

MASTER AGREEMENT [rev July 2018]

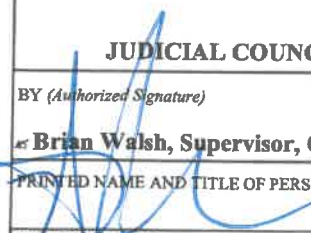
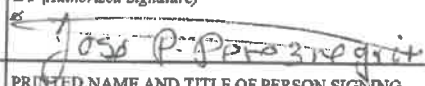
AGREEMENT MA-SF201903

1. In this Master Agreement ("Agreement"), the term "Contractor" refers to **Peninsula Catering & Events, Inc.**, and the term "Establishing Judicial Branch Entity" or "Establishing JBE" refers to the **Judicial Council of California**. This Agreement is entered into between Contractor and the Establishing JBE for the benefit of the Judicial Branch Entities (as defined in Appendix D). Any Judicial Branch Entity that enters into a Participating Addendum with Contractor pursuant to this Agreement is a "Participating Entity" (collectively, "Participating Entities"). The Establishing JBE and the Participating Entities are collectively referred to as "JBEs" and individually as "JBE".
2. This Agreement is effective as of **October 1, 2019** ("Effective Date") and expires on **September 30, 2021** ("Expiration Date"). This Agreement does not include option terms.
3. The title of this Agreement is: **Master Agreement for On-Site Catering Services and Business Meals for Functions taking place in the Judicial Council of California in San Francisco.**

The title listed above is for administrative reference only and does not define, limit, or construe the scope or extent of this Agreement.

4. The parties agree that this Agreement, made up of this coversheet, the appendices listed below, **RFP LSS-2019-15-CD** (RFP), Contractor's RFP Responses and any attachments, contains the parties' entire understanding related to the subject matter of this Agreement, and supersedes all previous proposals, both oral and written, negotiations, representations, commitments, writing and all other communications between the parties.

Appendix A – Services	Attachment 1 – Acceptance and Signoff Form
Appendix B – Payment Provisions	Attachment 2 – Authorized Users
Appendix C – General Provisions	Attachment 3 – JCC Catering Menu Order Form/Menu Options
Appendix D – Defined Terms	
Appendix E – Participating Addendum	

ESTABLISHING JBE'S SIGNATURE	CONTRACTOR'S SIGNATURE
JUDICIAL COUNCIL OF CALIFORNIA BY (Authorized Signature)  Brian Walsh, Supervisor, Contracts PRINTED NAME AND TITLE OF PERSON SIGNING DATE EXECUTED <p style="text-align: center; color: blue;">SEP 10 2019</p>	<small>CONTRACTOR'S NAME (if Contractor is not an individual person, state whether Contractor is a corporation, partnership, etc., and the state or territory where Contractor is organized)</small> PENINSULA CATERING & EVENTS, INC. BY (Authorized Signature)  PRINTED NAME AND TITLE OF PERSON SIGNING Jose P. Pereznegron DATE EXECUTED <p style="text-align: center;">09-09-19</p>
ADDRESS Attn: Branch Accounting and Procurement Administrative Division 455 Golden Gate Avenue San Francisco, CA 94102	ADDRESS Attn: Jose Pereznegron, Managing Director 2634 Spring Street Redwood City, CA 94063

APPENDIX A

Services

1. Background, Purpose, and Ordering.

- 1.1 This Agreement sets forth the terms and conditions that apply to Contractor's provision of Work to the JBEs. "Work" shall mean the Goods, Services, and Deliverables as further described in Sections 2 and 3 below. This Agreement does not obligate a JBE to place any orders for Work under this Agreement and does not guarantee Contractor a specific volume of orders.
- 1.2 Each JBE shall have the right to place orders under this Agreement for any of the Work. A JBE may place orders for Work by entering into a Participating Addendum with Contractor in the form attached as Appendix E to this Agreement ("Participating Addendum"). Pricing for Work shall be in accordance with the prices set forth in this Agreement. After a Participating Addendum has been presented to the Contractor by a JBE, the Contractor shall acknowledge, sign, and perform under the Participating Addendum in a timely manner. Contractor shall provide the Work for each JBE in accordance with the terms of this Agreement and the applicable Participating Addendum.
- 1.3 Each Participating Addendum constitutes and shall be construed as a separate, independent contract between Contractor and the JBE signing such Participating Addendum, subject to the following: (i) each Participating Addendum shall be governed by this Agreement, and the terms in this Agreement are hereby incorporated into each Participating Addendum; (ii) the Participating Addendum may not alter or conflict with the terms of this Agreement, or exceed the scope of the Work provided for in this Agreement; and (iii) the term of the Participating Addendum may not extend beyond the expiration date of the Agreement. The Participating Addendum and this Agreement shall take precedence over any terms and conditions included on Contractor's invoice or similar document. Contractor shall notify the Establishing JBE within five (5) business days of receipt of a Participating Addendum from a Participating Entity. The Contractor shall promptly provide the Establishing JBE with a fully-signed copy of each Participating Addendum between the Contractor and a Participating Entity.
- 1.4 Under a Participating Addendum, the JBE may at its option place orders for the Goods using a purchase order, subject to the following: such purchase order is subject to and governed by the terms of the Master Agreement and the Participating Addendum, and any term in the purchase order that conflicts with or alters any term of the Master Agreement (or the Participating Addendum) or exceeds the scope of the Work provided for in this Agreement, will not be deemed part of the contract between Contractor and JBE. Subject to the foregoing, the Participating Addendum shall be deemed to include such purchase orders.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- 1.5 The JBE signing the Participating Addendum shall be solely responsible for: (i) the acceptance of and payment for the Work under such Participating Addendum; and (ii) its obligations and any breach of its obligations. Any breach of obligations by a JBE shall not be deemed a breach by any other JBE. Under no circumstances shall a JBE have any liability or obligation except pursuant to a Participating Addendum signed by such JBE, nor shall any breach by a JBE under a Participating Addendum give rise to a breach under any other Participating Addendum or be deemed grounds for termination of this Agreement by Contractor. The Establishing JBE shall have no liability or responsibility of any type related to: (i) any other JBE's use of or procurement through this Agreement (including any Participating Addendum), or (ii) such JBE's business relationship with Contractor. The Establishing JBE makes no guarantees, representations, or warranties to any Participating Entity.
- 1.6 This Agreement is a nonexclusive agreement. Each JBE reserves the right to provide, or have others provide the Work. Contractor shall reasonably cooperate with any third parties retained by a JBE to provide the Work.

2. Description of Services and Deliverables.

Meetings are catered in the building on an average ranging from 0-4 catering orders per week, which amounts to some weeks having no orders alternated by weeks with multiple orders and with the occasional week of 5 or more catering orders. One catering order is meals served for one day's meeting. One catering order may contain just coffee or breakfast and lunch. Peak numbers of meals served is Tuesday through Friday. The meals served most often are either some variation of a continental breakfast and/or a morning coffee service and lunch. The average breakfast per catering order covers 42 people and the average lunch per catering order covers 33 people. Receptions and dinners are rarely served and occur 2 - 4 times annually.

As ordered by each JBE under a Participating Addendum, Contractor shall provide catering services to the following listed as JBE Entities:

- Judicial Council of California (JCC)
- Supreme Court, County of San Francisco
- Superior Court, County of San Francisco
- First District Court of Appeal
- Commission on Judicial Performance (CJP)
- Habeas Corpus Resource Center. (HCRC)

2.1 Order Placement

- 2.1.1 Catering orders may be placed using a Menu Option Form from Monday through Friday until 3:00pm, at least one day prior to the event.
- 2.1.2 Menu selection changes may be made to a previously placed order up to 24 hours in advance of the event time/date.
- 2.1.3 Changes in the number of meals specified in an order may be made by 12:00 p.m. on the business day preceding the scheduled delivery without penalty (increase or decrease).
- 2.1.4 Full cancellation of orders previously placed may be made up to one (1) business day in advance of event time/date, without charge

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- 2.1.5 Upon receipt of a catering menu order form, the Contractor shall email a sales order to be confirmed by the Judicial Council authorized user before the order is considered authorized.
- 2.1.6 A set list of authorized Judicial Council personnel that may place catering orders will be provided after the award of the contract. The Contractor will not work with any personnel not on the Authorized User's list, (see Attachment 2) and the Judicial Council will not be financially responsible for orders the contractor accepts by non-authorized personnel.

2.2 Delivery, Set-up and Pick-up

- 2.2.1 All orders are to be delivered and set-up by the specified "set-up" time on the catering order placement form provided by the authorized user.
- 2.2.2 Any orders delivered late by 30 minutes or more will be at no charge to the Judicial Council.
- 2.2.3 If the Contractor anticipates a late delivery, they will immediately call the Judicial Council representative with an estimated time of arrival.
- 2.2.4 The Contractor shall enter the building via the loading dock and utilize the freight elevator for all deliveries.
- 2.2.5 Prior to room set-up, the Contractor will always check in at the Reception desk upon arrival to the Judicial Council, to receive any last-minute information or instructions (i.e., room changes).
- 2.2.6 All catering equipment (serving utensils etc.) must be cleared from the building no earlier than 3:30pm, and no later than 6:00pm on day of delivery (with the exception of days when late afternoon or early evening receptions are scheduled to take place).
- 2.2.7 All meals must be delivered fully prepared and ready to serve (there are no on-site kitchen facilities).

2.3 Presentation

The display of catered items will be placed on Judicial Council provided tables and must include at a minimum all of the following items:

- a. Carafes are used for orange juice service;
- b. Linen table clothes are used on buffet surfaces;
- c. Professionally printed food labels are used on buffets for indication of coffee type, and vegetarian, vegan, and gluten-free selections at a minimum.

2.4 Inventory

The Contractor agrees to keep an inventory of a minimum of the following in a supply closet at the Judicial Council:

- a. 100 paper plates, 100 sets of eating utensils (plastic forks, knives, spoon and paper napkins etc.), and 100 plastic cups, and one (1) air pot at all times.
- b. Supply of seasonings, teas, sweeteners.
- c. Contractor will be responsible for monitoring and replenishing inventory as necessary.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

2.5 Problem Resolution

2.5.1 The Judicial Council requires direct access to a management representative with the Contractor, in order to gain immediate and accurate information and problem resolution;

2.5.2 The Contractor will ensure prompt problem resolution, with appropriate and concise follow-up to the Judicial Council's Project Manager within 7 business days of receiving the Judicial Council's request for problem resolution.

2.6 Acceptance Criteria. The Services and Deliverables must meet in the attached acceptance criteria or the JBE may reject the applicable Services or Deliverables. The JBE may use the attached Acceptance and Signoff Form (**Attachment 1**) to notify Contractor of the acceptance or rejection of the Services and Deliverables. Contractor will not be paid for any rejected Services or Deliverables.

2.7 Project Managers. Each JBE may designate a project manager. The Establishing JBE's project manager is: **David Glass**. A JBE may change its project manager at any time upon notice to Contractor without need for an amendment to this Agreement. Contractor's project manager is: **Jose Pereznegron**. Subject to written approval by the Establishing JBE, Contractor may change its project manager without need for an amendment to this Agreement.

2.8 Service Warranties. Contractor warrants to the JBEs that: (i) the Services will be rendered with promptness and diligence and will be executed in a workmanlike manner, in accordance with the practices and professional standards used in well-managed operations performing services similar to the Services; and (ii) Contractor will perform the Services in the most cost-effective manner consistent with the required level of quality and performance. Contractor warrants that each Deliverable and the Services will conform to the requirements of this Agreement and all applicable specifications and documentation. The foregoing warranty shall commence upon the JBE's acceptance of such Deliverable or Service, and shall continue for a period of one (1) year following acceptance. In the event any Deliverable or Service does not conform to the foregoing warranty, Contractor shall promptly correct all nonconformities to the satisfaction of the JBE.

2.9 Resources. Contractor is responsible for providing any and all facilities, materials and resources (including personnel, equipment, tools and software) necessary and appropriate for performance of the Services and to meet Contractor's obligations under this Agreement.

2.10 Commencement of Performance. This Agreement is of no force and effect until signed by both parties and all Establishing JBE-required approvals are secured. Any commencement of performance prior to Agreement approval (and approval by a JBE of a Participating Addendum) shall be at Contractor's own risk.

2.11 Stop Work Orders.

A. Each JBE may, at any time, by Notice to Contractor, require Contractor to stop all or any part of the Work being provided to such JBE for a period up to ninety (90) days after the Notice is delivered to Contractor, and for any further period to which the JBE and the Contractor may agree ("Stop Work Order"). The Stop Work Order shall be specifically identified as such and shall indicate it is issued under this provision. Upon receipt of the Stop

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

Work Order, Contractor shall immediately comply with its terms and take all reasonable steps to minimize the incurrence of costs allocable to the Work covered by the Stop Work Order during the period of stoppage. Within ninety (90) days after a Stop Work Order is delivered to Contractor, or within any extension of that period to which the parties shall have agreed, the JBE shall either (i) cancel the Stop Work Order; or (ii) terminate the Work covered by the Stop Work Order as provided for in this Agreement.

B. If a Stop Work Order issued under this provision is canceled or the period of the Stop Work Order or any extension thereof expires, Contractor shall resume the performance of the Work. The JBE shall make an equitable adjustment in the delivery schedule and the Participating Addendum shall be modified, in writing, accordingly, if:

- i. The Stop Work Order results in an increase in the time required for performance of any part of the Participating Addendum; and
- ii. Contractor requests an equitable adjustment within thirty (30) days after the end of the period of stoppage.

C. The JBEs shall not be liable to Contractor for loss of profits because of a Stop Work Order issued under this provision.

- 3. Acceptance or Rejection.** All Goods, Services, and Deliverables are subject to acceptance by each JBE. The JBE may reject any Goods, Services or Deliverables that (i) fail to meet applicable requirements or specifications, including acceptance criteria, (ii) are not as warranted, or (iii) are performed or delivered late (without prior consent by the JBE). If the JBE rejects any Good, Service, or Deliverable (other than for late performance or delivery), Contractor shall modify such rejected Good, Service, or Deliverable at no expense to the JBE to correct the relevant deficiencies and shall redeliver such Good, Service, or Deliverable to the JBE within ten (10) business days after the JBE's rejection, unless otherwise agreed in writing by the JBE. Thereafter, the parties shall repeat the process set forth in this section until the JBE accepts such corrected Good, Service, or Deliverable. The JBE may terminate the portion of the Participating Addendum that relates to a rejected Good, Service, or Deliverable at no expense to the JBE if the JBE rejects that Good, Service, or Deliverable (i) for late performance or delivery, or (ii) on at least two (2) occasions for other deficiencies.

END OF APPENDIX A

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

**ATTACHMENT 1
ACCEPTANCE AND SIGNOFF FORM**

Description of Services or Deliverables provided by Contractor:

Date submitted to the JBE: _____

The Services or Deliverables are:

1) Submitted on time: yes no. If no, please note length of delay and reasons.

2) Complete: yes no. If no, please identify incomplete aspects of the Services or Deliverables.

3) Technically accurate: yes no. If no, please note corrections required.

Please note level of satisfaction:

Poor Fair Good Very Good Excellent

Comments, if any:

The Services or Deliverables listed above are accepted.

The Services or Deliverables listed above are rejected.

Name: _____

Title: _____

Name of JBE: _____

Date: _____

END OF ATTACHMENT

APPENDIX B

Payment Provisions

1. General. Subject to the terms of this Agreement, Contractor shall invoice the JBE, and the JBE shall compensate Contractor, as set forth in this Appendix B. The amounts specified in this Appendix shall be the total and complete compensation to be paid to Contractor for its performance under this Agreement. Contractor shall bear, and the JBE shall have no obligation to pay or reimburse Contractor for, any and all other fees, costs, profits, taxes or expenses of any nature that Contractor incurs.

2. Compensation for Services.

2.1. Amount. Contractor will invoice for Services that the JBE has accepted and shall be in accordance to the fee schedule listed in the Attachment 3, JCC Catering Menu Order Form and Menu Options attached to this agreement. Menu prices are fixed through the duration of the Master Agreement. Prices do not include sales taxes, paper products fee or delivery fees, as applicable.

- A minimum of ten (10) orders per package option is required. Example, 10 orders of "Healthy Breakfast". Requests for under ten (10) will be processed as "a la carte" items using the closest matches and the final value shall not exceed the maximum allowed rate.
- Packages are priced per portion (though standard set up is buffet style). The package options does not include compostable utensils.
- All lunch and dinner selections do include the option of a beverage upgrade at a discounted rate of \$1.00. The beverage upgrade consists of an assortment of Diet Coke or LaCroix beverage, a canned Sparkling Water option with natural flavors (with zero calories, sodium or artificial sweeteners). Other beverages are also available upon request at standard rates. The beverage upgrade can be removed upon request.
- A minimum purchase of \$200 per delivery is required.
- The package items rates do not include taxes, delivery fee, or compostable utensils. A delivery fee -per occurrence- also applies (currently set at \$22 for SF deliveries).
- All items will be delivered and displayed buffet style, with the exception of items requested in a boxed format. All deliveries should include serving and eating utensils and food signage, as well as a linen tablecloth (with some exceptions, such as delivery of small tray of cookies, for example).
- By default, a beverage upgrade will be applied on all lunch (cold and hot) and dinner sample menu selections in order to reflect maximum price per meal, inclusive of taxes where applicable (please note that beverage upgrade

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

can be removed upon request). Beverages consist of Diet Coke or La Croix sparkling waters, which are unsweetened, naturally flavored beverages. Standard beverages can also be purchased at regular price upon request.

- All baked good items served (with the exception of sliced breads for sandwiches) should be fresh, and not consist of pre-packaged or mass marketed/branded items. All cold baked items are displayed in platters or baskets, whereas warm baked items are displayed in chafing dishes.
- The above pricing includes set-up, use of linen tablecloths, and pick-up.

2.2 Withholding. When making a payment tied to the acceptance of Deliverables, the JBE shall have the right to withhold fifteen percent (15%) of each such payment until the JBE accepts the final Deliverable.

2.3 No Advance Payment. The JBEs will not make any advance payments.

3. Expenses. Except as set forth in this section, no expenses relating to the Goods, Services, and Deliverables shall be reimbursed by the JBEs.

3.1 Required Certification. Contractor must include with any request for reimbursement from the JBE a certification that Contractor is not seeking reimbursement for costs incurred to assist, promote, or deter union organizing. If Contractor incurs costs or makes expenditures to assist, promote or deter union organizing, Contractor will maintain records sufficient to show that no reimbursement from the JBE was sought for these costs, and Contractor will provide those records to the Attorney General upon request.

4. Invoicing and Payment

4.1 Invoicing. Contractor shall submit invoices in arrears to the JBE on a weekly basis. Contractor's invoices must include the information below and supporting documentation acceptable to the JBE. Contractor shall adhere to reasonable billing guidelines issued by the JBE from time to time.

- All invoices must be emailed to the JCC's Project Manager.
 - Master Agreement No. **MA-SF201903**
 - Cost per Meal;
 - Number of meals served;
 - Date of Service;
 - Name of Meeting;
 - Room Name;
 - Each invoice must have its own specific invoice number for tracking purposes.
- Any questions or concerns regarding payment of bills should be directed to the JCC's Project Manager.
- Contractor must provide the JCC with a monthly statement on the first business day of every month after commencement of services listing all outstanding (unpaid) invoices.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

4.2 Payment. The JBE will pay each correct, itemized invoice received from Contractor after acceptance of the applicable Goods, Services, or Deliverables, in accordance with the terms of this Agreement and the applicable Participating Addendum.

Notwithstanding any provision to the contrary, payments to Contractor are contingent upon the timely and satisfactory performance of Contractor's obligations.

4.3 No Implied Acceptance. Payment does not imply acceptance of Contractor's invoice, Goods, Services, or Deliverables. Contractor shall immediately refund any payment made in error. The JBE shall have the right at any time to set off any amount owing from Contractor to the JBE against any amount payable by the JBE to Contractor under this Agreement.

5. Taxes. Unless otherwise required by law, the JBE is exempt from federal excise taxes and no payment will be made for any personal property taxes levied on Contractor or on any taxes levied on employee wages. The JBE shall only pay for any state or local sales, service, use, or similar taxes imposed on the Services rendered or equipment, parts or software supplied to the JBE pursuant to this Agreement.

END OF APPENDIX B

APPENDIX C

General Provisions

1. Provisions Applicable to Services

- 1.1 Qualifications.** Contractor shall assign to this project only persons who have sufficient training, education, and experience to successfully perform Contractor's duties. If a JBE is dissatisfied with any of Contractor's personnel, for any or no reason, Contractor shall replace them with qualified personnel with respect to such JBE.
- 1.2 Turnover.** Contractor shall endeavor to minimize turnover of personnel Contractor has assigned to perform Services.
- 1.3 Background Checks.** Contractor shall cooperate with the JBE if the JBE wishes to perform any background checks on Contractor's personnel by obtaining, at no additional cost, all releases, waivers, and permissions the JBE may require. Contractor shall not assign personnel who refuse to undergo a background check. Contractor shall provide prompt notice to the JBE of (i) any person who refuses to undergo a background check, and (ii) the results of any background check requested by the JBE and performed by Contractor. Contractor shall ensure that the following persons are not assigned to perform services for the JBE: (a) any person refusing to undergo such background checks, and (b) any person whose background check results are unacceptable to Contractor or that, after disclosure to the JBE, the JBE advises are unacceptable to the JBE.

2. Contractor Certification Clauses. Contractor certifies to the JBEs that the following representations and warranties, which shall apply to this Agreement and any Participating Addendum, are true. Contractor shall cause its representations and warranties to remain true during the Term. Contractor shall promptly notify the JBEs if any representation and warranty become untrue. Contractor represents and warrants as follows:

- 2.1 Authority.** Contractor has authority to enter into and perform its obligations under this Agreement and any Participating Addendum, and Contractor's signatory has authority to bind Contractor to this Agreement and any Participating Addendum.
- 2.2 Not an Expatriate Corporation.** Contractor is not an expatriate corporation or subsidiary of an expatriate corporation within the meaning of PCC 10286.1, and is eligible to contract with the JBEs.
- 2.3 No Gratuities.** Contractor has not directly or indirectly offered or given any gratuities (in the form of entertainment, gifts, or otherwise), to any Judicial Branch Personnel with a view toward securing this Agreement (or any Participating Addendum) or securing favorable treatment with respect to any determinations concerning the performance of this Agreement (or any Participating Addendum).
- 2.4 No Conflict of Interest.** Contractor has no interest that would constitute a conflict of interest under PCC sections 10365.5, 10410 or 10411; Government Code sections 1090 et seq. or 87100 et seq.; or California Rules of Court, rule 10.103 or 10.104, which

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

restrict employees and former employees from contracting with Judicial Branch Entities.

