Thank you for considering Comforts for your upcoming event! Our aim is to provide you with delicious, quality food that truly stands out, making your event as memorable as possible!

For more information, please contact Comforts Catering during our catering hours at 415.454.9840, or email us at catering@comfortscafe.com.

We look forward to serving you!

CATERING HOURS
Mon-Fri 8:00am-5:00pm
Sat 8:00am-3:00pm
Sun CLOSED

If you need to speak to someone in catering on Sunday, please call the take-out department.

TAKE-OUT HOURS
Mon-Fri 8:00am-5:00pm
Sat 8:00am-3:00pm
Sun 8:00am-3:00pm

CAFÉ HOURS
Wed-Sun 8:00am-2:30pm

HOW TO ORDER
Please contact our catering department during catering hours at 415-454-9840 to place your order. Most items require 48 hours' notice, otherwise subject to availability.

HOW TO PRE-PAY
If you would like to pre-pay, please fill out a credit card authorization form available on our website. Return the form 24 hours prior to your order. If your order falls on a weekend, please return form before 5:00pm the Friday before.

DELIVERY & SET-UP SERVICES
Delivery (drop off only) is available Mon-Fri, from 9:00am-4:00pm. Weekend & early/after-hour deliveries are by special arrangement only. Delivery fees available on our website. Bookings are limited, so reserve in advance!

If you need help setting up your food, let us do it for you! We offer set-up service for an additional $35.00.

PRESENTATION & SERVERWARE
We can provide items in aluminum trays ($4-6 charge for salads), or black plastic reusable trays and bowls ($12 charge). We do not accept personal platters for presentation. Paper goods and plasticware is available for an additional cost.

CANCELLATIONS
Late cancellations may result in partial or full charges. Please cancel 48 hours prior to your order to avoid any charges.
RISE & SHINE

Items below require 48 hours’ notice.

HOUSEMADE BREAKFAST PASTRIES
All our pastries are made from scratch every morning, using the best quality ingredients. 6 order each minimum.

- **MUFFINS**  Raisin Bran-Pecan or seasonal fruit  $1.95 sm; $2.95 reg
- **SCONES**  Orange-Currant, Chocolate Chip or fruit  $2.25 sm; $3.25 reg
- **COFFEE CAKE MUFFINS**  streusel topping, seasonal fruit  $3.95 ea
- **MINI ‘DONUT HOLE’ MUFFINS**  rolled in cinnamon sugar  $1.75 ea
- **PECAN STICKY BUNS**  puff pastry, honey caramel  $3.95 ea
- **MORNING BUNS**  flaky pastry rolled w/ cinnamon sugar  $3.75 ea

**BREAKFAST PLATTERS**
All our pastries are made from scratch every morning, using the best quality ingredients. All served on reusable black plastic trays.

- **MINI BREAKFAST PASTRY PLATTER**  assorted mini muffins, scones & mini 'donut hole' muffins  $25 (serves 12-15)
- **MINI BUTTERMILK BISCUIT PLATTER**  our popular buttermilk biscuits sliced in half, served w/ shaved Zoe’s ham, mild pepper jam & brie  $58 (serves 12-15)
- **ASSORTED BAGEL PLATTER**  local bagels, whipped cream cheese  $3.25 serving (10 order min)
- **SMOKED SALMON & BAGEL PLATTER**  local bagels, whipped cream cheese, Italian capers, sliced tomatoes, red onions  $155 (serves 16-20)

**HOUSEMADE GRANOLA & YOGURT**  $65 (serves 10-12)
Housemade granola, Greek yogurt w/ honey & fresh seasonal fruit *gf

**HOUSEMADE LOAF CAKES**  $26 (serves 8-10)
All our loaf cakes are made from scratch every morning. Choose from:

- **SUNRISE BREAD**  zucchini, sweet potato purée, walnuts
- **CREAM CHEESE LOAF CAKE**  fresh cranberries or blueberries (seasonal)
- **BANANA BREAD**  Plain or Chocolate Chip

**HOUSEMADE BUNDT CAKES**  $38 (serves 8-10)
All our bundt cakes are made from scratch every morning. Choose from:

- **LEMON BUNDT**  buttermilk glaze (also available w/ poppy seeds)
- **ORANGE-YOGURT BUNDT**  orange marmalade glaze

**FRITATTA**  $45-50 half pan (serves 9-12); $90-100 full pan (serves 18-24)
Italian-style omelet, eggs & bread (or sub potato for *gf) Choose from:
- **MEDITERRANEAN**  oven-roasted tomatoes, onions, parmesan, basil
- **LATIN**  chorizo, roasted chilies, tomatoes, scallions, queso fresco

