

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 – Also available as wraps

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
Chicken & Brie – roasted onion, fig jam, arugula
Chicken Pesto – fresh mozz, tomato, greens
Steak – roasted onion, tomato, garlic aioli, arugula
Exclusive Wraps
Tuscan Chicken – sundried tomato aioli, fresh mozzarella, roasted peppers, arugula
Chicken Caesar – romaine lettuce, Caesar dressing, panko bread crumbs

LUNCH BOXES

SANDWICH LUNCH BOX

\$18 - Full Sandwich \$13 - 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

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, panko breadcrumbs, 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, tatin

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 ENTREES

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 \$85/\$145

SHRIMP FETTUCINI ALFREDO \$90/\$165

SPAGHETTI & MEATBALLS \$90/\$165

PENNE ARRABIATA \$80/\$140

ITALIAN SAUSAGE BAKED ZITI \$90/\$165

A LA CARTE HORS D'OEUVRES SELECTIONS

Mozzarella Bocconcini with Cherry Tomatoes Skewers
drizzled with balsamic reduction \$3.50 each *ve

Vegetable Skewers
marinated & grilled seasonal veggies \$3.50 each *vg *gf

Mushroom Truffle Pastry Bites \$3.50 each *ve
Minimum order 24

Artichoke & Pesto Ricotta Cheese Crostini \$3.50 each *ve

Bruschetta \$3.50 each *Ve
Blistered cherry tomato, basil, fresh mozzarella, balsamic drizzle \$3.50 each *ve

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 each

Sesame Crusted Tuna
seared sashimi ahi tuna with wasabi and avocado sauce on a wonton chip \$4 each

Tuna Poke Wonton
House made poke sauce, avocado, cucumber, seaweed salad on wonton chip \$4 each

Mini Chicken Shawarma \$5 each
Marinated chicken, pita bread, tomato, cucumber, lettuce, mint yogurt sauce

Cheeseburger Slider
Grass fed angus beef, cheddar cheese, lettuce, tomato, onion, Zanzibar Burger Sauce \$5 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

Dip Duo \$5/person
Choose 2 from the following. Served with crostini
artichoke, pesto, parmesan, ricotta
whipped ricotta with lemon & honey
fresh tomato, olive oil, garlic and basil
Za'atar goat cheese dip with lemon

Spinach & Artichoke Dip \$5 / person
served with crostini & everything bagel chips

Mediterranean Platter \$6/person
trio of hummus served with fresh pita, cucumber, carrots & olives

Antipasto Platter \$8/person
Salami, prosciutto, fresh mozzarella cheese, olives, artichokes, roasted & pappadew peppers
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 tortilla chips

Global Curated Menus

20 person minimum

Menu 1 \$24/person

Hummus platter, pita, carrots, cucumbers, olives
Mediterranean salad with feta cheese, olives, onion, tomato, avocado, sunflower seeds and side
of balsamic dressing
Choice of 2: Herb Roasted Chicken, Salmon, Rosemary Garlic Tri-Tip
Herb Roasted Potatoes

Menu 2 \$24/person

Ahi Tuna Poke platter with fried wontons
Fried Vegetable Spring Rolls with sweet chili sauce
Brown sugar & soy glazed salmon & miso-honey chicken
Vegetable Fried Rice

Menu 3 \$21/person

Antipasto Platter
Caesar Salad
Choice of two pasta entrees

Menu 4 \$23/person

Tortilla Chips & Dips
Mexican Street Corn Salad
Taco Bar with choice of two proteins: carne asada, blackened fish, grilled chicken, vegan jackfruit
Choice of one side: black beans, Spanish rice, sauteed onions & peppers

STUDENT ORGANIZATION BUFFET MENU

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

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

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 \$13 / person (build your own)

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

Chicken Shawarma \$13 / person (build your own)

Includes lettuce, tomato, red onion, pita bread, mint yogurt sauce, hummus, tahini

Seafood

Miso Brown Sugar Glazed Salmon \$13

Panko Crusted Salmon \$13

Salmon with Lemon \$13

Blackened Mahi Mahi \$13

Garlic Lemon Shrimp \$13

Meat & Poultry

Rosemary Garlic Tri-Tip \$13

Herb Roasted Chicken \$13

Lemon Chicken Piccata \$13

Rosemary Chicken & Mushrooms \$12

Barbecued Soy & Ginger Chicken \$12

Vegetarian / Vegan

Ratatouille \$12

Tunisian Chickpea Stew w/ rice \$12 *vg

Vegetable Coconut Curry w/ rice \$12 *vg

Sides

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

herb roasted potatoes
mashed potatoes
jasmine rice
vegetable fried rice
black beans
sweet heat roasted carrots

Premium Sides

Small \$65 (feeds 12) / Large \$105 (feeds 25)

Spanish rice
quinoa fried rice
grilled asparagus
maple glazed brussels sprouts
Sauteed peppers & onions
roasted butternut squash
roasted glazed cauliflower
Vegetable Medley

Platter or Buffet Dessert Selections

Gourmet Cookies \$3 each

chocolate chip, red velvet, oatmeal raisin, white chocolate macadamia nut, sugar cookie

Gourmet Bars & Brownies \$4 each

assortment of lemon, berry cobbler, cheesecake, chocolate brownie, s'mores, salted caramel brownie, apple cobbler

Cupcakes \$5.50 each

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 \$3 Each

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

Iced Tea or Lemonade- \$26 per gallon

Coffee & Tea Service - \$3.50 per person