ANN'S CATERING

Fall / Winter 2027 Menu

Platters made to order just for you!

Phone: 510-649-0869
E-mail: info@anns-catering.com
Website: www.anns-catering.com

Ann's Catering ▪ 1167 65th St, Unit 101, Oakland, CA 94608

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 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: $95 — 20 full size pastries

House-Baked Muffins & Scones – Full Size VG
Assorted muffins and scones of the day

small: $69 — 12 pieces
large: $111 — 24 pieces

House-Baked Muffins & Scones – Mini Size VG
Same as above, but made tiny

small: $78 — 28 pieces
large: $121 — 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 platter; two choices on a large platter)

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

small: $95 — 30 little sandwiches
large: $153 — 60 little sandwiches

Breakfast 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)

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

small: $95 — 30 little sandwiches
large: $153 — 60 little sandwiches

Yogurt with Fresh Bananas, Berries & Granola VG
Fresh sliced bananas, berries and granola arranged atop a bowl of whole milk vanilla yogurt

small: $96 — serves 10-15 guests
large: $155 — serves 20-25 guests

Muesli with Yogurt & Fresh Fruit GF VG
A hearty mixture of toasted oats, almonds, pumpkin seeds, shredded coconut, flax seeds and dried fruit mixed with plain Greek yogurt and apples, topped with fresh fruit and drizzled with honey

small: $96 — serves 10-15 guests
large: $155 — serves 20-25 guests

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

one size: $110 — serves 10-15 guests

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

$159 — serves 10-15 guests

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

VG plain cream cheese
VG honey-walnut cream cheese
bacon-scallion cream cheese
veggie cream cheese VG
hummus V

small: $74 24 halves
large: $127 48 halves

(if you would like lox, add $35 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: $65 30 small slices
  large: $107 60 small slices

  spinach with mushroom, green peppers and cheese GF VG
  small: $68 30 small slices
  large: $110 60 small slices

  Italian sausage, kale, caramelized onions, fontina and parmesan cheese GF
  small: $80 30 small slices
  large: $129 60 small slices

Chicken Apple Sausage Pinwheels
Chicken apple sausage & puff pastry pinwheels; served with a mustard maple dipping sauce

small: $68 30 pieces
large: $110 60 pieces

Fresh Fruit Salad V GF
The freshest seasonal fruit cut into bite-size pieces

small: $79 16 - ½ cup portions
large: $129 32 - ½ cup portions

Fresh Fruit Platter V GF
Assortment of fresh fruit which may include: pineapple, honey dew, cantaloupe, watermelon, grapes and berries, cut into portions suitable for the fingers

small: $82 60 pieces
large: $136 120 pieces

Whole Fruit Bowl V GF
Seasonal whole fruit

$3 per person minimum order for 10

VEGETARIAN SALADS & SIDES

Beet Salad GF VG
Red beets, navel oranges, fennel, mint, shallots, feta and toasted hazelnuts tossed with citrus vinaigrette, mounded on baby greens and arugula

small: $69 16 - ½ cup portions
large: $112 32 - ½ cup portions

Fingerling Potato Salad V GF
With scallions and celery in a tangy mustard dressing

small: $64 16 - ½ cup portions
large: $98 32 - ½ cup portions

Green Beans Platter GF
Fresh green beans cooked just right and embellished in the following ways, choose one:

- garlicky green beans V
- green beans gremolata VG
- ginger sesame green beans V

small: $68 32 - 2 oz. servings
large: $110 64 - 2 oz. servings

Honey-Roasted Butternut Squash Platter GF VG
Bite size chunks of butternut squash tossed in olive oil, honey and spices, then roasted until slightly caramelized

small: $69 16 - ½ cup portions
large: $112 32 - ½ cup portions

Roasted Vegetables & Butternut Squash Polenta Platter GF VG
A mix of roasted Brussels sprouts, roasted cauliflower, seared mushrooms and sautéed kale served on top of toasted butternut squash polenta diamonds

one size: $150 100 pieces

Kale, Apple and Fennel Slaw GF VG
In a toasted poppy seed and honey dressing

small: $68 16 - ½ cup portions
large: $110 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: $69 16 - ½ cup portions
large: $112 32 - ½ cup portions