**HOUSEMADE QUICHES**  $36 (serves 6-8)
Flaky housemade herbed pie crust, eggs, cream & cheese. Choose from:
- **CLASSIC LORRAINE**  Hobbs’ baked ham, caramelized onions, Jarlsberg
- **SEASONAL VEGETABLE**  fresh herbs, Sonoma jack

**HOUSE COFFEE & TEA SERVICE**  $30 (serves 10-12)
Includes paper cups, half & half, assorted sugars & coffee stirrers

**PEERLESS ORGANIC COFFEE**  regular or decaf

**MIGHTY LEAF LOOSE LEAF TEA**  assorted tea bags & hot water

**FRESH-SQUEEZED ORANGE JUICE**  $32 (serves 12-16)
Includes compostable plastic cups

COOL APPETIZERS

Items below require 48 hours’ notice (also subject to availability)

**COMFORTS’ ARTISAN PLATTERS**
All beautifully arranged on platter. Sizes are: Small (serves 10-15); Medium (serves 25-30); Large (serves 50)

- **LOCAL ARTISAN CHEESE PLATTER**  assorted cheeses, mixed nuts, quince paste, sourdough toast points  $130 sm; $160 med; $210 lg
- **SEASONAL FRUIT & ARTISAN CHEESE PLATTER**  assorted cheeses, fresh fruit, sourdough toast points  $130 sm; $160 med; $210 lg
- **SEASONAL FRESH FRUIT PLATTER** *gf  $110 sm; $135 med; $170 lg
- **SEASONAL VEGETABLE CRudité PLATTER**  assorted vegetables roasted sweet pepper aioli or spicy hummus *gf  $135 med; $170 lg
- **MEDITERRANEAN ANTIPASTO PLATTER**  marinated & grilled seasonal vegetables, assorted cured meats, olives & cheeses, sourdough toast points  $160 med; $210 lg

**COMFORTS’ COCKTAIL SANDWICHES**  $5.25 ea (25 min)
Available after 11:00am. Housemade dinner roll, your choice of:

- **GRILLED & MARINATED EGGPLANT**  fresh mozzarella, sun-dried tomatoes, mixed greens, roasted sweet pepper aioli
HOBBS’ HONEY-BAKED HAM  Jarlsberg, mixed greens, honey mustard
KOREAN BBQ FLANK STEAK  caramelized onions, mixed greens
horseradish aioli
ROAST TURKEY  cranberry sauce, Sonoma jack, mixed greens, mayo
ROAST PORK BANH MI  Vietnamese-style bbq roast pork, quick-pickled vegetables, soy-sesame aioli (25 min for pork)

LAVOSH ROLLS  $24.50 (3 roll min, 16-18 slices per roll)
Lavosh flatbread, beautifully rolled & sliced. Choose from:
CURRIED CHICKEN & APPLE  mango chutney, mixed greens, cream cheese
HOBBS’ HONEY-BAKED HAM  Jarlsberg, honey mustard, mixed greens
ROAST TURKEY  Jarlsberg, Dijon, mixed greens, cream cheese
ZOE’S MORTADELLA  salami, Provolone, Dijon, mixed greens, mayo
SMOKED SALMON  red onions, capers, mixed greens, herb cream cheese ($28)
MOZZARELLA & SUN-DRIED TOMATOES  basil, mixed greens, cream cheese
GRILLED & MARINATED EGGPLANT  roasted sweet peppers, basil,
mixed greens, cream cheese

CROUSTADES  $3.25 (25 min per flavor)
Sourdough toast points, topped w/ your choice of:
CURRIED CHICKEN & APPLE  mango chutney, whipped cream cheese
SMOKED SALMON & CUCUMBER  herb cream cheese, chives ($3.75 ea)
ROASTED EGGPLANT TAPENADE  sun-dried tomatoes, crumbled feta, basil
SPICY HUMMUS  mild roasted green chilies

FRESH SOFT SPRING ROLLS  $4.25 ea
Fresh rice paper wrapped w/ your of filling:
WILD PRAWN  avocado, carrots, jicama, lettuce, mint, sweet chili-
jalapeño dipping sauce *gf
VEGETARIAN  avocado, carrots, jicama, lettuce, mint, sweet chili-
jalapeño dipping sauce *gf (tofu also available - tofu is not gf)
5-SPICE ROAST DUCK  scallions, cucumber, hoisin-chili dipping sauce
($4.75 ea; 25 min)
CHICKEN & GREEN PAPAYA  hoisin chicken, shredded papaya, sweet
peppers, tomatoes, fish sauce, toasted crushed almonds, sweet chili-
jalapeño dipping sauce *gf ($4.50 ea; 25 min)

DEVILED EGGS  $1.95 ea (25 min)
Topped w/ choice of bacon, pesto or parsley

HOT BITES
Most items require 48 hours’ notice.