- 2.5 **No Interference with Other Contracts.** To the best of Contractor's knowledge, this Agreement and any Participating Addendum does not create a material conflict of interest or default under any of Contractor's other contracts.
 - 2.6 **No Litigation.** No suit, action, arbitration, or legal, administrative, or other proceeding or governmental investigation is pending or threatened that may adversely affect Contractor's ability to perform its obligations.
 - 2.7 **Compliance with Laws Generally.** Contractor complies with all laws, rules, and regulations applicable to Contractor's business and its obligations under this Agreement and any Participating Addendum.
 - 2.8 **Drug Free Workplace.** Contractor provides a drug free workplace as required by California Government Code sections 8355 through 8357.
 - 2.9 **No Harassment.** Contractor does not engage in unlawful harassment, including sexual harassment, with respect to any persons with whom Contractor may interact in the performance of this Agreement (and any Participating Addendum), and Contractor takes all reasonable steps to prevent harassment from occurring.
 - 2.10 **Noninfringement.** The Goods, Services, Deliverables, and Contractor's performance under this Agreement (and any Participating Addendum) do not infringe, or constitute an infringement, misappropriation or violation of, any third party's intellectual property right.
 - 2.11 **Nondiscrimination.** Contractor complies with the federal Americans with Disabilities Act (42 U.S.C. 12101 et seq.), and California's Fair Employment and Housing Act (Government Code sections 12990 et seq.) and associated regulations (Code of Regulations, title 2, sections 7285 et seq.). Contractor does not unlawfully discriminate against any employee or applicant for employment because of age (40 and over), ancestry, color, creed, disability (mental or physical) including HIV and AIDS, marital or domestic partner status, medical condition (including cancer and genetic characteristics), national origin, race, religion, request for family and medical care leave, sex (including gender and gender identity), and sexual orientation. Contractor will notify in writing each labor organization with which Contractor has a collective bargaining or other agreement of Contractor's obligations of nondiscrimination.
 - 2.12 **National Labor Relations Board Orders.** No more than one, final unappealable finding of contempt of court by a federal court has been issued against Contractor within the immediately preceding two-year period because of Contractor's failure to comply with an order of a federal court requiring Contractor to comply with an order of the National Labor Relations Board. Contractor swears under penalty of perjury that this representation is true.
3. **Insurance**
- 3.1 **Basic Coverage.** Contractor shall provide to each JBE and maintain at the Contractor's expense the following insurance during the Term:

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- A. *Commercial General Liability.* The policy must be at least as broad as the Insurance Services Office (ISO) Commercial General Liability "occurrence" form, with coverage for liabilities arising out of premises, operations, independent contractors, products and completed operations, personal and advertising injury, and liability assumed under an insured contract. The policy must provide limits of at least \$1,000,000 per occurrence and annual aggregate.
 - B. *Workers Compensation and Employer's Liability.* The policy is required only if Contractor has employees. The policy must include workers' compensation to meet minimum requirements of the California Labor Code, and it must provide coverage for employer's liability bodily injury at minimum limits of \$1,000,000 per accident or disease.
 - C. *Automobile Liability.* This policy is required only if Contractor uses an automobile or other vehicle in the performance of this Agreement. The policy must cover bodily injury and property damage liability and be applicable to all vehicles used in Contractor's performance of this Agreement whether owned, non-owned, leased, or hired. The policy must provide combined single limits of at least \$1,000,000 per occurrence.
- 3.2 Umbrella Policies.** Contractor may satisfy basic coverage limits through any combination of basic coverage and umbrella insurance.
- 3.3 Aggregate Limits of Liability.** The basic coverage limits of liability may be subject to annual aggregate limits. If this is the case the annual aggregate limits of liability must be at least two (2) times the limits required for each policy, or the aggregate may equal the limits required but must apply separately to this Agreement.
- 3.4 Deductibles and Self-Insured Retentions.** Contractor shall declare to each JBE all deductibles and self-insured retentions that exceed \$100,000 per occurrence. Any increases in deductibles or self-insured retentions that exceed \$100,000 per occurrence are subject to each JBE's approval. Deductibles and self-insured retentions do not limit Contractor's liability.
- 3.5 Additional Insured Endorsements.** Contractor's commercial general liability policy, automobile liability policy, and, if applicable, umbrella policy must be endorsed to name the following as additional insureds with respect to liabilities arising out of the performance of this Agreement: the Establishing JBE, the State of California, the Participating Entities, and their respective judges, subordinate judicial officers, executive officers, administrators, officers, officials, agents, representatives, contractors, volunteers or employees).
- 3.6 Certificates of Insurance.** Before Contractor begins performing Services, Contractor shall give the Establishing JBE (and on request, any Participating Entity) certificates of insurance attesting to the existence of coverage. Contractor shall provide prompt written notice to the Establishing JBE and any Participating Entity in the event that insurance coverage is cancelled or materially changed from the coverage set forth in the current certificate of insurance provided to the Establishing JBE and Participating Entities.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- 3.7 Qualifying Insurers.** For insurance to satisfy the requirements of this section, all required insurance must be issued by an insurer with an A.M. Best rating of A - or better that is approved to do business in the State of California.
- 3.8 Required Policy Provisions.** Each policy must provide, as follows: (i) the policy is primary and noncontributory with any insurance or self-insurance maintained by Judicial Branch Entities and Judicial Branch Personnel, and the basic coverage insurer waives any and all rights of subrogation against Judicial Branch Entities and Judicial Branch Personnel; (ii) the insurance applies separately to each insured against whom a claim is made or a lawsuit is brought, to the limits of the insurer's liability; and (iii) each insurer waives any right of recovery or subrogation it may have against the Establishing JBE, any Participating Entity, the Judicial Council of California, and their respective judges, subordinate judicial officers, executive officers, administrators, officers, officials, agents, representatives, contractors, volunteers or employees for loss or damage.
- 3.9 Partnerships.** If Contractor is an association, partnership, or other joint business venture, the basic coverage may be provided by either (i) separate insurance policies issued for each individual entity, with each entity included as a named insured or as an additional insured; or (ii) joint insurance program with the association, partnership, or other joint business venture included as a named insured.
- 3.10 Consequence of Lapse.** If required insurance lapses during the Term, the JBEs are not required to process invoices after such lapse until Contractor provides evidence of reinstatement that is effective as of the lapse date.
- 4. Indemnity.** Contractor will defend (with counsel satisfactory to the JBE or its designee), indemnify and hold harmless the Judicial Branch Entities and the Judicial Branch Personnel against all claims, losses, and expenses, including attorneys' fees and costs, that arise out of or in connection with: (i) a latent or patent defect in any Goods; (ii) an act or omission of Contractor, its agents, employees, independent contractors, or subcontractors in the performance of this Agreement; (iii) a breach of a representation, warranty, or other provision of this Agreement or any Participating Addendum; and (iv) infringement of any trade secret, patent, copyright or other third party intellectual property. This indemnity applies regardless of the theory of liability on which a claim is made or a loss occurs. This indemnity will survive the expiration or termination of this Agreement or any Participating Addendum, and acceptance of any Goods, Services, or Deliverables. Contractor shall not make any admission of liability or other statement on behalf of an indemnified party or enter into any settlement or other agreement that would bind an indemnified party, without the affected JBE's prior written consent, which consent shall not be unreasonably withheld; and such JBE shall have the right, at its option and expense, to participate in the defense and/or settlement of a claim through counsel of its own choosing. Contractor's duties of indemnification exclude indemnifying a party for that portion of losses and expenses that are finally determined by a reviewing court to have arisen out of the sole negligence or willful misconduct of the indemnified party.
- 5. Option Term.** Per Section 2 of the Coversheet, this Agreement does not include any Option Term(s).

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

6. Tax Delinquency. Contractor must provide notice to the JBEs immediately if Contractor has reason to believe it may be placed on either (i) the California Franchise Tax Board's list of 500 largest state income tax delinquencies, or (ii) the California Board of Equalization's list of 500 largest delinquent sales and use tax accounts. The Establishing JBE may terminate this Agreement immediately "for cause" pursuant to Section 7.2 below (and each JBE may terminate its Participating Addendum immediately "for cause" pursuant to Section 7.2 below) if (i) Contractor fails to provide the notice required above, or (ii) Contractor is included on either list mentioned above.

7. Termination

7.1 Termination for Convenience. The Establishing JBE may terminate, in whole or in part, this Agreement (and a JBE may terminate, in whole or in part, a Participating Addendum) for convenience upon thirty (30) days prior Notice. After receipt of such Notice, and except as otherwise directed by the Establishing JBE (and regarding a Participating Addendum, except as otherwise directed by the JBE), Contractor shall immediately: (a) stop Services (or development of Deliverables) as specified in the Notice; and (b) stop the delivery or manufacture of Goods as specified in the Notice.

7.2 Termination for Cause. The Establishing JBE may terminate this Agreement, in whole or in part, immediately "for cause" (and a JBE may terminate a Participating Addendum, in whole or in part, immediately "for cause"): if (i) Contractor fails or is unable to meet or perform any of its duties under this Agreement or a Participating Addendum, and this failure is not cured within ten (10) days following Notice of default (or in the opinion of the JBE, is not capable of being cured within this cure period); (ii) Contractor or Contractor's creditors file a petition as to Contractor's bankruptcy or insolvency, or Contractor is declared bankrupt, becomes insolvent, makes an assignment for the benefit of creditors, goes into liquidation or receivership, or otherwise loses legal control of its business; or (iii) Contractor makes or has made under this Agreement (or any Participating Addendum) any representation, warranty, or certification that is or was incorrect, inaccurate, or misleading.

7.3 Termination upon Death. This entire Agreement will terminate immediately without further action of the parties upon the death of a natural person who is a party to this Agreement, or a general partner of a partnership that is a party to this Agreement.

7.4 Termination for Changes in Budget or Law. Each JBE's payment obligations are subject to annual appropriation and the availability of funds. Expected or actual funding may be withdrawn, reduced, or limited prior to the expiration or other termination of this Agreement or Participating Addendum. Funding beyond the current appropriation year is conditioned upon appropriation of sufficient funds to support the activities described in this Agreement (including a Participating Addendum). The Establishing JBE may terminate this Agreement (and any JBE may terminate a Participating Addendum), and each JBE may limit Contractor's Work (and reduce proportionately Contractor's fees) upon Notice to Contractor without prejudice to any right or remedy of the JBEs if: (i) expected or actual funding to compensate Contractor is withdrawn, reduced or limited; or (ii) the Establishing JBE determines that Contractor's performance under this Agreement (or a JBE determines that Contractor's

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

performance under a Participating Addendum) has become infeasible due to changes in applicable laws.

7.5 Rights and Remedies.

- A. *Nonexclusive Remedies.* All remedies provided in this Agreement may be exercised individually or in combination with any other available remedy. Contractor shall notify the Establishing JBE and the affected Participating Entities immediately if Contractor is in default, or if a third party claim or dispute is brought or threatened that alleges facts that would constitute a default under this Agreement (or a Participating Addendum). If Contractor is in default: (i) a JBE may withhold all or any portion of a payment otherwise due to Contractor, and exercise any other rights of setoff as may be provided in this Agreement; (ii) a JBE may require Contractor to enter into nonbinding mediation; (iii) the Establishing JBE may exercise, following Notice, the Establishing JBE's right of early termination of this Agreement (and a JBE may exercise its right of early termination of a Participating Addendum) as provided herein; and (iv) a JBE may seek any other remedy available at law or in equity.
- B. *Replacement.* If the Establishing JBE terminates this Agreement (or if a JBE terminates a Participating Addendum) in whole or in part for cause, the JBE may acquire from third parties, under the terms and in the manner the JBE considers appropriate, goods or services equivalent to those terminated, and Contractor shall be liable to the JBE for any excess costs for those goods or services. Notwithstanding any other provision, in no event shall the excess cost to the JBEs for such goods and services be excluded as indirect, incidental, special, exemplary, punitive or consequential damages of the JBEs. Contractor shall continue any Work not terminated.
- C. *Delivery of Materials.* In the event of any expiration or termination of this Agreement (or a Participating Addendum), Contractor shall promptly provide the applicable JBE or JBEs with all originals and copies of the Deliverables for such JBE, including any partially-completed Deliverables-related work product or materials, and any JBE-provided materials in its possession, custody, or control. In the event of any termination of this Agreement or Participating Addendum, the JBEs shall not be liable to Contractor for compensation or damages incurred as a result of such termination.
- D. *Participating Addenda.* The termination of this Agreement shall not result in the termination of any outstanding Participating Addendum that has not been terminated by a JBE, and this Agreement shall continue to apply to any such Participating Addendum until such time as all Work under such Participating Addendum has been completed by its terms or is terminated as provided in this Section 7; provided, however, that the term of such Participating Addendum may not exceed the expiration date of this Agreement. Issuance and acknowledgement of any Participating Addendum (as evidenced by the JBE's and Contractor's signature on the Participating Addendum) must be completed before the termination or expiration of this Agreement.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- 7.6 Survival.** Termination or expiration of this Agreement shall not affect the rights and obligations of Contractor, the Establishing JBE, and the Participating Entities which arose prior to any such termination or expiration (unless otherwise provided herein) and such rights and obligations shall survive any such termination or expiration. Rights and obligations that by their nature should survive shall remain in effect after termination or expiration of this Agreement, including any section of this Agreement that states it shall survive such termination or expiration.
- 8. Assignment and Subcontracting.** Contractor may not assign or subcontract its rights or duties under this Agreement (including any Participating Addendum), in whole or in part, whether by operation of law or otherwise, without the prior written consent of the Establishing JBE. Consent may be withheld for any reason or no reason. Any assignment or subcontract made in contravention of the foregoing shall be void and of no effect. Subject to the foregoing, this Agreement will be binding on the parties and their permitted successors and assigns.
- 9. Notices.** Notices must be sent to the following address and recipient:

If to Contractor:	If to the Establishing JBE:
<p>Jose Pereznegron, Managing Director Peninsula Catering & Events, Inc. 2634 Spring Street Redwood City, CA 94063</p> <p><u>With a copy to:</u> <u>As Designated</u></p>	<p>David Glass, Project Manager Judicial Council of California Administrative Office of the Courts 455 Golden Gate Avenue, 6th Floor San Francisco, CA 94102-3688</p> <p><u>With a copy to:</u> Brian Walsh, Supervisor, Contracts</p>

Either party may change its address for Notices by giving the other party Notice of the new address in accordance with this section. Notices will be considered to have been given at the time of actual delivery in person, three (3) days after deposit in the mail as set forth above, or one (1) day after delivery to an overnight air courier service.

- 10. Provisions Applicable to Certain Agreements.** The provisions in this section are applicable to this Agreement and to any Participating Addendum, provided, however that if this Agreement or a Participating Addendum is not of the type described in the first sentence of a subsection, then that subsection does not apply to this Agreement or such Participating Addendum.

- 10.1 Union Activities Restrictions.** *If the Contract Amount is over \$50,000, this section is applicable.* Contractor agrees that no JBE funds received under this Agreement or any Participating Addendum will be used to assist, promote or deter union organizing during the Term. If Contractor incurs costs, or makes expenditures to assist, promote or deter union organizing, Contractor will maintain records sufficient to show that no JBE funds were used for those expenditures. Contractor will provide those records to the Attorney General upon request.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- 10.2 Domestic Partners, Spouses, Gender, and Gender Identity Discrimination.** *If the Contract Amount is \$100,000 or more, this section is applicable.* Contractor is in compliance with, and throughout the Term will remain in compliance with: (i) PCC 10295.3, which places limitations on contracts with contractors who discriminate in the provision of benefits on the basis of marital or domestic partner status; and (ii) PCC 10295.35, which places limitations on contracts with contractors that discriminate in the provision of benefits on the basis of an employee's or dependent's actual or perceived gender identity.
- 10.3 Child Support Compliance Act.** *If the Contract Amount is \$100,000 or more, this section is applicable.* Contractor recognizes the importance of child and family support obligations and fully complies with (and will continue to comply with during the Term) all applicable state and federal laws relating to child and family support enforcement, including disclosure of information and compliance with earnings assignment orders, as provided in Family Code section 5200 et seq. Contractor provides the names of all new employees to the New Hire Registry maintained by the California Employment Development Department.
- 10.4 Priority Hiring.** *If the Contract Amount is over \$200,000 and this Agreement is for services (other than Consulting Services), this section is applicable.* Contractor shall give priority consideration in filling vacancies in positions funded by this Agreement to qualified recipients of aid under Welfare and Institutions Code section 11200 in accordance with PCC 10353.
- 10.5 Iran Contracting Act.** *If the Contract Amount is \$1,000,000 or more and Contractor did not provide to the Establishing JBE an Iran Contracting Act certification as part of the solicitation process, this section is applicable.* Contractor certifies either (i) it is not on the current list of persons engaged in investment activities in Iran ("Iran List") created by the California Department of General Services pursuant to PCC 2203(b), and is not a financial institution extending \$20,000,000 or more in credit to another person, for forty-five (45) days or more, if that other person will use the credit to provide goods or services in the energy sector in Iran and is identified on the Iran List, or (ii) it has received written permission from the Establishing JBE to enter into this Agreement (and written permission from each JBE to enter into the applicable Participating Addendum) pursuant to PCC 2203(c).
- 10.6 Loss Leader Prohibition.** *If this Agreement (including any Participating Addendum) involves the purchase of goods, this section is applicable.* Contractor shall not sell or use any article or product as a "loss leader" as defined in section 17030 of the Business and Professions Code.
- 10.7 Recycling.** *If this Agreement (including any Participating Addendum) provides for the purchase or use of goods specified in PCC 12207 (for example, certain paper products, office supplies, mulch, glass products, lubricating oils, plastic products, paint, antifreeze, tires and tire-derived products, and metal products), this section is applicable with respect to those goods. Without limiting the foregoing, if this Agreement (including any Participating Addendum) includes (i) document printing, (ii) parts cleaning, or (iii) janitorial and building maintenance services, this section is applicable.* Contractor shall

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

use recycled products in the performance of this Agreement (including any Participating Addendum) to the maximum extent doing so is economically feasible. Upon request, Contractor shall certify in writing under penalty of perjury, the minimum, if not exact, percentage of post consumer material as defined in the PCC 12200, in such goods regardless of whether the goods meet the requirements of PCC 12209. With respect to printer or duplication cartridges that comply with the requirements of PCC 12156(e), the certification required by this subdivision shall specify that the cartridges so comply.

- 10.8 Sweatshop Labor.** *If this Agreement (including any Participating Addendum) provides for the laundering of apparel, garments or corresponding accessories, or for furnishing equipment, materials, or supplies other than for public works, this section is applicable.* Contractor certifies that no apparel, garments or corresponding accessories, equipment, materials, or supplies furnished to the JBEs under this Agreement (or any Participating Addendum) have been laundered or produced in whole or in part by sweatshop labor, forced labor, convict labor, indentured labor under penal sanction, abusive forms of child labor or exploitation of children in sweatshop labor, or with the benefit of sweatshop labor, forced labor, convict labor, indentured labor under penal sanction, abusive forms of child labor or exploitation of children in sweatshop labor. Contractor adheres to the Sweatfree Code of Conduct as set forth on the California Department of Industrial Relations website located at www.dir.ca.gov, and PCC 6108. Contractor agrees to cooperate fully in providing reasonable access to Contractor's records, documents, agents, and employees, and premises if reasonably required by authorized officials of the Department of Industrial Relations, or the Department of Justice to determine Contractor's compliance with the requirements under this section and shall provide the same rights of access to the JBEs.
- 10.9 Federal Funding Requirements.** *If this Agreement (or a Participating Addendum) is funded in whole or in part by the federal government, this section is applicable.* It is mutually understood between the parties that this Agreement (or a Participating Addendum) may have been written for the mutual benefit of both parties (or Participating Entities) before ascertaining the availability of congressional appropriation of funds, to avoid program and fiscal delays that would occur if this Agreement (or a Participating Addendum) were executed after that determination was made. This Agreement (or a Participating Addendum) is valid and enforceable only if sufficient funds are made available to the Establishing JBE (or the applicable Participating Entity) by the United States Government for the fiscal year in which they are due and consistent with any stated programmatic purpose, and this Agreement (or a Participating Addendum) is subject to any additional restrictions, limitations, or conditions enacted by the Congress or to any statute enacted by the Congress that may affect the provisions, terms, or funding of this Agreement (or a Participating Addendum) in any manner. The parties mutually agree that if the Congress does not appropriate sufficient funds for any program under which this Agreement (or a Participating Addendum) is intended to be paid, this Agreement (or Participating Addendum) shall be deemed amended without any further action of the parties to reflect any reduction in funds. The Establishing JBE may invalidate this Agreement (and a JBE may invalidate a Participating Addendum) under the termination for

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

convenience or cancellation clause (providing for no more than thirty (30) days' Notice of termination or cancellation), or amend this Agreement (or Participating Addendum) to reflect any reduction in funds.

10.10 DVBE Commitment. This section is applicable if Contractor received a disabled veteran business enterprise ("DVBE") incentive in connection with this Agreement. Contractor's failure to meet the DVBE commitment set forth in its bid or proposal constitutes a breach of the Agreement. If Contractor used DVBE subcontractor(s) in connection with this Agreement (or a Participating Addendum): (i) Contractor must use the DVBE subcontractors identified in its bid or proposal, unless the Establishing JBE approves in writing replacement by another DVBE subcontractor in accordance with the terms of this Agreement; and (ii) Contractor must, within sixty (60) days of receiving final payment under each Participating Addendum, certify in a report to the applicable JBE: (1) the total amount of money Contractor received under the Participating Addendum; (2) the name and address of each DVBE subcontractor to which Contractor subcontracted work in connection with the Participating Addendum; (3) the amount each DVBE subcontractor received from Contractor in connection with the Participating Addendum; and (4) that all payments under the Participating Addendum have been made to the applicable DVBE subcontractors. A person or entity that knowingly provides false information shall be subject to a civil penalty for each violation.

10.11 Antitrust Claims. *If this Agreement resulted from a competitive solicitation, this section is applicable.* Contractor shall assign to the applicable JBE all rights, title, and interest in and to all causes of action it may have under Section 4 of the Clayton Act (15 U.S.C. Sec. 15) or under the Cartwright Act (Chapter 2 (commencing with Section 16700) of Part 2 of Division 7 of the Business and Professions Code), arising from purchases of goods, materials, or services by Contractor for sale to the JBE. Such assignment shall be made and become effective at the time the JBE tenders final payment to Contractor. If the JBE receives, either through judgment or settlement, a monetary recovery for a cause of action assigned under this section, Contractor shall be entitled to receive reimbursement for actual legal costs incurred and may, upon demand, recover from the JBE any portion of the recovery, including treble damages, attributable to overcharges that were paid by Contractor but were not paid by the JBE as part of the bid price, less the expenses incurred in obtaining that portion of the recovery. Upon demand in writing by Contractor, the JBE shall, within one (1) year from such demand, reassign the cause of action assigned under this part if Contractor has been or may have been injured by the violation of law for which the cause of action arose and (a) the JBE has not been injured thereby, or (b) the JBE declines to file a court action for the cause of action.