Thai Peanut Slaw with Toasted Coconut GF
Shredded cabbage, carrots, cucumber, peppers and onion tossed with toasted coconut & mint, with a peanut dressing (dressing on the side)

one size: $108 15 portions

With Crispy Tofu GF V
one size: $125 15 portions

With Grilled Lemongrass Beef GF
one size: $135 15 portions

Israeli Couscous Salad V
Israeli couscous with apples, cranberries, toasted almonds and herbs, lightly dressed with maple vinaigrette

small: $72 16 - ½ cup portions
large: $98 32 - ½ cup portions

Festive Pasta Salad V
Orzo, arugula, bell pepper, grapes and celery lightly dressed with lemon vinaigrette

small: $72 16 - ½ cup portions
large: $121 32 - ½ cup portions

Orecchiette with Winter Vegetables VG
Little ear pasta salad with roasted broccoli, cauliflower, kale, bell pepper, eggplant, onion and Asiago cheese lightly dressed with lemon vinaigrette

small: $72 16 - ½ cup portions
large: $121 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: $68 16 - ½ cup portions
large: $110 32 - ½ cup portions

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

small: $72 16 - ½ cup portions
large: $121 32 - ½ cup portions

Mixed Rice Salad with Nuts & Dried Apricots GF V
Basmati & wild rice with a little bit of quinoa tossed with arugula, dried apricots, almonds, pine nuts and fresh herbs dressed with fresh lemon and olive oil

small: $72 16 - ½ cup portions
large: $121 32 - ½ cup portions

Asian Vegetable & Noodle Salad VG
Asian noodles with sugar snap peas, cabbage, shiitake mushrooms and toasted sesame seeds in a garlic, ginger, sesame and rice vinegar dressing

small: $72 16 - ½ cup portions
large: $121 32 - ½ cup portions

Cannellini Bean Salad GF V
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: $72 16 - ½ cup portions
large: $121 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: $89 16 - ½ cup portions
large: $139 32 - ½ cup portions

Quinoa & Black Bean Salad GF V
With caramelized onions, cilantro, fire-roasted corn and poblano peppers

small: $72 16 - ½ cup portions
large: $121 32 - ½ cup portions

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

small: $72 16 - ½ cup portions
large: $121 32 - ½ cup portions

Penne Pasta Salad VG
Penne pasta with kale, fire-roasted red and yellow bell peppers, cherry peppers fresh mozzarella and Asiago cheese lightly dressed with a lemony mayo dressing

small: $70 16 - ½ cup portions
large: $117 32 - ½ cup portions

Tortellini with Butternut Squash & Kale Salad VG
Cheese tortellini with roasted butternut squash, kale, hazelnuts and shaved Asiago cheese, lightly dressed with garlic vinaigrette

small: $89 16 - ½ cup portions
large: $139 32 - ½ cup portions

SALADS W/ MEAT

Citrus Sesame Chicken Salad
Grilled chicken breast, Napa cabbage, bean sprouts, romaine, sugar snap peas, carrots, oranges, almonds and crispy won ton strips; with citrus, sesame and hoisin dressing

one size: $141 15 portions

Lemon Pepper Pasta Salad with Grilled Salmon
Bowtie pasta with artichoke hearts, julienne of multicolored bell peppers, capers, fresh dill and grilled salmon lightly dressed with lemon vinaigrette

small: $119 16 - ½ cup portions
large: $200 32 - ½ cup portions

Grilled Lemongrass Beef & Noodle Salad GF
Rice stick noodles with sliced grilled flank steak, cucumbers, carrots, red onions, mint and cilantro, with a Vietnamese lime sauce (dressing on the side)

small: $106 16 - ½ cup portions
large: $178 32 - ½ cup portions

LEAFY GREENS

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

Autumn Salad GF VG
Mixed greens, oranges, pomegranate seeds, crumbled gorgonzola and toasted hazelnuts with balsamic vinaigrette
(dried cranberries will be substituted if pomegranates are not available)

one size: $114 15 portions

Winter Arugula Salad GF VG
Arugula with frisée, dried cherries, Marcona almonds and ricotta salata with balsamic vinaigrette

one size: $114 15 portions

Little Gem Salad GF VG
Baby gems, mixed greens, radicchio, radishes, cherry tomatoes and Marcona almonds with a green goddess dressing

one size: $109 15 portions

Chopped Caesar Salad
Hearts of romaine, Asiago cheese, Kalamata olives and croutons with Caesar dressing

one size: $97 15 portions

Simple Salad GF V
Mixed organic field greens with carrot curls, cherry tomatoes, cucumber and red onion with white wine vinaigrette

one size: $91 15 portions

Add Grilled Chicken $30 per salad

(want just salad dressing? $18 for a pint / $32 for a quart)