BUFFALO CHICKEN NUGGETS  $15.50/lb
Boneless chicken breast, spiced herbed bread crumbs, hot sauce & buttermilk ranch dipping sauce

CHICKEN OKASAN  $15.50/lb
Boneless chicken breast, panko-crusted, flash-fried, dipped in teriyaki

THAI CHICKEN SATAY  $3.50 ea (25 min)
Boneless chicken breast, marinated in curry, coconut milk, soy, spices, grilled on skewer, Thai-style peanut dipping sauce

KOREAN BBQ FLANK STEAK SKEWERS  $3.50 ea (25 min)
Grilled flank steak, marinated w/ ginger, garlic, sesame, chilies, teriyaki, scallions, sesame seeds

PIGS-IN-A-BLANKET  $3.25 ea (25 min)
Miller's all-beef hot dog wrapped in puff pastry, honey mustard & ketchup

MINI DUNGENESS CRAB CAKES  $5.95 (25 min)
Diced sweet pepper, scallions, panko, egg, roasted sweet pepper aioli

COCONUT-CRUSTED PRAWNS  $3.75 ea (25 min)
Shredded coconut, panko, sweet chili-jalapeño dipping sauce

GRILLED CITRUS PRAWNS  $3.75 ea (25 min)
Citrus marinade, avocado salsa *gf

MINI QUESADILLAS  $3.95 ea (25 min per flavor)
Griddled flour tortilla, tomatillo salsa, choose from:
BLACK BEAN & CORN SALSA  crumbled feta, parmesan, Sonoma jack
MIXED WILD MUSHROOMS  caramelized onions, goat & Havarti cheese
ROASTED CHICKEN  cilantro, feta, caramelized onions

TAQUITOS  $4.25-4.95 ea (25 min per flavor)
Fried corn tortilla, house salsa, choose from:
POTATO, GREEN CHILI & CORN  Sonoma jack *gf
WILD SHRIMP & CHORIZO  crumbled feta *gf

GRILLED CHEESE 1/2 SANDWICHES  $3.50 ea (20 min, even numbers only)
Aged cheddar, roasted tomatoes, sourdough bread
MINI WILD MUSHROOM RISOTTO CAKES $3.25 ea (25 min)
Sautéed onions, garlic, parmesan, fresh herbs, panko, romesco

MINI ZUCCHINI CAKES $3.25 ea (25 min)
Sautéed onions, parmesan, fresh herbs, panko, whipped garlic-goat cheese

ENTRÉE SALADS

Entrée salads require 48 hours’ notice, except for Chinese Chicken Salad, Taco Salad and Caesar Salad

OUR SIGNATURE CHINESE CHICKEN SALAD $9.50 sm; $14.50 lg
Marinated & roasted air-chilled, free-range chicken breast, shredded romaine and iceberg, flash-fried rice noodles, toasted sesame seeds & almonds, scallions, rice vinaigrette (LG serves 2 as a main; 4-6 as a side)

*LITE* CHINESE CHICKEN SALAD w/ dry-baked wheat noodles & low-calorie dressing

*GF CHINESE CHICKEN SALAD w/ grilled herb chicken

VEGETARIAN CHINESE TOFU SALAD $9.50 sm; $14.25 lg

ROAST CHICKEN TACO SALAD $14.50 ea
Marinated & roasted air-chilled, free-range Petaluma chicken breast, shredded romaine, avocado, tomatoes, black beans, Sonoma Jack, tomato-chili vinaigrette, tortilla strips served on side *gf* (Vegetarian Taco Salad w/ extra avocado, $14.50 ea)

ROAST TURKEY CAESAR SALAD $13.50 ea
Sliced roast turkey breast, romaine hearts, parmesan, house dressing, croutons served on side (Classic Caesar, $9.95 ea)

CLASSIC COBB SALAD $14.95 ea
Diced roast turkey breast, Hobbs' bacon, avocado, tomatoes, local Shaft's blue cheese, hard-boiled egg, romaine hearts, sherry-Dijon vinaigrette *gf*

GRILLED CHICKEN OR SALMON & MANGO SALAD $15.50-$18.95 ea
Laura Chenel's crumbled chèvre, organic Sonoma mixed greens, sherry-Dijon vinaigrette *gf*

SONOMA GREEN SALAD $12.25 ea
Organic Sonoma mixed greens sherry-Dijon vinaigrette, choose toppings:
   PEAR & GOAT CHEESE toasted pecans *gf*
   APPLE & BLUE CHEESE toasted walnuts *gf*

MIXED GARDEN SALAD $7.50 ea
Organic Sonoma mixed greens, diced tomatoes, julienned jicama & carrots, sherry-Dijon or balsamic vinaigrette *gf*

