

## **Zanzibar @ the Loft Catering Menu**

All orders from our catering menu may be placed through our Catering Department at [catering@zanzibarcafe.com](mailto: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](mailto: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, guacamole, 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