LITTLE SANDWICHES

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

small: $95 30 little sandwiches
large: $153 60 little sandwiches

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

small:	$95	30 little sandwiches
large:	$153	60 little sandwiches

Pork Tenderloin Sweet Potato Biscuit Platter
Little house-made sweet potato biscuits split and filled with roasted pork tenderloin medallion and apple-cranberry chutney

one size:	$155	60 little sandwiches

Mini Baguette Sandwich Platter
Fresh baguette with your choice of two:

- prosciutto, goat cheese, fig compote and balsamic reduction
- manchego, sautéed spinach and arugula VG
- salami, fresh mozzarella and balsamic vinaigrette

small:	$74	20 little sandwiches
large:	$128	40 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 horseradish aioli
- smoked ham with Jarlsberg cheese and honey Dijon mustard
- turkey breast with apple-cranberry chutney
- 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:	$95	30 little sandwiches
large:	$153	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:	$91	24 little sandwiches
large:	$145	48 little sandwiches

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

- lox with lemon herbed butter and watercress
- chicken salad with grapes, herbs and Marcona almonds
- cucumber with herbed cream cheese and spinach VG
- gorgonzola, pears and walnuts VG
- egg salad with sweet red pepper and fresh dill VG

small:	$89	28 triangles
large:	$140	56 triangles

PARTY PLATTERS

Genoa Salami Platter
Slices of Molinari salami with shaved Asiago cheese, marinated artichokes, fresh mozzarella and marinated mixed olives; served with sliced baguette

one size:	$200	200 pieces

Charcuterie & Cheese Platter
Sliced Prosciutto di Parma, Molinari salami, manchego cheese, fresh mozzarella, fire roasted peppers, cherry peppers & Marcona almonds; served with stoneground mustard, fig compote and sliced baguette

one size:	$220	200 pieces

All Around Cheese Platter VG
French brie, aged balsamic, smoked gouda, goat, gorgonzola, jack, pepperjack and cheddar; served with crackers and crostini

small:	$110	75 pieces
large:	$164	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:	$115	75 pieces
large:	$172	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

one size:	$195	125 pieces

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

one size:	$107	120 pieces

Garden Variety Veggie Platter GF
Poached broccoli, julienne of jicama, 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	spinach sour cream VG
lemon dill aioli VG	green goddess VG
hummus V	creamy eggplant V

small:	$88	150 pieces
large:	$140	300 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 and garnished with crispy onions

one size:	$105	100 pieces

Chips-n-Dips GF V
Freshly made corn tortilla chips with three accompaniments: salsa fresca, tropical salsa and guacamole

one size:	$140	400 pieces

House-made Hummus Platter V
With fresh vegetables, olives and pepperoncini's; served with pita crisps

one size:	$123	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

one size:	$185	90 pieces

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

one size:	$131	130 pieces

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

one size:	$153	100 pieces

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

one size:	$115	120 pieces

Ceviche GF
Served with tortilla chips for scooping; choose one type

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

one size:	$137	130 pieces

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

one size:	$155	100 pieces

FINGER FOODS

Crispy Portobello Mushrooms VG
Wedges of portobello mushroom coated with panko bread crumbs and fried; served with roasted red pepper and garlic aioli

small:	$119	40 pieces
large:	$194	80 pieces

Little Shrimp Tostadas GF
Crispy bite sized corn tortillas topped with seared shrimp, guacamole and pickled red onion

one size:	$139	50 pieces

Little Steak Tostadas GF
Crispy bite sized corn tortillas topped with grilled steak, guacamole, sour cream and toasted chile de arbol

one size:	$135	50 pieces

Phyllo Pastry Triangles
Crisp pastry filled with your choice of one of the following:

- roasted butternut squash with kale, onions and Asiago VG
- spinach, gruyere, feta and pine nuts VG

small:	$80	25 pieces
large:	$130	50 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)