BAKED DISHES

Items below require 48 hours’ notice.
Half Pan serves 9-12; Full Pan serves 18-24

COMFORTS’ MAC ‘N CHEESE $60 half pan; $115 full pan
Aged Jersey cheddar, parmesan, toasted bread crumbs (add Hobbs' baked ham, $65 half pan; $125 full pan)

BAKED PASTA BOLOGNESE $65 half pan; $130 full pan
Ground beef & pork, mushrooms, onions, tomatoes, parmesan, garlic, spices

BAKED PENNE MARINARA $60 half pan; $120 full pan
Sautéed seasonal vegetables, onions, marinara, parmesan, garlic, spices

BAKED PASTA PRIMAVERA $60 half pan; $120 full pan
Sautéed zucchini, squash, sweet peppers, onions, parmesan, white wine cream sauce (add roast chicken, $65 half pan; $130 full pan)

ITALIAN SAUSAGE LASAGNE $65 half pan; $125 full pan
Layered pasta w/ ground beef & pork sugo, mushrooms, onions, garlic, parmesan béchamel

VEGETARIAN LASAGNE $60 half pan; $120 full pan
Layered pasta w/ your choice of filling:
   VEGETABLE MEDLEY zucchini, squash, sun-dried tomatoes, pesto, cream
   ROASTED EGGPLANT mixed mushrooms, sweet peppers, parmesan béchamel

CHILAQUILES $60 half pan; $120 full pan
Layered corn tortillas, Sonoma Jack & cheddar cheese, mild roasted green chilies, olives, sour cream, roasted tomato-chili sauce *gf* (add roast chicken, $65 half pan; $125 full pan)

COMFORTS’ENCHILADAS (10 min per flavor)
Corn tortillas, Sonoma Jack, rolled & baked w/ tomatillo sauce, salsa roja or mole, your choice of filling:
   ROAST CHICKEN sautéed onions, cilantro *gf* $7.25 ea
   SEAFOOD seasonal, wild seafood, sautéed onions, cilantro *gf* $9.95 ea
   VEGETARIAN seasonal vegetables, sautéed onions, cilantro *gf* $6.95 ea
MORE HOT ENTÉRÉS

Items below require 48 hours’ notice.
"Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

TURKEY CHILI “CHOICE” $23.95 quart
Ground turkey, black beans, fresh corn, tomatoes, onions, spices *gf

BLACK BEAN CHILI “CHOICE” $21.50 quart
Black beans, tomatoes, onions, spices *gf

BUTTERMILK FRIED CHICKEN $14.95 lb
Organic bone-in Petaluma chicken (white and dark meat), brined in buttermilk and spices

GRILLED ROSEMARY CHICKEN “CHOICE” $15.95 lb
Air-chilled, free-range Petaluma boneless chicken breast, garlic, fresh herbs, olive oil *gf

CHICKEN MARSALA $16.50 lb
Air-chilled, free-range Petaluma boneless chicken breast, marsala wine, sautéed mushrooms, onions, chicken stock, touch of cream *gf

CHICKEN PICCATA $15.95 lb
Air-chilled, free-range Petaluma boneless chicken breast, sautéed mushrooms, capers, lemon, white wine *gf

SICILIAN CHICKEN “CHOICE” $16.95 lb
Air-chilled, free-range Petaluma boneless chicken breast, sautéed sweet peppers, onions, artichoke hearts, Kalamata olives, marinara *gf

STUFFED & ROASTED CHICKEN BREAST $16.95 lb
Air-chilled, free-range Petaluma boneless chicken breast, stuffed w/ whipped mascarpone, sun-dried tomatoes & basil, white wine cream sauce *gf

CHICKEN, TURKEY OR VEGETABLE POT PIE $17.95 ea; $13.95 ea
Puff pastry, seasonal vegetables, cream sauce (serves 2, 12 min.)

CLASSIC MEATLOAF $15.95 lb
Ground beef, pork, mild green chilies, carrots, onions, bread crumbs, eggs, topped w/ bbq tomato sauce

TURKEY MEATLOAF “CHOICE” $15.95 lb
Ground turkey, mushrooms, carrots, onions, breadcrumbs, eggs, topped w/ bbq tomato sauce

KOREAN BBQ FLANK STEAK $23.95 lb
Tenderized & marinated w/ teriyaki, ginger, garlic, scallions, sesame, Korean chilies, grilled over an open flame

MONGOLIAN BEEF SHORT RIBS $26.95 lb
Braised short ribs, slathered in a Mongolian soy-chili sauce

WILD OR OCEAN-FARmed SALMON FILET $35.95 lb
Approximately 6 oz. filet. Choose from:

