



Spring / Summer 2026 Menu

Platters made to order just for you!

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About Us

**Ann's Catering is in operation
seven days a week.**

Our office is staffed Monday through Sunday from 9:00 a.m. to 5:00 p.m. Orders must be placed by e-mail. Receipt of your order will be acknowledged within the same business day.

Because everything we do is prepared just for you, we require at least three days' notice for pick-up orders, and more notice for delivery.

It's always wise to allow as much lead-time as possible. Some days we must stop taking orders because we are up to capacity.

All of our food is prepared to order and is intended to be served at room temperature or slightly chilled.

KEY

GF = Gluten Free

VG = Vegetarian

V = Vegan

* Please be advised. We work in a very small kitchen so there could be traces of allergens in any item.

BREAKFAST

Assorted Breakfast Pastry Platter **VG**

Croissants, chocolate croissants, almond croissants, morning buns and cinnamon morning buns

One size: \$90 20 pastries

House-Baked Muffins & Scones – Full Size **VG**

Assorted muffins and scones of the day.

small: \$65 12 pieces

large: \$104 24 pieces

House-Baked Muffins & Scones – Mini Size **VG**

Same as above, but made tiny

small: \$74 28 pieces

large: \$114 50 pieces

Sweet Potato Biscuit Platter **VG**

Little house-made sweet potato biscuits, split and filled with your choice of: (one choice on a small; two choices on a large)

- vanilla cream cheese and toasted pecans
- chunky peanut butter and strawberry jam

small: \$91 30 finger sandwiches

large: \$146 60 finger sandwiches

Breakfast Biscuit Platter

Little house-made cream biscuits split and filled with your choice of: (one choice on a small; two choices on a large)

- smoked ham and cheddar
- house-made turkey sausage patties and cheddar
- vegetarian breakfast sausage and white cheddar **VG**

small: \$91 30 finger sandwiches

large: \$146 60 finger sandwiches

Chia Pudding **V GF**

Coconut milk with chia seeds lightly sweetened with maple syrup; topped with pineapple, blueberries and toasted coconut

one size: \$105 serves 10-15 guests

Yogurt with Fresh Bananas, Berries & Granola **VG**

Fresh sliced bananas, berries and granola arranged atop a bowl of whole vanilla yogurt

small: \$92 serves 10-15 guests

large: \$148 serves 20-25 guests

Muesli with Yogurt & Fresh Fruit **GF VG**

A hearty mixture of toasted oats, almonds, pumpkin seeds, coconut, flax seeds and dried fruit mixed with whole plain yogurt and apples, topped with fresh fruit and drizzled with honey

small: \$92 serves 10-15 guests

large: \$148 serves 20-25 guests

Brunch Platter

Fresh organic bagels halved and served with egg salad, lox, bacon crumbles, herbed cream cheese, cucumber, tomato, onion, capers & fresh dill

\$154 serves 10-15 guests

Berkeley Bagel Platter

Fresh organic bagels halved and served with shaved red onion, sliced tomatoes, cucumbers and capers, with your choice of two spreads:

VG plain cream cheese	bacon-scallion cream cheese
VG honey-walnut cream cheese	veggie cream cheese VG
	hummus (vegan) V
small: \$70	24 halves
large: \$120	48 halves

(if you would like lox, add \$30 for each pound)

Frittatas

Cut into small rectangles suitable for the fingers, in the following combinations:

- Spanish with red potatoes, onions, peppers and cheese GF VG
small: \$61 30 small slices
large: \$100 60 small slices
- spinach with mushroom, green peppers and cheese GF VG
small: \$64 30 small slices
large: \$103 60 small slices
- ham and cheddar with Yukon gold potatoes, onions and fresh herbs GF
small: \$76 30 small slices
large: \$122 60 small slices

Chicken Apple Sausage Pinwheels

Chicken apple sausage & puff pastry pinwheels; served with a mustard- maple dipping sauce

small: \$64	30 pieces
large: \$103	60 pieces

Fresh Fruit Salad GF V

The freshest seasonal fruit cut into bite-size pieces

small: \$75	16 - ½ cup portions
large: \$122	32 - ½ cup portions

Fresh Fruit Platter GF V

Pineapple, honey dew, cantaloupe, watermelon, grapes and berries, cut into portions suitable for the fingers

small: \$78	60 pieces
large: \$129	120 pieces

Whole Fruit Bowl GF V

Seasonal whole fruit

\$2.75 per person	minimum order for 10
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Fresh Berry Bowl GF V

Sliced strawberries, blackberries, blueberries and raspberries

one size: \$104	16 - ½ cup portions
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VEGETARIAN SALADS & SIDES

Grilled Asparagus GF V

Tender asparagus spears are tossed with olive oil, a little lemon juice, garlic, salt and pepper, then grilled

small: \$65	4.5 lbs.
large: \$105	9 lbs.

