

Zanzibar @ the Loft Catering Menu

All orders from our catering menu may be placed through our Catering Department at catering@zanzibarcafe.com. Any questions about the menu can be directed to our restaurant @ [858-678-0922](tel:858-678-0922)

Calls received after 4:00 PM will be returned the next business day. We require at least 48 hours notice on all orders. We will do our best to accommodate last minute orders.

Please provide at least 24 hours notice for cancellation to avoid a 50% fee. Payment is expected prior to or upon delivery in the form of a credit card, cash or check.

Delivery is available with a minimum of 10 items. Pricing is based on drop off service. If set-up, rental equipment, staff and service is necessary, fees will be calculated depending on the request. Sales tax & a 20% service charge will be automatically added to every order.

Paper goods, plastic ware & serving utensils are available upon request for \$1.50 per person. Ceramic platters, baskets and linens are available for a rental fee. Client will be responsible for paying for any damaged or lost items.

Catering Office Hours: 10am - 3pm

Catering Phone: 858.678.0922

Catering Email: catering@zanzibarcafe.com

GOURMET SANDWICH PLATTER

\$12 Each

- Vegan Banh Mi** – hummus, cucumber, carrot, tofu, hoisin sauce, cilantro
- Mediterranean Veggie** – roasted onion, peppers, fresh mozz, kale, hummus, tomato
- Garden Veggie** – tomato aioli, cucumber, avocado, tomato, onion, greens, cheddar
- Tuna Salad** – lettuce, tomato, greens, mayo
- Caprese** – fresh mozz, pesto, tomato, basil
- Prosciutto Caprese** – fresh mozz, pesto, basil, tomato
- Prosciutto Burrata** – roasted cherry tomato, arugula, balsamic glaze
- Italian** – salami, prosciutto, fresh mozz, peppers, tomato, arugula, Italian dressing
- B.L.T.A.** – bacon, lettuce, tomato, avocado, sundried tomato aioli
- Ham & Apple** – herb goat cheese spread, honey, arugula
- Ham & Swiss Croissant** – mayo, greens, tomato
- Turkey Croissant** – herb goat cheese spread, avocado, tomato, greens
- Turkey Club** – bacon, tomato, onion, avocado, jalapeño mayo, greens
- Turkey Rueben** – sauerkraut, swiss cheese, 1000 island
- Chicken & Brie** – roasted onion, fig jam, arugula
- Chicken Pesto** – fresh mozz, tomato, greens
- Steak** – roasted onion, tomato, garlic aioli, arugula

LUNCH BOXES

SANDWICH LUNCH BOX

\$17.50 - Full Sandwich \$12.50 - Half Sandwich

Includes a gourmet sandwich, your choice of mixed greens salad or chips, as well as a cookie or fruit cup

SALAD LUNCH BOX*

\$14.50 Add Chicken \$4 | Tuna Salad \$4 | Shrimp \$6

Includes an Entree Salad Bowl and your choice of cookie or fruit

ENTRÉE SALAD BOWLS

Small 160oz BOWL (SERVES 10 PEOPLE) \$95 Large 320oz BOWL (SERVES 20 PEOPLE) \$140

Add Chicken to any salad, \$4 per 5oz breast

MEDITERRANEAN SALAD

Mixed greens, tomatoes, kalamata olives, feta cheese, sprouts, red onions, sunflower seeds, avocado, aged balsamic vinaigrette

ROCKET SALAD

Arugula, candied walnuts, apples, shaved parmesan cheese, red wine vinaigrette

KALE & BEET SALAD

Green kale, goat cheese, roasted red beets, caramelized onions, toasted almonds, lemon poppy seed vinaigrette

GREEK SALAD

Romaine hearts, kalamata olives, tomato, avocado, pepperoncini, feta, red wine vinaigrette

CHOP GINGER SALAD *vg

Shredded romaine, cabbage, carrot, cilantro, red pepper, almonds, peanut ginger vinaigrette

ZANZIBAR CAESAR

Romaine hearts, focaccia croutons, shaved parmesan cheese, Caesar dressing

MANGO JICAMA SALAD

Mixed greens, cucumber, toasted almonds, goat cheese, citrus vinaigrette

MEXICAN STREET CORN

Lime, cotija cheese, cilantro, crema, tajin

COLD PASTA SALADS

Small 160oz bowl (SERVES 12 PEOPLE) \$80 Large 320oz bowl (SERVES 24 PEOPLE) \$130

BRUSCHETTA – penne, tomato, garlic, basil, evoo, balsamic

ITALIAN – fusilli, olives, tomato, mozz, basil, red wine vinaigrette

PESTO – penne, parmesan, zucchini, corn

PASTAS

SMALL (SERVES 12) LARGE (SERVES 28)

TRADITIONAL MEAT LASAGNE \$80/\$140

VEGETABLE & PESTO LASAGNE \$80/\$140

TRUFFLE PENNE WITH SUN-DRIED TOMATO, FETA, ARUGULA \$80/\$140

BAKED MAC & CHEESE, PARMESAN PANKO BREAD CRUMBS \$80/\$140

VEGAN SPAGHETTI PUTTANESCA \$80/\$140

SHRIMP FETTUCINI ALFREDO \$90/\$165

SPAGHETTI & MEATBALLS \$90/\$165

CACIO E PEPE \$80/\$140

PENNE ARRABIATA \$80/\$140

A LA CARTE HORS D'OEUVRES SELECTIONS

Mozzarella Bocconcini with Cherry Tomatoes Skewers
drizzled with balsamic reduction \$3 each *Ve