GRILLED SALMON “CHOICE” brushed w/ olive oil, garlic, served w/ fruit salsa or yogurt-dill sauce *gf
POACHED SALMON “CHOICE” topped w/ gremolata *gf
TERIYAKI ROASTED SALMON teriyaki, sesame seeds, scallions

VEGETABLES

Items below require 48 hours’ notice.
"Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

ASPARAGUS “CHOICE” $15.50 lb
Seasonal tender asparagus, choose from:

GRILLED ASPARAGUS brushed w/ olive oil, garlic, parsley *gf
POACHED ASPARAGUS topped w/ gremolata *gf
SESAME ASPARAGUS vegetarian soy-oyster sauce, Shiitake mushrooms, sesame seeds

ROASTED BRUSSELS SPROUTS $13.95 lb
Seasonal roasted brussels sprouts, choose from:

PARMESAN-ROASTED BRUSSELS SPROUTS olive oil, garlic, parmesan *gf
ROASTED BRUSSELS SPROUTS W/ CAPERS caramelized onions, garlic *gf
ROASTED BRUSSELS SPROUTS W/ PANCETTA caramelized onions, garlic *gf

ROASTED BUTTERNUT SQUASH “CHOICE” $13.95 lb
Butternut squash rounds roasted w/ olive oil, salt & pepper *gf

SPICY ROASTED CAULIFLOWER $13.95 lb
Heirloom varieties of cauliflower, capers, chili flakes, garlic *gf

BRAISED ASSORTED GREENS $13.95 lb
Includes an assortment of either baby kale, swiss chard or spinach, braised in white wine and your choice of:
BRAISED GREENS W/ BUTTERNUT SQUASH & SWEET PEPPER *gf
BRAISED GREENS W/ LEEKS & FRESH CORN *gf
BRAISED GREENS W/ TOASTED PINE NUTS caramelized onions *gf

**PAN-SEARED GREEN BEANS** $13.95 lb
Pan-seared w/ olive oil, garlic and your choice of:
GREEN BEANS W/ PROSCIUTTO caramelized onions *gf
GREEN BEANS W/ FRESH CORN fried shallots, toasted pine nuts *gf

**MARINATED & FIRE-ROASTED VEGETABLES** $13.50 lb
Soy-balsamic marinade, zucchini, yellow squash, carrots, mushrooms, sweet peppers, red onions, grilled over an open flame

**POTATOES & RICE**
Items below require 48 hours' notice.
"Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

**WHOLE-ROASTED & “SMASHED” YUKON GOLD POTATOES** $9.95 lb
Roasted w/ olive oil, garlic, lemon zest, parsley *gf

**ROASTED GARLIC MASHED POTATOES** $9 lb
Russet potatoes, cream, butter *gf

**STEAMED JASMINE RICE** $8-10.50 lb
PLAIN JASMINE OR BROWN RICE *gf
GINGER-SCENTED JASMINE RICE ginger, garlic, soy sauce, chicken stock
SPANISH RICE tomatoes, onions, garlic, chicken stock *gf

**BROWN RICE MEDLEY “CHOICE”** $12.50 lb
Corn, zucchini, squash, peas, carrots, celery, onions, vegetable stock *gf

**WILD RICE & JASMINE PILAF** $12.50 lb
Sautéed onions, carrots, mushrooms, parmesan, fresh herbs, vegetable stock *gf

**SIDE SALADS**
Most items below require 48 hours’ notice.
"Choice" dishes are made w/ little to no oil, low in sodium, and have no added processed sugars

**BBQ CHICKEN & LINGUINE SALAD** $12.50 lb
Sliced, marinated chicken breast, snow peas, cilantro, apricot-Dijon, balsamic vinaigrette

**BOW-TIE PASTA SALAD** $11.50 lb
Fresh tomatoes (heirloom & organic when available), garlic, fresh basil, Parmigiano Reggiano, extra-virgin olive oil

**CHINESE-STYLE PASTA SALAD**
Thin egg noodles, broccoli, sweet peppers, carrots, scallions, sesame seeds, Cantonese-style soy-oyster sauce, your choice of:
CHINESE-STYLE PASTA W/ CHICKEN marinated & poached chicken $14.50 lb
CHINESE-STYLE PASTA W/ BBQ FLANK STEAK $15.50 lb
CHINESE-STYLE PASTA W/ MARINATED TOFU OR VEGETABLES $13.95 lb

**PENNE PASTA SALAD** $12.95 lb
Choose from:
PENNE PASTA W/ SPINACH julienned sweet peppers, sliced red onions, Parmigiano Reggiano, balsamic vinaigrette
PENNE PASTA W/ GRILLED VEGETABLES marinated & grilled vegetables, Kalamata olives, Feta cheese, sherry-Dijon vinaigrette

