small size salad bowl	feeds about 3-4	large size salad bowl feeds about 6-8		
:	sm   lg		sm   lg	
SOMEN	\$27   \$54	AUTUMN	\$28   \$56	
ROCKY	\$27   \$54	OSAKA	\$34   68	
COBB	\$24   \$48	KYOTO	\$36   \$72	
TOFU	\$27 \$54	POMONA	\$29   \$58	
TUNA NICOISE	\$33 \$66	add steak, poultry, an	d seafood to y	our
ATHENS	\$25   \$50	catering salads		
STEAKHOUSE	\$30 \$60	(based on a 3– 3.5 oz		_
PATALUMA	\$27   \$54	HERBED GRILLED CHIC	servings   10 : KEN RREAST \$	_
DAVY	\$38   \$76	MARINATED TRI-TIP ST		14   \$28
SOUTHWESTERN	\$28   \$56	PEPPER CRUSTED AHI		19   \$38
ASTORIA	\$271 \$54	HERBED CRUSTED SAL	MDN \$	24 \$49

We offer flexible catering salad options which allow you to customize the salad the way you like it. Just simply pick the size and the wide varieties of different items (please see reverse side for salad ingredients listing).

small size salad bowl feeds about 3-4 large size salad bowl feeds about 6-8 \$25 | \$50 pick a green pick 4 standard ingredients pick a dressing

> \$2 sm | \$4 lg per each extra standard ingredients \$3 sm | \$6 lg per each premium ingredients

## add steak, poultry, and seafood to your catering salads

(based on a 3– 3.5 oz per p	erson servin	g) serves 5   serves 10	
HERBED GRILLED CHICKEN BREAST	\$9  \$18	MARINATED TRI-TIP STEAK	\$14   \$28
PEPPER CRUSTED AHI TUNA	\$19   \$38	HERBED CRUSTED SALMON	\$24 \$49

choose any combi	ination (	of sandwiches	minimum of 4	sandwiches	per c	ateri	ing or	der
			D. T.		<b>*</b> 0 - 1	_		

PULLED PORK	\$9 each	BLTA	\$8.50 each
GRILLED CHEESE	\$5 each	GREEK CHICKEN	\$8.50 each
PORTABELLA	\$8 each	SALMON CLUB	\$9 each
CAPRI	\$8 each	TRI-TIP STEAK	\$8.50 each
HAM PEAR & BRIE	\$8 each	TURKEY BREAST	\$8 each
CHIPOTLE CHICKEN	\$8each	HUMMUS WRAP	\$6.50 each

# catering snacks (sold individually)

KETTLE CHIP	\$1.50 each	COOKIE (chocolate chip or peanut butter)	\$1.25 ead
POP CHIPS	\$1.50 each	CHOCOLATE BROWNIE BAR \$2.75 ea	ch

SODAS (COKE, D-COKE, S	PRITE)	\$1.25	ITDEN TEAS	\$2.25	
CRYSTAL GEYSER BOTTLE	D WATER	\$1.25	HONEST TEAS	\$1.95	
HINT WATER	\$1.95		FRS ENERGY	\$2.50	
BOYLAN SODA	\$2.50		BOLTHOUSE JUICE	2	\$3.50
IZZE	\$2.50		HOMEMADE LEMON	IADE	\$1.95
SAN PELLEGRIND	\$2.25		STRAWBERRY LEM	ONADE	\$2.50
PURITY ORGANIC	\$1.95		ICED GREEN/BLAC	K TEAS	\$1.95
POM WONDERFUL TEAS	\$3.25		ARNOLD PALMER		\$1.95
POM WONDERFUL JUICE	\$4.69				

# how to order

For all catering orders, please call 650.323.7688 or fax to 650.323.7622.

Please allow at least 3 hours in advance or 24hours preferably from the time of pick up or delivery.

Delivery orders are only available for orders over \$100. A 10% delivery fee will be added.