10.12 Legal Services. *If this Agreement is for legal services, this section is applicable.* Contractor shall: (i) adhere to legal cost and billing guidelines designated by the JBE; (ii) adhere to litigation plans designated by the JBE, if applicable; (iii) adhere to case phasing of activities designated by the JBE, if applicable; (iv) submit and adhere to legal budgets as designated by the JBE; (v) maintain legal malpractice insurance in an amount not less than the amount designated by the JBE; and (vi) submit to legal bill

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

audits and law firm audits if so requested by the JBE, whether conducted by employees or designees of the JBE or by any legal cost-control provider retained by the JBE for that purpose. Contractor may be required to submit to a legal cost and utilization review as determined by the JBE. If (a) the Contract Amount is greater than \$50,000, (b) the legal services are not the legal representation of low- or middle-income persons, in either civil, criminal, or administrative matters, and (c) the legal services are to be performed within California, then Contractor agrees to make a good faith effort to provide a minimum number of hours of pro bono legal services, or an equivalent amount of financial contributions to qualified legal services projects and support centers, as defined in section 6213 of the Business and Professions Code, during each year of the Agreement equal to the lesser of either (A) thirty (30) multiplied by the number of full time attorneys in the firm's offices in California, with the number of hours prorated on an actual day basis for any period of less than a full year or (B) the number of hours equal to ten percent (10%) of the Contract Amount divided by the average billing rate of the firm. Failure to make a good faith effort may be cause for nonrenewal of this Agreement or another judicial branch or other state contract for legal services, and may be taken into account when determining the award of future contracts with a Judicial Branch Entity for legal services.

10.13 Good Standing. *If Contractor is a corporation, limited liability company, or limited partnership, and this Agreement (and any Participating Addendum) is performed in whole or in part in California, this section is applicable.* Contractor is, and will remain for the Term, qualified to do business and in good standing in California.

10.14 Equipment Purchases. *If this Agreement (or any Participating Addendum) includes the purchase of equipment, this section is applicable.* The JBE may, at its option, repair any damaged or replace any lost or stolen items and deduct the cost thereof from Contractor's invoice to the JBE, or require Contractor to repair or replace any damaged, lost, or stolen equipment to the satisfaction of the JBE at no expense to the JBE. If a theft occurs, Contractor must file a police report immediately.

10.15 Four-Digit Date Compliance. *If this Agreement (or any Participating Addendum) includes the purchase of systems, software, or instrumentation with imbedded chips, this section is applicable.* Contractor represents and warrants that it will provide only Four-Digit Date Compliant deliverables and services to the JBEs. "Four-Digit Date Compliant" deliverables and services can accurately process, calculate, compare, and sequence date data, including date data arising out of or relating to leap years and changes in centuries. This warranty and representation is subject to the warranty terms and conditions of this Agreement and does not limit the generality of warranty obligations set forth elsewhere in this Agreement or any Participating Addendum.

10.16 Janitorial Services or Building Maintenance Services. *If this Agreement (or any Participating Addendum) is for janitorial or building maintenance services, this section is applicable.* If this Agreement (or a Participating Addendum) requires Contractor to perform Services at a new site, Contractor shall retain for sixty (60) days all employees currently employed at that site by any previous contractor that performed the same services at the site. Contractor shall provide upon request information sufficient to identify employees providing janitorial or building maintenance services

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

at each site and to make the necessary notifications required under Labor Code section 1060 et seq.

10.17 Small Business Preference Commitment. This section is applicable if Contractor received a small business preference in connection with this Agreement. Contractor's failure to meet the small business commitment set forth in its bid or proposal constitutes a breach of this Agreement (and any Participating Addendum). Contractor must within sixty (60) days of receiving final payment under this Agreement (and any Participating Addendum) report to the JBE the actual percentage of small/micro business participation that was achieved. If Contractor is a nonprofit veteran service agency ("NVSA"), Contractor must employ veterans receiving services from the NVSA for not less than seventy-five percent (75%) of the person-hours of direct labor required for the production of goods and the provision of services performed pursuant to this Agreement (and any Participating Addendum).

11. Miscellaneous Provisions.

- 11.1 Independent Contractor.** Contractor is an independent contractor to the JBEs. No employer-employee, partnership, joint venture, or agency relationship exists between Contractor and the JBEs. Contractor has no authority to bind or incur any obligation on behalf of the JBEs. If any governmental entity concludes that Contractor is not an independent contractor, the Establishing JBE may terminate this Agreement (and a JBE may terminate a Participating Addendum) immediately upon notice.
- 11.2 GAAP Compliance.** Contractor shall maintain an adequate system of accounting and internal controls that meets Generally Accepted Accounting Principles.
- 11.3 Audit.** Contractor must allow the JBEs or their designees to review and audit Contractor's (and any subcontractors') documents and records relating to this Agreement (including any Participating Addendum), and Contractor (and its subcontractors) shall retain such documents and records for a period of four (4) years following final payment under this Agreement. If an audit determines that Contractor (or any subcontractor) is not in compliance with this Agreement (including any Participating Addendum), Contractor shall correct errors and deficiencies by the twentieth (20th) day of the month following the review or audit. If an audit determines that Contractor has overcharged the JBE five percent (5%) or more during the time period subject to audit, Contractor must reimburse the JBE in an amount equal to the cost of such audit. This Agreement (and any Participating Addendums) are subject to examinations and audit by the State Auditor for a period of three (3) years after final payment.
- 11.4 Licenses and Permits.** Contractor shall obtain and keep current all necessary licenses, approvals, permits and authorizations required by applicable law for the performance of the Services (including Deliverables) or the delivery of the Goods. Contractor will be responsible for all fees and taxes associated with obtaining such licenses, approvals, permits and authorizations, and for any fines and penalties arising from its noncompliance with any applicable law.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- 11.5 Confidential Information.** During the Term and at all times thereafter, Contractor will: (a) hold all Confidential Information in strict trust and confidence, (b) refrain from using or permitting others to use Confidential Information in any manner or for any purpose not expressly permitted by this Agreement, and (c) refrain from disclosing or permitting others to disclose any Confidential Information to any third party without obtaining the JBE's express prior written consent on a case-by-case basis. Contractor will disclose Confidential Information only to its employees or contractors who need to know that information in order to perform Services hereunder and who have executed a confidentiality agreement with Contractor at least as protective as the provisions of this section. The provisions of this section shall survive the expiration or termination of this Agreement and any Participating Addendum. Contractor will protect the Confidential Information from unauthorized use, access, or disclosure in the same manner as Contractor protects its own confidential or proprietary information of a similar nature, and with no less than the greater of reasonable care and industry-standard care. Each JBE owns all right, title and interest in its Confidential Information. Contractor will notify the affected JBE promptly upon learning of any unauthorized disclosure or use of Confidential Information and will cooperate fully with the JBE to protect such Confidential Information. Upon a JBE's request and upon any termination or expiration of this Agreement or a Participating Addendum, Contractor will promptly (a) return to the JBE or, if so directed by the JBE, destroy all such JBE's Confidential Information (in every form and medium), and (b) certify to the JBE in writing that Contractor has fully complied with the foregoing obligations. Contractor acknowledges that there can be no adequate remedy at law for any breach of Contractor's obligations under this section, that any such breach will likely result in irreparable harm, and that upon any breach or threatened breach of the confidentiality obligations, the JBEs shall be entitled to appropriate equitable relief, without the requirement of posting a bond, in addition to its other remedies at law.
- 11.6 Ownership of Deliverables.** Unless otherwise agreed in this Agreement, regarding any Deliverables or any other work product to be provided to a JBE, Contractor hereby assigns to such JBE all rights, title, and interest (and all intellectual property rights, including but not limited to copyrights) in and to such Deliverables and work product, any partially-completed Deliverables, and related materials. Contractor agrees not to assert any rights at common law, or in equity, or establish a copyright claim in any of these materials. Contractor shall not publish or reproduce any Deliverable or other work product in whole or part, in any manner or form, or authorize others to do so, without the written consent of the JBE.
- 11.7 Publicity.** Contractor shall not make any public announcement or press release about this Agreement (or any Participating Addendum) without the prior written approval of the Establishing JBE (and with respect to any Participating Addendum, the prior written approval of the applicable JBE).
- 11.8 Choice of Law and Jurisdiction.** California law, without regard to its choice-of-law provisions, governs this Agreement (including any Participating Addendum). The Contractor and the applicable JBEs shall attempt in good faith to resolve informally and promptly any dispute that arises. Jurisdiction for any legal action arising from this

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

Agreement shall exclusively reside in state or federal courts located in California, and the parties hereby consent to the jurisdiction of such courts.

- 11.9 Negotiated Agreement.** This Agreement has been arrived at through negotiation between the parties. Neither party is the party that prepared this Agreement for purposes of construing this Agreement under California Civil Code section 1654.
- 11.10 Amendment and Waiver.** Except as otherwise specified in this Agreement, no amendment or change to this Agreement will be effective unless expressly agreed in writing by a duly authorized officer of the Establishing JBE. A waiver of enforcement of any of this Agreement's terms or conditions by the Establishing JBE is effective only if expressly agreed in writing by a duly authorized officer of the Establishing JBE. Any waiver or failure by a JBE to enforce any provision of this Agreement or Participating Addendum on one occasion will not be deemed a waiver of any other provision or of such provision on any other occasion.
- 11.11 Follow-On Contracting.** No person, firm, or subsidiary who has been awarded a Consulting Services agreement may submit a bid for, nor be awarded an agreement for, the providing of services, procuring goods or supplies, or any other related action that is required, suggested, or otherwise deemed appropriate in the end product of this Agreement.
- 11.12 Severability.** If any part of this Agreement is held unenforceable, all other parts remain enforceable.
- 11.13 Headings; Interpretation.** All headings are for reference purposes only and do not affect the interpretation of this Agreement. The word "including" means "including, without limitation." Unless specifically stated to the contrary, all references to days herein shall be deemed to refer to calendar days.
- 11.14 Time of the Essence.** Time is of the essence in Contractor's performance under this Agreement.
- 11.15 Counterparts.** This Agreement may be executed in counterparts, each of which is considered an original.

END OF APPENDIX C

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

APPENDIX D

Defined Terms

As used in this Agreement, the following terms have the indicated meanings:

“Agreement” is defined on the Coversheet

“Authorized Users” is defined in Attachment 2

“Contractor” is defined on the Coversheet.

“Confidential Information” means: (i) any information related to the business or operations of each JBE, including information relating to its personnel and users; and (ii) all financial, statistical, personal, technical and other data and information of each JBE (and proprietary information of third parties provided to Contractor) which is designated confidential or proprietary, or that Contractor otherwise knows, or would reasonably be expected to know, is confidential. Confidential Information does not include information that Contractor demonstrates to the JBEs’ satisfaction that: (a) Contractor lawfully knew prior to the JBE’s first disclosure to Contractor, (b) a third party rightfully disclosed to Contractor free of any confidentiality duties or obligations, or (c) is, or through no fault of Contractor has become, generally available to the public.

“Contract Amount” means the contract amount of any Participating Addendum.

“Coversheet” refers to the first page of this Agreement.

“Deliverables” is defined in Appendix A.

“Effective Date” is defined on the Coversheet.

“Establishing JBE” is defined on the Coversheet.

“Expiration Date” is the later of (i) the day so designated on the Coversheet, and (ii) the last day of any Option Term.

“Initial Term” is the period commencing on the Effective Date and ending on the Expiration Date designated on the Coversheet.

“JBEs” and **“JBE”** are defined on the Coversheet.

“Judicial Branch Entity” or **“Judicial Branch Entities”** means the Establishing JBE (the Judicial Council of California), the Supreme Court, First District Court of Appeal, Commission on Judicial Performance and the Habeas Corpus Resource Center.

“Judicial Branch Personnel” means members, justices, judges, judicial officers, subordinate judicial officers, employees, and agents of a Judicial Branch Entity.

“Notice” means a written communication from one party to another that is (a) delivered in person, (b) sent by registered or certified mail, or (c) sent by overnight air courier, in each case properly posted and fully prepaid to the appropriate address and recipient set forth in Appendix C.

“Option Term” means a period, if any, through which this Agreement may be or has been extended by the Establishing JBE.

“Participating Addendum” is defined in Appendix A.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

“Participating Entities” and **“Participating Entity”** are defined on the Coversheet.

“PCC” refers to the California Public Contract Code.

“Services” is defined in Appendix A.

“Stop Work Order” is defined in Appendix B.

“Term” comprises the Initial Term and any Option Terms.

“Work” is defined in Appendix A.

END OF APPENDIX D

APPENDIX E

Participating Addendum

- (1) This Participating Addendum is made and entered into as of [month/day/year] (“Participating Addendum Effective Date”) by and between the _____ *[add full name of the JBE]* (“JBE”) and [add name of Contractor] (“Contractor”) pursuant to the Master Agreement # _____ *[add Master Agreement # - see cover page]* (“Master Agreement”) dated _____, 20__ *[add Effective Date of the Master Agreement]* between the *[add name of the JBE that established the Master Agreement]* (“Establishing JBE”) and Contractor. Unless otherwise specifically defined in this Participating Addendum, each capitalized term used in this Participating Addendum shall have the meaning set forth in the Master Agreement.
- (2) This Participating Addendum constitutes and shall be construed as a separate, independent contract between Contractor and the JBE, subject to the following: (i) this Participating Addendum shall be governed by the Master Agreement, and the terms in the Master Agreement are hereby incorporated into this Participating Addendum; (ii) the Participating Addendum (including any purchase order documents pursuant to the Participating Addendum) may not alter or conflict with the terms of the Master Agreement, or exceed the scope of the Work provided for in the Master Agreement; and (iii) the term of the Participating Addendum may not extend beyond the expiration date of the Master Agreement. The Participating Addendum and the Master Agreement shall take precedence over any terms and conditions included on Contractor’s invoice or similar document.
- (3) Under this Participating Addendum, the JBE may at its option place orders for the Goods using a purchase order, subject to the following: such purchase order is subject to and governed by the terms of the Master Agreement and the Participating Addendum, and any term in the purchase order that conflicts with or alters any term of the Master Agreement (or the Participating Addendum) or exceeds the scope of the Work provided for in this Agreement, will not be deemed part of the contract between Contractor and JBE. Subject to the foregoing, this Participating Addendum shall be deemed to include such purchase orders.
- (4) The JBE is solely responsible for the acceptance of and payment for the Work under this Participating Addendum. The JBE shall be solely responsible for its obligations and any breach of its obligations. Any breach of obligations by the JBE shall not be deemed a breach by the Establishing JBE or any other Participating Entity. The Establishing JBE shall have no liability or responsibility of any type related to: (i) the JBE’s use of or procurement through the Master Agreement (including this Participating Addendum), or (ii) the JBE’s business relationship with Contractor. The Establishing JBE makes no guarantees, representations, or warranties to any Participating Entity.
- (5) Pricing for the Work shall be in accordance with the prices set forth in the Master Agreement, Attachment 3, JCC Catering Menu Order Form/Menu Options.

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

- (6) The term of this Participating Addendum shall be from the Effective Date until:
[_____ month/day/year – may not exceed the term of the Master Agreement].
- (7) The term of this Participating Addendum shall be from the Effective Date until:
[_____ month/day/year – may not exceed the term of the Master Agreement].
- (8) The JBE hereby orders, and Contractor hereby agrees to provide, the following Work:

[Instructions to the JBE establishing the Master Agreement: add provisions as appropriate, and in accordance with the terms of the Master Agreement. For example:

- ***Options for ordering, including description of the Goods, Services and/or Deliverables.***
- ***Options for: service levels, quantity, model #s, delivery dates, pricing, etc.***

- (9) Any notices must be sent to the following address and recipient:

If to Contractor:	If to the JBE:
<u>[name, title, address]</u>	<u>[name, title, address]</u>
<u>With a copy to:</u>	<u>With a copy to:</u>

Either party may change its address for notices by giving the other party notice of the new address in accordance with this section. Notices will be considered to have been given at the time of actual delivery in person, three (3) days after deposit in the mail as set forth above, or one (1) day after delivery to an overnight air courier service.

- (10) This Participating Addendum and the incorporated documents and provisions (including the terms of the Master Agreement) constitute the entire agreement between the parties and supersede any and all prior understandings and agreements, oral or written, relating to the subject matter of this Participating Addendum.

IN WITNESS WHEREOF, JBE and Contractor have caused this Participating Addendum to be executed on the Participating Addendum Effective Date.

[JBE]

[CONTRACTOR]

By: _____

By: Jose P. Paredon

Name:

Name: Jose P. Paredon

Title:

Title: CEO

END OF APPENDIX E

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

ATTACHMENT 2
AUTHORIZED USERS

A. The following Judicial Council personnel are the only Authorized Users who may issue an order for catering services for Judicial Council programs:

(a) David Glass (*)

(b) Manuel Terrado

(c) John Rittweger

(d) Susan Oliker (*)

B. The persons listed above with (*) are also authorized to make changes to the list of Authorized Users, by providing a written notice to the Contractor.

END OF ATTACHMENT 2

Judicial Council of California Master Agreement, MA-SF201903
with Peninsula Catering & Events, Inc.

ATTACHMENT 3

JCC CATERING MENU ORDER FORM AND MENU OPTIONS

(Prices do not include sales, taxes, paper products fee or delivery fees, as applicable)



JCC Catering Menu Order Form

Please e-mail completed form to conferencecenter@jud.ca.gov

To expedite your order, please note the following:

- To be eligible for group meals, the majority of participants (excluding Judicial Council staff) must travel 25 or more miles to the meeting location.
- A signed Business-Related Meal form **must** be submitted with (or prior to) menu selection.
- A meeting agenda and list of attendees, including, titles, affiliations **and addresses**, must accompany the order form.
- The catering order will **not** be placed until all of the necessary documents have been received.

Name of meeting: _____	
Staff coordinator: _____	Extension: _____
Date of meeting: _____	Time of meeting: from: _____ to: _____
Number of attendees: _____	Location of meeting: _____

Fill out the item and quantity of your order from the included menu as well as delivery time:

Please note: There is a half-hour delivery window for all orders (e.g. submission of 8:00 a.m. delivery time will result in actual delivery between 8:00 a.m. and 8:30 a.m.) – Prices do not include sales, taxes, paper products fee or delivery fees as applicable.

Minimum order of \$200 per delivery.

Breakfast (Start time of 8:30 a.m. or earlier)	Delivery Time: _____
---	----------------------

Coffee Break (Start time of 10:00 a.m. or earlier) (No substitutions. Coffee and Tea service only.)	Delivery Time: _____
---	----------------------

Lunch	Delivery Time: _____
--------------	----------------------

Notes: _____



peninsula
catering & events

fight
obesity
Take America's Pledge

corporate **menu**
*menu valid until June 2019

J&V
CATERING



A SALES HQ 2634 Spring Street
Redwood City CA94063
E info@peninsulacatering.net or
info@jandvcatering.com
P 650 368 3137 or 415 821 7786
F 650 249 3453

- Berkeley
- Oakland
- San Francisco
- S. San Francisco
- San Mateo
- Redwood Shores
- Redwood City
- Atherton
- Menlo Park
- Palo Alto
- Mountain View
- Sunnyvale
- Santa Clara
- San Jose

The sublime amalgam of colors, textures, flavors, and aromas of our dishes are selectively crafted to ensure quality and presentation.

Since our inception in the catering world (FY2000 as J&V Catering, and FY2007 as Peninsula Catering & Events, Inc.); our mission has been to provide catering in its empirical form, as a leading resource for hundreds of corporations throughout the Bay Area.

We specialize in providing dishes inspired by global cuisine, hand-made at our premises by our talented chefs - our catalysts in sourcing the freshest, finest products (incorporating local, sustainable and organic ingredients into our menus) - ensuring that throughout the entire creative process, we optimize the showcasing of our edible creations, artfully leaving our clients in awe...catering is our passion!

Alongside our culinary delights per se, our services extend to every other aspect revolving around events: from event rentals to decor, licensed bar services to staffing, and anything in between, our passionate, talented team will gladly assist with fine-tuning details to ensure success time and again.

Our commitment to excellence and value always finds us on the lookout for new ideas and enhancements to improve our service and clients' favorable experiences, which certainly sets our organization apart. To us, providing an integral catering service entails a personal commitment to wellness and the environment.

We cordially invite you to experience catering in a whole new way, and to partner with us to maximize your investment.

Welcome to our world, where food merits inspiration and facilitates superb, catered events one bite at a time!

Sincerely,

Peninsula Catering Team
and J&V Catering Team

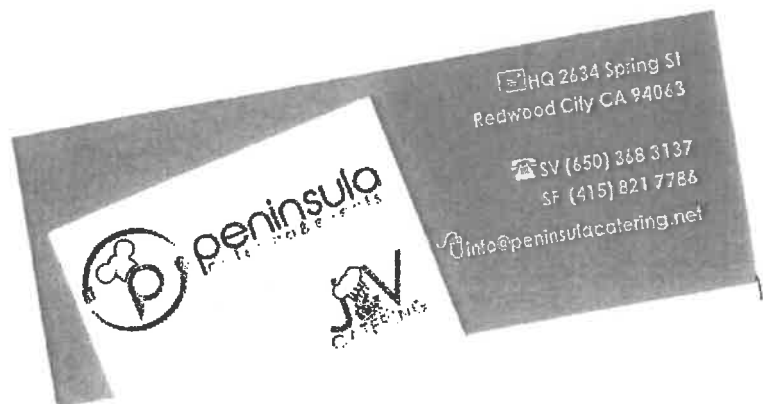


table of contents



We understand that enjoying food is part of living a healthy life, and that nutrition in the workplace plays a vital role in your performance and your goal to live life to the fullest. We are taking leading steps in analyzing our ingredients using state-of-the-art software, posting nutritional information, and making changes to our recipes and menus. Our goal is to elevate your guests' experience through superior hospitality, and therefore, food should not only be an amalgam of flavors, textures and presentation, but a catalyst for healthy lifestyle changes!



We are committed to delivering a tastier, healthier, and greener catering experience! This vision of sustainability is carried through sustainable sourcing (increasing yearly), green catering premises, comprehensive recycling programs (our San Francisco kitchen reached an 84% diversion rate, which has increased even more through the innovative Soft Plastic Recycling Program implemented by the SF WPMA), recycling all for biofuel, office recycling practices, e-invoicing and more! Help us protect the environment by reducing, reusing, recycling and composting whenever possible.

