



Drop-off catering · 20 guests or more · billed in increments of five · set menus at our most competitive prices — no substitutions

TABLE OF ABUNDANCE — ORDER FORM

(650) 486-1703 · reena@amararestaurants.com · Belmont

YOUR DETAILS

Name	<input type="text"/>	Company	<input type="text"/>
Phone	<input type="text"/>	Email	<input type="text"/>
Event date	<input type="text"/>	Serve time	<input type="text"/>
Guests (x5)	<input type="text"/>		
☐ Pickup (Belmont)	☐ Delivery address: <input type="text"/>		

PICK YOUR TABLE — check one

☐ MEDITERRANEAN \$50 Green Hummus Smoked Eggplant House pita Seasonal market salad 1 center plate Herbed basmati rice Roasted fingerling potatoes per guest	☐ ABUNDANCE \$65 Spreads — choose two House pita Seasonal market salad 2 small plates 2 center plates Herbed basmati rice Roasted fingerling potatoes per guest	☐ GARDEN \$80 All three spreads · house pita Seasonal market salad 3 small plates 2 center plates Herbed basmati rice Roasted fingerling potatoes Seasonal vegetables Chef's dessert bites — included per guest
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CHECK YOUR DISHES

Mediterranean: 1 center plate · Abundance: 2 spreads, 2 small plates, 2 centers · Garden: 3 small plates, 2 centers

SPREADS (Abundance — choose two · Garden — all three · Mediterranean includes hummus & eggplant)

- ☐ Green Hummus
☐ Smoked Eggplant
☐ Muhammara

SMALL PLATES (Abundance: choose two · Garden: all three)

- ☐ Charred Oyster Mushroom — herb tahini, toasted pine nuts, black garlic
☐ Silk Road Eggplant — honey-glazed eggplant, creamy hummus
☐ Beef Kabob — smoky eggplant purée

CENTER PLATES (Mediterranean: choose one · Abundance & Garden: choose two)

- ☐ Moroccan-Spiced Chicken — harissa yogurt
☐ Seasonal Ravioli — saffron butter, crisped sage
☐ Wild Mushroom Couscous (Abundance & Garden)
☐ Grilled Spiced Salmon — lemon chermoula (Garden)

DESSERT (included in Garden · add to any table below)

- ☐ Chef's Seasonal Dessert Bites

MAKE YOUR TABLE MORE ABUNDANT — per guest, applied to your full headcount

- ☐ Additional small plate — +\$6 per guest
☐ Additional chicken main — +\$10 per guest
☐ Add Grilled Spiced Salmon — +\$15 per guest
☐ Add Grilled Hanger Steak — +\$18 per guest
☐ Chef's Seasonal Dessert Bites — +\$5 per guest

SERVICEWARE — optional, billed separately

- ☐ Plates, napkins & utensils — \$2 per guest
☐ Chafing kits — \$15 per tray Qty:

- ☐ Serving spoons — \$3 each Qty:

Fine print and space for anything else on page 2.

DELIVERY, CHARGES & LEAD TIMES

MINIMUM & LEAD TIME: 20-guest minimum, headcount in increments of five · 24–48 hours' notice (in a rush? call us) · over \$3,000 we confirm timing.

HOLIDAY ORDERS: at least 72 hours' notice, and subject to availability — reserve early.

DELIVERY: \$75 for orders up to \$500. Above \$500, add \$5 for each additional \$100 of order value, to a maximum fee of \$250.

Area: Redwood City, Redwood Shores, Belmont, San Carlos, San Mateo (or within ~3 miles of the restaurant). Outside the area? Call us.

CHARGES: A 13.5% catering service charge and applicable sales tax are EXTRA and will be added to your invoice. Gratuity is optional.

NO SUBSTITUTIONS: tables are set menus at our most competitive prices — for anything custom, order from our full tray menu.

No changes within 24 hours of your due time. Please check your order at pickup or delivery.

HOW TO SEND: type into this form, or print and complete it, and email it to reena@amararestaurants.com — or simply reply with your picks.

ANYTHING ELSE — allergies, dietary needs, timing, setup notes

We confirm your total, timing and deposit by email — your order is final once we confirm.

The Peninsula Table — catering by Saffron, Rasa & Amara · (650) 486-1703