Beet Salad GF VG

Red beets, navel oranges, fennel, shallots, feta and toasted hazelnuts tossed with citrus vinaigrette, mounded on baby greens

small: \$65	16 - ½ cup portions
large: \$105	32 - ½ cup portions

Roasted Cauliflower & Broccoli Salad GF V

Oven roasted florets of broccoli & cauliflower with toasted pine nuts, tossed in a lemony caper dressing

small: \$65	16 - ½ cup portions
large: \$105	32 - ½ cup portions

Charred Corn Salad GF V

With avocado, jalapenos, fresh lime juice, green onions, fresh garlic, cilantro and olive oil

small: \$74	16 - ½ cup portions
large: \$126	32 - ½ cup portions

Watermelon Cucumber Salad GF VG

Cubes of watermelon, cucumber, fresh mint, feta cheese, pistachios and red onion; served with a white balsamic dressing

small: \$66	16 - ½ cup portions
large: \$119	32 - ½ cup portions

Apple Farro Salad VG

Farro, shaved red apples, dried cherries, arugula, Parmesan, Marcona almonds, red onion and fresh herbs lightly dressed with maple cider vinaigrette

small: \$64	16 - ½ cup portions
large: \$103	32 - ½ cup portions

Crunchy Cole Slaw GF VG

Shredded red and green cabbage with carrots and green onion, tossed in a light wholegrain mustard-mayo dressing

small: \$64	16 - ½ cup portions
large: \$103	32 - ½ cup portions

Kale, Apple and Fennel Slaw GF VG

In a toasted poppy seed and honey dressing

small: \$64	16 - ½ cup portions
large: \$103	32 - ½ cup portions

Thai Peanut Slaw with Toasted Coconut

Shredded cabbage, carrots, cucumber, peppers and onion tossed with toasted coconut & mint, with a peanut dressing (dressing on the side)

one size: \$103	15 portions
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With Crispy Tofu GF V

one size: \$120	15 portions
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With Grilled Lemongrass Beef GF

one size: \$130	15 portions
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Supreme Veggie & Polenta Platter GF VG

A mix of grilled squash, roasted tomatoes, roasted carrots, mushrooms, grilled asparagus and toasted polenta diamonds

one size: \$145	100 pieces
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Homestyle Potato Salad GF VG

Red skin potatoes with a creamy mayo dressing, hardboiled eggs, celery, green onion and sweet pickles

small: \$60	16 - ½ cup portions
large: \$91	32 - ½ cup portions

Club Med Salad VG

Penne pasta with parsley walnut pesto, Kalamata olives, sun-dried tomatoes and feta cheese

small: \$66	16 - ½ cup portions
large: \$110	32 - ½ cup portions

Garden Tortellini & Fresh Mozzarella Salad **VG**

Cheese tortellini with sweet cherry tomatoes, corn, fresh basil and chunks of fresh mozzarella, dressed with fresh basil vinaigrette

small:	\$85	16 - ½ cup portions
large:	\$132	32 - ½ cup portions

Pasta Primavera **V**

Fusilli with cherry tomatoes, red bell pepper, squash, cauliflower, carrots, radish, celery and onion in a herbed white wine vinaigrette.

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Orzo with Roasted Vegetables Salad **VG**

Orzo pasta with roasted eggplant, red and yellow peppers, caramelized red onion, fresh basil, pine nuts and feta cheese in a fresh lemon vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Asian Vegetable & Noodle Salad **VG**

Asian noodles with sugar snap peas, cabbage, mushrooms and toasted sesame seeds in a garlic, ginger, sesame and rice vinegar dressing

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Thai Noodle Salad **V**

Capellini with carrots, red bell peppers, jalapenos, cucumber and cilantro in a spicy Thai peanut dressing

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Springtime Rice Salad **GF V**

Basmati rice with yellow & green squash, fresh peas, red onion, carrot, cherry tomatoes, radishes, fresh herbs and pine nuts in a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Forbidden Black Rice Salad **V GF**

Black rice salad with naval oranges, roasted pistachios, green onion, dried cherries and a hint of jalapeno in a champagne citrus vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Cannellini Bean Salad **V GF**

Cannellini beans with marinated artichokes, kalamata olives, roasted red bell pepper, sun dried tomatoes, red onion and fresh basil in a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

Tandoori Roasted Vegetables over Couscous **V**

Cauliflower, broccoli, eggplant, carrots, peppers, onions and tomatoes roasted in tandoori spices; served over couscous and topped with crispy chickpeas

small:	\$85	16 - ½ cup portions
large:	\$132	32 - ½ cup portions

Quinoa Vegetable Salad **V GF**

With asparagus, red bell pepper, zucchini, squash, cherry tomato, shallots and parsley with a white wine vinaigrette

small:	\$68	16 - ½ cup portions
large:	\$114	32 - ½ cup portions

SALADS w/ MEAT

Citrus Sesame Chicken Salad

With grilled chicken breast, napa cabbage, bean sprouts, romaine, sugar snap peas, carrots, oranges, almonds and crispy won ton strips; comes with citrus, sesame and hoisin dressing

one size:	\$134	15 portions
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Grilled Lemongrass Beef & Noodle Salad **GF**

Rice stick noodles with sliced grilled flank steak, seedless cucumbers, carrots, red onions, mint and cilantro, with a Vietnamese lime sauce (dressing on the side)

small:	\$102	16 - ½ cup portions
large:	\$171	32 - ½ cup portions

Lemon Pepper Pasta Salad with Grilled Salmon

Bowtie pasta with artichoke hearts, julienne of multicolored bell peppers, capers and grilled salmon lightly dressed with lemon vinaigrette

small:	\$115	16 - ½ cup portions
large:	\$193	32 - ½ cup portions

BLTQ Salad **GF**

Quinoa mixed with bacon, wild arugula, cherry tomatoes and green onion lightly tossed in a lemon-mayo dressing

small:	\$64	16 - ½ cup portions
large:	\$103	32 - ½ cup portions

Grilled Rockfish Salad

Grilled rockfish, pearl couscous, cherry tomatoes, Kalamata olives, grilled lemon, tarragon and dill with a creamy white balsamic dressing served over mixed greens

one size:	\$160	32 ½ cup portions
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LEAFY GREENS

These salads are composed in a large bowl, not individually packaged, with dressing in a separate container.