- brie and apple-cranberry chutney with crispy sage VG

small:	$84	25 pieces
large:	$140	50 pieces

- roasted winter vegetables with hummus V

small:	$84	25 pieces
large:	$140	50 pieces

- rosemary-fig compote with prosciutto and shaved manchego

small:	$90	25 pieces
large:	$143	50 pieces

- pepper-crusted steak with horseradish cream

small:	$90	25 pieces
large:	$143	50 pieces

- house-smoked salmon with lemon dill aioli

small:	$95	25 pieces
large:	$153	50 pieces

- seared tuna with wasabi aioli

small:	$99	25 pieces
large:	$157	50 pieces

Deviled Egg Assortment GF
Assortment of traditional, bacon, capers and smoked salmon with scallions

small:	$84	30 halves
large:	$140	60 halves

Traditional Only Deviled Eggs GF VG

small:	$81	30 halves
large:	$134	60 halves

Falafel Fritters GF V
Herbed chickpea fritters with cilarntro, parsley and spices. Served with a Mediterranean Tahini sauce

one size:	$113	60 pieces

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

small:	$80	25 pieces
large:	$130	50 pieces

Hogs In A Blanket
Pork andouille sausage & puff pastry pinwheels; served with a stone ground honey mustard dipping sauce

small:	$70	30 pieces
large:	$117	60 pieces

Stuffed Potatoes GF
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
- sour cream and crumbled bacon
- triple cream blue cheese and cracked pepper VG
- chopped sautéed broccoli with mushroom and garlic V

small:	$74	30 pieces
large:	$128	60 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:	$145	70 pieces

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

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

small:	$86	40 pieces
large:	$139	80 pieces

Prosciutto Wrapped Dates GF
Medjool dates filled with herbed goat cheese and wrapped in thinly sliced prosciutto

small:	$80	36 pieces
large:	$130	72 pieces

Gingered Chicken Cakes GF
Made with chopped 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:	$137	60 pieces

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:	$142	60 pieces

Crispy Quinoa Cakes GF VG
Little crisp quinoa patties with parmesan cheese and green onions topped with red pepper garlic aioli

one size:	$113	60 pieces

Shrimp & "Grits" GF
Crispy polenta round topped with Cajun shrimp, tomato relish and parmesan cheese

one size:	$155	50 pieces

Sesame-Crusted Salmon GF
Roasted cubes of salmon; served with orange miso dipping sauce

small:	$169	50 pieces
large:	$242	85 pieces

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

small:	$100	30 shrimp
large:	$165	60 shrimp

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

small:	$100	30 shrimp
large:	$165	60 shrimp

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

one size:	$101	50 pieces

Summer Rolls: Tofu & Fresh Herbs GF V
With lettuce, carrot, fresh mint and cilantro wrapped in rice paper; served with peanut sauce

small:	$95	30 pieces
large:	$153	60 pieces

Summer Rolls: Shrimp & Fresh Herbs GF
With lettuce, carrot, fresh mint and cilantro wrapped in rice paper; served with peanut sauce

small:	$100	30 pieces
large:	$162	60 pieces

MAIN DISHES

Herb-Roasted Chicken
Sliced boneless chicken breast plattered with salsa verde; served with sliced sourdough baguette

small:	$108	60 small slices
large:	$179	120 small slices

Moroccan Spiced Chicken
Grilled and sliced boneless chicken breast plattered with spiced tomato dip; served with pita bread

small:	$108	60 small slices
large:	$179	120 small slices

Cajun-Rub Chicken
Grilled and sliced boneless chicken breast plattered with Cajun remoulade; served with sliced sourdough baguette

small:	$108	60 small slices
large:	$179	120 small slices

Herb-Roasted Pork Tenderloin Medallions
Plattered with apple-cranberry chutney; served with little sweet potato biscuits

small:	$127	48 medallions
large:	$203	96 medallions

Grilled Marinated Flank Steak
Hand-carved slices of medium to medium-rare flank steak plattered with chimichurri sauce; served with sliced sourdough baguette

small:	$127	48 small slices
large:	$203	96 small slices

Spice Rubbed Leg of Lamb
Grilled leg of medium-rare lamb sliced and plattered with mint yogurt dip; served with pita bread

one size:	$254	96 small slices

Black Forest Ham
Boneless ham baked and finished with a brown sugar and Dijon mustard glaze, sliced and plattered with a honey dijonnaise sauce; served with little cream biscuits