Vegetable Skewers \$3.50 each *vg *gf

marinated & grilled seasonal veggies

Spinach and Feta Spanakopita \$3 each *Ve

Mushroom Truffle Pastry Bites \$3 each *Ve
Minimum order 24

Artichoke & Pesto Ricotta Cheese Crostini \$3 each *Ve

Bruschetta \$3 each *Ve
Sun-dried tomato, basil, fresh mozzarella, balsamic drizzle

Roasted Beef Crostini
horseradish crème fraiche on garlic bread \$4 each

Chicken Satay
cumin & coconut chicken skewers with spicy peanut dipping sauce \$4 each *gf

Curry Spiced Lamb Meatball
skewered meatball topped with a yogurt mint sauce \$4 each *gf

Italian Meatball
skewered beef meatball topped with zesty marinara sauce \$4 each

Mini Crab Cakes
served with lemon aioli \$4.50 each

Salmon Canape
sliced cucumber topped with smoked salmon, crème fraiche and dill \$4 each

Sesame Crusted Tuna
seared sashimi ahi tuna with wasabi and avocado sauce on a wonton chip \$4.50 each

gf = Gluten Free / ve = Vegetarian / vg= Vegan

Party Platters

House-made Potato Chips with Dip \$3/person

Tortilla Chips & Dips \$3.50/person
Guacamole
House-Made Hot Sauce
Salsa Fresca

Assorted Flatbreads \$5 / person
Veggie Pesto- Roasted veggies, feta, mozzarella
Rustic - Caramelized onions, brie, fig jam, bacon
Margherita - fresh mozzarella, tomato sauce, garlic and basil

Trio of Bruschetta \$5/person
artichoke, parmesan ricotta

roasted red pepper, feta and basil
fresh tomato, olive oil, garlic and basil
Mediterranean Platter \$6/person
trio of hummus served with toasted pita triangles, cucumber, carrots & olives

Antipasto Platter \$8/person
Salami, prosciutto, fresh mozzarella cheese, olives, artichokes, roasted & pappadew peppers and
other select items served with a selection of bread & crackers

Sliced Fruit \$5/person
assortment of fresh melons & berries

Crudite Platter \$5/person
fresh garden vegetables prepared in various methods with dill dipping sauce

Gourmet Cheese Board \$8/person
assorted local and imported cheeses, served
with fresh and dried fruit, nuts and assorted breads

Tuna Poke Platter \$9/person
spicy tuna, cucumber, avocado, served with wonton crisps

Baja Ceviche \$8/person
citrus marinated sole & shrimp, tomato, avocado, jalapeño, onion with blue corn tortilla chips

Whole Smoked Salmon Platter \$8/person
served with quick pickle cucumber salad

STUDENT ORGANIZATION BUFFET MENU

Three Items - \$7 per person
Four Items - \$9 per person
Five Items - \$11 per person
Six Items - \$12 per person

Assorted Flatbread Pizzas
Mini Street Tacos (fish, shrimp or pork)
Hummus & Pita
Fried Vegetable Spring Rolls
Tater Tots
French Fries
House Made Potato Chips
Chicken Nuggets
Mozzarella Sticks
Jalapeño Poppers
Chocolate Chip Cookies

Bread Service \$1.50 / person
(choice of baguette, rolls or garlic bread)

Entrees

Loft Tacos \$14 / person (build your own)

Includes your choice of two entrees: fish, shrimp, carne asada, carnitas, vegan jackfruit, grilled chicken, with the following sides: spicy cabbage slaw, salsa fresca, cheese, sour cream, lettuce, and hot sauce

Loft Burgers \$12 / person (build your own)

Includes your choice of two pattys: grass fed angus beef, ground lamb, vegan plant based patty with the following sides: onion, lettuce, tomato and condiments. Brioche or wheat buns

Seafood

Miso Brown Sugar Glazed Salmon \$12

Salmon with Lemon \$12

Blackened Dover Sole \$11

Poultry

Herb Roasted Chicken \$12

Lemon Chicken Picatta \$12

Chicken Parmesan \$12

Grilled Cilantro Lime Chicken Breasts \$10

Meat

Rosemary Garlic Tri-Tip \$13

Garlic Mustard Pork Tenderloin \$12

Slow Roasted Carnitas \$12

BBQ Pork \$11

Sides

Small \$55 (feeds 12) / Large \$90 (feeds 25)

roasted potatoes
jasmine rice
vegetable fried rice
Spanish rice

grilled asparagus
sweet heat roasted carrots
maple glazed brussels sprouts
peppers & onions
seasonal vegetable
roasted butternut squash
winter squash duo
caramelized cauliflower

Platter or Buffet Dessert Selections

Gourmet Cookies \$3 each

chocolate chip, raspberry shortbread, oatmeal raisin, gingersnap

Gourmet Bars & Brownies \$4 each

assortment of lemon, strawberry cobbler, berry cheese, chocolate espresso brownie, s'mores,
dolce de leche, peanut butter blondie, creme brule, pecan

Cupcakes \$5.50 each

chocolate, carrot, red velvet

Ice Cream Sundae Bar \$5 per person

vanilla or chocolate ice cream, caramel, chocolate sauce, sprinkles, nuts, cookie pieces,
and chocolate chips

French Macaroons \$2 each

assortment of chocolate, vanilla, caramel, raspberry, lemon, pistachio

Beverages

Hosted Beverage Service \$15/ person (first 2 hours)

Beer, Red Wines, White Wines, Sparkling Wine, Assorted N/A Options

Soft Drinks

\$2.75 each

Coke products, Flavored San Pellegrino, Mineral Water, Still Water

Iced Tea - \$24 per gallon

Lemonade - \$24 per gallon

Coffee & Tea Service - \$3.50 per person