Simple Salad **V GF**

Mixed field greens, carrot curls, cherry tomatoes, cucumber and red onion with white wine vinaigrette

one size:	\$86	15 portions
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Chopped Caesar Salad

Hearts of romaine, Asiago cheese, Kalamata olives and croutons with house-made Caesar dressing

one size:	\$92	15 portions
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Grilled Nectarine Salad **GF VG**

**this salad will be available beginning June 15th*

Arugula, grilled nectarines, mozzarella and toasted hazelnuts with balsamic vinaigrette

one size:	\$104	15 portions
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Greek Salad **VG**

Romaine, spinach, cherry tomato, cucumber, Kalamata olives, red onion, feta cheese and seasoned crispy pita strips with herbed red wine vinaigrette dressing

one size:	\$104	15 portions
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Strawberry Spinach Salad **GF VG**

Spinach, strawberries, goat cheese and chopped almonds with a creamy poppy seed dressing

one size:	\$109	15 portions
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Little Gem Salad **GF VG**

Baby gems, mixed greens, radicchio, radishes, cherry tomatoes and marcona almonds with a green goddess dressing

one size: \$104 15 portions

Add Grilled Chicken for \$30 per salad **GF**

(Want just salad dressing? \$18 for a pint or \$32 for a quart)

LITTLE SANDWICHES

Island BBQ Pork Sweet Potato Biscuit Platter

Little sweet potato biscuits, split and filled with barbeque glazed pork medallions and pineapple-ginger Island slaw

one size: \$148 60 little sandwiches

Baby BLT Biscuit Platter

Little house-made cream biscuits split and filled with bacon, tomato slice, lettuce and mayonnaise

small: \$91 30 little sandwiches
large: \$146 60 little sandwiches

Fried Chicken Biscuit Platter

Little house-made cream biscuits split and filled with a fried chicken tender and spicy coleslaw

small: \$91 30 little sandwiches
large: \$146 60 little sandwiches

Finger Biscuit Platter

Little house-made cream biscuits split and filled with your choice of: (one choice on a small platter; two choices on a large platter)

- pepper-crusted steak, arugula and chimichurri aioli
- smoked ham with Jarlsberg cheese and honey Dijon mustard
- turkey breast with smoked gouda and red pepper aioli
- chicken salad with grapes, herbs and marcona almonds
- egg salad with sweet red pepper and fresh dill **VG**
- goat cheese with fire roasted poblano peppers, watercress and a drizzle of balsamic vinegar **VG**

small: \$91 30 little sandwiches
large: \$146 60 little sandwiches

Focaccia Sandwich Platter

Fresh focaccia with mayonnaise, Dijon, onions and tomato with your choice of: (one choice on a small platter; two choices on a large platter)

- house-roasted turkey
- thinly sliced flank steak
- smoked ham
- portobello and brie with spinach and pesto **VG**
- eggplant and goat cheese with lettuce and pesto **VG**
- squash with lettuce, sunflower seeds and olive paste **V**

small: \$87 24 little sandwiches
large: \$138 48 little sandwiches

Tea Sandwich Platter

Made on triangles of crustless sourdough bread with your choice of: (one choice on a small; two choices on a large)

- lox with lemon herbed butter and watercress
 - chicken salad with grapes, herbs and marcona almonds
 - cucumber with herbed cream cheese and fresh spinach **VG**
 - gorgonzola, pears and walnuts **VG**
 - egg salad with sweet red pepper and fresh dill **VG**
- small: \$84 28 triangles
large: \$133 56 triangles

Mini Baguette Sandwich Platter

Fresh baguette with your choice of two:

- prosciutto, goat cheese, fig compote and balsamic reduction
 - manchego cheese, sautéed spinach and arugula **VG**
 - caprese with mozzarella, tomato and basil **VG**
 - salami, fresh mozzarella and balsamic vinaigrette
- small: \$70 20 little sandwiches
large: \$121 40 little sandwiches

PARTY PLATTERS

Garden Variety Veggie Platter **GF**

Poached broccoli, jicama sticks, red bell pepper wedges, pepperoncini, celery sticks, grilled squash, raw cauliflower, carrots, radishes, sautéed mushrooms, romaine hearts, olives and cherry tomatoes, with your choice of one dip:

- sour cream herb **VG**
- lemon dill aioli **VG**
- hummus **V**
- spinach sour cream **VG**
- green goddess **VG**
- baba ghanoush **V**

small: \$84 150 pieces
large: \$133 300 pieces

All Around Cheese Platter **VG**

French brie, aged balsamic, smoked gouda, goat, gorgonzola, jack, pepperjack and cheddar; served with crackers and crostini on the side

small: \$106 75 pieces
large: \$157 125 pieces

Winefest Platter **VG**

An arrangement of sliced apples and pears, gorgonzola, French brie and aged balsamic cheese, with grape clusters, roasted sweet and salty pecans, dried apricots and cherries; served with crackers and crostini on the side

one size: \$190 125 pieces

Fancy Cheese & Fruit Platter **VG**

French brie, aged balsamic, gorgonzola, smoked gouda, goat, jack, pepperjack and cheddar cheeses, with grape clusters, berries, sliced apples and pears; served with crackers and crostini

small: \$111 75 pieces
large: \$165 125 pieces

Caprese Platter **VG**

Heirloom tomatoes, fresh mozzarella and fresh basil; served with balsamic vinaigrette and sliced baguette on the side

one size: \$145 120 pieces

Genoa Salami Platter

Slices of Molinari salami with shaved Asiago cheese, marinated artichokes, fresh mozzarella and marinated mixed olives; served with sliced baguette on the side

