Party Trays

small tray serves 5, large tray serves 10

SMASHED AVOCADO & CHIPS 30/60 V GF
AHI TUNA POKE 40/80 GF
SHRIMP CEVICHE 40/80 GF
HOUSE CHIPS & SALSA 20/40 V GF
MACADAMIA MAC & CHEESE 30/60
BRUSSELS SPROUTS 30/60 V GF
CUBAN RICE 30/60 V GF
CUBAN BEANS 30/60 V GF
SOUTH PACIFIC TOFU CURRY 30/60 V GF

BY THE DOZEN

EMPANADAS choice of jerk chicken or vegetarian 30
POT STICKERS choice of kalua pork or vegetarian 30
SAMOSAS vegetarian 30
IMPERIAL ROLLS vegetarian 30

TACO BAR

14 PER PERSON • 3 TACOS PER PERSON
10 person minimum order
Everything is GF unless otherwise specified *

CHOICE OF 2 FILLINGS:
JERK CHICKEN
KALUA PORK*
CHORIZO CAULIFLOWER
SWEET POTATO
GINGER PONZU STEAK (+2 PP)*
BLACKENED SHRIMP (+3 PP)

INCLUDES:
avocado crema, pineapple relish, jerk slaw, cotija cheese, limes, corn tortillas & lettuce wraps *ALL V

ADD ONS per person

• RICE 3 V
• SMASHED AVOCADO 3.5 V
• CUBAN BLACK BEANS 3 V
• BRUSSELS SPROUTS 3 V
• MIXED GREENS SALAD 3 V

PASSPORT to LEISURE

LUNCH BUFFET

12 PER PERSON
10 person minimum order
Everything is GF & V unless otherwise specified *

BASE choose 2
mixed greens quinoa brown rice cuban black beans

PROTEIN choose 2
kalua pork* ginger ponzu steak +3pp*
jerk chicken* blackened shrimp +3pp*
chorizo cauliflower seared ahi tuna +3pp*
sweet potato

TOPPINGS INCLUDED

wonton strips* fresh herbs nuts & seeds
toasted coconut pickled red onion cucumbers
curry pickles

ADDITIONAL TOPPINGS +1 each pp

cuban black beans pineapple poke seasonal vegetables
grilled plantains brussels sprouts

DRESSINGS choose 2
additional dressings +1 each pp

tea leaf vinaigrette* hawaiian sweet and spicy
tangy with herbs tropic fusion blend
coconut maple vinaigrette nou chom* savory & earthy
spicy & tangy moou chom* savory & earthy
pickled ginger vinaigrette mojo rojo sweet & savory
spicy & tangy jerk sauce spicy & savory
pickled ginger vinaigrette mojo verde tangy with herbs

Salads

SERVES 10 PEOPLE
Add chicken +3pp Add blackened shrimp +3pp

TROPICAL MIXED GREENS 50 V
toasted coconut, macadamia nuts, pumpkin seeds, puffed quinoa, kiwi, grilled plantain, coconut-maple vinaigrette

BURMA CHOPPED SALAD 50
puffed peas, apples, pomegranate, pumpkin seeds, garlic & wonton chips, sesame seeds, fermented tea leaf vinaigrette

ISLAND JERK CAESAR 50
cotija, garlic croutons, jerk spiced caesar dressing

Pricing does not include sales tax or SF employer mandate. Menu items and prices are all subject to change.

We offer both drop off and pick up catering. Additional onsite set-up $150. +$25 / +$1pp. Please contact us for delivery outside of SF.

FOR ALL INQUIRIES, PLEASE CONTACT CATERING@PALMHOUSESF.COM