About Us	2
Corporate Ordering Guide	4
Breakfast	5-6
Sandwiches, Wraps and More	7-8
House Dessert, Soups	8
Salads	9
Global Folk (Entrees)	10
Entrees+	11
Mission Street (Entrees)	12
The Wharf (Entrees)	13
Vegan-Gluten Free (Entrees)	13
Side Dishes	14
Entree Add-Ons	14
Salad (Sides)	14
Platters & Snacks	15
Hors d' Oeuvres	16-18
<i>*please note there is a hosted-only hors d'oeuvres menu available upon request.</i>	
Bar & Bevs	18-19
Specialty Desserts	20-27
<i>*Vegan & Gluten Free Desserts featured on page 21</i>	

*J&V Catering became a certified Minority Owned Enterprise (MBE) by the Supplier Clearinghouse (VON: 12030063)

ORDERING GUIDE

Hours/days of operation: Office hours are 8:00 am to 5:00 pm, Monday thru Friday. **Cut-off time for standard next day orders is 12:00 pm (including changes, cancellations or any final amendments).** Please note that orders -or- changes, if we are able to accommodate them- received after 12:00 pm for next day will incur in a \$22.00 late fee). Deliveries before 7:00 am or after 5:30 pm are available for a fee (equal to \$27.50 per hour before 7:00 am or after 5:30 pm). We recommend all catering be booked 48 hours in advance to ensure your requests are met. Custom ordered items cannot be cancelled once in production or after purchase.

Delivery window: 45 minutes delivery window is required for all standard catering orders; however, deliveries for 50+ guests, or including rentals, staff, bar, or décor will require a wider window. We follow a strict routing system; hence, an exact delivery time cannot be guaranteed due to traffic and other unforeseen conditions. Please be conscious with our drivers, as they have a tight schedule to complete; any distraction will imply a delay in the next delivery. If the driver arrives within the requested window and the location is not ready for set up, we cannot guarantee the driver will be able to wait until the delivery area becomes available.

Delivery fees: corporate delivery fees (per occurrence), during business days/hours are listed in the below chart. Such fees apply to standard deliveries only. Bookings for over 50 guests, requiring large, upscale or theme set ups, or requiring rentals or staff incur in an event production fee (equal to 20% of the food and beverage cost, with a base rate of \$82.50 minimum, if 20% is lower).

Substitutions: we reserve the right to make substitutions when necessary. Prices are subject to change without notice.

Event production fee: delivery fee is replaced by an event production fee on any booking for over 50 guests, and/or requiring rentals, staff, themed decor, bar service. An event production fee offsets additional costs not contemplated on pricing a standard food item, such as specially display equipment and related maintenance, additional labor, third party charges, decorations, etc. (a regular delivery fee only contemplates a delivery within 5-10 miles from our nearest catering kitchen, 1 standard linen, and a standard set up).

Delivery minimum amount: a minimum of \$300.00 PER DELIVERY will be required to process any corporate order (during weekdays, business hours). Please contact our representatives to enquire about private events minimum and terms of service.

Items minimum: the minimum is 10 orders PER KIND, unless items are marked with a 20 or 50 orders minimum (*some options can be accommodated for 5 guests and up, such as most vegetarian meal packages).

Weekend (corporate) orders: by appointment only, and must meet a minimum of \$1,000.00 in food items per delivery to be processed. Weekend delivery fees are not the same as weekday delivery fees (e.g.: San Francisco weekend delivery starts at \$82.50).

Cancellations: we manufacture to order. Cancellations on orders are welcome up to one business day before the event (before 12:00pm), unless the items requested are already in production, or if the order includes rentals, staff, custom items, cakes and specialty desserts, or items that have already been ordered or purchased. Any order cancelled outside this time frame will be charged **in full**. Please note that confirmed orders that include staff, rentals, specialty items, and/or bar service must be cancelled no later than five full business days in advance.

Confirmations: please review that everything in your order is accurate and email your confirmation to your Account Executive. *Unconfirmed orders will not be sent to production.* Any custom menu, events that include bar service, rentals or staffing must be confirmed and finalized five (5) full business days prior to the event date.

Payment: We accept Visa, Master Card, and American Express (*Amex payments incur in a processing fee). Check payments must be received within 14 days from invoice date. Otherwise, the full amount due plus an additional late fee will be charged.

Compostable utensils fee: we proudly carry eco-friendly utensils at \$.53 per person. These products are odorless, completely non-allergenic and fully compostable.

Rental delivery fees: rental delivery fees start at \$82.50 and require a 2 hour delivery window. Rental fee does not include set up or breakdown, or lost/damaged items fees. Rentals are only available in conjunction with catered food.

Lost or damaged items: lost or damaged items will be added to your invoice. Customers will be notified of the missing/damaged items and if not returned (within three business days), they will be added to the invoice.

Nutritional Information: the nutritional information posted is provided to serve as a guideline for personal use (and is based on a 2,000 calories/day). The actual values may vary due to portion size, preparation of product and substitution of ingredients.

Please also note that our phone system only operates during our office hours. Before and after such hours, we are not able to honor any requests for deliveries, modifications or cancellations left on our voicemail or email aliases, as we only check them during operation hours, and production of food items may already be in progress.

CORPORATE DELIVERY FEES - weekday rates

STANDARD DELIVERY AREAS		\$
EAST BAY	OAKLAND	44
	BERKELEY	44
SF (SF PRESIDIO \$55)	SAN FCO. DOWNTOWN	22
	DALY CITY	22
SOUTH BAY-PENINSULA-	SOUTH SAN FRANCISCO	22
	SAN BRUNO	22
SILICON VALLEY	MILLBRAE	22
	BURLINGAME	22
	SAN MATEO	22
	FOSTER CITY	22
	HILLSDALE	22
	REDWOOD SHORES	22
	BELMONT	22
	SAN CARLOS	22
	REDWOOD CITY	22
	ATHERTON	22
MENLO PARK	22	
PALO ALTO	PALO ALTO	22
	MOUNTAIN VIEW	33
	SUNNYVALE	33
SANTA CLARA/SAN JOSE	44	

Delivery fees are valid for weekday deliveries for corporate accounts only. Please contact us for private events or deliveries to other locations outside the areas listed prior to confirming an order. Weekend deliveries require a minimum of \$500.00 in food sales per delivery and a server is required to retrieve equipment.



	DESCRIPTION	\$
CONTINENTAL	a variety of home-made muffins, artisan pastries & fresh-baked bagels, served with low-fat cream cheese, organic preserve, fresh fruit salad, and fresh-squeezed orange juice (415 cal, 16% fat, 369 mg sodium, 9 g protein, 3 g dietary fiber).	9.75
LUSH CONTINENTAL	apricot and chocolate petit croissants (2.5 oz. 1 pc pp) and loaf cake "strips" (half slice pp, in carrot cake and red velvet flavors), served with fresh fruit salad, and fresh-squeezed orange juice	10.95
HEALTHY BREAKFAST	fresh bananas & seasonal berries, individual probiotic yogurts, low-fat granola bars, and home-made carrot-celery juice with a hint of honey (352 cal, 4% fat, 176 mg sodium, 9 g protein, 12 g dietary fiber). *UPGRADE to soy yogurt \$2.20 pp	9.95
BREAKFAST PARFAIT	colorful layers of low-fat flavored yogurt, chopped and pureed fruit, topped with gluten-free granola (in compostable cups). Served with fresh-squeezed orange juice. "TROPICAL BLEND" -finely chopped pineapples and mandarin orange segments in mango coulis (361 cal, 5 % fat, 160 mg sodium, 7 g protein, 7 g dietary fiber) OR "BERRY BLEND" -finely chopped seasonal berries in raspberry coulis (358 cal, 6 % fat, 161 mg sodium, 8 g protein, 7 g dietary fiber). *UPGRADE to soy yogurt \$2.20 pp	10.25
PROBIOTIC PLUS PARFAIT	flavored probiotic yogurt and a layer of finely chopped pineapple and seasonal berries, topped by chopped walnuts and chia seeds. Served with individual low-fat granola bars, and mango smoothie juice (377 cal, 14% fat, 131 mg sodium, 10 g protein, 12 g dietary fiber). *UPGRADE to soy yogurt \$2.20 pp	10.95
LITE LOX BOARD	nova lox (1.5 oz pp), fat free cream cheese, sliced tomato, chopped hard-boiled eggs, bagel thins, fruit salad, and fresh-squeezed orange juice (384 cal, 9 % fat, 700 mg sodium, 19 g protein, 3 g dietary fiber).	13.95
THE FARMERS BREAKFAST	scrambled eggs with cheese on the side, accompanied by smoked bacon and turkey sausage, lyonnaise potatoes (sautéed with onions, garlic, parsley and a hint of butter-oil blend), butter, home-made biscuits, and fresh-squeezed orange juice (723 cal, 56% fat, 949 mg sodium, 31 g protein, 4 g dietary fiber).	12.25
BOUTIQUE OMELETTE	your choice of omelette folded in a 2.5 oz butter croissant, served with fresh fruit salad, and fresh-squeezed orange juice. HOUSE - with chopped bacon, sautéed mushrooms, cello spinach & Swiss cheese FARMERS MARKET - asparagus, zucchini, sautéed mushrooms, caramelized onions, and shredded cheese blend TUSCAN CHICKEN -roasted red peppers, sage, fontina cheese, chopped grilled chicken, and caramelized onions GOURMET TURKEY CLUB -roasted turkey breast, roasted red peppers, baby spinach, crumbled bacon and shredded cheese blend	14.25
BREAKFAST QUICHE	(3.5" individual quiche, cut in ½) your choice of HAM & CHEESE , or FARMERS MARKET , served with smoked bacon & chicken-apple sausage, fruit salad, and fresh-squeezed orange juice	12.50
CONTINENTAL BRUNCH	2.5 oz curved butter croissants filled with scrambled eggs & Swiss cheese, or scrambled eggs with Swiss cheese and black forest ham. Accompanied by fresh fruit salad, and fresh-squeezed orange juice	12.25
HEART-HEALTHY EGG WHITES FRITTATA	scrambled egg whites frittata with asparagus, zucchini, bell peppers, parsley, green onions, and sautéed mushrooms. Served with sliced multi-grain batard bread, fresh fruit salad and fresh-squeezed orange juice (369 cal, 4% fat, 390 mg sodium, 14 g protein, 7 g dietary fiber).	13.95
BREAKFAST BURRITO	(1 pp, cut in half) scrambled eggs, pico de gallo salsa, cheese, bacon & turkey sausage wrapped in flour tortilla (*vegetarian option available). Served with mild tomatillo sauce, fruit salad, and fresh-squeezed orange juice (589 cal, 45% fat, 920 mg sodium, 30 g protein, 10 g dietary fiber).	12.50
FIESTA CREPES	(1 per person) elegant buckwheat crepe roll stuffed with spinach, mushrooms and black forest ham, topped with Monterey jack cheese and pico de gallo salsa. Served with smoked bacon & sausage, fruit salad, and fresh-squeezed orange juice	12.50

Nutritional information posted is provided to serve as a general guideline for personal use (and is based on a 2,000 calories/day). The actual values may vary due to portion size, preparation of product and substitution of ingredients. This is part of an ongoing project aimed to assist you make informed choices, using state-of-the-art software to enter ingredients particular to our menu.

THE BERRY BEST BREAKFAST PANCAKES	warm pancakes made fresh (2 pcs pp), stuffed with seasonal berries (*if requested on the side, berries will be served in syrup), butter, smoked bacon and sausage, syrup, fruit salad and fresh squeezed orange juice. Also available: BUTTERMILK PANCAKES \$11 -2 pieces per person, with smoked bacon and sausage, butter, syrup, fruit salad and juice; GLUTEN-FREE PANCAKES \$14.30 -2 pieces per person, 5 orders minimum with smoked bacon, butter, syrup, fruit salad and juice	12.95
HOME-MADE BELGIAN WAFFLES	(2 waffle quarters per person, in choices of chocolate, red velvet or buttermilk) served with chopped berries mélange (2.5 oz pp), whipped cream, butter, warm home-made strawberry marmalade, maple syrup, smoked bacon and sausage, and fresh-squeezed orange juice	11.75
"APPLE-PIE" VEGAN QUINOA BREAKFAST	(VEGAN-GLUTEN-FREE) apple-pie flavored quinoa porridge (quinoa, a wheat-free and gluten-free super food, contains all nine essential amino acids). The porridge includes almond milk, cinnamon apples, applesauce, ginger, chia seeds, walnuts, and honey; served with fresh fruit salad, and fresh squeezed orange juice (392 cal, 17 % fat, 89 mg sodium, 16 g protein, 11 g dietary fiber)	11.95
HEALTHY SOUTH WEST WRAP	the healthy way to start your morning! (a cholesterol-free option!) Scrambled egg whites with pico de gallo salsa, quinoa, and fresh spinach wrapped on whole wheat wrap. Served with fruit salad, and fresh-squeezed orange juice (329 cal, 8% fat, 531 mg sodium, 18 g protein, 8 g dietary fiber)	12.25

A LA CARTE

JUICE PITCHER	(60 fl oz, yields 10 6 oz servings) in choices of organic apple or orange	16.50
ORGANIC LEMONADE PITCHER	in choices of Santa Cruz organic lemonade, limeade or strawberry lemonade	16.50
FRESH FRUIT SALAD	diced pineapple and melons, garnished with grapes and berries (10 orders minimum)	3.95
WHOLE FRUIT BERRIES SALAD	crunchy apple, orange, banana or seasonal 4.5 oz portion (10 orders minimum)	1.95 6.50
FRESH FRUIT PLATTER	sliced pineapple and melons, garnished with grapes and berries (5 oz, 10 orders minimum)	4.40
GF MUFFINS	gluten-free (half dozen)	40.70
BAGELS (DOZEN)	(dozen), served with 8 oz cream cheese, and 5 oz organic marmalade	29.70
LOX & BAGELS	a dozen bagels, smoked salmon (16 oz), low-fat cream cheese, sliced tomatoes, and capers	104.50
COFFEE CAKE	(whole, pre-sliced) apple, berry or seasonal	29.15
STEVIA	natural, sugar-free sweetener (20 packets)	13.20
MILK, CARTON	8 fl oz approx.	2.50
SOY MILK	32 fl oz approx.	15.15
YOGURT	(probiotic) ea	2.75
SOY YOGURT	ea	3.85
MAKE YOUR OWN PARFAIT	32 fl oz flavored Greek yogurt, 20 oz chopped fruits, 10 oz low-fat granola (yields 6-8)	44
VEGAN-GLUTEN-FREE PARFAIT	layers of soy yogurt with finely chopped seasonal berries in raspberry coulis, topped with chopped walnuts	6.05
HOT CHOCOLATE	Ghirardelli chocolate (3 flt airpot), mini marshmallows (5 oz), whipped cream (can) and cinnamon powder	30.80
EGGS-HARD BOILED	(half dozen, cut in 1/2)	9.35
QUICHE, INDIV	(approx. 3") vegetarian or ham and cheese	6.35
KASHI GRANOLA BAR	approx. 1.2 oz each bar	2.50
CEREAL BOWL	Each	2.75



coffee/tea

We proudly brew Philz' Coffee (voted "Best Coffee in SF" by SF Weekly) in the following blends:

Tesora: A medium roast with nutty, buttery, and caramel undertones. Seven years in the making and the first blend to ever be created, the Tesora is a treasure that consists of the most valuable and complex jewels of coffee.

Decaf Ethiopian: A smooth, rich, and strong satisfying blend combined with a silky smooth aftertaste make this decaf grand.

By the Airpot (3 L stainless steel insulated airpot, yields 10/10 oz cups), served with sustainably sourced reduced fat milk, half and half, and assorted sugar packets **22**

By the Cambro (5 gallons, yields 64/10 oz cups) served with sustainably sourced reduced fat milk, half and half, and assorted sugar packets **138**

Coffee & Tea Bundle: 1 airpot of regular coffee, 1 (1/2 full) airpot of decaf, and 1 airpot of hot water for tea service, served with sustainably sourced reduced fat milk, half and half, assorted teas, and assorted sugar packets (serves 20) **47**

Tazo Tea Service (1 airpot hot water), served with a dozen Tazo tea bags, and assorted sugar packets **17.50**



10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). Minimum of \$200 in food items per delivery is required.

	DESCRIPTION	\$
QUICK BITE PLATTER	batard bread sandwich platter (cut in 4" wedge style sandwich, with cheese and dijonaise), in choices of chicken, roast beef, ham, turkey, tuna and veggie). Served with chips or whole fruit, and cookies or brownies.	10.75
SANDWICH PLATTER	with tomato, lettuce & dijonaise (*except for roasted vegetables sandwiches). On assorted home-made, sliced breads and rolls; served with salad, and house dessert. FRESH CHICKEN BREAST (& cheddar); OVEN-ROASTED TURKEY (& cheddar); PASTRAMI (& Swiss); BLACK FOREST HAM (& Swiss); ROAST BEEF (& Swiss); TUNA SALAD ; EGG SALAD (upon request); ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)	12.50
DELI STYLE BUFFET	"Make your Own Sandwich", with an assortment of deli meats (roast beef, oven roasted turkey, sliced chicken breast, pastrami, black forest ham), tuna salad, grilled vegetables, bread basket, sliced cheese tray, tomato, lettuce, red onions (upon request), mayo, mustard and pickle chips. Served with salad, and house dessert.	11.95
BOX LUNCH	with tomato, lettuce & dijonaise (*except for roasted vegetables sandwich). Served with fruit salad, and cookies or brownies.	12.75
SIGNATURE SANDWICHES	FRESH CHICKEN BREAST (& cheddar); OVEN-ROASTED TURKEY (& cheddar); PASTRAMI (& Swiss); BLACK FOREST HAM (& Swiss); ROAST BEEF (& Swiss); TUNA SALAD ; EGG SALAD (upon request); ROASTED VEGETABLES (*roasted red peppers and zucchini, avocado, lettuce chiffonade, carrots, tomatoes, with hummus and provolone cheese)	13.75
GOURMET SANDWICHES	on artisan focaccia breads and rolls. Served with salad choice, and house dessert. TEX MEX TURKEY (with pepper jack cheese, roasted red peppers, lettuce, tomato, guacamole); AMERICAN HERO (roast beef with sweet yellow peppers, red onions, romaine lettuce & basil mayonnaise); FRESH ROASTED SALMON (with lemon aioli, lettuce, tomato & red onions); ROASTED PORTABELLA MUSHROOM (with gorgonzola cheese, basil & olive spread); SIGNATURE CHICKEN (marinated grilled chicken with chipotle mayo, spring greens, havarti cheese, tomato & avocado); GRILLED ACHIOTE CHICKEN (with caramelized onions, pepper jack and guacamole); GRILLED PRIMAVERA (grilled shaved vegetables on french baguette, with provolone cheese, lettuce, tomato & balsamic aioli) Served with choice of salad, and house dessert.	14.75



We proudly carry a full line of biodegradable utensils to ensure full compostability. Please help support our environmental efforts.

-Compostable Utensils Set \$ 0.53 per person

-Compostable To-Go Container (3-compartment, clear or fiber) \$0.58

WRAPS	(8 oz pp, sliced) wraps in assorted tortillas (flour, spinach, wheat, or sun-dried tomato). Served with salad, and house dessert.	13.75
	TURKEY BLT (oven-roasted turkey, provolone cheese, bacon, mixed greens, onions, tomatoes & dijonaise); SPICY TUNA (low-fat mayonnaise, sriracha sauce, scallions, avocado, carrot matchsticks, lettuce & rice); BEEF STR-FRY WRAP (stir-fried veggies, sirloin steak strips, and rice in flour tortilla); THAI CHICKEN (stir-fried veggies and chicken breast strips in sweet chili sauce, Thai basil and rice in flour tortilla); TEX MEX CHICKEN WRAP (black beans, grilled chicken strips, grilled corn, tomatoes, green chilies, rice, avocado, shredded lettuce & cheese); CHICKEN AVOCADO (marinated grilled chicken breast with bell peppers, lettuce, red onions, balsamic vinegar & avocado mayonnaise); HEARTY GARDEN (quinoa & sautéed eggplant, roasted peppers, lettuce chiffonade, Portabella mushrooms, carrots, zucchini & avocado)	
PITA SANDWICHES	pita bread "roll up" with lettuce, tomato, cucumbers, sliced red onions, and your choice of filling (thinly sliced grilled chicken, thinly sliced steak, tuna-corn salad, or falafel). Served with side of tzatziki (minted yogurt dipping sauce), choice of salad, and house dessert.	13.25
ARUM SANDWICHES	in lavash bread -with herbed cream cheese, lettuce, tomato & sliced onion. Choices available: smoked turkey, grilled chicken, black forest ham, roast beef, vegetarian. Served with salad, and house dessert.	12.75
GRILLED PANINI	focaccia and organic ciabatta grilled sandwiches, served with salad and house dessert. In choices of SICILIAN CHICKEN (thinly sliced grilled chicken, chopped black olives, salami, pepperoncini, tomatoes, fresh basil, fresh mozzarella and balsamic aioli); TURKEY CLUB (oven-roasted turkey, with avocado aioli, tomatoes, roasted red peppers, Havarti cheese and bacon); CHICKEN PESTO (roasted red peppers, provolone, grilled onions, and mushrooms); ROASTED PORTABELLA MUSHROOMS (with provolone, spinach, roasted red peppers and tofu slices); NUEVA HAVANA (with grilled ham, thinly sliced grilled chicken, melted Mexican cheese, pickles, chipotle mayonnaise); REUBEN (thinly sliced corned beef, Thousand Island, Swiss cheese, sauerkraut); PHILLY CHEESE STEAK (with grilled onions and bell peppers with melted jack cheese); MEDITERRANEAN GARDEN (artichoke hearts, grilled zucchini, olives, mushrooms, roasted red peppers, tomatoes, fresh mozzarella and balsamic aioli).	14.25
NOUVEAU SPRING WRAPS (GF)	In choices of VIETNAMESE STEAK (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); VIETNAMESE SHRIMP (halved shrimp -3 pcs pp, crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); THAI CHICKEN (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro); GRILLED VEGAN PORTABELLA (with crisp carrot and cucumber matchsticks, vermicelli, lettuce leaves, thinly sliced mango, daikon radish, scallions, mint, basil and cilantro). Served with cilantro dipping sauce, salad, and fruit salad.	13.75

house dessert


Our meal packages include your choice of house dessert (with some exceptions, e.g., ethnic packages or dietary restricted meals).

