

GREEN SALADS

SMALL (SERVES 8+) LARGE (SERVES 15+). PRESENTED IN A REUSABLE BALSAMIC WOOD BOWL

- GARDEN SALAD GF, VG, VN** SMALL | LARGE
Chopped Romaine with Red Peppers, Yellow Peppers, Red Cabbage, Tomatoes, Carrots and Cucumbers. Choose from Ranch, Italian, Blue Cheese or Balsamic Vinaigrette Dressing
- ITALIAN SPRING GREEN SALAD GF, VG** SMALL | LARGE
Mixed Greens with Gorgonzola Cheese, Dried Cranberries, Glazed Pecans and Raspberry Vinaigrette
- CAESAR SALAD VG** SMALL | LARGE
Chopped Romaine with Parmesan Cheese, Croutons and Caesar Dressing
- MIXED GREENS WITH GOAT CHEESE GF, VG** SMALL | LARGE
Spring Mix, Goat Cheese, Carrots, Golden Raisins, Peanuts and Balsamic Vinaigrette
- GREEN KALE SALAD GF, VG** SMALL | LARGE
Chopped Kale, Feta Cheese, Dried Cranberries, Cucumbers and Lemon Dijon Dressing
- SEASIDE GORGONZOLA SALAD** SMALL | LARGE
Chopped Romaine, Gorgonzola Cheese, Applewood Smoked Bacon, Cherry Tomatoes and Red Onions. Choose from Ranch Dressing or Blue Cheese

**ADD BURGUNDY PEPPER TRI TIP +4.50, CHICKEN BREAST +3.00, SALMON +7.50
PRICED PER PERSON WITH A 8 PERSON MINIMUM OF 4 OZ PORTIONS**

CHEF'S PLATTERS

SMALL (SERVES 10+) LARGE (SERVES 15+). PRESENTED ON A REUSABLE BALSAMIC WOOD TRAY

- SEASONAL FRUIT PLATTER** SMALL | LARGE
Seasonal Assortment of Fresh Ripe Fruit
- MELON & STRAWBERRY SKEWERS** LARGE
Assorted Fresh Seasonal Melon and Strawberry Skewers with a Pineapple Center
- CRUDITE** SMALL | LARGE
An Arrangement of Fresh Seasonal Vegetables served with Ranch Dressing, Bleu Cheese Dressing, Vegetable Dip or Hummus
- ANTIPASTO VEGETABLE PLATTER** SMALL | LARGE
Grilled Vegetables including Squash, Eggplant, Roasted Red Peppers, Roasted Mushrooms, Roasted Artichoke Hearts, Asparagus and Stuffed Roma Tomatoes
- MEDITERRANEAN MEZE PLATTER** SMALL | LARGE
Hummus, Tabbouleh, Vegetarian Dolmas, Greek Vegetable Salad, and Fresh Pita Bread Triangles
- SMOKED SCOTTISH SALMON PLATTER** SMALL | LARGE
Fresh Salmon Lox with Capers, Whipped Cream Cheese, Sliced Tomatoes and Red Onions. Served with Dark Cocktail Bread
- ARTISAN CHEESE & CHARCUTERIE PLATTER** LARGE
Artisan Cheese, Assorted Salami, Olives and Nuts
- CHEESE NIBBLER PLATTER** SMALL | LARGE
Cheddar, Swiss & Pepper Jack Cheese garnished with Fresh Fruit
- ARTISAN CHEESE PLATTER** SMALL | LARGE
Cowgirl Creamery MT Tam, Humboldt Fog, Extra Aged Gouda & Triple Cream Cambazola Garnished with Fresh Fruit
- CHARCUTERIE PLATTER** SMALL | LARGE
Assorted Salami, Olives and Nuts
- PREMIUM MEAT & CHEESE PLATTER** SMALL | LARGE
Roasted Turkey, Honey Ham, Roast Beef with sliced Cheddar and Swiss Cheese
- ITALIAN MEAT & CHEESE PLATTER** SMALL | LARGE
Italian Herb Ham, Genoa Salami and Mortadella with sliced Provolone and Mozzarella Cheese
- SEASIDE BREAD PLATTER** SMALL | LARGE
Assorted Fresh Sliced Bread & Rolls to Compliment your Meat and Cheese Platter
- TUNA POKE BOWL PLATTER (8+ PEOPLE)** MARKET PRICE
Seaside Signature Poke served with Rice Crackers and Wakame Cucumber Seaweed Salad
- BREAD & CRACKER PLATTER** SMALL | LARGE
Sliced Baguette and Crackers
- SANDWICH GARNISH PLATTER** SMALL | LARGE
Lettuce, Tomato, Sprouts, Onions and Pickles to Compliment your Meat and Cheese Platter

