

DELIVERY CATERING MENU

Thank you for your interest in Zanzibar Catering!

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

Calls received after 5:00 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 for any size order. Pricing is based on drop off service. If set-up, rental equipment, staff and service is necessary, please see our special events menu. Sales tax & 20% service fee will be automatically added to your bill.

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 and must be returned the next business day. Client will be responsible for paying for any damaged or lost items.

Menu items are subject to market availability

Any substitution is guaranteed to be equal or greater quality.

GOURMET SANDWICH PLATTER

\$11 Each

- Vegan Banh Mi** – hummus, cucumber, carrot, tofu, hoisin sauce, cilantro
- Portobello Mushroom** – giardiniera, red pepper, provolone
- Mediterranean Veggie** – roasted onion, peppers, fresh mozz, kale, hummus, tomato
- Egg Salad** – lettuce, tomato
- Tuna Salad** – lettuce, tomato, greens
- Caprese** – fresh mozz, pesto, tomato, basil
- Prosciutto Caprese** – fresh mozz, pesto, basil, tomato
- Italian** – salami, capicola, prosciutto, fresh mozz, peppers, red wine aioli, arugula
- 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
- Grilled Chicken & Brie** – brie cheese, roasted onion, fig jam, arugula
- Chicken Pesto** – fresh mozz, tomato, greens
- Steak** – roasted onion, tomato, garlic aioli, arugula

LUNCH BOXES

SANDWICH LUNCH BOX

\$15.95 - Full Sandwich \$10.95 - 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*

\$12.95 Add Chicken \$4

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

ENTRÉE SALAD BOWLS

Small 160oz BOWL (SERVES 10 PEOPLE) \$90 Large 320oz BOWL (SERVES 20 PEOPLE) \$130

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

MEDITERRANEAN SALAD

Mixed greens, roma 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

ZANZIBAR CAESAR

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

MANGO JICAMA SALAD

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

COLD PASTA SALADS

Small 160oz bowl (SERVES 12 PEOPLE) \$60 Large 320oz bowl (SERVES 24 PEOPLE) \$100

BRUSCHETTA – penne, tomato, garlic, basil, evoo, balsamic **\$70/\$120**

ITALIAN – fusilli, olives, tomato, mozz, basil, red wine vinaigrette **\$70/\$120**

PESTO – penne, parmesan, zucchini, corn **\$70/\$120**

PASTAS

SMALL (SERVES 12-14) LARGE (SERVES 24-28)

TRADITIONAL MEAT LASAGNE \$70/\$120

VEGETABLE & PESTO LASAGNE \$70/\$120

TRUFFLE PENNE WITH SUN-DRIED TOMATO, FETA, ARUGULA \$70/\$120

BAKED MAC & CHEESE, PARMESAN PANKO BREAD CRUMBS \$70/\$120

VEGAN SPAGHETTI PUTTANESCA \$70/\$120

HOT LUNCH ITEMS

PRICING IS PER PESON / 10 PERSON MINIMUM

GRILLED BLACKENED FISH FILLET \$10

BBQ PULLED PORK \$9

CHICKEN PICATTA \$11

HERB ROASTED CHICKEN, LEMON GARLIC SAUCE \$11

SLICED PEPPER CRUSTED TRI-TIP STEAK, SIDE OF STEAK SAUCE \$12

SOY & GINGER GLAZED SALMON \$12

PARTY PLATTERS

PRICING IS PER PERSON. 10 PERSON MINIMUMS ON ALL PLATTERS

MEDITERRANEAN \$5

Trio of hummus: traditional, pesto, and sun-dried tomato, served with toasted pita triangles

ANTIPASTO \$6

Salami, prosciutto, fresh mozzarella cheese, aged parmesan cheese, olives, artichokes, cherry peppers, served with fresh baguette & crostini.

CRUDITE \$4

Fresh garden vegetables served with choice of hummus or ranch

CAPRESE \$4

Fresh mozzarella & tomato drizzled with olive oil, balsamic vinegar & fresh basil. Served with sliced baguette

SLICED FRUIT \$4

An assortment of fresh seasonal fruits and berries.

TRADITIONAL CHEESE \$5.50

An assortment of cheeses, garnished with fresh & dried fruit, olives and nuts. Served with gourmet crackers

GOURMET CHEESE \$7

An assortment of artisan cheeses, garnished with fresh & dried fruit, nuts, olives, fig jam, with sliced baguette & gourmet crackers

CHARCUTERIE \$7

Cured meats and sausage, garlic boursin cheese, olives, cornichons, cherry peppers served with baguette & crostini

TUNA POKE WITH WONTON CHIPS \$8

Seaweed salad, cucumber, avocado with fried wonton

SIDE DISHES

SMALL \$49 (SERVES 8-10) LARGE \$80 (SERVES 18-20)

HERB ROASTED POTATOES

STEAMED BASMATI RICE

CARAMELIZED CAULIFLOWER

GRILLED ASPARAGUS

ELOTE (MEXICAN STREET CORN SALAD)

MIXED VEGETABLE MEDLEY

SOUPS

*VEGAN AND GLUTEN FREE

\$45 PER GALLON (SERVES 8-10)

VEGETARIAN CHILI* / TOMATO BASIL* / LEMON CHICKEN NOODLE

DESSERTS

GOURMET COOKIE PLATTER

\$3 PER PERSON

Chocolate Chip, Raspberry Shortbread, Oatmeal Raisin, Gingersnap

BROWNIES & BARS

\$3.50 PER PERSON

(These options change daily, so please allow us to provide an

assortment that may include but are not limited to the following)

caramel brownies, lemon bars, coconut cookie, pecan bars, crème brulee, raspberry cheesecake, espresso brownies & other selections

GOURMET DESSERTS UPON REQUEST

*Please inquire about renting our location for your next private party. We cater rehearsal dinners, bridal and baby showers, holiday parties and more.