# BUSINESS HOURS

MON to THURS 11am - 9pm FRI and SAT 11am - 10pm SUN 11am - 5pm



sprout café sprout café

# take out menu

sprout café sprout café

WWW CAFESPROIT COM

# SIGNATURE SALADS served w/sliced bread

# SOMEN \$8.75

japanese somen noodles, mixed greens, caramelized shallots, kaiware sprouts, carrots, bean sprouts, fresh herbs, crispy wonton strips, roasted chopped peanuts, chili lime vinaigrette

## **ROCKY \$8.95**

herb grilled chicken breast, baby spinach. wild arugula, apples, egg, grapes, cherry tomatoes, roasted red bell peppers, gorgonzola, fried onions, ranch dressing

## COBB \$7.95

hearts of romaine, gorgonzola, avocado, apple-wood smoked bacon, cherry tomatoes, egg, creamy basil dressing

### TUNA NICOISE \$10.95

pepper crusted seared ahi tuna, butter lettuce, green beans, roasted potatoes, kalamata olives, egg, cherry tomatoes, fresh herbs, lemon tarragon vinaigrette

## ATHENS \$8.45

hearts of romaine, wild arugula, red onions, kalamata olives, cucumbers, feta cheese, cherry tomatoes, pepperoncinis, greek dressing

### STEAKHOUSE \$9.75

orilled marinated tri-tip steak, hearts of romaine, apple-wood smoked bacon, fried onions, roasted potatoes, black beans. gorgonzola, caesar dressing

### PFTAILIMA \$8.75

kale, watermelon, roasted red beets, water melon radish, goat cheese, strawberries. jicama, spiced almonds, greek dressing

### ASTORIA \$8.95

wild arugula, whole-grain farro, apples. cheddar cheese, red onion, toasted almonds, celery, green onions, apple cilantro dressing

### \$17 45

pan-seared herb salmon, wild arugula, avocado, sweet corn, sharp white cheddar, candied walnuts, shaved fennel, red onions, sesame ginger dressing

## SOUTHWESTERN \$9.25

hearts of romaine, aged sharp white cheddar, apple-wood smoked bacon, avocado, sweet corn, red onions, crisov tortilla strips, black beans, chipotle honey dressing, w/pico de gallo salsa

### \$8.95

furikake crusted tofu, mixed greens, egg white omelet, red bell peppers, edamame carrots, kaiware sprouts, bean sprouts, sesame seeds, soy ginger vinaigrette

## AUTUMN \$9.25

butter lettuce, roasted butternut squash, roasted brussel sprouts, apples, dried almonds hacon cheddar cheese halsamic vinaigrette

### KYOTO \$11.95

peopered crusted ahi tuna, mixed greens. wakame seaweed, somen noodles, firm tofu. nori, edamame, kaiware sprout, carrots. sesame seeds, miso sesame dressing

### POMONA \$9.55

baby spinach, organic quinoa, sweet corn, fresh herbs, basil pesto, sugar snap peas, roasted red beets, shaved fennels, cherry tomatoes, feta cheese, red onion. balsamic vinaigrette

### DSAKA \$11.95

CURRY RED LENTILS

chickpeas & quinoa

pepper crusted ahi tuna, mixed greens, brown rice, edamame, watercress, green onions, roasted brussel sprouts, peanuts cherry tomatoes, sesame seeds, low-fat miso sesame dressing

# HOMEMADE SOLIPS

16 oz \$4.95 32 oz \$8.95

# ASIAN CHICKEN NOODLE

caramelized shallots & spinach

# TOMATO RISQUE

basil & onions

CUSTOM BUILD SALAD served w/sliced bread

## l choose a build

half salad \$5.50 full salad \$6.95

wild arugula (+50¢) mixed greens butter lettuce baby spinach hearts of romaine kale

anchovies	kaiware sprouts	orange
bean sprouts	quinoa	pear
black beans	pepperoncinis new	watermelon new
broccoli	red bell pepper	Seeds, nuts, & crunches
carrots	red onions	crispy wontons
celery	shaved fennel	crispy tortilla strips
cherry tomatoes	somen noodles	fried onion
chickpeas	sweet corn	garlic croutons
cucumber	whole-grain farro	toasted sesame seeds
egg	watercress—hydroponic wew	toasted almonds
edamame	watermelon radish www	toasted peanuts
fresh herbs	<u>Fruits</u>	toasted pumpkin seeds
firm tofu	apple	<u>Cheese</u>
green beans	dried currants	crumbled gorgonzola
green onions	grapes	crumbled feta
jicama	mango	

apple-wood smoked bacon pico de gallo salsa avocado roasted butternut squash hrown rice roasted brussel sprouts caramelized shallot roasted herb potatoes dried cranherries roasted red bell peoper eaa white amelet roasted red beets kalamata olives wakame seaweeds