BREAKFAST

SERVED CHILLED IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS REUSABLE BALSAMIC WOOD TRAYS +10. DISPOSABLE CHAFING DISHES AND FUEL +15

- SEASIDE SUNRISE BREAKFAST** SMALL | LARGE
SMALL (SERVES 10+) LARGE (SERVES 15+)
Scrambled Eggs, Thick Sliced Bacon, Sausage Patties and Roasted Breakfast Potatoes
- BREAKFAST QUICHE** SMALL | LARGE
SMALL (10 PIECES) LARGE (18 PIECES)
Choice of Lorraine, Tomato Spinach **VG**, and Truffle Leek **VG**
- JOHNNY'S MOMMY'S BAKED FRENCH TOAST VG** SMALL | LARGE
(SERVES 8+)
Challah Bread Baked French Toast topped with Maple Syrup and Caramelized Pecans
- MINI BREAKFAST BURRITOS *GF** SMALL | LARGE
PRICED PER DOZEN, 2 DOZEN MINIMUM
Bacon, Ham or Sausage, with Eggs, Breakfast Potatoes and Shredded Cheddar Cheese Served with a Side of Our House Made Salsa
*GLUTEN FREE TORTILLA +2 PER BURRITO
Add Cardiff Crack™ Burgundy Pepper Tri Tip +12 per dz
- SEASONAL FRUIT PLATTER VG, VN** SMALL | LARGE
Seasonal Assortment of Fresh Fruit
- BAGEL & CREAM CHEESE PLATTER** SMALL | LARGE
PRICED PER DOZEN, 1 DOZEN MINIMUM
Dozen Plain and Everything Bagels Sliced in Half with Whipped Cream Cheese and Jelly on the side.
- BREAKFAST PASTRY PLATTER** SMALL | LARGE
PRICED PER DOZEN, 2 DOZEN MINIMUM.
Assorted Muffins, Danishes and Pastries.

BEVERAGES AVAILABLE AT MARKET PRICE
FRESH SQUEEZED ORANGE JUICE AND COFFEE SERVICE AVAILABLE.



DESSERT PLATTERS

SMALL (SERVES 8+) LARGE (SERVES 15+). PRESENTED IN A REUSABLE BALSAMIC WOOD TRAY

- SEASIDE DESSERT PLATTER** SMALL | LARGE
Chocolate Lava Cake, Apple Tart, Coconut Surf Bars, Lemon Bars and Pecan Bars Garnished with Fresh Berries
- DELUXE MINI DESSERT PLATTER** SMALL | LARGE
Chocolate Raspberry, Dark Chocolate, Macadamia, Creme Brulee, Key Lime and Cheesecake.
- FRESH BAKED COOKIE PLATTER** SMALL | LARGE
Chocolate Chip, Snickerdoodle and Oatmeal Raisin
- GLUTEN FREE DESSERT PLATTER** SMALL
Chocolate Brownie, Magic Bar, Apple Tart and Macaroons

SHEET CAKES AVAILABLE UPON REQUEST

BOXED LUNCHES

MINIMUM 10

- EXECUTIVE BOX LUNCH**
Choice of Sandwich Served with Signature Seasonal Salad, Chips, Cookie and Pickle Spear
- SEASIDE BOX SALAD**
Choice of Salad Served with Chips & Cookie
Choose from: Caesar, Italian Spring Green, Greek or Garden Salad
Add: Cardiff Crack™ Pepper Burgandy Tri Tip, Grilled Lemon Basil Chicken Breast, Lemon Pepper Salmon or Teriyaki Salmon



CATERING MENU



CARDIFF SEASIDE MARKET CATERING | 2087 SAN ELIJO AVE, CARDIFF, CA 92007 | 760.753.5445
WWW.SEASIDEMARKET.COM/CATERING

PRICES ARE SUBJECT TO CHANGE

APPETIZERS

COLD APPETIZERS (SERVES 6+ PER DOZEN). PRICED PER DOZEN. 2 DOZEN MINIMUM PER ITEM. PRESENTED ON A REUSABLE BALSAMIC WOOD TRAY.