- **COOKIES** - chocolate chip cookie, oatmeal raisin, peanut butter, tooth crunch.
- **BROWNIES** - chocolate chip, fudge, rocky road and cheesecake brownie.
- **CHOCOLATE DIPPED CANDIES** - in white or milk chocolate (5")
- **FRESH FRUIT** - seasonal diced fruit

You can also upgrade your dessert to one of these mouth-watering choices

\$2.20 per guest as upgrade. (also available a la carte)

- **PEANUT BUTTER & CHOCOLATE**
- **STRAWBERRY CHEESECAKE CHOCOLATE**
- **TRUFFLES** - (gluten-free)
- **LEMON PECAN** or seasonal (2 bars of 2"x1")



*MENU PRICES SUBJECT TO CHANGE WITHOUT NOTICE. © 2018 THE RESTAURANT GROUP. ALL RIGHTS RESERVED. PHOTO: JACOB ANDERSON

Hand-Crafted Soups

- **Seafood Chowder**, a thickened seafood stew with hints of wine, bay spices, tomatoes *comes with oyster crackers \$63.75
- **Cumin Lentils and Multi-Grains**, a healthy and hearty thickened soup made with lentils, organic quinoa, rice and vegetables \$51.95
- **Chicken Tortilla**, peppers, chicken, tomatoes, garlic, and a little lime juice, garnished with corn tortilla strips \$57.75
- **Chicken Noodles**, an American favorite! Chicken chunks and vegetables \$57.75
- **Seasonal Vegetable Chowder**, a thickened veggie stew (seasonal flavor) \$51.95
- **Dumpling Soup**, Asian dumplings (40 pcs), in chicken broth with scallions, vegetables \$57.75
- **Turkey and Barley Meatball Soup** \$57.75
- **Vegan-Gluten-Free Minestrone** slowly simmered rice pasta and vegetables \$51.95
- **Turkey Chili** \$57.75



10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$200 in food items per delivery is required. All salad packages include fresh fruit salad and dessert. You can have most salads to be prepared for only \$76 per unit (restrictions apply**).

	DESCRIPTION	TRAD	CHK	STK	SHR
ANTIPASTO SALAD (GF)	hearts of romaine, parsley, roasted red peppers, artichoke hearts, brine-cured olives, pepperoncini, cherry tomatoes, cubed provolone cheese, Italian vinaigrette.	11.5	13.25	14.95	15.95
ASIAN CABBAGE SALAD	cabbage melange (includes Chinese cabbage), celery, cucumber, sugar snap peas, bell pepper, red onions, crispy vermicelli noodles, toasted sesame seeds, slivered almonds. Sesame soy dressing (contains gluten).	11.5	13.25	14.95	15.95
BISTRO QUINOA	organic quinoa (a superfood), roasted squash "croutons", crispy diced pancetta, Napa cabbage, cambazola cheese. Roasted shallot balsamic vinaigrette **item available as boxed salad only in quantities of 5 or more if combined.	13.25	14.5	15.5	15.95
CAESAR SALAD	romaine hearts, rustic croutons, and parmesan cheese. Caesar dressing (contains eggs and anchovies).	10.95	13.25	14.5	15.95
CALIFORNIA SALAD (GF)	garbanzo beans, black olives, tomatoes, avocado, marinated artichokes, cubed cheddar cheese, spring mix, Balsamic vinaigrette.	10.95	13.25	14.5	15.95
CHEF SALAD	diced turkey and ham, mixed greens, tomatoes, cucumbers, cheddar and Swiss cheese, bacon and avocado. House dressing (citrus).	12.75	-	-	-
COBB SALAD	diced turkey breast, romaine, hard-boiled eggs, crumbled bacon, tomatoes, marinated mushrooms, avocado, and blue cheese. Buttermilk ranch dressing.	12.75	-	-	-
FARRO SALAD (SUPERFOOD)	farro, cucumber, roasted beets, roasted carrots, seasonal kale, cranberries, walnuts and mandarin orange segments drizzled with white balsamic vinaigrette. **item available as boxed salad only in quantities of 5 or more if combined.	11.5	13.95	14.95	15.95
GREEK SALAD (GF)	chopped Romaine lettuce, Kalamata olives, pepperoncini, tomato, feta cheese, cucumbers, grilled eggplant and red onions. Citrus dressing.	10.95	13.25	14.5	15.95
LATIN SALAD	queso fresco, sliced radish, tomato, cucumbers, crispy tortilla confetti, red onions, spring mix, Cilantro dressing.	11.5	13.25	14.5	15.95
NAPA VALLEY (GF)	grapes, mixed greens, Napa cabbage, red cabbage, goat cheese, celery, pecans, Citrus dressing	11.5	13.25	14.5	15.95
NIÇOISE (TRAY, GF)	trimmed green beans, small new potatoes, sliced red onions (onions only upon request), pitted Niçoise olives, cherry tomatoes, quartered hard-boiled eggs, Balsamic vinaigrette. **item available as a buffet option only (not to be boxed).	12.75	14.5	15.5	15.95
PASTA JARDINIÈRE (GF)	gluten-free pasta, pesto, grilled and raw vegetables (cherry tomatoes, artichoke hearts, zucchini, cucumber, black olives, bell peppers and pine nuts), chopped fresh mozzarella, light Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.	12.25	13.25	14.5	15.95
PEAR SALAD (GF)	sliced pears, mixed greens, crumbled gorgonzola cheese, roasted walnuts, dried cranberries, chopped strawberries, Raspberry vinaigrette.	12.25	13.25	14.5	15.95
PIER 39 SALAD (GF)	cucumber, avocado, iceberg lettuce, tomatoes, hard-boiled eggs, Thousand Island dressing.	10.95	13.25	14.5	15.95
SOBA SALAD (GF)	soba noodles, romaine, carrot matchsticks, julienned bell peppers, julienned cucumbers, chives, cilantro, Thai basil and black sesame seeds (only upon request). Rice vinegar dressing	10.95	13.25	14.5	15.95
SOUTHWESTERN MULTI-BEAN (GF)	corn kernels, toasted pepita seeds, fresh cilantro, beans mélange (black, pinto, kidney), red onions, angel hair shredded red and green cabbage, cilantro vinaigrette.	10.95	13.25	14.5	15.95
SPINACH SALAD (GF)	baby spinach, avocado, pears, crisp bacon, marinated mushrooms, toasted almonds, orange mandarins, Mustard dressing.	12.25	13.25	14.5	15.95
TORTELLINI SALATA	cheese tortellini, hearts of romaine, diced roasted beets & carrots, hearts of romaine, sliced black olives, chopped hard-boiled eggs and tomatoes in Italian dressing. **item available as boxed salad only in quantities of 5 or more if combined.	12.25	13.25	14.5	15.95

TRAD: traditional salad (only includes ingredients listed on description)
STK: 4 oz grilled steak

CHK: 4 oz grilled chicken
SHR: grilled shrimp (5 pc)

the global fork

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$200 in food items per delivery is required. All entree packages include your choice of side dish (unless otherwise specified).

	DESCRIPTION	VEG	CHX	BF	SLM*
HULI-HULI BBQ (GF)	Hawaiian style BBQ sauce, made with pure Hawaiian brown sugar cane along with soy sauce, honey, sesame oil, fresh ginger and more. Corn on the cob.	14.5 TV *KEBABS	15.5 Q	18.95 B	18.95
HAMBURGERS	angus burger patty -or 4 oz filet (for CHX or SLM), accompanied by lettuce, tomato, onions, cheese, pickles, buns, ketchup, mayo, mustard *no side dish	11.95	11.95	11.95	16.75
HOT DOGS	2 standard hot dogs per person, served with chopped tomatoes, jalapenos, chopped onions, relish, ketchup, mayonnaise and mustard *no side dish	13.75 F	11.5	11.5	-
AMERICAN BBQ	your choice of entree cooked in our signature "aprikose" bbq sauce, accompanied by corn on the cob.	13.75 TV	15.5 Q	18.95 B *PORK AVAILABLE	-
TANDOORI (GF)	Indian style char-broiled choice marinated with yogurt, amchoor, ginger, and aromatic spices.	14.5 P	15.5 T	-	18.95
(TIKKA) MASALA (GF)	your choice of entrée marinated in garlic-ginger paste, then cooked in a tomato cream sauce (contains powdered garbanzo).	14.5 TV	15.5 T	16.75 T	18.95
(GROUND) SHISH KEBABS (GF)	ground meat kebabs, marinated in lemon juice, grated onions, garlic, parsley and spices (coriander, cumin, cinnamon, allspice, cayenne pepper, ginger); accompanied by tzatziki (minted yogurt dip).	14.5 S	15.5 G	16.75 G	18.95
HERBED KEBABS (GF)	char-broiled chunks of your choice of entrée with bell peppers, onions, mushrooms and zucchini in Chardonnay basil sauce (has dairy; thickened with arrowroot= GF).	14.5 TV	15.5 B	16.75 T	18.95
THAI CURRY	spicy and smooth coconut curry with garlic, fish sauce, chilies, scallions, Thai basil, onions, carrots and cabbage. (V* option includes straw mushrooms, bamboo shoots, cocktail corn)	14.5 V*	15.5 B	16.75 T	18.95
THAI BASIL-CHILI SAUCE (GF)	your choice of cutlets cooked along sliced onions and bell peppers, garlic, tamar-fish sauce, chilies and fresh Thai basil (garnished with scallions). (V* option includes straw mushrooms, bamboo shoots, cocktail corn)	14.5 V*	15.5 B	16.75 T	18.95
PAD THAI (GF)	stir-fried rice noodles with choice of entree, scrambled eggs, Thai sauce blend (vinegar, fish and tamarind sauce), red chili peppers, bean sprouts, garlic, chives, chili powder, crushed peanuts, coriander, lime (garnished with chopped cilantro). *Item does not include side dish	14.5 TV	15.5 B	-	18.95 *SHRIMP
ASIAN STIR-FRY (GF)	strips of your choice (or chunks, if salmon), marinated in tamari soy sauce (gluten-free), orange juice, rice vinegar, honey, ginger, chili flakes and sesame oil, wok-stir-fried with veggies (broccoli, bell peppers, carrots, zucchini, cocktail corn, scallions, onions, and fresh cilantro garnish).	14.5 TV	15.5 B	16.75 S	18.95
MONGOLIAN	Chinese stir-fry with hoisin-oyster sauce, onions medley, steamed broccoli, and dry toasted chilies.	14.5 TV	15.5 B	18.95 B	18.95
TERIYAKI	broiled meat in sweet soy sauce, topped with grilled pineapple chunks.	14.5 FP	15.5 T	18.95 B	18.95
PERUVIAN SAITADO (GF)	a "Peruv-Asian" culinary must-have! tamar-marinated choice of entree stir-fried with aji Amarillo powder, French fries, sliced red onions, spices and tomatoes (garnished with chopped cilantro).	14.5 P	15.5 B	16.75 T	18.95
BOURGUIGNON (GF)	French style braised vegetables, herbs and your choice of entree cooked in wine and veggie broth reduction (*arrowroot used to keep it gluten-free).	14.5 V	15.5 B	18.95 B	-
PICCATA	flour-coated entrée of choice in parsley-chardonnay butter sauce	14.5 T	15.5 B	16.95 T	18.95
MARSALA (GF)	with button mushrooms and peas in Marsala (Italian wine) sauce.	14.5 T	15.5 B	16.95 T	-
PARMIGIANA	bread-crusting filets of meat topped with cheese, tomato and basil.	14.5 E	15.5 B	16.95 T	-
SCALOPPINI	seared thin-sliced cutlets of meat (dredged in flour) in dry vermouth-lemon sauce, topped with a Mediterranean sauté (finely chopped artichokes, fresh tomatoes, spinach, capers, lemon juice and mushrooms).	14.5 T	15.5 B	16.95 T	-
LASAGNA	Layers of sautéed ground meat (ground soy protein for vegetarians), Ricotta, cheese blend and Parmesan cheeses, spinach, marinara sauce and lasagna noodles, topped with mozzarella cheese. *Item does not include side dish.	15.75 V	15.75 G *TURKEY AVAILABLE	15.95 G	-
LINGUINI AL VINO	tossed with olive oil, white wine, butter, parsley, roasted garlic, chopped plum tomatoes & fresh basil. *Item does not include side dish.	13.95	15.5 B	18.95 B	18.95 *SHRIMP

VEG: vegetarian (T=tofu, V=vegetables, S=soy protein, F=turkey, P=portabella, E=eggplant).
 CHX: 6 oz chicken (T=boneless thigh, B=boneless breast, Q=quarter leg, G=ground breast).
 BF: 6 oz beef (B=boneless short ribs, G=lean ground beef, T=top sirloin, S=ball tip sirloin).
 SLM: 5 oz U.S. farmed salmon *price for salmon subject to change upon market price.
 *KEBABS are two pieces per order.

entrees+

10 orders per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$200 in food items per delivery is required. Entrees+ packages include side dish (unless otherwise specified), salad, and house dessert.

BEEF AND PORK

	DESCRIPTION	\$
SIGNATURE CHICKEN	chicken breast roulade stuffed with mushrooms, spinach and sun-dried tomatoes, topped with mushroom sauce	16.75
CHICKEN MARGHERITA	chicken breast roulade stuffed with mozzarella cheese, roma tomatoes, and garlic, in light white wine sauce.	16.75
CHICKEN WITH ASPARAGUS	chicken breast roulade stuffed with asparagus, in hollandaise sauce	16.75
TUSCANY CHICKEN	chicken breast roulade stuffed with fontina cheese, roasted red peppers and sage, in lightly creamy roasted tomato sauce	16.75
PANKO CORDON BLEU	breaded chicken breast roulade stuffed with ham and Swiss cheese, in light roasted red pepper sauce	16.95
SLOW-ROASTED CHICKEN	(GF) in our house citrus-herb marinade, accompanied by gravy	14.75
BUTTERFLIED TURKEY ROAST	with herbed glaze and chardonnay gravy, cranberry sauce, and sausage-herbs stuffing	16.75
ANGUS PRIME RIB OF BEEF	(GF) *this item is sold in increments of 10, for hosted stations only) 8-10 oz pp -with Au Jus and fresh horseradish	31.25
MARINATED FLANK STEAK ROULADE	(GF) elegant roll with mushrooms, spinach & roasted red pepper stuffing in cabernet-tarragon sauce	19.25
GRILLED ANGUS TRI-TIP	thinly sliced grilled angus tri-tip(6 oz, marinated in rosemary-garlic), drizzled in pancetta-shallot demi glaze	19.5
CRUSTED PETIT BEEF TENDER	{crushed potato chips crust} in bordelaise sauce	19.5
SANTA MARIA STYLE RIBS	(GF) zesty dry-rub barbeque boneless short ribs (of beef)	19.25
SIGNATURE MEATLOAF ROULADE	(6 oz slice) with a center of spinach, roasted red peppers, provolone, and mushrooms. Topped with brown sugar glaze and accompanied by gravy	15.5
CARIBBEAN PORK	(GF) tenderloin medallions of pork topped with mango salsa	17.95
RATATOUILLE	vegetable broil ratatouille is a French classic; sumptuous medley of vegetables cooked in a tomato & herb sauce, topped with sliced golden potatoes and cheese	14.5
BARLEY "RISOTTO"	barley and brown rice "risotto" squares (contains flour, eggs and Japanese panko breadcrumbs), flash-fried and topped with basil aioli	14.5
PRIMAVERA CAKES	(GF) stuffed with our zucchini-spinach-arichoke dip (with grated mozzarella cheese, sour cream, light mayonnaise, finely chopped onions & bell peppers, garlic, lemon juice, seasonings	14.5
STUFFED PORTABELLA CUPS	3.5" round in choice of onion and cheese, spinach and cheese, and mushroom & cheese *item does not include side dish.	13.75
VEGETARIAN QUICHE	vegetarian-style meatballs (eggplant, soy meat, parmesan cheese, flour, olive oil, rice starch, seasonings, soy bean oil) in marinara sauce	13.75
AUBERGINE MEATBALLS	fresh ravioli pasta (6 large pcs pp) filled with porcini mushrooms & cheese, cooked in a rich broth of smoked bacon, sun-dried tomatoes, white wine, wild mushrooms & finely cut chicken *item does not include side dish.	16.75
PORCINI RAVIOLI AL BRODO	in sun-dried tomato cream sauce (grilled chicken on the side) *item does not include side dish.	15.5
GRILLED CHICKEN FARFALLE	layers of lasagna noodles, fragrant tomato sauce, and a mixture of ground beef, peas, crumbled bacon, parmesan, fontina cheese, light cream, wine, mushrooms, and broccoli *item does not include side dish.	16.25
BEEF CARBONARA LASAGNA	thick pasta tubes (2pp) filled with a mixture of cheeses, topped with meat or vegetarian ragout *item does not include side dish.	14.95
SIGNATURE BAKED CHEESE MANICOTTI	(8 oz pp, cheese tortellini) in lightly creamy roasted tomatillo sauce, topped with roasted corn kernels and crumbled queso fresco *item does not include side dish.	13.75
TORTELLINI IN SALSA VERDE	linguini in mascarpone cheese and capers wine reduction *item does not include side dish.	13.75
PAN-FRIED CHICKEN PASTA	in lightly creamy pea-bacon sauce *item does not include side dish	14.95
BEEF RAVIOLI		

Mission Street

10 orders per category required (with no less than 5 orders per item). Prices do not include sales tax where applicable. For accounting purposes, all packages are priced per portion (though standard set up is for 10 portions). A \$200 in food items per delivery is required. All Mission Street food items include selected sides and dessert.

	DESCRIPTION	VEG	CHX	SIK	SHR
FAJITAS BAR	grilled bell peppers, onions, and choice of entree (cut in strips) with our signature fajita seasoning. Served with warm tortillas, rice, beans, shredded lettuce, sour cream, tortilla chips, salsa, guacamole, house dessert or chocolate dipped churros	16.75	16.75	16.75	18.95
TOSTADA SALAD BAR	our home-made crispy tortilla basket with condiment bar including rice, whole black beans, shredded lettuce, diced tomatoes, tortilla chips, Cheddar cheese, salsa, sour cream & guacamole. Fruit salad, and house dessert or chocolate dipped churros	16.75	16.75	16.75	18.95
MAYAN ADOBO	zesty marinated choice of entree in fresh citrus blend and Mexican spices. Served with rice, and warm tortillas. Latin salad with cilantro vinaigrette, tortilla chips with salsa, guacamole & sour cream. House dessert or chocolate dipped churros	16.75	16.75	16.75	18.95
QUESADILLAS	(2 triangles pp) griddled flour tortilla stuffed with cheese and your choice of entree. With mild green sauce & red hot sauce, rice, refried beans, Latin salad with cilantro vinaigrette, tortilla chips with salsa, guacamole & sour cream. House dessert or chocolate dipped churros	16.25	16.25	16.25	18.95
ENCHILADAS	(2 enchiladas per order) corn tortillas filled with shredded choice of entrée and cheese, smothered in red sauce. Served with rice, beans, guacamole, sour cream, tortilla chips, Latin salad with cilantro vinaigrette, house dessert or chocolate dipped churros	16.25	16.25	16.25	18.95
SOFT TACO BAR	served with rice, beans, corn or flour tortillas, Latin salad with cilantro vinaigrette, tortilla chips and condiments (guacamole, sour cream, salsa, shredded cheddar & Jack cheeses, red hot sauce and mild green sauce, chopped onion, chopped cilantro), house dessert or chocolate dipped churros	15.5	15.5	15.5	17.95
BURRITOS	colorful folded flour tortilla filled with rice, refried beans, shredded cheese blend and choice of meat. Served with Latin salad with cilantro vinaigrette, tortilla chips with guacamole, sour cream, salsa, red hot sauce, mild green sauce, house dessert or chocolate dipped churros	15.25	15.25	15.25	17.95

Nouveau Street Cuisine:

- **GRILLED BEEF TENDER** sliced petit beef tender (one of the leanest cuts available) and sliced sautéed potatoes in lightly creamy tomatillo sauce, topped with grilled Oaxaca cheese for a fantastic finish! Served with rice, Latin salad with cilantro vinaigrette, and churros dipped in chocolate \$18.95
- **GRILLED CHICKEN** char-grilled with bell peppers and onions. Served with pineapple salsa, rice, Latin salad with cilantro vinaigrette, and churros dipped in chocolate \$18.45
- **GRILLED BEEF TENDER** (2 triangles pp) in choices of kimchi-chicken, beef teriyaki or Asian braised mushrooms. Served with rice, wasabi guacamole, sriracha sour cream, mild green sauce & red hot sauce, Latin salad with cilantro vinaigrette, churros dipped in chocolate \$16.75
- **GRILLED BEEF TENDER** (5 oz meat pp, equivalent to 2 tacos), served with tomatillo sour cream, avocado salsa, chopped cilantro, chopped onions, crumbled queso fresco, corn tortillas, rice, Latin salad with cilantro vinaigrette, churros dipped in chocolate \$18.95

We make our dips and salsas fresh daily, chopping each ingredient by hand, and using just the highest quality products. Be sure to order extra so you don't run out of these favorites!