one size: \$195 200 pieces

Charcuterie & Cheese Platter

Sliced Prosciutto di Parma, Molinari salami, coppa, manchego cheese, fresh mozzarella, fire roasted peppers, cherry peppers & marcona almonds; served with stoneground mustard, fig compote and sliced baguette on the side

one size: \$215 200 pieces

Smoked Salmon Dip

House smoked salmon dip made with fresh dill, capers, red onion and lemon; served with crostini, cucumber and red bell pepper for dipping

one size: \$110 120 pieces

Fresh Spinach & Feta Dip **VG**

The dip is presented in a hollowed loaf of bread; served with sliced sourdough baguette, carrots, celery sticks, red bell peppers and olives for garnish

one size: \$102 120 pieces

Genuine Onion Dip **VG**

Caramelized onions pump up the flavor of this classic, made with sour cream and mayonnaise; served with roasted potato wedges for scooping and garnished with crispy onions

one size: \$100 100 pieces

House-made Hummus Platter **V**

With fresh vegetables, olives and pepperoncini; served with pita crisps on the side

one size: \$118 200 pieces

Vegetable Antipasto Platter **VG**

Fresh, grilled, roasted and marinated vegetables arranged around bulbs of roasted garlic, herbed goat cheese and garlic aioli; served with crostini on the side

one size: \$180 90 pieces

Extraveganza Platter **V GF**

Cubes of crispy tofu, poached broccoli florets, snap peas and seared mushrooms; served with coconut peanut dipping sauce

one size: \$126 130 pieces

Chips-n-Dips **V GF**

Freshly made corn tortilla chips with three accompaniments: salsa fresca, tropical salsa and guacamole

one size: \$140 400 pieces

Ceviche **GF**

Served with tortilla chips for scooping; choose one type

- classic: shrimp, tomato, onion, radish, cilantro and jalapeno
- tropical: shrimp, mango, cilantro, bell pepper, onion and habanero

one size: \$132 130 pieces

Hawaiian Style Tuna Poke

Raw sashimi grade Ahi tuna, cubed and mixed with soy sauce, cucumber, chili sauce, ginger, sesame oil, sesame seeds and green onion; served with crispy won ton chips for scooping

one size: \$150 100 pieces

Mediterranean Delight Platter **V**

Tabouleh, hummus, baba ghanoush, olives, marinated red onions and dolmas; served with quartered pita bread

one size: \$148 100 pieces

FINGER FOODS

Deviled Egg Assortment **GF**

Assortment of traditional, bacon, capers and smoked salmon with scallions

small: \$80 30 halves
large: \$133 60 halves

Traditional Only Deviled Eggs **GF VG**

small: \$77 30 halves
large: \$127 60 halves

Crispy Portobello Mushrooms **VG**

Wedges of portobello mushroom are breaded and fried; served with roasted red pepper and garlic aioli

small: \$115 40 pieces
large: \$187 80 pieces

Crispy Chicken Won Ton Purses

Rich ground chicken and water chestnut filling spiced with ginger and garlic; served with fresh pineapple-ginger dipping sauce

one size: \$140 70 pieces

Phyllo Pastry Triangles

Crisp pastry filled with your choice of one of the following:

- spinach, gruyere, feta and pine nuts **VG**
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

small: \$76 25 pieces
large: \$123 50 pieces

Puff Pastry Pinwheels **VG**

Golden and crisp puff pastry pinwheels filled with portobello, shitake and white mushrooms with Havarti and parmesan cheese

small: \$76 25 pieces
large: \$123 50 pieces

Hogs In A Blanket

Pork andouille sausage & puff pastry pinwheels; served with a stoneground honey mustard dipping sauce

small: \$66 30 pieces
large: \$110 60 pieces

Little Shrimp Tostadas **GF**

Crispy bite sized corn tortillas topped with seared wild achiote shrimp, creamy avocado and pickled red onion

one size: \$134 50 pieces

Little Steak Tostadas **GF**

Crispy bite sized corn tortillas topped with grilled chopped steak, guacamole, sour cream and toasted chile de arbol

one size: \$130 50 pieces

Tabouleh Leaves **VG**

Crisp baby romaine cups filled with our fresh lemony tabouleh, topped with crumbled feta cheese

one size: \$96 50 pieces

Falafel Fritters **V GF**

Herbed chickpea fritters with cilantro, parsley and spices. Served with a Mediterranean Tahini sauce

one size: \$108 60 pieces

Multi Colored Stuffed Peppers **VG GF**

Roasted sweet mini peppers stuffed with goat cheese, fresh herbs, and lemon zest

small:	\$65	30 pieces
large:	\$105	60 pieces

Crostini Platters

Baguette slices are brushed with olive oil and toasted as the foundation for the following topping combinations: (one choice on a small platter; two choices on a large platter)

- grilled peach, ricotta and arugula, drizzled with honey and balsamic reduction * **available beginning June 15th VG**

small:	\$80	25 pieces
large:	\$133	50 pieces
- grilled summer vegetables, hummus and fresh basil **V**

small:	\$80	25 pieces
large:	\$133	50 pieces
- rosemary-fig compote with prosciutto and shaved manchego

small:	\$86	25 pieces
large:	\$137	50 pieces
- pepper-crusted steak with horseradish cream

small:	\$86	25 pieces
large:	\$137	50 pieces
- house-smoked salmon with lemon dill aioli

small:	\$91	25 pieces
large:	\$146	50 pieces
- seared tuna with wasabi aioli

small:	\$95	25 pieces
large:	\$150	50 pieces

Endive Boats

Crisp endive leaves filled with your choice of one of the following:

