



## *Breakfast Menu*

\*Minimum of 20 Guests  
\*Plates, eating utensils, cups and napkins included

### \$9.95 per person menu

#### **Pastry Medley**

Assortment of freshly made croissants, muffins and fruit Danishes

#### **Fruit Platter**

An array of seasonal fresh fruit

#### **Orange Juice**

### \$10.95 per person menu

#### **Bagel with Smoked Salmon**

An assortment of bagels accompanied by smoked salmon, capers, cream cheese, red onions and tomatoes

#### **Fruit Platter**

An array of seasonal fresh fruit

#### **Orange Juice**

### \$12.95 per person menu

#### **B.L.E.T Scramble**

Bacon, leeks, eggs and tomatoes scrambled, then topped with cheddar cheese

#### **Country Potatoes**

Lightly golden brown potatoes cooked with roasted red peppers and sautéed red onions

#### **Breakfast Rolls**

Assorted rolls with jam & butter

#### **Orange Juice**

### \$14.95 per person menu

#### **Buttermilk Pancakes**

Buttermilk pancakes served with maple syrup and creamy butter

#### **Smoked Apple-wood Bacon**

Crispy smoked apple-wood bacon

#### **Scrambled Eggs**

Traditional scrambled eggs

#### **Orange Juice**



## Hors D' oeuvres Menu

\*Minimum of 20 Guests

\*Plates, eating utensils, cups and napkins included

**\$11.95 per person**

### Crisp Crudités Platter

Assortment of seasonal vegetables garnished with fresh herbs served with red pepper aioli

### Fruit Platter

A fresh seasonal array of seasonal fresh fruit

### Gorgonzola Pizzette

Bite-sized pizza topped with melted gorgonzola, roasted tomato and chopped basil

**\$13.95 per person**

Based on five pieces per person

### Crisp Crudités Platter

Assortment of seasonal vegetables garnished with fresh herbs served with red pepper aioli

### Bruschetta

Classic bruschetta with tomato, basil, garlic mixed with oil olive served with a toasted crostini

### Pinwheels

An assortment of wraps cut into one inch bite size pieces (includes a vegetarian option)

### House Made Cookie Platter

Assortment of our fresh molasses-oatmeal raisin, peanut butter, and chocolate chip cookies

## Hors D' oeuvres Menu

\*Minimum of 20 Guests

\*Plates, eating utensils, cups and napkins included

I-9885



**\$16.95 per person**

Based on five pieces per person

#### Fruit Platter

A fresh seasonal array of seasonal fresh fruit

#### Crostini Italiano

Eggplant, sundried tomato, garlic and basil finely chopped mixed with extra virgin olive oil served with crostini

#### Mediterranean Platter

Classic hummus and baba ganoush served with pita chips and fresh vegetables

#### Sandwiches

An assortment of bite size sandwiches  
(includes a vegetarian option)

#### Mini Brownie Platter

Our fresh house-made triple fudge brownies

**\$24.95 per person**

Based on five pieces per person

#### Antipasti

A selection of sliced Italian meats, olives grilled vegetables and marinated artichokes

#### Fine Cheese Plate

A selection of artisan cheeses garnished with grapes and sliced baguette

#### Mushroom Duxelle Polenta Cakes

Parmesan Venitian polenta cake topped with a wild mushroom duxelle

#### Mini Meatballs

Mini meatballs marinated in BBQ sauce

#### Caprese Skewers

Cherry tomato, mozzarella balls and basil skewers drizzled with balsamic vinaigrette

#### Mini Cupcakes

An assortment of mini cupcakes



## Pre-selected Menus

\*Minimum of 20 Guests

\*Plates, eating utensils, cups and napkins included

Assorted sodas and water also included

### Chrissy Fields Menu

\$15.95 per person

#### Mix Green Salad

Mixed baby greens, cherry tomatoes, carrot shavings, cucumbers and fresh house made croutons with a balsamic vinaigrette

#### Pasta Arrabbiata

Penne pasta with diced tomatoes, kalamata olives and fresh basil in a tomato basil marinara sauce topped with Parmesan reggiano

#### Bread & Butter

Assortment of fresh artisan bread & butter

#### Chocolate Cookie Platter

A platter of freshly baked chocolate chip cookies

### SoMa Menu

\$14.95 per person

#### Mixed Green Salad

Mixed baby greens, cherry tomatoes, carrot shavings, cucumbers and fresh house made croutons with a balsamic vinaigrette

#### Assortment of Entrée Sandwiches

##### Caprese

- Mozzarella, tomato and fresh greens with a pesto spread on a Focaccia roll.

##### Grilled Chicken

- Herbed grilled chicken, sliced tomato, lettuce and provolone cheese with a pesto spread on a Focaccia roll

##### Turkey Club

- Turkey, tomato, Jack cheese, fresh greens, smoked bacon, avocado with an herb aioli on a soft French roll

#### House Made Cookie Platter

Assortment of our fresh molasses-oatmeal raisin, peanut butter, and chocolate chip cookies



## Sunset Menu

\$18.95 per person

### Poached Pear Spinach Salad

Spinach with red wine poached pears, blue cheese and candied nuts topped with our house-made herb vinagrette

### Garden Rice Pilaf

Spanish rice pilaf with fresh herbs, tomatoes and bell peppers

### Chicken Marsala

Grilled chicken breast sautéed in marsala wine, green onions and fresh mushrooms

### Bread & Butter

Assortment of fresh artisan bread & butter

### Mini Brownie

Our house-made triple-fudge brownies

## Ocean Beach Menu

\$20.95 per person

### Arugula Salad

Baby arugula with dried cranberries, shaved red onions and crumbled goat cheese with our house-made red wine vinaigrette

### Horseradish Mashed Potatoes

Mashed potatoes mixed with sour cream and horseradish

### Beef Brisket

Rosemary and garlic infused beef brisket served with a rich mushroom sauce & tomato sauce

### Bread & Butter

Assortment of fresh artisan bread & butter

### Mini Bread Pudding Bites

Bite size bread pudding made with caramel bourbon sauce





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