	DESCRIPTION	\$
SAN FRANCISCO STUFFED SOLE	sole filet roulade filled with sustainable choice of crabmeat & bay shrimp paste (with artichoke, bread crumbs, scallions, cheese, and a hint of chipotle); topped with chardonnay-chive sauce	21.95
WHITE SEA BASS	(6 oz filet) with leeks and lemon beurre sauce	21.75
PRAWNS AL AJILLO (GF)	(5 large pieces pp) sautéed with sliced pan-fried potatoes and bell peppers in butter-chardonnay sauce (with garlic, lemon & parsley)	19.25
OVEN-ROASTED SALMON (GF)	(6 oz filet) with mustard-dill glaze	18.95
GRILLED U.S. FARMED SALMON (GF)	(6 oz filet) topped with zesty chili-mango sauce	18.95
U.S. FARMED TILAPIA VERACRUZ (GF)	(6 oz filet) in a fragrant tomato puree with onions, peppers and olives	16.75
NEPTUNE LINGUINI	in Cioppino sauce. With shrimp, bay scallops, chopped clams and fish chunks *item does not include side dish	18.5
THAI COCONUT FISH CURRY (GF)	a rich and mildly spicy Thai coconut curry with fish (catch of the day), vegetable shavings (zucchini and carrots), straw mushrooms, bamboo shoots, water chestnuts, cauliflower and green peppers	16.75
SUMMERY FISH TACOS (GF)	seasonal grilled fish choice (US tilapia or mahi-mahi), served with tomato-mango salsa (with cucumber, green onion, minced jalapeño chili, mango, lime juice), chipotle sour cream, cabbage slaw, chopped cilantro, and warm corn tortillas	16.75
SURF & TURF KEBABS (GF)	char-grilled beef chunks & shrimp in butter-chardonnay sauce (with garlic, lemon & parsley). (2 kebabs pp)	19.75
OLD SPICE SHRIMP KEBABS	grilled shrimp, Italian sausage, boiled red potatoes, mushrooms and red onions in lemon-old spice bay marinade	19.25
PAELLA	Spanish style saffron rice dish with chicken, sausage, bay shrimp, chopped clams and fish chunks. *item does not include side dish. A healthified version of quinoa paella available upon request	18.5
LOBSTER RAVIOLI	(5 oz pp) in creamy saffron-tequila sauce *item does not include side dish	20.25



	DESCRIPTION	\$
GLUTEN-FREE PASTA PROVENCAL	(V-GF) in a fragrant tomato & fresh herb sauce and vegetable medley. Served with green salad (vegan-gluten-free dressing), and fruit salad as dessert	15.5
STUFFED TOMATOES	(V-GF) baked tomatoes stuffed with veggies & finely chopped tofu. Healthy and delicious! Served with fluffy quinoa pilaf, green salad (vegan-gluten-free dressing), and fruit salad as dessert	15.5
THAI VERMICELLI "CHOW-MEIN"	(V, GF) stir-fried veggies, Thai basil, and rice vermicelli noodle. Served with green salad (vegan, gluten-free dressing), and fruit salad as dessert	15.5
BUTTERNUT SQUASH RAVIOLI	(VEGAN) (8 pcs pp) with fresh marinated tomato chunks sauce, fresh garlic, sage & olive oil *item contains gluten*. Served with green salad (vegan, gluten-free dressing), and fruit salad	15.5
ROASTED PORTABELLA	(V-GF) 6oz, marinated in chimichurri sauce. Served with vermicelli (angel hair rice pasta), green salad (with vegan, gluten-free dressing), and fruit salad	15.5
TOFU AND VEGGIE KEBABS	(V-GF) 2 pcs pp. with seasonal vegetables and chunks of firm tofu. Served with tomato & olive relish, steamed rice, green salad (with vegan, gluten-free dressing), and fruit salad	15.5
VEGAN "FAUXELLA"	(V, GF) saffron rice, vegetables and tofu, served with green salad (with vegan, gluten-free dressing), and fruit salad	16.75

10 per kind minimum required. Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style). A minimum of \$200 in food items per delivery is required. All vegan/GF packages have pre-selected menu components in order to comply with vegan-gluten-free standards.

side dishes

Most entrée packages (as noted) will include a choice of side dish and salad (and our house dessert). Prices do not include sales tax where applicable. For accounting and production purposes, packages are priced per portion (though standard set up is buffet style).

	VEGETARIAN	DESCRIPTION	W/IN MEALS	A LA CARTE
RICE - STEAMED	V, G-F	steamed jasmine rice -long grain (unseasoned)	INCL	2.20
RICE - WILD PILAF	V, G-F	sautéed onion, bell peppers, celery, white and wild rice simmered in savory vegetable broth	INCL	2.75
RICE - BROWN GARDEN	V, G-F	brown rice studded with diced vegetables (carrots, bell pepper, zucchini, peas, corn, scallions)	INCL	2.75
RICE - CILANTRO	G-F	long-grain rice, cooked with zesty cilantro-lime cream	INCL	2.20
RICE - MEXICAN	V, G-F	rice sautéed with cumin and onions, then simmered with tomato sauce and vegetable broth	INCL	2.75
POTATOES - MASHED	G-F	hand-mashed, with garlic, white pepper salt and cream	INCL	2.75
POTATOES - ROASTED	V, G-F	with garlic, rosemary, and EVOO	INCL	2.75
POTATOES - SCALLOPED	-	layers of thinly-sliced potatoes, baked with parmesan cheese and béchamel sauce (6 oz) -sold in increments of 6 only	ADD \$3.85 PP	6.60
VEGETABLES - STEAMED	V, G-F	steamed seasonal vegetables (unseasoned)	INCL	3.85
VEGETABLES - SAUTEED	V, G-F	sautéed seasonal veggies in white wine, garlic, EVOO & seasonings	INCL	3.85
VEGETABLES - ROASTED	V, G-F	seasoned roasted zucchini and root vegetables	INCL	3.85
VEGETABLES - STEAMED BROCCOLI	V, G-F	steamed broccoli (unseasoned)	INCL	3.85
VEGETABLES - FAUX RICE	V, G-F	seasoned chopped (boiled) cauliflower	INCL	3.85
PASTA - LINGUINI	V	tossed in zesty marinara sauce or "al vino"	INCL	4.95
PASTA - VERMICELLI	V, G-F	(thin rice pasta)	INCL	4.40
GRAINS - BULGUR PILAF	V	with finely diced onion, celery, bell pepper, vegetable stock	INCL	4.95
GRAINS - TOMATO QUINOA	V, G-F	organic quinoa, onions, grated carrots, tomato and baby spinach cooked in vegetarian bouillon (1 cup)	ADD \$2.2 PP	5.50

entrée add-ons

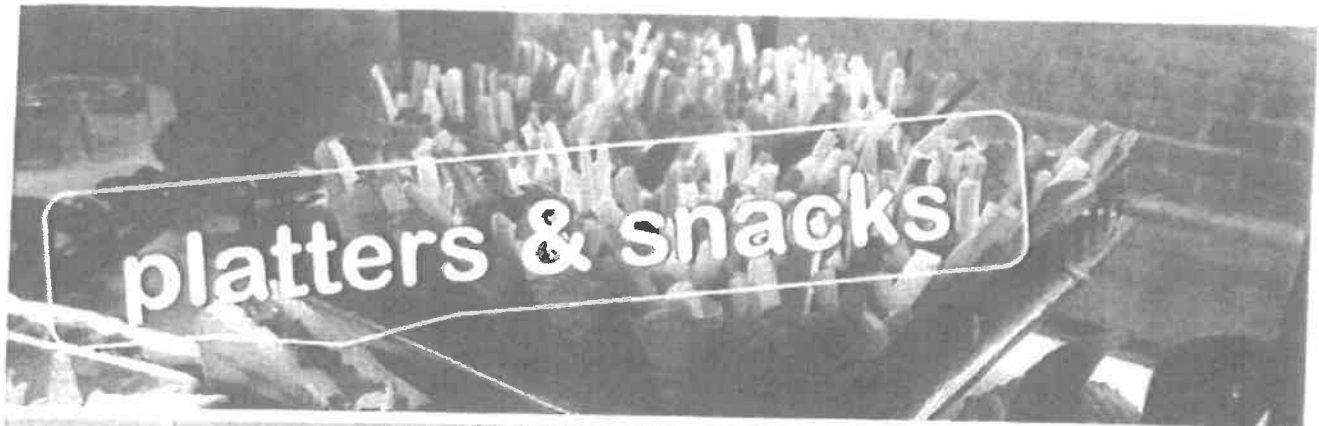
Jazz up your meals with the fabulous additions! *sold as complement to meal packages

	DESCRIPTION	\$
BREAD BASKET	assortment of flatbreads, dinner rolls, focaccia, breadsticks and butter (15 pcs)	22
MOZZARELLA GARLIC BREAD	toasted bread covered in garlic paprika butter and mozzarella, topped with parsley, chopped tomatoes (10 - 3 oz servings)	33
CHEESY BREADSTICKS	parmesan and parsley topped breadsticks (warm, 10 pc)	16.50
MARINATED ASPARAGUS	(V, GF) grilled, seasoned with sea salt and pepper (4 oz)	MP
SQUASH MELANGE	(V, GF) seasoned roasted zucchini and yellow squash	3.85
HONEY-GLAZED CARROTS	(V, GF) baby carrots with a honey, dill, whole grain mustard -glaze, (3 oz)	2.75
DINNER ROLLS	plain and wheat dinner rolls, served with butter (10 pc)	13.75

salad choices

Included on meal packages where noted, or sold a la carte (10 orders per kind minimum)

DESCRIPTION	\$	
CLASSIC CAESAR	romaine lettuce, croutons, shaved parmesan, Caesar dressing	4.75
GREEK	romaine lettuce, crumbled feta cheese, tomatoes, red onions, cucumbers, grilled eggplant, pepperoncini and Kalamata olives. Greek dressing	4.75
MIXED GREENS	(V, GF) spring mix, carrots, cucumbers, tomatoes and radish. House dressing *Garden salad also available	4.75
FRUIT SALAD	(V, GF) diced fresh fruits	3.95
PASTA SALAD	pasta salad of the day (chef's choice, always vegetarian)	3.95
HERBED POTATO	boiled potatoes, parsley, bell pepper, red onions and celery tossed in light d'ijonnaise (hard-boiled egg and kalamata olives used for garnish)	3.5
FAT-FREE COLESLAW	(V, GF) cabbage medley, carrots, pepperoncini, green onions, parsley, S&P, EVOO, rice vinegar	3.5



	DESCRIPTION	\$
BRIE EN CROUTE	our brie is wrapped in a home-made light puff pastry with apricot chutney & walnuts, baked until golden brown, accompanied by assorted crackers (serves 15-20).	63.50
ANTIPASTO PLATTER	Mortadella (6 oz, sliced), Genoa salami (6 oz, sliced), (10) mozzarella sticks wrapped in prosciutto di Parma (10 ea), muenster cheese (10 oz), marinated olives (5 oz), pepperoncini (5 oz), pesto mayonnaise (4 oz), and sliced baguette. M Serves 10-15.	80.95
SPANISH CHEESE TRIO	Spicy and delicate Monterey Jack (10 oz), buttery and firm Manchego (10 oz), and refreshing Queso Fresco (10 oz wheel), served with tart Dulce de membrillo (Quince paste, 4 oz log, sliced), sliced flatbread -10 to 13 servings	86.75
HOUSE CHEESE TRAY	Provolone cheese (10 oz), smoked gouda (10 oz), sliced brie log (7 oz), and herb-crusted goat cheese (5 oz log), served with stuffed Spanish olives (6 oz), and gluten-free crackers	86.75
HOMESTEAD AND ARTISAN TRIO	Creamy Mount Tam (8 oz), Pungent Red Hawk (10 oz), and seasonal local cheese (8 oz), served with sliced baguette (yields 8-10)	144.5
MEZZE TRAY	fresh tabbouleh, hummus, baba ghanoush, dolmas (10 pc), and marinated olives, accompanied by crispy pita triangles. Medium serves 10-15	80.95
VEGETABLE CASCADE	raw & grilled seasonal vegetables, served with pesto aioli, vegetable cream & blue cheese dip. Medium serves 10-15; Large serves 20-25	51.95M 86.75L
BRUSCHETTA (GLUTEN-FREE)	make your own bruschetta, with chopped roasted tomatoes with garlic, olive tapenade, marinated artichokes, roasted red peppers, chopped portabella mushrooms & gluten-free crackers. (*serves 25)	98.25
ARTICHOKE BAKE	served warm, with garlic toasted baguette rounds (serves 12-15)	68.25
SPINACH DIP	served in a toasted sourdough bread bowl, surrounded with toasted baguette (serves 12-15).	51.95
THREE-COLORED CHIPS (GF)	served with guacamole (20 oz bowl) and pico de gallo salsa (20 oz bowl)	46.25
PROSCIUTTO "POPS"	prosciutto-wrapped mozzarella sticks, displayed standing (on containers), with grissini sticks and creamy pesto dip (6 oz) 15 pcs	40.5
CRUDITE BATONNETTES (GF)	seasonal vegetable batonnettes with roasted chipotle hummus on compostable bamboo cones (2 pcs per order) *HOSTED ITEM ONLY	5.75
SHAVED ANTIPASTO SKEWERS	shavings of provolone cheese, mortadella, soppressata salami, basil and olives on skewers (1 pc per order)	3.25
FRESH FRUIT PLATTER	sliced fresh fruits on a tray (medium tray is 40 oz; large tray is 80 oz)	42.75M 80.95L
PRETZELS (WARM)	with mustard dipping sauce (15 pcs)	47.75

SNACKS

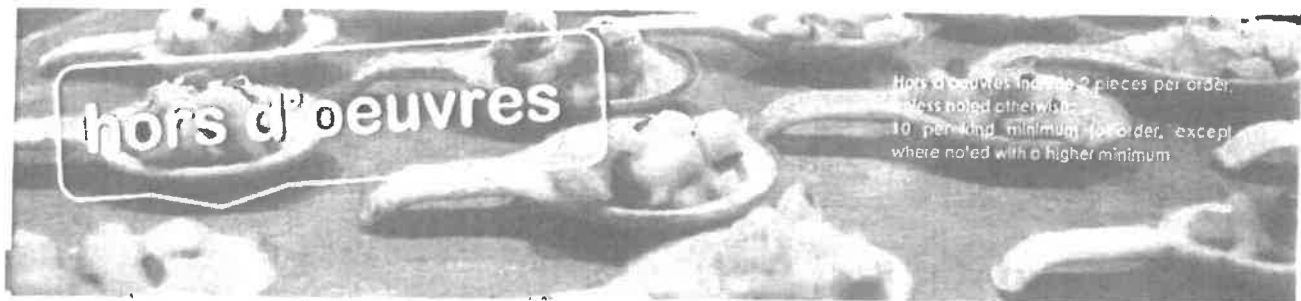
- Gourmet pop corn (plain, caramel, cheddar) 2.75
- Kettle Chips, natural 1.95
- Candy bars 1.95
- Chocolate bar 2.50
- Cracker Jacks 2.20
- Fruit (whole, seasonal) 1.95
- Fruit Bar (lemon or seasonal) 2.50
- Fruit salad (diced) 4 oz 3.95
- Granola bar (Kashi) 2.50
- Granola bar 2.20
- Pretzel bag, (Thatcher's) 3 oz 3.05
- Mixed fancy nuts (Thatcher's) 4 oz 5.25
- Power bar 3.30
- Rice crackers 10.75
- 100-calorie snack packs 1.95
- Roasted peanuts (Thatcher's) 4 oz 2.75
- Trail mix bag 4 oz 3.05
- Natural nuts (almonds, peanuts, or trailmix, 2.5 lb BULK container) 49.50

SAN FRANCISCO ICE-CREAM DISPLAY:

Award-winner Mitchell's ice cream (vanilla, chocolate, or strawberry ice cream), served with fresh strawberries, nuts, toasted coconut, M & M's, sprinkles, banana, milk chocolate and white chocolate chips, caramel, chocolate fudge and berry sauce, choice of individual bowls, sugar or waffle cone (2 scoops per person) -yields 25 servings \$187 (in increments of 10 only at \$71.50)

AUTHENTIC ITALIAN PETIT DESSERT DISPLAY:

an assortment of 100 petit Italian delights (20 pcs of each: Cigni di Bignè, limoncello, sfogliatine, nocini, and tortine a la nutella \$404.25



SUSHI PLATTER #1	36 pc California roll, 30 pc spicy tuna roll, 30 pc crunch roll (*2 BD required on all sushi)	251.90
SUSHI PLATTER #2	36 pc California roll, 16 pc of Philly roll, 16 pc shrimp tempura roll, 10 pc spicy tuna roll, 16 pc soba (broiled mackerel in unagi sauce)	269.50
SUSHI PLATTER #3	48 pc nigiri: salmon, shiro maguro, ebi, saba (broiled mackerel)	291.50
SUSHI PLATTER #4	20 pc sashimi (tuna, salmon, ebi, shiro maguro), 28 pc nigiri and 35 pc of specialty rolls (equal to 5 rolls): dragon roll, caterpillar roll, red dragon roll, rainbow roll, and orange roll	357.50
VEGGIE NORIMAKI PLATTER	avocado and cucumber on nori and sushi rice (vegan, gluten free) 78 pc \$165; 96 pc \$198; 120 pc \$247.50	
CALIFORNIA NORIMAKI PLATTER	sustainable crab meat and avocado wrapped in nori and sushi rice. 78 pc \$192.50; 96 pc \$247.50; 120 pc \$302.50	
TRADITIONAL DIM SUM	Including steamed buns, dim sum balls, shrimp and veggie dumplings and pork shu mai. 100 pc \$288.75; 150 pc \$425.5; 200 pc \$519.75	
AHI TUNA CUBES	(GF) sushi style ahi tuna cubes marinated in Wasabi and cilantro dipping, and served with tamar dipping sauce *hosted item only (20 orders min)	6.25
ORIENTAL BABY RIBS	in teriyaki bbq sauce	5.75
GYOZA	pork, chicken or vegetarian pot stickers, served with dipping sauces (displayed on bamboo wok, 25 orders minimum)	4.25
BEEF & ASPARAGUS NEGIMAKI	(GF) char-grilled asparagus cutlets wrapped in beef strips (tamar sauce marinated)	5.25
THAI CHICKEN MEATBALLS	chicken breast mince marinated with French bread crumbs, sliced green onions, parsley, garlic & lemon juice. Served with sweet chili & lemon sauce	5.25
BEEF TERIYAKI SATAY	char-grilled beef strips skewers in teriyaki marinade	5.25
MANDARIN BEEF WRAPS	peppered soy marinated beef, cucumbers, scallion and cilantro in flour tortilla wraps	4.95
ASIAN ENDIVE BOATS	sautéed shallots, garlic, ginger and ground beef (plus Asian sauces) alongside lettuce chiffonade on endive "boats"	4.95
CHICKEN SATAY	serpentine marinated chicken strips cooked in roasted peanut sauce	5.25
WON TON CUPS	filled with Asian chicken salad	4.95
MINI TAQUITOS	in choices of beef, chicken or vegetarian, served with guacamole and pico de gallo salsa	4.75
MINI QUESADILLAS	our petite quesadillas are cut in 3" rounds and filled with choices of chicken, beef, cheese or roasted vegetables, and served with guacamole, sour cream & pico de gallo salsa	4.75
EMPANADAS	baked petite light pastry crusts filled with choice of shredded marinated chicken, roasted vegetables or chorizo (Mexican sausage)	4.5
LATIN TRUMPETS	tasty baked tortilla cones filled with black beans, roasted sweet corn, queso fresco & vegetables	4.75
ACHIOTE PRAWNS	(GF) char-grilled, achiote-marinated butterflied prawn skewers	6.5
CRABMEAT MINI ENCHILADAS	in tomatillo-corn sauce	6.75
CHIPOTLE CHICKEN SKEWERS	(GF) char-broiled skewered chicken breast strips marinated in smoky chipotle blend	5.25
JALAPENO POPPERS	served warm with avocado ranch dip	3.95
SPICY BLACK BEAN WRAP	mini tortilla wraps with cilantro cream cheese, lettuce, red onions, olives & tomato	3.95
PORK CARNITAS "FLAUTAS"	crispy tortilla cigars filled with queso fresco and pork carnitas. Served with creamy sriracha-avocado dip	4.75
MINI TAMALES	a medium sized tamale (stuffed boiled masa-dough) in choices of beef, chicken or vegetables, served with sour cream & salsa	3.25 ea
SCORPION PRAWNS	sustainable option, butterflied and roasted, filled with artichoke, crab, cheese, breadcrumbs and a hint of chipotle	6.5

CHILLED PRAWNS	served with cocktail sauce & lemon wedges.	6.5
CHIJI-LIME PRAWNS	(GF) char-grilled prawn skewers onto fresh pineapples	6.5
POACHED PRAWN SALAD BOATS	(GF) topped with fennel & feta cheese (*seasonal)	6.25
MIMOSA PRAWNS	butterflied prawns (broiled then baked until golden) with spicy garlic parsley butter mix (with lemon juice, garlic, a dash of Tabasco, Italian parsley, pepper & bread crumbs)	6.5
PRAWNS IN BACON BLANKETS	(GF) served with tangy barbecue sauce	6.5
SWEET POTATO LATKES	topped with chipotle shrimp and tar-tar sauce (*passed item only)	6.25
MINI CRAB CAKES	served with Louie sauce	5.75
SEA SCALLOPS IN BACON	(GF) broiled scallops wrapped in bacon	6.5
MINI SALMON CAKES	served with lemon aioli	5.75
CRABMEAT MUSHROOMS	stuffed with crabmeat, breadcrumbs, cheese & seasonings	5.75
POTATO BLINIS	petit blinis (1.5"), topped with crème fraîche and cured salmon	5.25
SHRIMP CORN PANCAKES	(petit), served with mango-chili sauce	5.25
CRAB SALAD CUPS	refreshing cucumber cups with zesty crab salad	5.25
SHRIMP AND ASPARAGUS DIJONNAISE	cucumber cups filled with shrimp salad & chopped asparagus	4.95
POLENTA ROUNDS	topped with bay shrimp and parmesan	5.25
LOX MINI ARAMS	with smoked salmon, capers, red onions & herb cream cheese	4.95
POLENTA STEAK SALAD	polenta cups filled with finely chopped peppered steak, gorgonzola and basil leaves	4.95
PETIT BEEF WELLINGTONS	delicate filet mignon cuts coated in pâté and duxelles, wrapped in puff pastry	5.75
PEPPERCORN BEEF	skewered beef strips in peppercorn demi glace	5.25
COSTILLITAS AL JEREZ	(GF) sherry-braised ribs of beef	5.75
STEAK AU POIVRE	Thinly sliced peppered beef on crostini, with creamy roasted garlic-horseradish sauce and olive tapenade	5.25
FLAMENCO MUSHROOMS	with a slightly white wine infused mixture of serrano ham, parmesan cheese and seasonings	5.25
TENDER PORK LOIN	(GF) tender pork loin skewers, marinated in mango vinaigrette	4.95
ASPARAGUS WRAPPED IN PROSCIUTTO	roasted asparagus wrapped in prosciutto	4.95
MOROCCAN KEBABS	petit ground beef balls (or mince chicken breast upon request) mixed with garam masala, garlic, cilantro, Anaheim chilies, milk & bread crumbs. Served with a mildly spicy tomato chutney	5.25
TEA SANDWICHES	in choices of smoked salmon with cucumbers & dilled cream cheese, turkey with cranberry sauce, chicken salad and mixed greens, watercress & goat cheese	4.5
MINI PINWHEELS	in choices of turkey, ham, roasted beef & roasted vegetables.	4.95
CHICKEN TANDOORI SATAY	(GF) char-broiled skewered chicken breast strips in tandoori mix, served with tzatziki dip	5.25
CHICKEN CORNUCOPIA	baked tortilla cones filled with a mixture of mince chicken breast, queso fresco, and vegetables	4.95
LEMON-GINGER CHICKEN	(GF) with sweet onions	5.25
CHICKEN AND MUSHROOM PHYLLO	baked phyllo triangles filled with chicken and mushroom paste	4.95
PARMESAN-LEMON CHICKEN WINGS	(GF) pan-baked wings marinated in lemon-parmesan blend	4.5
TAMARIND-GLAZED CHICKEN WINGS	(GF) pan-baked wings marinated in tamarind sauce	4.5
BUFFALO WINGS	served with celery sticks & blue cheese dipping sauce	4.5
CHICKEN SALAD ENDIVE BOATS	(GF) with grilled chicken breast salad, with bell peppers, red onions, balsamic vinaigrette & avocado mayonnaise	4.95
PARMIGIANO-REGGIANO CRISP TARTLETS	(GF) 1.5" baskets, topped with goat cheese mousse	5.25
SPANOKOPITA	phyllo pastry triangles with feta cheese, spinach & oregano	4.95
PEAR AND BRIE POUCHES	(contains almonds)	4.95
GRILLED TOMATO AND GOAT CHEESE CROSTINI	with caramelized onions and a bottom of fresh basil leaf	4.75
PETIT LAVOSH	filled with a paste of goat cheese, walnuts and dried figs	4.75
BAKED MUSHROOM CAPS	filled with parmesan cheese, garlic & bread crumbs	4.5

