



BURKE & BLACK

Catering & Events

2026

BURKEANDBLACK.COM · (415) 723-1955

WELCOME

Live lavishly.

We build boards, bites, and grazing tables for events across San Francisco and the Bay Area — from a drop-off in a conference room to a fully staffed evening.

We cook with what's in season, so nothing we make is quite the same twice. Photos show the style, but all items are subject to availability.



Drop-Off

We deliver, you host. Everything arrives ready to serve with compostable utensils. No setup needed.

Full Service

Our team handles setup, service, and breakdown. Best for grazing tables, passed bites, and groups over 50.

Custom

Boards, tables, sandwiches, sweets — mixed however you like. Tell us what you're picturing and we'll build it.

Delivery

\$15 per 30 miles from San Francisco, per address. Inquire for further events.

THE CLASSICS

Boards

Built to order in five sizes, on solid wood that's yours to keep. Tell us the room and the headcount — we'll size it for you.



Grazing

FROM \$125

Cheese, charcuterie, house-made jam, crackers, nuts, olives, and seasonal fruit. Cheese-only or charcuterie-only on request.

Crudité

FROM \$85

Seasonal vegetables with your choice of dips — Hummus, Ranch, Roasted Red Pepper, Pea & Mint, Green Goddess, or Romesco.

Sweets

FROM \$100

Cookies, pastries, and chocolate.

PASSED OR STATIONED

Small Bites

Passed by our team or set out on a station. Priced per piece, mixed and matched however you like.

40-piece minimum across all bite tiers.

Tier One \$2.75 each

Cucumber Cup with Hummus
Cucumber Cup, Marinated Feta & Olives
Avocado Crisp Bread, Radish, Feta, Chili
Crostini, Roast Beef & Horseradish Cream
Crostini, Prosciutto, Ricotta, Tomato Jam
Mini Baked Potato, Bacon Jam & Cheddar
Mini Baked Potato, Crème Fraîche & Chives

Tier Two \$3.50 each

Crostini, Goat Cheese & Marinated Greens
Apple, Mt. Tam, Honey & Thyme
Tuna Poke in Cucumber Cups
Salami Skewer, Mozzarella & Pickled Pepper

Tier Three \$5.50 each

Mini Crab Cakes, Chili Aioli

Caviar from \$85

By the ounce, served with the traditional accompaniments



Mini Sandwiches \$5 each

Turkey, Bacon Jam, Arugula
Roast Beef, Red Onion, Horseradish Cream
Smoked Salmon, Herbed Cream Cheese
Sun-Dried Tomato Pesto, Mozzarella, Arugula
Apple, Mt. Tam, Arugula, Dijon

On Acme slider rolls. 30-piece minimum, two per guest recommended.

Side Salads \$50 each

Lentils & Shaved Brassicas
Pasta Salad, Balsamic
White Beans, Spinach & Sun-Dried Tomato
Kale, Beets & Pepitas
Apple, Arugula & Goat Cheese

Dips \$50-\$100

Avocado
Feta, Olives & Preserved Lemon
Tuna Poke, Rice Crackers & Cucumber
Crab, with Chips

Served with chips, crudités, or crostini.

Desserts \$70 each

Cookie Platter · Chocolate Mousse Cups ·
Panna Cotta with Seasonal Fruit

FULL SERVICE

Grazing Tables

A full table of cheese, charcuterie, fruit, vegetables, bread, and house-made jams, built on site. No two are ever the same, and we'll work around your florist and your linens.

Flat Graze — \$22 per person

Everything laid directly on the table, edge to edge. The cleanest look, and the easiest to fit into a room that's already styled.

Layered Graze — \$25 per person

Built up across risers, crates, and stands for height and depth. Includes rental of our display pieces and a staff member on site to maintain the table and break it down.



PRICED PER GUEST · ON-SITE SETUP AND STAFFING QUOTED PER EVENT

Beverage

We build the list around your menu, your room, and your budget.

Wine

Sourced from small growers and established houses across California, France, Italy, and Spain.

Sparkling — Champagne, Crémant, Cava, and Pét-Nat

White — Crisp and mineral through richer, textured bottles

Rosé — Dry and pale, built for daylight

Red — Light and chillable through structured and age-worthy

The list moves with what's in the market. Ask us for current selections.

Beer

Drake's Best Coast IPA and Fly Away Pilsner, Fort Point Villager, and Golden State Cider. Non-alcoholic Fort Point Villager and KSA also available.

Non-Alcoholic

San Pellegrino Italian Sodas and Lurisia Gazzosa, mini cans of Coca-Cola, Sprite, and Fanta, plus still and sparkling water.

Service

Our team tends bar, restocks, and clears through the night. Staffing is quoted per event, and 100% of it goes to the team. Glassware and bar rentals available through Bright Rentals and Theoni Collection.



BEFORE YOU BOOK

Good to Know

Do you accommodate dietary restrictions?

Yes — vegan, vegetarian, gluten-free, dairy-free, and nut-free. Our kitchen isn't exclusively any of those, so cross-contact can occur. We can't accommodate restrictions on desserts.

How much notice do you need?

24 hours for boards and bites. For full-service events, as early as you can.

Can we customize a package?

Yes. Mix boards, tables, sandwiches, and desserts however you like — tell us what you're picturing.

Do we need staff for a drop-off?

No. Everything arrives ready to serve with compostable utensils. For larger events we recommend adding staff.

Do you ship out of state?

No — San Francisco and the Bay Area only.



Let's build something.

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