one size:	$205	50 large slices

Roasted Turkey Breast
Roasted and sliced herb rubbed turkey breast plattered with cranberry chutney; served with little sweet potato biscuits

one size:	$183	50 large slices

Poached Side of Salmon GF
Whole side of salmon poached in white wine, lemon and herbs with your choice of sauce; lemon dill aioli or chimichurri aioli

one size:	$170	3 pounds

House Smoked Side of Salmon GF
Whole side of salmon cured with brown sugar and smoked with apple wood chips; served with lemon dill aioli

one size:	$170	3 pounds

Grilled Lemon Garlic Salmon GF
4 oz. filets of salmon grilled with fresh lemon and garlic; served with lemon dill aioli or chimichurri aioli

one size:	$240	20 filets

(add $15 for each additional 4 oz. filet)

Seared Fresh Ahi Tuna Medallions GF
With a sesame seed crust; served with soy sauce and wasabi

small:	$180	75 medallions
large:	$260	125 medallions

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

small:	$105	40 satays
large:	$166	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:	$114	40 satays
large:	$188	80 satays

Wild Shrimp Satays GF
Wild shrimp marinated in sesame ginger sauce; threaded on bamboo skewers and oven roasted; served with pineapple ginger dip

small:	$132	40 satays
large:	$220	80 satays

Duo Satay Platter: Malaysian Chicken & Flank Steak GF
With two dips: coconut peanut and sesame ginger

small:	$120	40 satays
large:	$203	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:	$240	105 satays

Buttermilk Fried Chicken Strips
Served with your choice of one dip: house-made ranch or honey-mustard

small:	$95	50 pieces
large:	$153	100 pieces

Grilled Portobello Mushroom V
Grilled and sliced portobello mushroom plattered with chimichurri sauce; served with sliced sourdough baguette

small:	$119	56 small slices
large:	$194	112 small slices

Seared Garlic & Rosemary Portobello Skewers GF V
Served with chimichurri sauce

small:	$114	40 - 6” skewers
large:	$189	80 - 6” skewers

Eggplant, Bell Pepper, Tofu & Shiitake Skewers GF V
Served with coconut peanut dipping sauce

small:	$95	30 - 6” skewers
large:	$153	60 - 6” skewers

Grilled Vietnamese Marinated Tofu GF V
Grilled and sliced Vietnamese marinated tofu served with peanut sauce

small:	$95	56 small slices
large:	$153	112 small slices

SWEETS

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

small:	$79	36 pieces
large:	$128	72 pieces

Assorted Dessert Bar Platter VG
A selection of bite-size squares in frilled paper cups, which may include; lemon, pecan, strawberry cobbler, dulce de leche, berry cheese, black and white and caramel brownie

small:	$81	36 pieces
large:	$133	72 pieces

Assorted Cookies & Dessert Bars Platter VG

small:	$80	36 pieces
large:	$130	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:	$81	36 pieces
large:	$133	72 pieces

Little Chocolate Mousse Tarts VG
Tart shells filled with a housemade chocolate mousse, topped with fresh whipped cream

one size:	$108	40 pieces

Little Lemon Tarts VG
Tart shells filled with housemade lemon curd, topped with fresh berries

one size:	$108	40 pieces

Petit Cheesecakes VG
A variety of bite size cheesecakes which include: New York style, marble, caramel, blueberry, chocolate and raspberry

one size:	$113	48 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:	$137	72 pieces

Fruit Salsa with Cinnamon Tortilla Chips VG
A mixture of fresh fruits: berries, kiwi, apple and lemon; served with toasted cinnamon sugar tortilla chips for scooping

one size:	$126	96 pieces

Stuffed Medjool Dates GF VG
Plump and piped with citrus cream cheese, then topped with a sweet and salty pecan

small:	$74	36 pieces
large:	$128	72 pieces

Dark Chocolate Raspberry Cups GF VG
Dark chocolate shell filled with raspberry cream, topped with a fresh raspberry

one size: $102 45 pieces

Chocolate Oat Bon Bons GF V
Oats, sunflower butter, chocolate chips and maple syrup rolled and dipped in semi-sweet chocolate

one size: $79 20 pieces

D.I.Y KITS

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 American cheese, topped with toasted breadcrumbs

small: $121 12 portions
large: $192 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

