

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% gratuity 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

\$10 Each

Mediterranean Vegetable on Focaccia Bread

Caprese on Focaccia Bread

Prosciutto Caprese on Focaccia Bread

Spicy Turkey Club on Sourdough

Turkey Avocado Croissant with Chèvre

Avocado B.L.T. with Arugula on Baguette

Ham & Swiss Croissant

Lox Croissant, Herbed Cream Cheese

Ham, Apple, Honey, Goat Cheese Baguette

Grilled Chicken, Brie, Onion, Fig jam, Sourdough

Vegan Banh Mi

Egg Salad, Lettuce, Tomato, Multigrain Bread

Tuna, Avocado, Sprouts, Multigrain Bread

Italian meats on focaccia with pepperoncini, provolone, pesto aioli

***All bread is matched as a suggestion. Your choice of bread or a wrap is available at no additional cost**

LUNCH BOXES

SANDWICH LUNCH BOX

\$14.95 - Full Sandwich \$9.95 - Half Sandwich

Includes a whole gourmet sandwich, your choice of a side 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

Salad options are labeled below with a *

ENTRÉE SALAD BOWLS

Our salad bowls are generously layered with hearty ingredients. All dressings are served on the side unless otherwise requested.

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, raddichio, candied walnuts, apples, shaved parmesan cheese, honey lemon vinaigrette

KALE & BEET SALAD*

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

GREEK SALAD*

Romaine hearts, kalamata olives, tomato, avocado, pepperoncini, feta, poppy seed vinaigrette

ZANZIBAR CAESAR*

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

MANGO JICAMA SALAD

Mixed greens, cucumber, toasted almonds, sun-dried cherries, goat cheese, cherry balsamic vinaigrette

PENNE PASTA SALAD

Basil, tomato, parmesan, feta, E.V.O.O.

HOT LUNCH ITEMS

**PRICING IS PER PERSON
10 PERSON MINIMUM**

CHICKEN PICATTA \$10

GRILLED BLACKENED FISH FILLET \$10

BBQ PULLED PORK \$9

HERB ROASTED CHICKEN, LEMON GARLIC SAUCE \$10

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

SOY GINGER GLAZED SALMON \$12

PASTAS

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

TRADITIONAL MEAT LASAGNE \$70/\$120

VEGETABLE & PESTO LASAGNE \$70/\$120

SHRIMP LINGUINI \$80/\$150

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

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

VEGAN SPAGHETTI PUTTANESCA \$70/\$120

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

EDAMAME WITH SOY-GINGER GLAZE

MIXED VEGETABLE MEDLEY

SOUPS

*ALL LISTED SOUPS ARE VEGETARIAN AND GLUTEN FREE

\$38 PER GALLON (SERVES 8-10)

VEGETARIAN CHILI

CHICKPEA

TOMATO BASIL

CARROT GINGER

DESSERTS

GOURMET COOKIE PLATTER

\$2.50 PER PERSON

Chocolate Chip, Raspberry Shortbread, Oatmeal Raisin, Gingersnap

BROWNIES & BARS

\$3 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

CUPCAKE PLATTER

\$4 PER PERSON

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.