- ITALIAN STUFFED MUSHROOMS
- PIZZETA
- MINI QUICHE
- TORTELLINI SKEWERS
- CHAR-GRILLED ASPARAGUS
- ROASTED BABY POTATOES
- POLENTA TRIANGLES
- GREEK CUCUMBER
- MOZZARELLA STICKS
- ZUCCHINI STICKS
- CURRIED TOFU AND VEGETABLES SALAD
- SOY ENDIVE BOATS
- ASPARAGUS ROLL-UPS
- PAD THAI SALAD TUBS

- stuffed with fennel, sun-dried tomatoes, garlic, basil, Gorgonzola & parmesan 4.5
- In choices of Cheese, Pepperoni or Margherita (with queso fresco, tomatoes and basil) 3.95
- petite size (1.5") Lorraine, and Florentine (vegetarian) warm quiche 4.5
- colorful tortellini skewered and served in sun-dried tomato cream sauce 3.95
- (GF) (char-grilled) marinated asparagus, served with lemon aioli 4.95
- (GF) dressed with cream cheese, dill & green onions 3.95
- with sun-dried tomatoes, pesto and toasted pine nuts 4.5
- (GF) rounds of cucumber topped with feta cheese and fresh mint 3.95
- breaded, served warm with marinara sauce 3.75
- breaded, served warm with marinara sauce 3.75
- (V, GF) displayed on endive boats 3.95
- (V, GF) sautéed soy protein (with ginger, garlic and Asian sauces), chopped basil and cracked vermicelli salad on endive boats 4.5
- phyllo wrapped marinated asparagus (jelly-roll style), topped with parmesan and a hint of chipotle 5.25
- (V, GF) pad Thai petit bamboo tubs (2.2") 4.95

BEVERAGES

WATER, compostable	2.50
WATER, sparkling	2.25
WATER, vitamin	2.50
WATER, (50 oz) pitcher	8.80
WATER, spa (2.5 gal/jar)	.33
TEJAVA (iced tea, 12 fl oz)	3.25
ICED TEA, pitcher	16.50
ICED TEA, JAR (2.5 gal)	.55
SODA	1.95
IZZE JUICE, sparkling	2.05
SAN PELLEGRINO, sparkling	3.50
juice (orange or lemon)	
AGUAS FRESCAS, 2.5 gal	.66
APPLE CIDER (spark, 25 fl oz)	1
BEER, 12 fl oz	3.85
WINE, house	26.40+
CAVA, 750 ml	24.75
BAREFOOT, spark, 750 ml	31.65
CHANDON, spark, 750 ml	38.50
SIGNATURE SANGRIA BIANCA, white wine with sugar, carbonated fruits, pitcher	\$38.50
PITCHER (50 fl oz), \$1.98	
JAR (2.5 gal)	

*contact us for custom wines and other beverages

bar service

***J&V Catering is one of the elite companies possessing full-liquor license to operate in-situ.

How Does It Operate?

When you request the bar service, please specify what package you'd like to offer your guests (50 guests minimum). The amount charged is on a per person basis in accordance with the last headcount confirmation or the actual attendance if higher. The bar service is offered on a minimum of three (3) hours, starting at the time of the set-up, during which the guests can consume as much as they please. Please note that all remnants belong to us (if you'd like to pre-purchase by the bottle, please specify so in advance).

Before your active hours expire, the bartender shall notify the contact person as to whether he/she would like to pay extra hour(s) to keep bar open or if the bartender(s) can start the break down as scheduled.

Are There Other Requirements?

Aside from the three (3) hour minimum to operate, we require at least one (1) bartender to run the bar, and a server to assist him. Bartenders and servers are charged on a five (5) hour minimum, starting at delivery time. Glassware rental starts at \$.85 per piece.

Bar Tab	1-3hrs	Additional hour
The Sips Beer & Wine	\$ 13.20 pp	\$4.95 pp/hr
The Sips Premium Beer & Wine	\$ 20.90 pp	\$8.25 pp/hr
Full Bar	\$ 18.70 pp	\$7.70 pp/hr

*signature cocktails available (sold separately) as an enhancement to your bar service. Please ask your Account Executive for details.

Hosting Fees

(NOTE: minimum of 5 hrs service required on all/any staff. Service starts at delivery time (1-2 hrs before event), and ends 1-2 hrs after event, depending on event's size).

- Bartender \$45/hr No Glassware
- Server/Back Bar \$33/hr
- Coordinator \$35/hr

# Guests	Bar/ender(s) needed	Server(s) needed
50	1	1 (1 REQUIRED)
50-80 beer & wine bar	1-2	1 (1 REQUIRED)
50-80 full bar	2	1-2
80-120	3	2-3
120-160+	3-4	3

NOTE: Please note that set up times start at one (1) hour for smaller events, and two (2) hours for events larger than 100. Break down should take at least one hour and two hours for large events.

The Sips Beer & Wine Bar: California selection of wines, beers (San Francisco's Anchor Steam and Gordon Biersch, and Sierra Nevada), Sodas (Coke, Diet Coke, 7-Up), sparkling juices, and bottled water service (spring water, and unflavored mineral water).

The Sips Premium Beer & Wine: sustainable red and white wine selection (seasonal- upon availability or substitution will apply), signature sangria (equivalent to one glass per guest), beers (San Francisco's Anchor Steam and Gordon Biersch, and Sierra Nevada), Sodas (Coke, Diet Coke, 7-Up), sparkling juices, and bottled water service (spring water, and unflavored mineral water).

House (Full) Bar: Seagram's 7 Whiskey, Absolut Vodka, Sweet Vermouth, Dry Vermouth, Jack Daniels Scotch, Tequila Jose Cuervo Gold, Jim Beam Bourbon, California wines, Juices (cranberry juice, pineapple juice, orange juice, grenadine juice), Margarita Mix, Tonic water, Triple Sec, Club soda, Beers (San Francisco's Anchor steam, Sierra Nevada and Gordon Biersch), Sodas (Coke, Diet Coke, 7-Up), sparkling juices, and bottled water service (spring water, and unflavored mineral water)

TOP BULK SIGNATURE COCKTAILS

- GIN CHAN -VIETNAMESE STYLE GIN AND TONIC: 12 yield (1 - 750 ML TANQUERAY GIN, 2 - 1 LT TONIC WATER, SCHWEPPE'S, 1 - 12 OZ STIRRINGS KEY LIME JUICE, 1 - 12 OZ STIRRINGS SIMPLE SYRUP, 2 - EA LEMON IN WEDGES) \$110.00
- SPA TONIC: 12 yield (1 - 750 ML TANQUERAY GIN, 2 - 1 LT TONIC WATER, SCHWEPPE'S, 2 - CUCUMBER SEEDS THEN PURRED, 2 - EA LEMON IN WEDGES, 5 - EA CUCUMBER, FINELY SLICED AS GARNISH) \$77.00
- DIRTY MARTINI: 12 yield (1 - 750 ML TANQUERAY GIN, 1 - 375 ML MARTINI & ROSSI EXTRA DRY VERMOUTH, 1 - 12 OZ OLIVE JUICE, 1 - 10 OZ MARTINI OLIVES) \$110.00
- OLD FASHIONED: 12 yield (1 - 750 ML WILD TURKEY BOURBON 81 PROOF, 1 - 4 OZ ALCOSTUDA BITTERS, 1 - CUP SUGAR, 1 - 8OZ JAR MARASCHINO CHERRIES, 1 - EA ORANGE IN WEDGES) \$123.75
- MANGO "BELLINET": 8 yield (1 - 750 ML CHAMPAGNE, 1 - FINT HAAGEN DAZS MANGO SORBET, 1 - FRESH MANGO THINLY SLICED) \$49.50

MACHINE RENTALS AND MISCELLANEOUS

\$ 495 Chocolate Fountain:

35" stainless steel chocolate fountain, with marshmallows, fruit chunks, and strawberries.

\$220 Pop Corn Machine:

Includes corn kernels, oil and butter (serves 50pp)

\$220 Nacho Machine

Includes warm tortilla chips, jalapenos and cheese dip (serves 50)

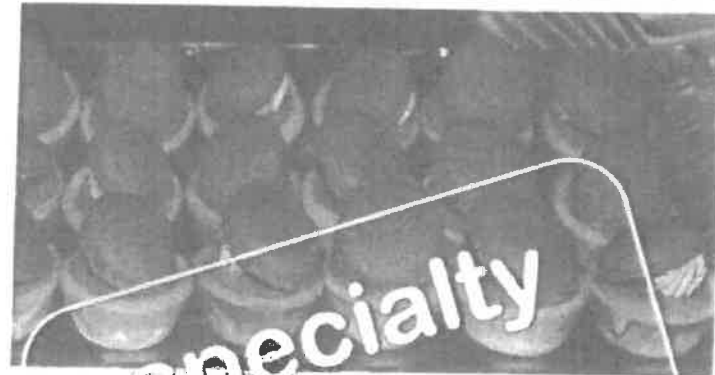
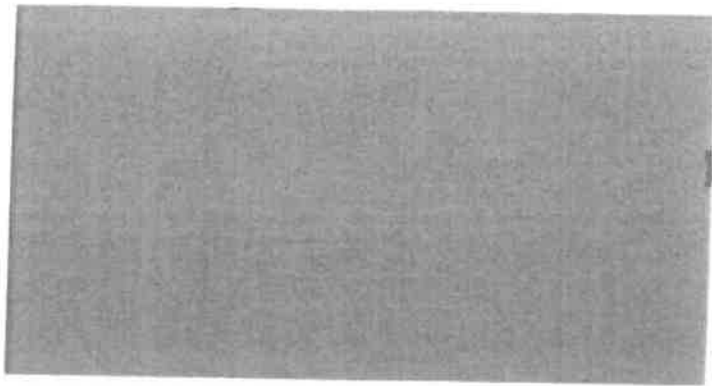
\$412.15 Margarita Machine:

Yields 60 cups (mix included. Alcohol sold separately \$467 with 1 lt. tequila included)

*China, silver, glassware, tables, chairs, umbrellas, etc. available for rental only in conjunction with catering services

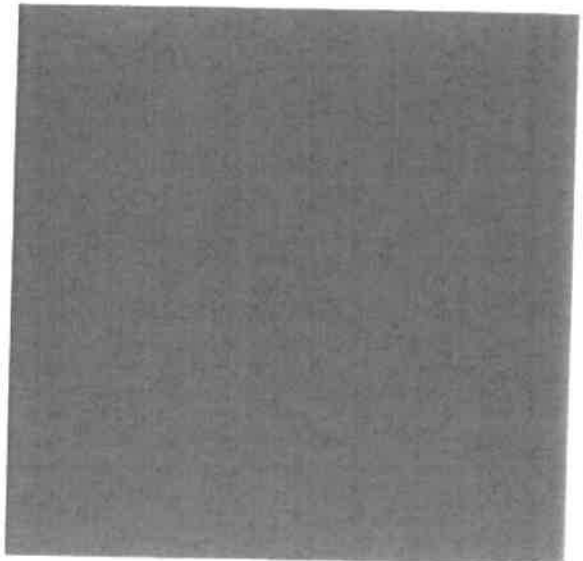
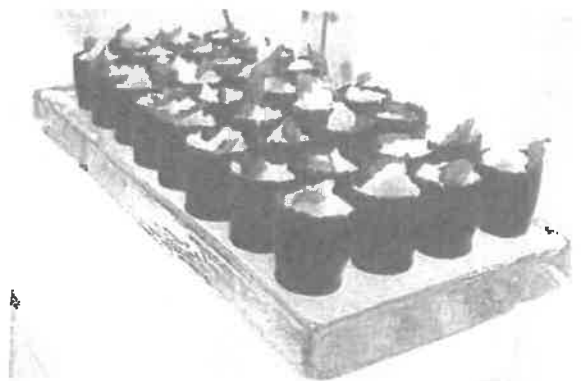
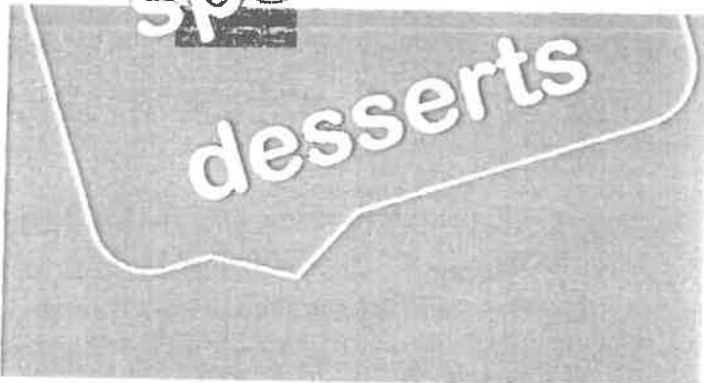
** We require servers for all machine rentals.

To secure availability, please order in advance. For next-day delivery, orders must be received before 3:00pm to avoid a late fee of \$22.00. Our office hours are Monday thru Friday, from 8:00 am to 5:00pm



specialty desserts

From petit fours (bite size confectioneries) to individual cakes to tarts and celebration cakes, please browse our line of desserts, hand-crafted by the renowned five-star pastry chef Gerard Michler. His creations are cutting-edge in design, incorporate brilliant use of colors, texture and shapes, and are artisan crafted in the traditional European way, decorated by hand, and using only the highest quality ingredients (including butter, fresh fruit, European chocolate couverture, and freshly made icing). You can see and taste the difference!



GUIDELINES:

To place your cake/ specialty desserts order, please order between **8:00 am and 12:00 pm** Monday through Friday. We are closed on weekends and major holidays.

NEXT DAY ORDER DEADLINE: all of the products from this catalog are produced according to order and must be placed prior to 12:00 pm. While some of the products may be ordered for next day delivery (please refer to "BD" cut off time notes (COT) on each items listing), please be aware that most of the products on this catalog have longer lead times (3-5 business days for sheet cakes, 5-7 business days for edible images, etc.), so please check our products listing in advance.

MINIMUM PRODUCT ORDER: all items from our specialty desserts menu must be sold in conjunction with food items from our Corporate Menu (a minimum of \$200.00 in food items per weekday delivery is required). Minimum orders apply according to product type (for example, a minimum of 6 individual cakes per kind is required). Refer to our product lists for minimum order sizes.

CANCELLATIONS AND CHANGE ORDERS: our products are manufactured to order. Cancellations or changes to orders will need to be received by 10:00 am the previous business day from the item's cut-off time (for example, VIP petit fours would need to be cancelled 4 business days before 12:00pm, as they have a 3 BD COT). Custom and large orders (any order marked as requiring 3-7 business days for production) need a longer lead time for notification and we are unable to accept cancellations or change orders if your order is in production or has already been manufactured. Check with your account executive before cancelling or modifying an order, especially with large or custom orders or those orders close to production time.

As a general guideline: individual desserts, tarts, standard petit fours, most 8" cakes and celebration cakes require 1 business day (before 12:00pm) to order. Cupcakes, seasonal cookies, VIP petit fours, tea cookies, strips, strudels, terrines and roulades normally require 3 business days (before 12:00pm) to order. Classic cakes by the sheet may require between 3-5 business days for production, and cakes with edible images require a minimum of 5-7 business days for ordering (please check the COT alongside each category).

CUT OFF TIME NOTES (COT): BD means business day (*before 12:00pm on all); MIN means minimum (to order, per kind).

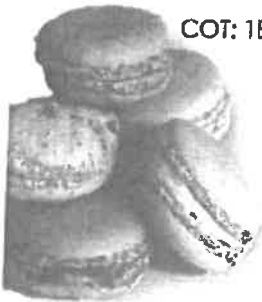
NOTE: featured desserts are offered as a complement to catered meals. For a la carte desserts, orders require a minimum of \$200.00 per delivery to be processed.

vegan, gluten free corner

Not all desserts from this page are made by pastry chef Gerhard Michler. Only dark chocolate dipped strawberries are both vegan and gluten-free. V=vegan GF=gluten-free
*prices are per unit, unless specified otherwise

Petit French
Macaroons (GF)
\$4.15/2 pc

COT: 1BD



Caramel
Apples
(GF) \$16.5/
6pcs

COT: 1BD



COT: 3BD

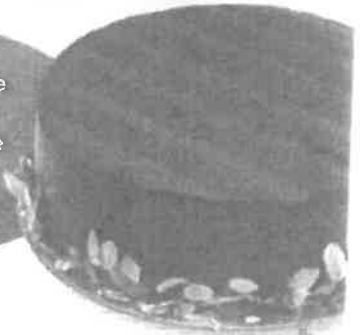
Flourless Chocolate
Cake Petit Fours
Squares (GF)
\$51.95/24 pc

Dark Choc
Strawberries
(V, GF)
\$4.15/2 pc

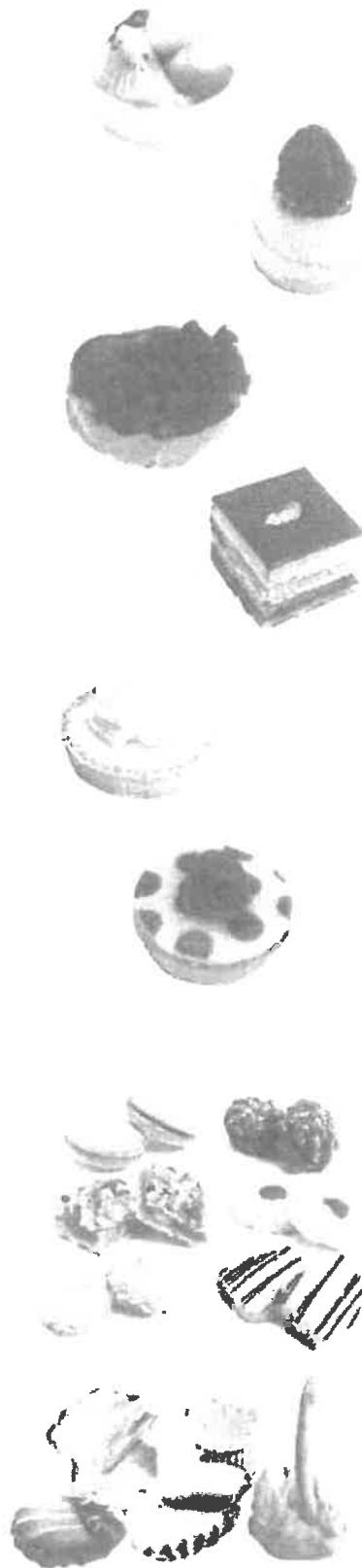
COT: 1BD



Flourless Chocolate Cake
(GF) \$40.5 ea (8" Round,
COT: 1BD) *also available
by the sheet (COT: 3BD)