Oven-Ready Vegetable Lasagna VG
Traditional layered pasta with red sauce, roasted vegetables, mozzarella, ricotta and parmesan cheese

one size: $230 24 portions

Oven-Ready Phyllo Pastry Triangles
Pastry filled with your choice of one of the following:

- roasted butternut squash with kale, onions and Asiago cheese VG
- spinach, gruyere, feta and pine nuts VG

small: $77 25 pieces
large: $121 50 pieces

HOT BEVERAGES *

Regular Coffee ▪ Decaf Coffee ▪ Hot Water for Tea
One beverage type per container

Disposable Joe-to-Go (12 cups)	$55
Airpot (12 cups)	$55
2.5 Gallon Cambro (40 cups)	$120
5 Gallon Cambro (80 cups)	$215

Hot beverage service includes 8 oz. biodegradable paper hot cups, individuals of sugar, artificial sweetener, half and half, plus wooden stirrers and beverage napkins. Tea service includes an assortment of 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 (cups provided upon request) $3 each

Soft Drink (cups provided upon request) $3 each
We'll choose a selection for you: Sparkling Water, San Pellegrino Sparkling Juice, Coke, Diet Coke and Sprite

Fresh Juice (cups provided upon request) $28 / gallon
Orange, Grapefruit, Lemonade

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

Single Service Items: **$2.75 per person**
Includes biodegradable paper plates and eating utensils, paper napkins and plastic serving utensils

Serving Utensils ONLY: **$2.75 per platter**

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 apple, plus a fork and napkin.

FYI - the entire box lunch is biodegradable.

(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)**
This would ONLY include sandwiches on platters.

Meat Sandwiches

#1 **Grilled Chicken Breast & Pepper Jack** with tomato, lettuce and cilantro-jalapeno pesto aioli on a ciabatta roll

#2 **Black Forest Smoked Ham & Swiss** with tomato, lettuce, mustard and mayo on a sweet deli roll

#3 **Classic Tuna Salad** with lettuce on sourdough bread

#5 **House-Roasted Turkey Breast & Apple-Cranberry Chutney** with toasted pumpkin seeds, mayo and lettuce on focaccia

#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 & Gorgonzola** with mixed greens, caramelized onions and roasted garlic aioli on focaccia

#30 **Spicy Jerk Chicken & Grilled Pineapple** with island aioli, red onion and lettuce on a sweet deli roll

#32 **House-Roasted Turkey Breast & Swiss** with avocado, lettuce and basil aioli on sourdough bread

#37 **Fried Chicken Sandwich** with mixed greens and honey Dijon mustard on a sweet deli roll

#39 **Smoked Ham** with grilled fuji apples, brie cheese and mixed greens with wholegrain mustard and a drizzle of honey on baguette

Vegetarian Sandwiches VG

#6 **Roasted Eggplant & Grilled Zucchini** with provolone, fresh spinach and pesto on focaccia

#16 **Roasted Portobello Mushroom & Brie** with fresh spinach, tomato and pesto on focaccia

#18 **Eggplant & Goat Cheese** with spinach, pesto and sliced tomato on a sourdough roll

#70 **Havarti & Avocado** with tomato, lettuce, mayo and wholegrain mustard on whole wheat bread

Vegan Sandwiches V

#19 **Hummus & 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

BOX MEAL MENU

(minimum order of TEN per type)

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

#1 **Carne Asada Flank Steak** GF $25 each
served over fiesta rice with a side of grilled zucchini and fresh corn salsa

#2 **Teriyaki Glazed Salmon** $27 each
served over Asian noodle salad with stir fried kale and red peppers tossed in a ginger garlic sauce

#3 **Vietnamese Style Grilled Pork** GF $23 each
-or- Vietnamese Style Tofu GF V $22 each
served over rice noodles with carrots, cucumber, romaine lettuce, fresh mint and cilantro, topped with chopped peanuts

#5 **Grilled Chicken Breast** $23 each
served over orecchiette with roasted broccoli, cauliflower, kale, bell pepper, eggplant, onion and Asiago cheese in a fresh lemon vinaigrette

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 # Expiration Date: Billing Address: Security code: **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 ***	Delivery Charge: Subtotal: Gratuity: **TOTAL DUE:**
For established corporate / institutional customers only: **INVOICE ME** □	