**RICOTTA CHEESE TORTELLINI SALAD** $12.95 lb
Radicchio, tomatoes, zucchini squash, Parmigiano Reggiano, w/ a pesto or sherry-Dijon vinaigrette

**FARRO SALAD “CHOICE”** $12.50 lb
English peas, zucchini, cherry tomatoes, fresh herbs, red wine vinaigrette

**EDAMAME & WILD RICE SALAD “CHOICE”** $13.50 lb
Sweet peppers, carrots, scallions, Tamari-rice wine vinaigrette *gf

**JASMINE & WILD RICE SALAD** $13.50 lb
Dried cranberries, toasted almonds, scallions, rice vinaigrette *gf

**SEASONAL FRESH FRUIT SALAD “CHOICE” *gf** $13.95 lb

**ROASTED BEET & TOMATO SALAD “CHOICE”** $12.50 lb
Sliced red onions, fresh basil, sherry vinaigrette *gf

**BLACK BEAN & CORN SALAD “CHOICE”** $12.50 lb
Diced sweet peppers, red onions, cilantro, lemon juice *gf

**BROCCOLI & CRANBERRY SALAD** $12.95 lb
Hobbs' bacon, sunflower seeds, creamy apple cider vinaigrette *gf
GREEK SALAD $12.95 lb
Tomato, cucumber, Greek feta, Kalamata olives, champagne vinaigrette *gf

RED POTATO SALAD $11.95 lb
Red onions, cornichons, parsley, Dijon, mayo

ASIAN BEEF SALAD $16.95 lb
Tenderized, marinated slices of bbq flank steak, julienned sweet peppers, carrots, celery, scallions, bean sprouts, soy-rice vinaigrette (available w/ chicken or tofu)

CHOPPED CHICKEN & CRANBERRY SALAD $14.95 lb
Chopped toasted pecans, celery, mayo, fresh parsley *gf

CHOPPED CHICKEN & GREEN OLIVE SALAD $14.95 lb
Chopped pimento-stuffed green olives, celery, mayo, fresh parsley *gf

CURRIED CHICKEN & APPLE SALAD $13.95 lb
Air-chilled, free-range diced chicken breast, Granny Smith apples, currants, scallions, toasted almonds, mayo, Madras curry, mango chutney *gf

CURRIED EGG SALAD $12.50 lb
Diced celery, shallots, mayo, yellow mustard, touch of curry *gf

ALBACORE TUNA SALAD $15.95 lb
Line-caught tuna, diced celery, red onions, cornichons, mayo, lemon juice, fresh parsley *gf

SALMON SALAD $19 lb
Red onions, capers, mayo, lemon, fresh parsley *gf

ARTISAN SANDWICHES

Made on assorted local, artisan breads, cut in half & labeled.
Gluten-free bread available, add $1.50 ea.
Available daily from 9:00am to 3:00pm

DIJON-MARINATED CHICKEN $10.75 ea
Sun-dried tomatoes, caramelized onions, mixed greens, mayo

GRILLED ROSEMARY CHICKEN $10.75 ea
Tomatoes, arugula, roasted sweet pepper aioli

ROAST TURKEY & CRANBERRY $10.75 ea
Sonoma jack, mixed greens, mayo

SMOKED TURKEY & AVOCADO $10.75 ea
Tomatoes, mixed greens, roasted sweet pepper aioli

HOBBS' HONEY-BAKED HAM $10.75 ea
Jarlsberg, mixed greens, honey mustard

MUFFALETTA $11.50 ea
Zoe’s salami, mortadella, provolone, olive-pepperoncino relish, mayo

ALBACORE TUNA SALAD $11.50 ea
Comforts' tuna salad, sliced cucumber, mixed greens, mayo

SONOMA JACK & AVOCADO $10.25 ea
Tomatoes, mixed greens, roasted sweet pepper aioli

MARINATED & GRILLED EGGPLANT $10.25 ea
Balsamic-marinated eggplant, roasted sweet peppers, fresh mozzarella, mixed greens, roasted sweet pepper aioli

BOXED LUNCHES

48 hours' notice. 6 minimum for boxed lunches. Chef's choice on side salads & desserts for orders of 12 or more.

COMFORTS' SANDWICH BOXED LUNCH $18.75 ea
Your choice of artisan sandwich, fresh seasonal fruit salad, pasta or red potato salad, brownie or cookie. Beverage sold separately.

COMFORTS' SALAD BOXED LUNCH $18.75 ea
Your choice of salad below, side of fresh seasonal fruit salad, brownie or cookie, sourdough roll & butter. Beverage sold separately.