- crème fraiche and smoked salmon **GF**
- blue cheese and toasted hazelnuts **VG GF**

small:	\$82	40 pieces
large:	\$132	80 pieces

Stuffed Potato Platters

Little red potatoes roasted in olive oil, garlic and rosemary, then stuffed with the following combinations: (one choice on a small platter; two choices on a large platter)

- basil pesto and ricotta **VG GF**
- sour cream and crumbled bacon **GF**
- triple cream blue cheese and cracked pepper **VG GF**
- chopped sautéed broccoli with mushroom and garlic **V GF**

small:	\$70	30 pieces
large:	\$121	60 pieces

Cajun Shrimp **GF**

Wild prawns tossed in our house-made spicy Cajun rub, seared and served with a Cajun remoulade

small:	\$116	30 shrimp
large:	\$194	60 shrimp

Garlic Shrimp **GF**

Wild prawns marinated with garlic, lemon, paprika and chili flakes, seared and served with traditional cocktail sauce

small:	\$116	30 shrimp
large:	\$194	60 shrimp

Gingered Chicken Cakes **GF**

Made with fresh boneless chicken thighs, seasoned with scallions, garlic and ginger, oven baked till golden, then topped with cilantro-lime mayonnaise and a tiny dice of mango

one size:	\$132	60 pieces
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Shrimp & Sweet Potato Cakes

Crisp and golden brown with red peppers, corn, scallions, cilantro and Latin spices, then topped with chipotle tartar sauce

one size:	\$137	60 pieces
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Shrimp & "Grits" **GF**

Crispy polenta round topped with Cajun shrimp, tomato relish and parmesan cheese

one size:	\$150	50 pieces
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Crispy Quinoa Cakes **GF VG**

Little crisp quinoa patties with parmesan cheese and green onions topped with red pepper garlic aioli

one size:	\$108	60 pieces
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Summer Rolls: Tofu & Fresh Herbs **V GF**

With lettuce, carrot, fresh mint and cilantro wrapped in rice paper; served with peanut sauce

small:	\$91	30 pieces
large:	\$146	60 pieces

Summer Rolls: Shrimp & Fresh Herbs **GF**

With lettuce, carrot, fresh mint and cilantro wrapped in rice paper; served with peanut sauce

small:	\$96	30 pieces
large:	\$156	60 pieces

Sesame-Crusted Salmon **GF**

Roasted cubes of salmon; served with orange miso dipping sauce

small:	\$165	50 pieces
large:	\$235	85 pieces

MAIN DISHES

Herb-Roasted Chicken

Sliced boneless chicken breast plattered with salsa verde; served with sliced sourdough baguette on the side

small:	\$104	60 small slices
large:	\$172	120 small slices

Moroccan Spiced Chicken Platter

Grilled and sliced boneless chicken breast plattered with spiced tomato dip; served with pita bread on the side

small:	\$104	60 small slices
large:	\$172	120 small slices

BBQ Glazed Chicken

Grilled and sliced boneless chicken breast glazed with house-made barbecue sauce; served with barbeque sauce and little cream biscuits on the side

small:	\$104	60 small slices
large:	\$172	120 small slices

BBQ Glazed Pork Tenderloin Medallions

Plattered with house-made barbeque sauce; served with little cream biscuits on the side

small:	\$123	48 medallions
large:	\$196	96 medallions

Spice Rubbed Leg of Lamb

Grilled leg of medium-rare lamb sliced and plattered with mint yogurt dip; served with pita bread on the side

one size:	\$247	96 small slices
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Grilled Marinated Flank Steak

Hand-carved slices of medium to medium-rare flank steak plattered with chimichurri sauce; served with sliced sourdough baguette on the side

small:	\$123	48 small slices
large:	\$196	96 small slices

Roasted Turkey Breast

Roasted and sliced herb rubbed turkey breast plattered with cranberry chutney; served with little sweet potato biscuits on the side

one size:	\$176	approx. 50 large slices (5 pounds of turkey)
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Poached Side of Salmon Platter GF

Whole side of salmon poached in white wine, lemon and herbs with your choice of one sauce: lemon dill aioli or chimichurri aioli

one size:	\$165	3 pounds
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House Smoked Side of Salmon Platter GF

Whole side of salmon cured with brown sugar and smoked with apple wood chips; served with lemon dill aioli

one size:	\$165	3 pounds
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Grilled Blackened Salmon Platter GF

4 oz. filets of salmon coated in a house-made spicy Cajun rub; served with Cajun remoulade

one size:	\$235	20 filets
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(add \$14 for each additional 4 oz. filet)

Seared Fresh Ahi Tuna Medallions GF

Seared with a sesame seed crust; served with a soy wasabi dip

small:	\$175	75 medallions
large:	\$250	125 medallions

Duo Satay Platter: Malaysian Chicken & Flank Steak GF

With two dips: coconut peanut and sesame ginger

small:	\$116	40 satays
large:	\$194	80 satays

Malaysian Chicken Satays GF

Strips of marinated chicken threaded on bamboo skewers and oven roasted; served with coconut peanut dip

small:	\$101	40 satays
large:	\$159	80 satays

Sesame Flank Steak Satays GF

Strips of marinated flank steak threaded on bamboo skewers and oven roasted; served with sesame ginger dip

small:	\$110	40 satays
large:	\$181	80 satays

Combination Satay Platter: Shrimp, Chicken & Flank Steak GF

With three dipping sauces: pineapple-ginger, coconut peanut and sesame ginger; (may substitute portobello mushroom for shrimp or steak)

one size:	\$235	105 satays
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Buttermilk Fried Chicken Strips

