



CALIFORNIA MEDITERRANEAN · BELMONT

CATERING

Shaped by the garden, fire, and flavors gathered along the way



Trays and feasts for offices, garden parties and celebrations — pickup in Belmont or delivered across the Peninsula.

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

Menu and prices inside · order form on the back page

Holiday and party dates book quickly — reserve your date early.

The Peninsula Table — catering by Saffron, Rasa & Amara



CATERING TRAYS

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Raw & Cured	HALF	MEDIUM	LARGE
Scallop Crudo <i>Citrus, chili, herbs, olive oil</i>	\$155	\$220	\$305
Charcuterie & Cheese <i>Rotating selection of cured meats and cheeses</i>	\$180	\$255	\$355
Golden Ossetra Caviar Service <i>Traditional accompaniments, buckwheat bread</i> Serves up to 8	\$164		
Opening Plates	HALF	MEDIUM	LARGE
Green Hummus <i>Green garbanzos, lemon crème fraîche, pistachios, warm pita</i>	\$95	\$135	\$190
Charred Corn Hummus <i>Chickpeas, chimichurri, warm pita</i>	\$105	\$145	\$205
Muhammara <i>Walnuts, almonds, peppers, pomegranate syrup, warm pita</i>	\$110	\$155	\$215
Warm Olives <i>Marinated in citrus and spices</i> Serves approx. 6–8	\$40		
Mixed Seasonal Pickles <i>Market vegetables, house brine</i> Serves approx. 6–8	\$40		
Garden & Field	HALF	MEDIUM	LARGE
Stone Fruit Salad <i>Pickled mustard seeds, herbs, red walnuts, citrus vinaigrette</i>	\$130	\$180	\$255
Chilled Smashed Cucumbers <i>Garlic tahini, mint, chili crisps, toasted sesame</i>	\$120	\$175	\$240
Zucchini Fritters <i>Dill yogurt, garden herbs, lemon</i> Half 21 pcs · Medium 30 pcs · Large 42 pcs	\$120	\$175	\$240
Silk Road Eggplant <i>Honey-glazed eggplant, pickled mustard seeds, creamy hummus</i>	\$120	\$175	\$240
Grilled Oyster Mushrooms <i>Herb tahini, black garlic, pine nuts</i>	\$120	\$175	\$240
Ember-Roasted Cauliflower <i>Green chile sauce, golden raisins, preserved lemon</i>	\$115	\$165	\$230
Pasta & Grains	HALF	MEDIUM	LARGE
Grilled Vegetable Bucatini <i>Charred seasonal vegetables, preserved lemon, herb butter, porcini breadcrumbs</i>	\$195	\$280	\$390
Seasonal Ravioli <i>Summer squashes, corn, sun-dried tomatoes, herb sauce</i>	\$205	\$290	\$405
Wild Mushroom Couscous <i>Charred vegetables, preserved lemon, smoked chili oil</i>	\$205	\$290	\$405
Hearth & Grill	HALF	MEDIUM	LARGE
Smoked Beef Short Rib <i>Red wine beef jus</i>	\$275	\$390	\$545
Grilled Hanger Steak <i>Sweet corn tapenade, smoked garlic yogurt</i>	\$370	\$525	\$735
12-Hour Lamb Neck <i>Tahini, herbs, pickled fennel</i>	\$280	\$400	\$560
Spiced Half Chicken <i>Smoked chile yogurt, seasonal pickles — half bird per order</i>	\$205	\$295	\$410
Grilled Salmon <i>Charcoal-grilled, seasonal preparation</i>	\$240	\$345	\$480

Sea	HALF	MEDIUM	LARGE
Gulf Shrimp <i>Pea purée, wilted greens, fried garlic, citrus</i> Half 28 pcs · Medium 40 pcs · Large 56 pcs	\$120	\$175	\$240
Sides & Sauces	HALF	MEDIUM	LARGE
Pita <i>Baked in-house</i> Half 7 pcs · Medium 10 pcs · Large 14 pcs	\$35	\$45	\$65
Herb Fries	\$60	\$85	\$115
Basmati Rice <i>Za'atar butter</i>	\$45	\$65	\$90
Fingerling Potatoes <i>Roasted with garden herbs</i>	\$55	\$75	\$105
Olive Oil Mashed Potatoes	\$55	\$75	\$105
Broccolini <i>Charcoal-grilled</i>	\$65	\$90	\$130
Zhoug <i>Cilantro chili sauce</i> 8 oz	\$25		
Harissa Yogurt <i>Smoky and tangy</i> 8 oz	\$25		
Fermented Chili <i>Espelette, Fresno chili</i> 8 oz	\$25		
Dessert	HALF	MEDIUM	LARGE
Mango Cheesecake <i>Seasonal mango, crème fraîche, tangy mango compote</i> Serves 2	\$16		
Seasonal Bites <i>Chef's rotating selection of seasonal sweets</i>	\$60	\$85	\$115

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Prices exclude tax, delivery, and service. Menus evolve with the seasons; please inform us of any allergies.



CATERING 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"/>	Time	<input type="text"/>
Guests	<input type="text"/>		
☐ Pickup (Belmont)	☐ Delivery to: <input type="text"/>		

HOW MUCH TO ORDER

Each tray is one dish. Half tray serves about 7 · Medium about 10 · Large about 14.

For 10 guests: 1–2 half trays of opening plates · 2 half trays from the hearth or pasta · 1–2 half trays of sides · pita · a sauce · dessert.

15–20 guests: medium trays. 25–30: large trays. A 10-guest spread runs about \$550–700 before service charge and tax. Bigger events: call us.

YOUR ORDER

Half serves ~7 · Medium ~10 · Large ~14 · prices on the menu

ITEM	HALF	MED	LARGE	QTY
<input type="text"/>	☐	☐	☐	<input type="text"/>
<input type="text"/>	☐	☐	☐	<input type="text"/>
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SERVICEWARE

☐ Plates, napkins & utensils — \$2 per guest	☐ Serving spoons — \$3 each	Qty: <input type="text"/>
☐ Chafing kits (rack, water pan, sternos) — \$15 per tray	Qty:	<input type="text"/>

DELIVERY, CHARGES & LEAD TIMES

MINIMUM & LEAD TIME: \$450 catering order minimum · 24–48 hours' notice on all orders (in a rush? call us) · over \$3,000 we confirm timing with you.

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.

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

No changes within 24 hours of your due time. Please check your order at pickup or delivery. Serving spoons and utensils are charged separately.

HOW TO SEND: type into this form, or print and complete it, and email it to reena@amararestaurants.com — or simply reply with your selections. Urgent? Call (650) 486-1703. We confirm your total, lead time and deposit by email; your order is final once we confirm.

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