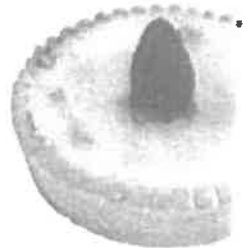
petit fours



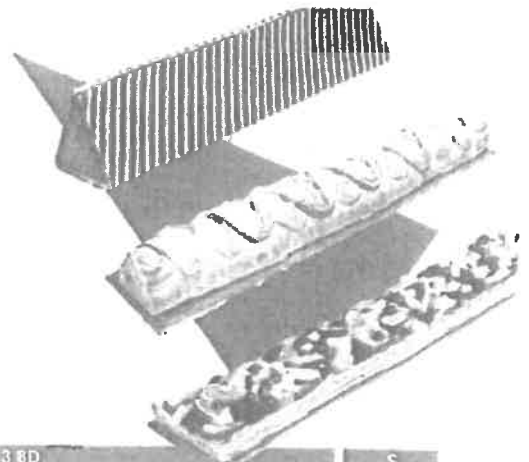
	DESCRIPTION *NOTE: all VIP petit fours require 3 business days advance ordering. Most other petit fours require 1 BD to order.	COUNT	\$
FRESH FRUIT TARTLET	Short dough shell, pastry cream filling and colorful assortment of seasonal glazed fruit garnish	24 PCS	48.5
LEMON CURD TARTLET	Short dough shell, lemon curd, garnished with a fresh raspberry	24 PCS	48.5
DARK CHOCOLATE MOUSSE TARTLET	Short dough shell, dark chocolate mousse filling, dusted with cocoa powder, topped with a fresh raspberry, garnished with chocolate curls	24 PCS	48.5
WHITE CHOCOLATE MOUSSE TARTLET	Short dough shell, white chocolate mousse filling, dusted with powdered sugar, topped with a fresh raspberry	24 PCS	48.5
CREAM PUFF	Pate a choux puff, available filled with Vanilla Custard garnished with confectionary sugar, or Chocolate garnished with chocolate, or Coffee garnished with chocolate espresso bean (1 flavor per every 24 pcs)	24 PCS	48.5
CHOCOLATE ÉCLAIR	Pate a choux puff, chocolate cream filling, garnished with chocolate curls	24 PCS	48.5
COFFEE ÉCLAIR	Pate a choux puff, coffee cream filling, garnished with chocolate coffee bean	24 PCS	48.5
OPERA SQUARE	White cake soaked in coffee syrup, filled with coffee butter cream and dark chocolate mousse, finished in dark chocolate ganache, garnished with a touch of gold leaf	24 PCS	48.5
NAPOLEON SQUARES	Crisp layers of puff pastry filled with crème pâtissière and finished with a delicate chocolate glaze	24 PCS	48.5
FINANCIER TEA CAKE	Brown butter almond tea cake, topped with black amarena cherry	24 PCS	48.5
PASTRY CHEF'S ASSORTMENT	Our chef's assortment includes four types of petit fours for a total of 24 petit fours (6 pieces ea). The selection of petit fours is chosen by our Pastry Chef and changes throughout the year. Our apologies, but we are unable to make any substitutions	24 PCS	48.5
FLOURLESS CAKE SQUARES	Chocolate almond cake base, chocolate ganache, garnished with a chocolate chard [*GLUTEN-FREE ITEM]	24 PCS	51.95
VIP GANACHE TARTLET	Short dough shell, coffee cream filling, a chocolate jaconde dot pattern top, garnished with a chocolate coffee bean	24 PCS	51.95
TEA COOKIES (ASSORTED)	The perfect complement to your mid-afternoon break! Our assorted tea cookie platter (48 pcs) contains an even assortment of the following cookies: ALMOND CROQUETTE (short dough with almond pieces, garnished with dark chocolate drizzle); AMARETTI (crisp and airy macaroon flavored with almond and dusted with confectionary sugar); LEMON POPPY SEED SANDWICH (dome-shaped cookie with lemon jam filling); NERO SANDWICH (chocolate rosette filled with raspberry jam and dusted with confectionary sugar). *3 BD to order	48 PCS	63.5
AUTHENTIC ITALIAN PETIT DESSERT DISPLAY:	an assortment of petit Italian delights (20 pcs of each: Cigni di Bigné, limoncello, sfogliatine, nocini, and tortine a la nutella **SUBSTITUTIONS TO QUANTITIES WILL INCUR IN PRICE INCREASE. *3 BD to order	100 PCS	404.25

tarts

	DESCRIPTION *NOTE: 6 per kind minimum required on all individual tarts. COT 1 BD	3.5" S	9.5" S
APPLE & ALMOND TART	A buttery short dough tart shell filled with frangipane and sliced apples baked till tender, finished with an apricot glaze, garnished with sliced almonds that are then dusted with confectioners' sugar *9.5 tarts yield 10-12 servings	4.95	38.25
PEAR & ALMOND TART (BAKED)	A buttery short dough tart shell filled with frangipane and pear slices, baked until golden, finished with an apricot glaze, garnished with sliced almonds and a touch of confectioners' sugar	4.95	38.25
BERRIES & ALMOND TART (BAKED)	A buttery short dough tart shell filled with frangipane assorted berries, baked until golden, finished with an apricot glaze, garnished with fresh berries and a touch of confectioners' sugar	4.95	38.25
CHOCOLATE MOUSSE TART	A buttery short dough tart shell filled with chocolate mousse, garnished with fresh raspberries, chocolate curls and a touch of confectionary sugar	4.95	38.25
PECAN TART	A buttery short dough shell filled with pecan pieces and caramel rum syrup baked to a golden brown, top fully decorated with pecan halves, clear sugar glaze finish and a light dusting of confectioners' sugar	4.95	38.25
APRICOT & ALMOND TART (BAKED)	A buttery short dough tart shell filled with frangipane and apricot slices baked until golden, finished with an apricot glaze, garnished with pistachio pieces	4.95	38.25
CRÈME BRULEE TART	A buttery short dough tart shell filled with vanilla infused custard, sprinkled with granulated sugar topping, torched until caramelized, garnished with a fresh raspberry (*individual crème brulee tarts are 4")	4.95*	40.5
CRÈME BRULEE TART, CHOCOLATE	A buttery short dough tart shell filled with chocolate curls and Crème Brulee, sprinkled with granulated sugar topping, torched until caramelized, garnished with chocolate curls (*individual crème brulee tarts are 4")	4.95*	40.5
CRÈME BRULEE TART, COFFEE	A buttery short dough tart shell filled with Coffee infused Crème Brulee, sprinkled with granulated sugar topping, torched until caramelized, garnished with chocolate espresso beans (*individual crème brulee tarts are 4")	4.95*	40.5
FRESH FRUIT TART (MIXED)	A buttery short dough tart shell filled with crème pâtissière and seasonal fresh fruit which may include mango, Kiwi, strawberry, raspberry, blueberry, blackberry, and grape, finished with apricot glaze	4.95	40.5
BLUEBERRY TART	A buttery short dough tart shell filled with crème pâtissière, topped with fresh blueberries, finished with an apricot glaze	4.95	40.5
BLACKBERRY TART	A buttery short dough tart shell filled with crème pâtissière, topped with fresh blackberries, finished with an apricot glaze	4.95	40.5
RASPBERRY TART	A buttery short dough tart shell filled with crème pâtissière, topped with fresh raspberries, finished with apricot glaze	4.95	40.5
STRAWBERRY TART	A buttery short dough tart shell filled with crème pâtissière, topped with fresh strawberries, finished with apricot glaze	4.95	40.5
LEMON MERINGUE	A buttery short dough tart shell filled with lemon curd, topped with a generous swirl of baked meringue, finished with a delicate dusting of confectionary sugar. Can be ordered plain or garnished with fruits instead of meringue	4.95	38.25
LEMON CURD TART WITH FRESH FRUIT	A buttery short dough tart shell filled with lemon curd, finished with an apricot glaze, garnished with seasonal fresh fruit and finished with apricot glaze	4.95	38.25
KEY LIME MERINGUE	A buttery short dough tart shell filled with key lime curd, topped with a generous swirl of baked meringue, finished with a delicate dusting of confectionary sugar	4.95	38.25



fruit strips, strudels and terrines



	DESCRIPTION *NOTE: COT: 3 BD	S
MIXED FRUIT STRIP	Baked puff dough pastry base and crème patisserie garnished with seasonal fresh fruits and apricot glaze (20" approx, yields 18-20)	48.5
APPLE STRIP	Baked puff dough pastry base, crème patisserie and freshly sliced granny smith apples. Finished with apricot glaze and garnished along the strip with a layer of toasted almond slices topped with a dusting of confectionary sugar (20" approx, yields 18-20)	48.5
PEAR STRIP	Baked puff dough pastry base, crème patisserie and fresh sliced pear halves. Finished with apricot glaze and garnished with fresh blueberries and dusting of confectionary sugar (20" approx, yields 18-20)	48.5
APPLE STRUDEL	Baked puff dough pastry with decorative design, filled with sautéed apples, golden raisins, sugar and spices. Dusted with a fine layer of confectionary sugar. (20" approx, yields 18-20)	48.5
CHOCOLATE PISTACHIO TERRINE	Dome shaped chocolate cake filled with pistachio cream, topped with dark chocolate glaze, and garnished with decorated chocolate chords on the side of the terrine and pistachio pieces on top (15" approx, yields 12-15)	57.25
ORANGE VALENCIA TERRINE	Dome shaped chocolate cake filled with freshly made orange cream, wrapped in a dark dot patterned jaconde, and topped with pieces of candied orange peel (15" approx, yields 12-15)	57.25
LEMON BLUEBERRY TERRINE	Dome shaped white cake with freshly made lemon mousse and blueberry cream center, wrapped in a gold dot patterned jaconde (15" approx, yields 12-15)	57.25
ORANGE BLUEBERRY TERRINE	Dome shaped white cake with freshly made orange mousse and blueberry cream center wrapped in a gold dot patterned jaconde (15" approx, yields 12-15)	57.25
CHOCOLATE PYRAMID TERRINE	Pyramid shaped striped sponge cake filled with freshly made chocolate mousse (15" approx, yields 12-15)	57.25
CHOCOLATE ROULADE	Chocolate sponge cake rolled in chocolate mousse with rich dark chocolate ganache and garnished with roasted sliced almonds (22" approx, yields 20-22) *pre-slicing service not available for any/all roulades	51.95
VANILLA CREAM ROULADE	White cake rolled with vanilla cream and dusted with confectionary sugar (22" approx, yields 20-22) *pre-slicing service not available for any/all roulades	51.95

celebration cakes

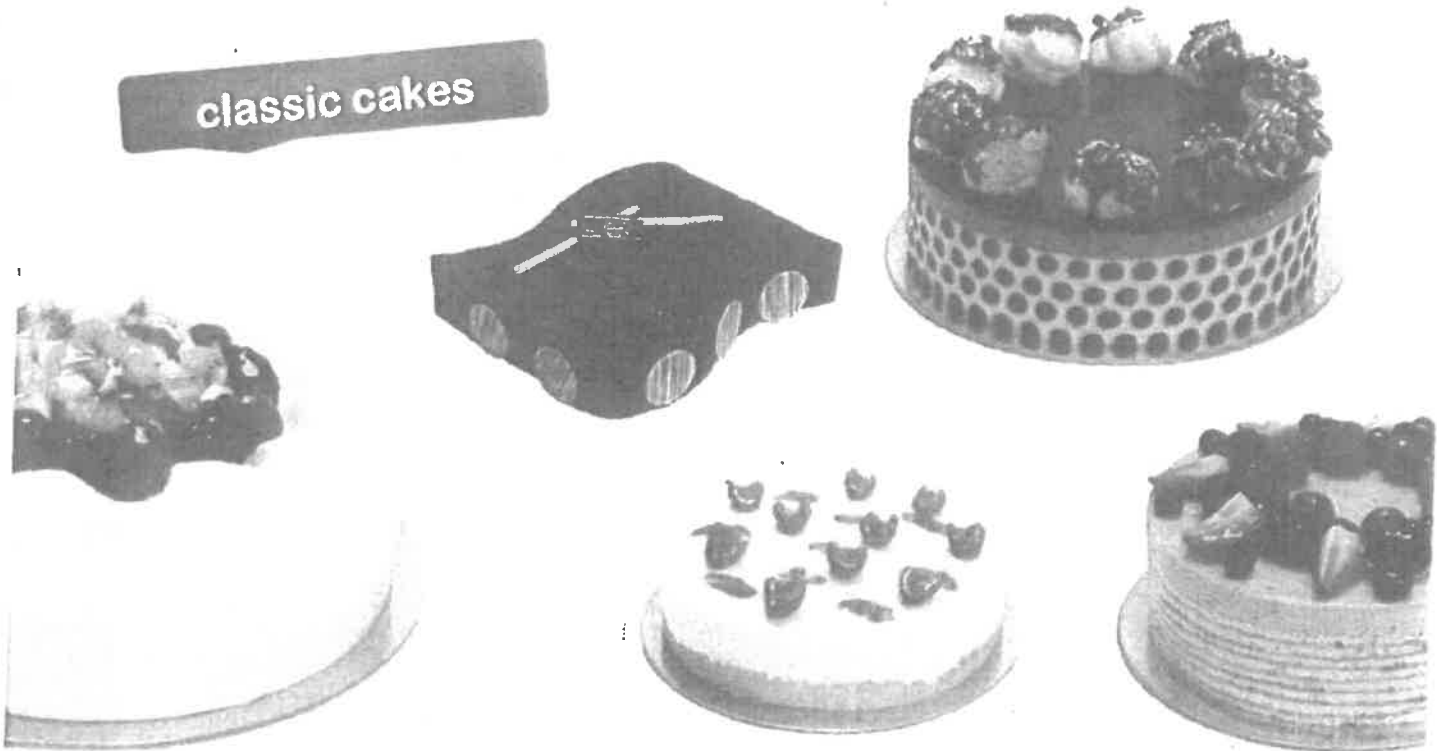


Presentation from round to sheet cakes varies

	DESCRIPTION *NOTE: 8" COT: 1 BD; SHEET CAKES COT: 3 BD	8"	1/4	1/2	FULL
CHOCOLATE RASPBERRY MOUSSE CAKE	Chocolate cake filled with raspberry mousse, chocolate glaze finish	40.5	69.25	132.95	248.25
CHOCOLATE MOUSSE CAKE	Chocolate cake filled with dark chocolate mousse and chocolate glaze finish	40.5	69.25	132.95	248.25
LEMON CREAM CAKE	White cake filled with lemon cream, white butter cream finish	40.5	65.95	126.95	236.25
RASPBERRY CREAM CAKE	White cake filled with raspberry cream, white butter cream finish	40.5	65.95	126.95	236.25
STRAWBERRY BAGATELLE	A layer of fresh strawberries sandwiched between layers of white sponges,	40.5	65.95	126.95	236.25

CAKE	filled and topped with exquisite cream. (also called a Strawberry Shortcake)				
OPERA CAKE	A classic French dessert of jaconde cake soaked with coffee syrup and filled with rich coffee butter cream and dark chocolate mousse, finished in a dark chocolate ganache, dusted with cocoa powder and garnished with a touch of gold leafing	40.5	63.5	109.75	213.75
TIRAMISU CAKE	classic Italian dessert made with coffee rum soaked ladyfinger sponge layers, mascarpone cream mousse and dark chocolate shavings, dusted with white powdered sugar and a generous dusting of cocoa powder	40.5	63.5	109.75	213.75

classic cakes



Presentation from round to sheet cakes varies

	DESCRIPTION *NOTES: 8" COT. 1 BD; SHEET CAKES COT: 3-5 BD Presentation may vary from round sheet to sheet cakes.	8"	1/4	1/2	FULL
CHOCOLATE CAPPUCCINO CAKE	A Passover sponge cake, layers of chocolate mousse, and coffee mousse, wrapped in a chocolate stripe jaconde, dusted with cocoa and apricot glaze finish	40.5	79.75	150.25	288.75
BLACK & WHITE CHOCOLATE CAKE	A chocolate sponge cake layered with dark chocolate mousse and white chocolate mousse, wrapped in a tall sheet of white chocolate, delicately draped over the top of the cake, finished with fresh seasonal fruit	40.5	79.75	150.25	288.75
CHOCOLATE HAZELNUT CAKE	A chocolate sponge cake, a hazelnut mousse plate center sandwiched between layers of chocolate mousse, topped with a thin layer of decadence glaze, dusted with cocoa powder and powdered sugar, garnished with chocolate discs and hazelnuts	40.5	79.75	150.25	288.75
CHOCOLATE RUM DECADENCE CAKE	Chocolate mousse sandwiched between layers of sacher sponges soaked in rum syrup, decadence glaze finish, decorated with chocolate curls around the base, garnished with a layer of white chocolate shavings and dusted with powdered sugar	40.5	79.75	150.25	288.75
FLOURLESS CHOCOLATE CAKE	Almond and cocoa sponges make up this flourless cake filled with a chocolate ganache, toasted almonds surround the base, finished with a decadence glaze and then dusted with cocoa powder (GLUTEN-FREE)	40.5	79.75	150.25	288.75
SPICED PEAR & WALNUT CAKE	A chocolate sponge base, filled with pear mousse, poached pear and candied walnut pieces, wrapped in a chocolate jaconde stripe pattern, topped with a pear wedges and candied walnuts, a light dusting of cinnamon finished with apricot glaze and garnished with a white chocolate transfer chards	40.5	79.75	150.25	288.75
CHOCOLATE	A white sponge cake, a layer of chocolate mousse immersed with vanilla	40.5	79.75	150.25	288.75

PROFITEROLE CAKE	filled cream puffs, topped with a layer of chocolate mousse, wrapped in a dot pattern jaconde, and garnished with vanilla filled cream puffs				
CHOCOLATE INDULGENT CAKE	A chocolate cake layered with raspberry jam and filled with a dark chocolate mousse, dusted with cocoa, an apricot glaze finish, garnished with chocolate curls in the center that are then dusted with powdered sugar	40.5	79.75	150.25	288.75
COFFEE WALNUT CAKE	Our newest addition to our line of Classic Cakes. Chopped walnuts baked in white sponge layers, coffee cream filling, wrapped in a delicate chocolate shard Madeleine sponge, finished with an apricot glaze, garnished with candied walnuts, dark chocolate ribbon streamers, and a light dusting of coffee granules and powdered sugar	40.5	79.75	150.25	288.75
MOUNT DIABLO CAKE	Layers of chocolate, white and rum soaked mado (hazelnut) sponges with a layer each of raspberry jam, coffee mousse and chocolate mousse, dark chocolate velvet finish, garnished with chocolate dipped meringue kisses and fresh fruit. Alternating ridges and grooves add texture to the top of this unique "square" cake	40.5	79.75	150.25	288.75
BLACK FOREST CAKE	Chocolate sponge layers soaked with kirsch syrup, layers of sweet whipped cream and sour cherries, sweet whipped cream finish, decorated with chocolate paillettes at the base, a concentric garnish of ten sour cherries with a center of chocolate shavings dusted with powdered sugar and cocoa	40.5	79.75	150.25	288.75
CASSIS CAKE	A white sponge cake, layers of black current mousse, apricot glaze finish, garnished with blueberries and touches of gold leaf	40.5	79.75	150.25	288.75
DULCE de LECHE CAKE	Our Dulce de Leche cake is a traditional Argentinean classic. Chocolate genoise, Dulce de Leche cream filling, wrapped in a jaconde chocolate oval pattern, apricot glaze finish and caramel polka dot drops. Garnished with two chocolate tuilles	40.5	79.75	150.25	288.75
SAUSALITO CAKE	A layer of mixed berry mousse sandwiched between layers of passion fruit mousse on a white sponge base, garnished with drops of raspberry jam swirls and fresh raspberry halves, finished with an apricot glaze	40.5	79.75	150.25	288.75
MIXED BERRY CREAM CAKE (CLASSIC)	A white sponge cake with layers of mixed berry mousse, wrapped in a raspberry jaconde, garnished with fresh assorted berries and finished with apricot glaze	40.5	79.75	150.25	288.75
MANGO SOLEIL CAKE	White genoise between layers of mixed berry mousse and mango orange mousse, wrapped in an orange polka dot jaconde pattern, finished with apricot glaze and garnished with fresh blueberries and diced mango	40.5	79.75	150.25	288.75
TIKI KRUNCH CAKE	Enjoy a taste of the tropics. An island of coconut dacquoise discs, layers of macadamia nut crunch and pineapple-rum compote, coconut mousse filling, wrapped in a Madeleine sponge with a generous coating of toasted shredded coconut, apricot glaze finish, palm tree garnish created with white chocolate tuilles, cocoa powder and macadamia nuts	40.5	79.75	150.25	288.75

individual cakes



RASPBERRY CHARLOTTE

*NOTE: COT 1 BD on individual cakes, and 3 BD on cupcakes - 4 per kind minimum

COUNT

A genoise sponge with a raspberry mousse filling, wrapped in genoise and raspberry jam layers, apricot glaze finish, garnished with white chocolate shavings, fresh raspberries and a dusting of powdered sugar 5.75

MANGO SOLEIL

A festive individual dessert. White cake, mango-orange mousse filling, raspberry cream center, wrapped in an orange dot jaconde pattern, apricot glaze finish, topped with fresh blueberries and mango pieces 5.75

PEAR IN PUFF PASTRY

Pear shaped puff pastry (egg washed prior to baking), filled with pastry cream, sliced pear, blueberry and sliced almond garnish, finished with an apricot glaze 5.75

STRAWBERRY BAGATELLE

A cylinder shape of lined fresh cut strawberries, filled with exquisite cream on a white sponge base, garnished with a fresh strawberry 5.75

















TULIP CUP WITH FRUIT AND VANILLA CREAM

An almond nougat bowl offered in a 3.5 inch size, filled with vanilla cream and topped with assorted seasonal fruit 4.95

MOJITO

White sponge base, cylinder of mousse flavored with pineapple juice, rum, mint, lime and pieces of paillete feuilletine made with fresh mint for added crunch. Wrapped in a green swirl jaconde pattern, apricot glaze finish, garnished with a white chocolate shard 5.75



	PETIT GATEAU (CUPCAKE)	An all-time favorite. Available in a white sponge with a generous rosette of vanilla butter cream garnished with a handmade royal icing flower or chocolate sponge with a rosette of Chocolate butter cream garnished with a handmade royal icing flower. 12 PER KIND MINIMUM TO ORDER, 3 B-D TO CONFIRM	2.75
	TIRAMISU	A classic Italian dessert made with layers of coffee rum soaked lady finger sponge layers, mascarpone cream mousse and dark chocolate shavings, dusted with white powdered sugar and a generous dusting of cocoa powder	5.75
	CARAMEL MYSTIQUE	A South American dessert with a tropical twist. A chocolate cake, filled with dulce de leche mousse, a chocolate dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish	5.75
	CHOCOLATE RASPBERRY MARQUISE	A cylinder shaped chocolate mousse on a chocolate sponge base raspberry cream center, garnished with chocolate fan and fresh raspberry	5.75
	TRIPLE CHOCOLATE MOUSSE	A chocolate lover's delight. A cylinder of white chocolate, milk chocolate and dark chocolate mousse on a chocolate sponge base, garnished with a triple chocolate swirl	5.75
	CHOCOLATE RASPBERRY PYRAMID	A pyramid of chocolate mousse on a chocolate sponge base, raspberry mousse center, chocolate velvet finish, topped with a chocolate ganache rosette, garnished with chocolate chard and a fresh raspberry	5.75
	GIANDUJA	A chocolate mousse cylinder with a hazelnut mousse center on a chocolate sponge base, apricot glaze finish, garnished with a chocolate corkscrew, chocolate disc and hazelnut	5.75
	STICKY TOFFEE	A cylinder shaped dessert. Alternating layers of moist date and pecan cake, butterscotch sauce and toffee exquisite cream with chocolate covered English toffee pieces, wrapped in a wood grain pattern Madeline sponge, apricot glaze finish, garnished with a chocolate fan, a strawberry half and chocolate covered English toffee pieces	5.75
	CHOCOLATE RASPBERRY DOME	A chocolate mousse dome with a raspberry cream center, chocolate decadence glaze finish garnished with a chocolate chard and fresh raspberry	5.75
	OPERA CAKE	A classic French dessert of white cake soaked with coffee syrup and filled with rich coffee butter cream and dark chocolate mousse, finished in a dark chocolate ganache, garnished with a touch of gold leaf	5.75
	CHOCOLATE MOUSSE	Alternating layers of chocolate sponges that have been lightly soaked with raspberry syrup and chocolate mousse filling, garnished with a chocolate pencil	5.75
	TULIP CUP WITH WHITE & DARK CHOCOLATE MOUSSE	An almond nougat cup offered in a 3.5 and 4.5 inch size, filled with white and dark chocolate mousse, topped with white and dark chocolate shavings	4.95
	CHERRY FANTASIA	White cake filled with morello cherry mousse and a pistachio crème brulee center, red chocolate coating, a raspberry jelly center, chocolate pearls, a decorative white chocolate chard and a touch of edible gold leaf	5.75
	ORANGE ECLIPSE	White cake, orange bavarian cream with a white chocolate Grand Marnier crème center, orange chocolate coating, finished with a dark chocolate ganache dot, white chocolate chard and a touch of edible gold leaf	5.75
	STRAWBERRY EXQUISITE	A half moon shape dessert of fresh strawberries and vanilla mousse on an exquisite sponge base then topped with a second layer of exquisite sponge, dusted with powdered sugar	5.75
	LEMON DELICE	A cylinder of lemon mousse with a raspberry center, on a white sponge base, garnished with a chocolate dipped triple meringue kiss, fresh raspberry and lemon zest	5.75





HQ 2634 Spring St
RWC 94063

SV (650) 368 3137
SF (415) 821 7786

info@peninsulacatering.net
info@jandvcatering.com