SIGNATURE CHINESE CHICKEN OR TOFU SALAD includes Shrimp or Veggie Soft Spring Roll
ROAST CHICKEN OR VEGETARIAN TACO SALAD tortilla strips (no roll)
GRILLED CHICKEN OR SALMON & MANGO SALAD (Salmon, add $3)
ROAST TURKEY OR CLASSIC CAESAR SALAD housemade croutons (no roll)
COBB SALAD

ASSORTED INDIVIDUAL BOTTLED TEAS & SODAS A/Q
HOUSEMADE BREADS

All bread items require 48 hours' notice.
Bakery orders are available for pick-up after 10:00am

OUR SIGNATURE HONEY-WHEAT LOAF $7.25 loaf
As served in our café! Not available on weekends

BUTTERMILK BISCUITS $2.95 ea (12 min per flavor)
Choose from: Plain, Cheddar-Scallion or Maple-Bacon

PARMESAN BREADSTICKS $2.95 sm; $3.95 lg (12 min)
Soft, savory twists, brushed w/ roasted garlic olive oil, parmesan

CLASSIC CORNBREAD SQUARES $2.95 ea (12 min)

DINNER ROLLS $2.95 ea (12 min per flavor)
Choose from: Sesame, Poppyseed, Parmesan-Caramelized Onion-
Sun-dried Tomato, or Rosemary-Cheddar

HOUSEMADE CAKES

All cakes require 48 hours' notice. No custom decorations.
Cake orders are available for pick-up after 10:00am.
Sizes are: 6" ($33 serves 6-8); 9" ($55-60 serves 10-12);
½ Sheet ($80 serves 12-16); ¼ Sheet ($150 serves 24-32)

RED VELVET CAKE ruby-colored light chocolate cake, cream cheese frosting
LEMON CURD CAKE lemon cake, lemon-mascarpone mousse filling,
topped w/ lemon curd & cream
STRAWBERRY OR RASPBERRY CREAM CAKE vanilla or chocolate cake, fresh fruit filling, covered in cream

CHEESECAKE $5.50 ea (individual); $60 9" (serves 12-15)
Topped w/ your choice of: Lemon Curd, Fresh Fruit or Chocolate

HOUSEMADE CUPCAKES

All cupcakes (except for coconut & chocolate w/cream cheese frosting) require 48 hours' notice. Orders are available for pick-up after 10:00am.

OUR SIGNATURE CUPCAKES $2.25 mini; $3.75 reg
Our housemade cupcakes are baked fresh, daily. 12 min per flavor.
Choose from:

“ALMOST FAMOUS” COCONUT vanilla-coconut cake, cream cheese frosting, sweetened shredded coconut
CLASSIC CARROT carrot, cream cheese frosting (no nuts)
CHOCOLATE chocolate cake, choice of cream cheese frosting, raspberry cream cheese frosting or old-fashioned chocolate frosting
RED VELVET ruby-colored light chocolate cake, cream cheese frosting
LEMON OR LEMON-LAVENDER lemon cake, your choice of cream cheese or lemon cream cheese frosting
STRAWBERRY strawberry cake, your choice of cream cheese or strawberry cream cheese frosting
VANILLA vanilla cake, your choice of cream cheese, strawberry cream cheese or old-fashioned chocolate frosting

HOUSEMADE PIES, TARTS & MORE

All items below require 48 hours' notice.
Orders are available for pick-up after 10:00am.

OUR SIGNATURE PIES $32 ea (serves 8-10)
Our housemade pies are baked from scratch, daily. Choose from:
APPLE CRUMB
BANANA CREAM
**BUTTERSCOTCH CREAM**
**CHERRY STREUSEL**
**COCONUT CREAM**
**DOUBLE CHOCOLATE CREAM**
**LEMON MERINGUE**
**MIXED BERRY STREUSEL OR CREAM CHEESE**
**PEACH OR PEACH-BERRY STREUSEL**

**OUR SIGNATURE TARTS** $2.25 mini; $6.50 ind; $35 9" (serves 6-8)
Our housemade tarts are baked from scratch, daily. 12 minimum order for mini and individual tarts. Choose from:

- **CHEESECAKE** sweetened cream cheese filling, seasonal fruit topping
- **DOUBLE CHOCOLATE CREAM**
- **SEASONAL FRESH FRUIT** lemon mousse mascarpone, seasonal fresh fruit topping (market price)
- **LEMON CURD**
- **TURTLE** chocolate, caramel, pecan, walnuts (not available in mini)

**SEASONAL FRUIT CRISP OR COBBLER** $55 half pan; $105 full pan
Streusel or lattice pastry topping: Apple, Mixed Berry or Peach

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**HOUSEMADE COOKIES & BARS**

All items below require 48 hours' notice.