- TOMATO, BASIL BRUSCHETTA VG** /DZ
Fresh Chopped Tomatoes, Basil and Smoked Mozzarella served on Toasted Baguette
- FRESH TOMATO CAPRESE SKEWERS GF, VG.** /DZ
Bocconcini Mozzarella, Grape Tomatoes and Fresh Basil Pesto
- GOAT CHEESE CROSTINI VG** /DZ
Shitake Mushroom, Pesto Zucchini and Roasted Pepper Balsamic
- SCOTTISH SALMON TARTARE CUCUMBER BITES GF** /DZ
Salmon Eggs, Capers and Chives served on fresh slices of Cucumber
- SMOKED SALMON WITH POTATO CAKE GF** /DZ
Bowfin Caviar and Crème Fraiche
- POACHED JUMBO SHRIMP GF** /DZ
Served with our Baja Cocktail Dipping Sauce and Remoulade Sauce
- DEVILED EGGS GF** /DZ
Traditional Deviled Eggs with Chives, Smoked Paprika and Caviar
- GARDEN VEGETABLE SALAD BITES GF*, VG, VN** /DZ
Carrots, Cucumber, Lettuce, Avocado and Cabbage wrapped in Rice Paper with Peanut Sauce, Asian Spicy Dipping Sauce or Sweet Chili Sauce* on the side
- AHI TUNA SLIDERS** 1/DZ
Cabbage Slaw & Wasabi Aioli

HOT APPETIZERS (SERVES 6+ PER DOZEN). PRICED PER DOZEN. 2 DOZEN PER ITEM MINIMUM. SERVED CHILLED IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS. REUSABLE BALSAMIC WOOD TRAYS + 10 DISPOSABLE CHAFING DISHES AND FUEL +15.

- CARDIFF CRACK™ TRI TIP SLIDERS** /DZ
Served with Cheddar Cheese, a side of Crispy Fried Onions and your Choice of BBQ Sauce or Horseradish Cream Sauce
- CHICKEN SKEWERS** /DZ
Your Choice of Teriyaki, Thai, Korean BBQ Sauce or Chipotle Citrus
- CARDIFF CRACK™ TRI TIP SKEWERS GF** /DZ
Served with your choice of Seaside BBQ Sauce or Korean BBQ Sauce*
- BACON WRAPPED SCALLOPS GF** MARKET PRICE
Served with Horseradish Marmalade Dipping Sauce

WE ALSO OFFER

-  TACO BAR
-  BBQ
-  SUSHI
-  GLUTEN FREE
-  VEGETARIAN
-  VEGAN



MAIN COURSE

SERVED WITH A 6 PERSON MINIMUM OF 8 OZ PORTIONS AND ARE PRICED PER PERSON UNLESS OTHERWISE NOTED. SERVED CHILLED IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS. REUSABLE BALSAMIC WOOD TRAYS + 10. DISPOSABLE CHAFING DISHES AND FUEL +15.

- POULTRY**
- GRILLED LEMON BASIL CHICKEN BREAST GF** /PP
Served with Pesto Cream Sauce
- GRILLED NATURAL TURKEY BREAST** /PP
Thinly Sliced with Turkey Gravy on the side
- WHOLE ROASTED FREE-RANGE CHICKEN GF** EA
Cut in quarters, Your Choice of Seaside BBQ, Lemon Pepper or Mediterranean Seasoning
- BEEF**
- CARDIFF CRACK™ BURGUNDY PEPPER TRI TIP GF** /PP
Dinner Sliced with Your Choice of Seaside BBQ Sauce, Au Jus or Horseradish Cream Sauce
- HOUSE ROASTED PRIME RIB GF** /PP
Thinly Sliced with Your Choice of Au Jus or Horseradish Cream Sauce
- PORK**
- BBQ PULLED PORK** 1/PP
Pulled Pork with Seaside's Famous BBQ Sauce
- KALUA PORK** 1/PP
Island Style Pork Served with Seaside's House Teriyaki Sauce
- SEAFOOD & VEGETARIAN**
- GRILLED SALMON FILLET GF*, VG** /PP
Your Choice of Lemon Pepper* or Teriyaki
- SESAME SEARED ALBACORE** /PP
Served with Ponzu Dipping Sauce
- GRILLED TOFU VG, VN** /PP
Your Choice of Seaside BBQ Sauce or Teriyaki Sauce

- PASTA**
- HANDMADE LASAGNA** EA
Choose from Classic Bolognese, Bechamel, Ground Turkey or Grilled Vegetable **VG**
- BAKED PENNE VG** EA
Choose from Marinara Sauce, Alfredo Sauce or Pesto Cream Sauce
Add Meatballs, Italian Sausage or Chicken +10 Shrimp +15
- BAKED CREAMY MAC & CHEESE VG** EA
With Panko, Parmesan and Cheddar
Add Lobster +20