# spiced almonds Cheese fresh buffalo mozzarella

ooat cheese aged sharp white cheddar shaved parmesan

furikake crusted tofu	+\$1.50	grilled marinated tri-tip steak	+\$2.95
grilled portabella mushroom	+\$1.95	pepper crusted seared ahi tuna	+\$4.95
herb grilled chicken breast	+\$1.95	herbed crusted pan seared salmon	+\$4.95

apple cilantro dressing balsamic vinaigrette blue cheese dressing buttermilk ranch dressing caesar dressing chipatle honey dressing greek dressing lemonorass basil dressino lemon tarragon vinaigrette sesame ginger dressing soy ginger vinaigrette thai vinaigrette low-fat chili lime vinaigrette low-fat miso sesame dressing fat-free balsamic vinaigrette balsamic vinegar & extra virgin olive oil

# SANDWICHES served w/side salad

# HAM, PEAR, & CHEESE \$8.25 arilled ham, aruvere cheese, stone oround mustard, on a acme pain de mie

PORTABELLA \$8.95 fresh buffalo mozzarella, marinated tomatoes, olives tapenade, red pepper aioli, on a toasted acme sweet bun

### GREEK CHICKEN \$8.95

grilled marinated chicken breast, wild arugula, feta cheese, roma tomatoes, red nnions on a acme bech slab

### CHIPOTLE \$8.95

spicy chipotle chicken breast, fontina cheese, chipotle sauce, tortilla strips, on a toasted acme green onion slab

## HUMMUS WRAP \$6.95

avocado, roma tomatoes, cucumber, red onion, butter lettuce, wrapped on a whole wheat tortilla

## TURKEY \$8.45

SANDWICHES

200L

turkey breast, mixed greens, roma tomatoes, gruvere cheese, cucumber. whole basil leaves, lemon basil aioli, on a whole wheat bread

### GRILLED CHEESE \$5.75

melted sharp cheddar, on a acme pain de mei

### STEAK \$8.95

sliced marinated tri-tip steak, crispy potatoes, sautéed corn, lettuce mayonnaise, on a toasted acme ciabatta

## SAIMON CILIR \$9.25

grilled salmon fillet, wild arugula, roma tomatoes, applewood smoked bacon. spicy garlic aigli, on a acme kaiser roll

# PIIIIED PORK \$9.75

slow roasted pork shoulder, pineapple b.b.g sauce, blueberry preserve, cheddar cheese, mayo, on a acme ciabatta

### BLTA \$8.95

apple-wood smoked bacon, lettuce, roma tomato, avocado, mayonnaise, on a toasted acme pain de mie

## CAPRI \$8.45

roma tomatoes, fresh buffalo mozzarella, olive tapenade, basil pesto. mixed oreens, on a toasted acme herb slah

# SMALL BITES

### SWEET POTATO WEDGES \$4.95 chipotle ketchup, chili lime aioli

SALMON CAKES \$6.95 chili lime aioli, pickled namasu

### THAI COCONUT RISOTTO \$5.95

roasted sweet potatoes, coconut milk. fresh herbs.

SHRIMP CEVICHE \$6.25 plantain chips

# PORK POTSTICKERS (6) chili say ginger sauce

SESAME TOFIL \$4.50 crispy tofu in tangy sesame sauce

FRIED CALAMARI \$7.95

# spicy garlic aioli SUMMER ROLLS

mixed areens, somen noodles, carrots. bean sprouts, fresh herbs, thai sauce\* shiitake \$4.25| chicken \$4.95| shrimp \$5.25

\* non-vegetarian thai sauce

specialty drinks