Served with your choice of one dip: house-made ranch or barbeque sauce

small:	\$91	3.5 lbs (approx. 50 pieces)
large:	\$146	7 lbs (approx. 100 pieces)

Grilled Vietnamese Marinated Tofu V GF

Grilled and sliced Vietnamese marinated tofu plattered with peanut sauce

small:	\$91	56 small slices
large:	\$146	112 small slices

Grilled Portobello Mushroom V

Grilled and sliced portobello mushroom plattered with chimichurri sauce; served with sliced sourdough baguette on the side

small:	\$115	56 small slices
large:	\$187	112 small slices

Seared Garlic & Rosemary Portobello Skewers V GF

Served with chimichurri sauce

small:	\$110	40 - 6" skewers
large:	\$182	80 - 6" skewers

Eggplant, Bell Pepper, Tofu & Shitake Skewers V GF

Served with coconut peanut dipping sauce

small:	\$91	30 - 6" skewers
large:	\$146	60 - 6" skewers

SWEETS

Assorted Cookie Platter **VG**

A selection which may include: chocolate chip, oatmeal raisin, lemon, double chocolate, snickerdoodle, ginger and mint chip

small:	\$75	36 pieces
large:	\$121	72 pieces

Assorted Dessert Bar Platter **VG**

A selection of bite-size squares in frilled paper cups, which may include: lemon, pecan, key lime, black & white, berry cheese, caramel brownie, peanut butter brownie and strawberry cobbler

small:	\$77	36 pieces
large:	\$126	72 pieces

Assorted Cookies & Dessert Bars Platter **VG**

small:	\$76	36 pieces
large:	\$123	72 pieces

Brownie Platter **VG**

A selection which may include: triple chocolate brownie, black and white brownie, peanut butter brownie, mint fudge brownie and caramel turtle brownie

small:	\$77	36 pieces
large:	\$126	72 pieces

French Macarons Platter **VG**

A variety of bite size almond meringue cookies sandwiched with buttercream, which includes: lemon, raspberry, vanilla, chocolate, coffee and pistachio

one size:	\$132	72 pieces
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Little Lemon Tarts **VG**

House-made lemon curd, topped with seasonal fresh berries in a pastry crust

one size:	\$103	45 pieces
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Little Strawberry Tarts **VG**

Old-fashioned fresh strawberry pie filling, finished with whipped cream in a pastry crust

one size:	\$103	45 pieces
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Petite Cheesecakes **VG**

A variety of bite sized cheesecakes which include: New York style, marble, caramel, blueberry, chocolate and raspberry

one size:	\$108	48 pieces
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Fruit Salsa with Cinnamon Tortilla Chips **VG**

A mixture of fresh fruits: berries, kiwi and apple; served with toasted cinnamon sugar tortilla chips for scooping

one size:	\$121	96 pieces
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Dark Chocolate Raspberry Cups **VG GF**

Dark chocolate shell filled with raspberry cream, topped with a fresh raspberry

one size:	\$98	45 pieces
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Chocolate Oat Bon Bons **V GF**

Oats, sunflower butter, chocolate chips and maple syrup rolled and dipped in semi-sweet chocolate

one size:	\$74	20 pieces
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HOT BEVERAGES

Regular Coffee • Decaf Coffee • Hot Water for Tea

One beverage type per container

Disposable Joe-to-Go (12 cups)	\$50
Airpot (12 cups)	\$50
2.5 Gallon Cambro (40 cups)	\$115
5 Gallon Cambro (80 cups)	\$210

Hot beverage service includes 8 oz. biodegradable paper hot cups, cup of sugar, pint of half and half, plus wooden stirrers and beverage napkins. Tea service includes an assortment of compostable tea bags along with the usual condiments.

*** Please let us know if you plan to order hot beverages when getting on our calendar to check for availability.**

COLD BEVERAGES

Canned Water \$3 each

Soft Drink (cups provided upon request) \$3 each
We'll choose a selection for you: Coke, Diet Coke, Sprite, Assorted sparkling water, Assorted San Pellegrino sparkling juice

Fresh Juice (cups provided upon request) \$26 / gallon
Orange, Grapefruit, Lemonade

Ice (30 pounds max): \$9 per ten-lb bag

Single Service Items: \$2.75 per person
Includes compostable paper plates and wooden eating utensils, paper napkins and reusable plastic serving utensils

All of these items require reheating in an oven. Reheating instructions will be included with the platter.

Oven-Ready Mac & Cheese **VG**

Macaroni pasta with béchamel sauce, sharp white cheddar, jack and parmesan cheese, topped with toasted breadcrumbs

small:	\$80	12 portions
large:	\$150	24 portions

Oven-Ready Meat Lasagna

Traditional layered pasta with red sauce, Italian sausage, ground beef, mozzarella, ricotta and parmesan cheese

one size:	\$240	24 portions
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Oven-Ready Vegetable Lasagna

Traditional layered pasta with red sauce, roasted vegetables, mozzarella, ricotta and parmesan cheese

one size:	\$230	24 portions
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Oven-Ready Phyllo Pastry Triangles

Pastry filled with your choice of one of the following:

- spinach, gruyere, feta and pine nuts **VG**
- spicy chicken with jack cheese, sour cream, cumin and jalapenos

small:	\$73	25 pieces
large:	\$114	50 pieces

BOX LUNCH MENU

\$19 each

~ minimum order of five per type ~

Each box lunch comes with a small pasta salad, your choice of a cookie or a Berkeley Bowl apple, plus a fork and napkin.

FYI - the entire box lunch is biodegradable.