SIDES

- COLD SIDES** (SERVES 6+). PRESENTED IN A REUSABLE BALSAMIC WOOD BOWL.
- SUPER KALE SALAD GF, VG, VN** EA
Organic Kale, Napa Cabbage, Sunflower Seeds, Roasted Unsalted Cashews, Edamame, Dried Cranberries and Cherry Tomatoes tossed in a Pomegranate Orange Dressing
- BROCCOLI GORGONZOLA SALAD GF, VG** EA
Broccoli, Broccoli Slaw, Gorgonzola Cheese and Red Grapes tossed in a Creamy Slaw Dressing
- HEARTS OF PALM SALAD GF, VG, VN** EA
Hearts of Palm, Pecans, Green Onions, Chopped Parsley and Basil tossed in a Extra Virgin Olive Oil
- EDAMAME QUINOA SALAD GF, VG** EA
Edamame, Quinoa, Feta Cheese, Red and Yellow Peppers, Red Onions, Corn and Celery tossed in a Lemon Vinaigrette

- GREEK VEGETABLE SALAD GF, VG** EA
Cucumber, Bell Pepper, Red Onion, Kalamata Olives, Feta Cheese and Greek Dressing
- ARTICHOKE DILL PASTA VG** EA
Pasta, Artichoke Hearts, Olives, Roasted Tomatoes, Bell Peppers and Dill tossed in a She Vinaigrette
- SEASIDE SPUDS GF, VG** EA
Red Bliss Potatoes, Green Onion and Whole grain Mustard Dressing
- CREAMY RED POTATO & DILL GF, VG** EA
Red Bliss Potatoes, Fresh Dill and Sour Cream Dressing
- COLESLAW GF, VG** EA
Shaved Cabbage, Carrots and Poppy Seed Dressing
- PORTOBELLO RAVIOLI SALAD VG** EA
Portobello Mushroom and Ricotta Ravioli, Spinach, Mushroom, Sun Dried Tomato, Mozzarella, Parsley, Salt and Pepper tossed in a Balsamic Vinaigrette

HOT SIDES (SERVES 6+). SERVED CHILLED IN ALUMINUM PANS WITH REHEATING INSTRUCTIONS & SERVING INSTRUCTIONS. REUSABLE BALSAMIC WOOD TRAYS + 10 DISPOSABLE CHAFING DISHES AND FUEL +15.

- ROASTED BRUSSEL SPROUTS GF, VG, VN** EA
Roasted in Olive Oil with Garlic Cloves
- ROASTED TRI COLOR CAULIFLOWER GF, VG, VN** EA
Roasted in Olive Oil
- BALSAMIC GRILLED VEGETABLES GF, VG, VN** EA
Grilled Seasonal Vegetables Marinated in a Balsamic Vinaigrette
- ROASTED FINGERLING POTATOES GF, VG, VN** EA
Roasted in Olive Oil, Rosemary and Garlic
- YUKON GOLD MASHED POTATOES GF, VG** EA
Garlic + \$6.00. Chipotle Cheese + \$6.00. Loaded Mashed Potatoes + \$9.00
- BBQ BAKED BEANS GF, VG, VN** EA
Diced Vegetables Simmered in Seaside BBQ Sauce
- RICE GF*, VG** EA
Brown*, White*
Saffron Rice



SANDWICH PLATTERS (SERVES 6+ PER DOZEN). PRICED PER DOZEN PIECES, 2 DOZEN MINIMUM. PRESENTED ON A REUSABLE BALSAMIC WOOD TRAY

- CARDIFF CRACK™ SANDWICH PLATTER** /DZ
Quartered Sandwiches with Cardiff Crack Burgundy Pepper Tri Tip, Smoked Cheddar, Horseradish Cream Sauce, Pickled Onions, Arugula and Tomato. Served on Squaw Bread or Ciabatta Bread
- ITALIAN GRINDER SANDWICH PLATTER** /DZ
Quartered Sandwiches with Salami, Ham, Mortadella and Provolone Cheese. Served on Ciabatta Bread. Includes Lettuce, Tomato and Red Onion with Sherry Vinaigrette on the side
- CAPRESE SANDWICH PLATTER** /DZ
Quartered Sandwiches with Fresh Mozzarella, Tomato and Arugula. Served on Ciabatta Bread. Includes Pesto and Balsamic Vinaigrette on the side
- GRILLED TURKEY PLATTER** /DZ
Quartered Sandwiches with House Grilled Natural Turkey and Provolone Cheese. Served on Sliced Olive Bread. Includes Spinach, Tomato and Red Onions with Pesto on the Side
- ASSORTED SANDWICH PLATTER** /DZ
Your Choice of Meat: House Roasted Turkey, House Roasted Italian Ham, House Roast Beef, Chicken Salad, or Tuna.
Cheese: Cheddar, Swiss or Provolone
Bread: Sliced Sourdough, Sliced Multigrain, Ciabatta or Mini Croissant
Includes lettuce, tomato and Red Onions. Mayo and Mustard on the side
Add Applewood Smoked Bacon +6 per dzt

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