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**OUR SIGNATURE BARS**
Our housemade bars are baked fresh, daily. 12 order minimum per flavor. Choose from:

- **COWBOY BAR** chocolate bar topped w/ coconut, walnuts
- **DOUBLE CHOCOLATE BROWNIE** rich and gooey, no nuts ($2.95)
- **DOUBLE-CRUST LEMON BAR**
- **FRUIT & NUT BAR** apricot, cranberry, sunflower & pumpkin seeds, honey, egg white *gf
- **GOOEY BAR** chocolate swirl cookie bar, no nuts
- **MINT CHOCOLATE BROWNIE BAR**
- **PEANUT BUTTER-CHOCOLATE BAR**
- **RICE KRISPIES TREAT** *gf ($2.95)
- **ROCKY ROAD BAR** chocolate brownie bar, topped w/ pecans, marshmallows
- **S’MORES BAR** graham cracker crust, chocolate brownie bar, toasted marshmallow

**ASSORTED DESSERT PLATTER** $27 sm; $55 med; $125 lg
An assortment of housemade mini cookies, bite-size brownies & Sweet Things' apricot & raspberry bars, beautifully arranged on a black platter. Small (serves 10-15); Medium (serves 25-30); Large (serves 60-75)

**SALSAS, DIPS & MORE**

All items below require 48 hours' notice.

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**HOUSEMADE SALSAS** $4.25-$7.25 half pint; $8.75-$14.50 pint
Made from fresh ingredients, choose from:

- **SALSA FRESCA** fresh tomatoes, onions, cilantro, jalapeños, lime
- **TOMATILLO SALSA** onions, garlic, cilantro, jalapeños, lime
- **ROASTED TOMATO-CHIPOTLE SALSA** onions, garlic, cilantro
- **FRESH MANGO OR PINEAPPLE SALSA** sweet peppers, onions, lemon, cilantro
- **GUACAMOLE** tomatoes, red onions, lime, cilantro

**HOUSEMADE AIOLI** $6.95 half pint; $14 pint
Our aiolis are great for dips for crudités platters, or to spread on sandwiches! Choose from: Basil, Chipotle, Lemon-Herb, Roasted Garlic, Roasted Sweet Pepper, or Soy-Sesame
HOUSEMADE DIPS $7.50-8.50 half pint; $11-15 pint
Our dips are made with the highest quality ingredients, great with our toast points! Choose from:

SPICY HUMMUS chickpeas, tahini, spices, roasted chilies *gf
ROASTED EGGPLANT TAPENADE sun-dried tomatoes, olives, garlic, balsamic vinegar, olive oil, herbs *gf
PEANUT SAUCE roasted peanuts, coconut milk, spices

HOUSEMADE DRESSINGS $4.25 half pint; $8.50 pint; $8.245 bottle
Our popular dressings and sauces are now bottled in-house for your use at home! Great on salads or to use as marinades for meat, poultry or fish.

OUR SIGNATURE CHINESE CHICKEN SALAD DRESSING safflower oil, blended rice vinegar, sesame oil, garlic, sugar, salt & pepper *gf
"LITE" CHINESE CHICKEN SALAD DRESSING same as above, sub Truvia for sugar and no oil
'TACO SALAD' TOMATO-CHILI VINAIGRETTE safflower oil, champagne vinegar, tomatoes, guajillo chilies, garlic, Tabasco, chili powder, paprika, oregano, sugar, salt & pepper *gf
BALSAMIC VINAIGRETTE olive oil, balsamic vinegar, Dijon, garlic, sugar, salt & pepper *gf
SHERRY-DIJON VINAIGRETTE olive oil, sherry vinegar, Dijon, garlic, sugar, salt & pepper *gf
BUTTERMILK-RANCH DRESSING buttermilk, mayonnaise, apple cider vinegar, garlic, tarragon, celery seed, onion powder *gf
TERIYAKI SAUCE made popular by our Chicken Okasan! Soy sauce, sugar, ginger, garlic
THAI SWEET CHILI SAUCE as made popular by our spring rolls! Rice vinegar, pickled red chili, garlic, sugar, cilantro, water *gf

OUR RETAIL MARKETPLACE

Our marketplace offers a wide selection of seasonal, local and exclusive products. You’ll find olive oils, vinegars, tapenades, flavored salts, jams, marmalades, caramel sauces, teas, honey, artisan chocolates, candies, wine, barbecue sauces, meat rubs, cookbooks, and an assortment of household gift items.

We can create beautiful custom gift baskets, large or small, filled with specialized goodies. They make great corporate or hostess gifts and come beautifully gift wrapped. Prices vary depending on items selected. Baskets sold separately. $5.00 surcharge may apply for gift wrapping.