(want extras? for \$2 extra you can have both cookie & apple; \$3 for a bag of Kettle chips)

*** All of the sandwiches on the box lunch menu can be ordered halved & plattered for \$14 each (min 5 per type)**

Meat Sandwiches

- #1 Grilled Chicken Breast and Pepper Jack** with tomato, lettuce and cilantro-jalapeno pesto aioli on a ciabatta roll
- #2 Black Forest Smoked Ham and Swiss** with tomato, lettuce, mustard and mayo on a sweet deli roll
- #3 Classic Tuna Salad** with lettuce on sourdough bread
- #9 Chicken Salad** with grapes, fresh herbs and marcona almonds with lettuce on whole wheat bread
- #12 Vietnamese Style Grilled Pork** with mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs and jalapeno on baguette
- #14 Italian Prosciutto** with mascarpone cheese, tomato, fresh basil, arugula and house vinaigrette on a sourdough roll
- #22 Grilled Flank Steak and Gorgonzola** with mixed greens, caramelized onions and roasted garlic aioli on focaccia
- #30 Spicy Jerk Chicken and Grilled Pineapple** with island aioli, red onion and lettuce on a sweet deli roll
- #32 House-Roasted Turkey Breast and Swiss** with avocado, lettuce and basil aioli on sourdough bread
- #33 Grilled Pork Loin with House-made Barbeque Sauce** and apple slaw on a ciabatta roll
- #37 Fried Chicken Sandwich** with mixed greens and honey Dijon aioli on a sweet deli roll
- #38 Toscano Salami, Black Forest Ham & Provolone** with lettuce, tomato, cherry peppers, balsamic vinaigrette, mayo and mustard on a sourdough roll

Vegetarian Sandwiches **VG**

- #6 Roasted Eggplant and Grilled Zucchini** with provolone, fresh spinach and pesto on focaccia
- #16 Roasted Portobello Mushroom and Brie** with pesto, tomato and fresh spinach on focaccia
- #18 Eggplant and Goat Cheese** with spinach, pesto and sliced tomato on a sourdough roll
- #70 Havarti and Avocado** with tomato, lettuce, mayo and wholegrain mustard on whole wheat bread

Vegan Sandwiches **V**

- #19 Hummus and Avocado** with cucumbers and sliced red onions on focaccia
- #21 Vietnamese Style Tofu** with vegan mayo, thinly sliced pickled carrots, cucumbers, cilantro sprigs and jalapeno on baguette

SALAD IN A BOX

\$19 each

*** Includes a small apple, fork and napkin***

Mixed Greens **GF**

Mixed organic field greens with carrot curls, cherry tomatoes, cucumber and red onion; includes a small container of white wine vinaigrette and your choice of protein (below)

Caesar Salad

Hearts of romaine, Asiago cheese, Kalamata olives and croutons; includes a small container of Caesar dressing and your choice of protein (below)

Choose ONE from the following:

- grilled salmon (**add \$7 for grilled salmon**)
- grilled, sliced flank steak (**add \$5 for grilled steak**)
- grilled, sliced boneless chicken breast
- grilled, sliced portobello mushroom (vegan)

BOX MEAL MENU

*** minimum order of TEN per type**

Each box meal comes with a fork, knife and napkin.

- #1 Carne Asada Flank Steak** **\$24 each **GF****
Served over fiesta rice with grilled zucchini and fresh corn salsa
- #2 Teriyaki Glazed Salmon** **\$26 each**
Served over Asian noodle salad with stir fried kale and red peppers tossed in a ginger garlic sauce
- #3 Vietnamese Style Grilled Pork** **\$22 each **GF****
-or- Vietnamese Style Seared Tofu **\$21 each **V****
GF
Served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint and cilantro, topped with chopped peanuts. Served with soy lime dressing on the side
- #5 Mediterranean Grilled Chicken** **\$22 each**
Served over lightly dressed orzo pasta salad with roasted eggplant, peppers, caramelized red onion, fresh basil, feta cheese and pine nuts

Frequently Asked Questions

What is the best way to contact you with questions or to place an order?

The best way to reach us is via email. To place an order or get on our calendar we must receive your request in writing (via email). We are not able to schedule anything over the phone. We are available by phone Monday through Sunday from 9:00 am until 5:00 pm. We are frequently on the phone, so please make use of the voice mail.

When you are ready to place your order, type or write out your order, and send it to us via e-mail (info@anns-catering.com). Please let us know what time you would like to pick up the platters (from 7:30 am to 4:45 pm), or what half-hour window you would like for delivery so that we can check for availability. If we have any questions, we will let you know and ultimately send you a formal order confirmation. **(Important: We are very responsive with our e-mails. If you do not hear from us within 24 hours, please call or reach out to us again. If you do not receive an emailed confirmation, your order has not been placed.)**

How much notice do I need to give for a catering order?

We usually require at least 7 days notice for orders. During particularly busy seasons, more notice may be required. Please keep in mind that we sometimes book up for a particular day and must stop accepting orders. We always recommend placing your order as soon as you decide to use us to cater your event, we do book on a first come first serve basis. If you do not have your order ready you can always email us with the delivery address, approximate number of guests and the preferred 30-minute delivery window so we can get you on our calendar. We will get right back to you via email to let you know our availability.

Where is the new pickup location?

are now located at 1167 65th St, Unit 101, Oakland, CA 94608. We are on the Oakland/Emeryville border. You can find our pickup instructions located on our website. At the gate, call 341-247-1068 to be let into the gate.

What is your delivery policy?

