (VG) | #36 Caprese (VG) |
| #26 Roast Beef | #15 Hummus & Veggie Wrap (VG) (Bag Only) |
| #27 Turkey Pesto | #16 Chicken & Basil Aioli Wrap (Bag Only) |

SALAD BOX **\$18**
each
Choice of salad or a protein over a bed of greens, with a freshly baked roll and fresh fruit. Gluten free options are served with a roll unless requested.
(GLUTEN-FREE BREAD OPTION FOR AN ADDITIONAL **\$1**/SALAD)

SALAD BOX OPTIONS

- | | |
|----------------------------|--|
| Quinoa & Black Bean (V,GF) | Farro & Corn (V) |
| Pesto Pasta (VG) | Grilled Chicken (DF,GF) – add \$2 |
| Chicken Pad Thai (DF,GF) | Grilled Salmon (DF,GF) – add \$2 |

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BREAKFAST

JOE-TO-GO **\$30**
serves up to 12
Medium roast freshly brewed from our coffee bar. Cups, creamer, and sugar will be provided.

TEA-TO-GO **\$30**
serves up to 12
A mixed selection of Numi tea. Cups, creamer, and sugar will be provided.

BAGEL PLATTER **\$115**
serves up to 16
8 sliced assorted bagels, served with Sierra Nevada old-fashioned cream cheese and our housemade smoked salmon spread, plus red onions, capers and tomatoes.

BREAKFAST BURRITOS **\$35**
Ham, cheese & egg or vegetable & egg. 8 housemade burritos, ready to heat and serve. (CHOOSE ONE FLAVOR)

SCONE PLATTER (VG) **\$55**
Bakers choice of 10 freshly baked scones, with organic butter and strawberry fruit spread.

MUFFIN ASSORTMENT (VG) **\$60**
12 freshly baked cornmeal muffins and mini coffee cakes, served with organic butter and strawberry fruit spread.

FRITTATA TRIANGLES (GF) **\$30**
/dozen
Egg frittata bites made with organic eggs. Choose between Ham or Vegetable. (MINIMUM ORDER 2 DOZEN)

BREAKFAST POTATOES (V,GF) **\$45**
serves up to 20
Potatoes with bell peppers and onions, roasted with olive oil, salt and pepper.

KIDS

ASSORTED SANDWICH PLATTER **\$115**
serves up to 20
Choose a combination of 10 sandwiches, cut into quarters and skewered with a grape, perfect for little hands.
(GLUTEN-FREE BREAD CAN BE SUBSTITUTED FOR **\$1**/SANDWICH)

SANDWICH OPTIONS

- | | |
|--|---|
| #17 Peanut Butter & Jelly on Country White (V) | #20 Cheddar & Provolone on Country White (VG) |
| #18 Turkey & Provolone on Multigrain | #21 Cucumber & Cream Cheese on Country White (VG) |
| #19 Ham & Cheddar on Multigrain | #22 Egg Salad on Multigrain (VG) |

MACARONI & CHEESE BITES (VG) **\$25**
/dozen
Deep fried mac & cheese bites served with housemade ranch. (MINIMUM ORDER OF 2 DOZEN)

MACARONI & CHEESE TRAY (VG) **\$75**
serves up to 24
Made with gruyere, asiago and cheddar cheeses. Baked and topped with butter bread crumbs. Served in a foil pan. Can be served hot or cold ready for reheating.

BEVERAGES

We carry a wide selection. Please inquire with our catering staff!

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