We schedule half-hour delivery windows, so let us know what your ideal window would be (11:00 to 11:30 a.m. or 3:30 to 4:00 p.m., etc.) We may arrive at any point during your scheduled 30-minute delivery window. Our earliest delivery window is 7:30 to 8:00 a.m., and our latest is 4:30-5:00 p.m. Ideally the end of your delivery window should be at least 15 to 30 minutes before your guests arrive, so you have time to set up your buffet. When we deliver, we simply drop off the platters of ready to eat, room temperature/slightly chilled food. All you will need to do is arrange the platters, pop the lids and pour the sauces!

What is the charge for delivery?

Event Location / City	Minimum Order For Delivery	Delivery Charge
Alameda	\$600	\$50
Albany	\$300	\$35
Berkeley	\$250	\$25
El Cerrito	\$300	\$35
Emeryville	\$250	\$25
Kensington	\$600	\$50
Lafayette	\$600	\$50
Moraga	\$600	\$50
Oakland	\$250	\$25
Orinda	\$300	\$35
Piedmont	\$250	\$25

If an order is so large it requires two people and/or two delivery vehicles, or if there are access challenges (stairs, difficult parking, etc.), additional charges may apply.

What can I expect when I order from Ann's Catering?

All of our food is prepared to order and is intended to be served at room temperature or slightly chilled. Our philosophy of fresh, healthy food is antithetical to heat-maintained foods. We are somewhat unique in that you can simply order "party platters" for pick-up or delivery. Our prices are published, and are the same for everyone. There are no hidden costs, though some of our prices vary with seasonal availability. In all cases, we will make sure you understand clearly what you are getting, and what it costs. Whether you are trying to figure out how much food to order for an open house, birthday party, or wedding reception, etc. we will be attentive to your needs. Please let us know what you are looking for, and we will do our best to provide helpful information.

How are the items on your menu packaged, presented, served, etc.?

All of our food is served on or in sturdy white plastic catering trays or black bowls, with pop-off dome lids. They are fully garnished and ready to serve. All you must do is pop off the lid. These platters are disposable and are yours to keep. If you would like to return them to us, we can sanitize the platters (but not the domes) for reuse. In support of UC Berkeley's "Zero Waste" policies, we offer platter pickups for UC Berkeley events only. Please email us to request a pickup of platters. Due to space, time, and handling constraints we are unable to use your platters.

Can I change my order once it has been placed?

We are usually able to accommodate changes made at least four days before your event. Let us know when submitting your order if you anticipate making any adjustments. **Please note that we consider all orders final four days before the scheduled event date and are not able to make any changes after this time.**

What is your cancellation policy?

Please let us know as soon as possible if you need to cancel your order. Orders that are canceled less than four full days before the scheduled event date will be charged 100% of the total invoice. This charge is to cover foods that cannot be used, labor, and jobs we may have declined in order to accommodate your event.

How do I pay for my order (private customers)?

You are welcome to pay with cash, credit card (we accept all major credit cards) and checks. Payment is due four days before the pick-up or delivery date. We must have payments with cash or check in hand at least 4 days prior to the event date. We will charge your card 3-4 days before your event date. **If we do not receive full payment two days before the pick-up or delivery time, or are unable to process your credit card for payment, your order will not be fulfilled.**

How do I pay for my order (corporate/institutional customers)?

Established corporate / institutional customers will receive an invoice for the order. Payment is due one month from the event date.

What are single-service items and how do I get them?

These items include biodegradable paper plates and eating utensils, paper napkins and reusable plastic serving utensils. They are available upon request at a cost of \$2.75 per guest. We can also provide just the serving utensils for \$2.75 per food item.

Do you do tastings?

Yes, with adequate advance notice we can arrange for you to taste items before you decide to order. In general, we need a week's notice to schedule a tasting. Because we make everything to order, we cannot provide drop-in tasting. Tastings are TO GO only and generally are available for pickup around 3 p.m. Please email us to schedule a tasting.

We offer the tastings TO-GO only. We charge \$20 per item (enough for two to taste), maximum of five items. There are a few items on our menu that cannot be made for tastings – we'll let you know if you've chosen any of these items. If you decide to place an order with us, we will deduct 50% of the tasting charges from your balance due.

Disclaimer: During our busy seasons (holidays and graduations), we may not be able to offer tastings due to the high volume of orders.

Is a gratuity automatically added to my order?

We do not automatically add gratuities to catering orders. We are often asked if tipping is customary, to which we respond that some customers do and others don't. The matter is up to you. Gratuities are shared among all who helped prepare and execute your order and are greatly appreciated!

Ann's Catering

1167 65th St, Unit 101, Oakland, CA 94608 • Phone: 510-649-0869 • E-mail: info@anns-catering.com

Order Request Form

Email your completed form to info@anns-catering.com.

If you do not receive an email confirmation, your order is not confirmed!

Customer Name:			Today's Date:	
Company / Institution / Dept:		Phone:	Phone (day of event):	
Delivery Address:		E-mail / Fax:		
(include nearest cross street, access challenges, stairs, etc.)				
ENT DAY & DATE		REQUESTED ½-HOUR DELIVERY WINDOW -or- PICK UP TIME		EVENT START TIME
Quantity	Size	Platter Description (please use the names of the platters as they appear on our catering menu)	Unit Price	Total Price
		Single service items (plates, napkins, eating utensils and serving utensils)?	\$2.75 per person	

CC #	Delivery Charge:
Expiration Date:	Subtotal:
Billing Address:	Gratuity:
Security code:	TOTAL DUE:
We will charge your credit card 2 business days before the order date.	
* IF EMAILING THIS ORDER YOU CAN CALL US WITH THE PAYMENT INFORMATION FOR YOUR ORDER ONCE WE EMAIL YOU YOUR INVOICE *	
For established corporate / institutional customers only: INVOICE ME ☐	

