credo

catering

how to order?

catering@credosf.com

415.591.1809

credosf.com/catering

48 hours advance notice

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portion sizes

- **MEDIUM platters: feed approx 6 people**
- **LARGE platters: feed approx 12 people**

vegetarian gluten-free vegan

serving ware

- **all platters and serving ware are either compostable or recyclable**
- **all platters come with serving utensils**
- **pre-wrapped cutlery kits are provided on request only**

delivery

- **we deliver! 10am-6pm daily**
- **all orders are subject to a delivery fee starting at $25**
- **all orders are subject to sales tax and SF mandate**
- **menus are subject to seasonal changes**

small bites

Tomato & Burrata Crostini

roasted tomato, fresh burrata
basil chiffonode, toasted levain
med: $45 large: $85

Sweet Potato Cakes

medjool chutney, curried apple
med: $45 large: $85

Mushroom Tarts

caramelized onions, creme fraiche, chervil
med: $45 large: $85

Pancetta Wrapped Shrimp

spicy aioli
med: $60 large: $110

Pastrami Smoked Salmon

creme fraiche, green apple, rye
med: $60 large: $110

Italian Panini

salami, roasted peppers, mozzarella,
green olive tapenade
med: $50 large: $85

Meatball Sliders

pork & ricotta meatballs, marinara,
shaved parmigiano reggiano
med: $45 large: $85

Bacon Wrapped Dates

med: $40 large: $85

Marinated Olives

castelvetrano, leccino, cerignola
orange, lemon, rosemary, thyme
med: $25 large: $45

starters

Burrata

wildflower honey, toasted levain

med: $75

Tuscan Bean Hummus

white beans, garlic oil, fresh herbs

parmesan pizza bread

med: $45

Artisanal Cheese

seasonal chutney, dried & fresh fruits

sliced baguette

med: $65 large: $110

Crudite

fresh seasonal vegetables,

green goddess dipping sauce

med: $40 large: $75

Antipasti

prosciutto, soppressata, mortadella, coppa

olives, pickled vegetables, peppers

med: $65 large: $110

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pastas

Rigatoni

pork sugo
swiss chard, parmigiano reggiano
med: $65 large: $105

Cheese Tortellini

bolognese, pomodoro or alfredo (select one)
med: $65 large: $105

mains

King Salmon

preserved lemon,
basil pesto
med: $95 large: $130

Whole Roast Chicken

sliced, served with an herb salad
and chicken jus
med: $80 large: $125

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salads

Arugula

chicories, seasonal fruit, ricotta salata
banyuls vinaigrette
med: $70 large: $120

Caesar

garlic anchovy dressing, levain croutons
parmigiano reggiano
med: $60 large: $95

Baby Kale

shaved vegetables, lemon vinaigrette
med: $60 large: $95

sandwich platters

ALL sandwiches are served on freshly baked ciabatta

med: $60 large: $110

1. meatball, mozzarella, marinara, basil
2. blt, applewood smoked bacon, arugula, heirloom tomato, aioli
3. roasted chicken breast, bacon, heirloom tomato, romaine, aioli
4. prosciutto, mozzarella, marinated artichokes, sun dried tomato pesto
5. roasted turkey, jack cheese, avocado, romaine, dijon
6. roast beef, pickled onions, tomato, arugula, horseradish sauce
7. hummus, cucumbers, shaved carrots, roasted peppers, spinach, sprouts
8. portabello, celery root, arugula, sun dried tomatoes, herb aioli

sides

Seasonal Vegetables

extra virgin olive oil
salsa verde
med: $45

Garlic Potato Chips

house-made, tossed with garlic oil
and fresh herbs
med: $35

Roasted Cauliflower

salsa verde, fresh herbs
med: $45

Ratatouille

marinated tomatoes, squash, peppers
eggplant, garlic, fresh herbs
med: $45

Roasted Potatoes

crispy garlic, fresh herbs
med: $45

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dessert platters

select one:

chocolate tartlets

oatmeal raisin cookies

chocolate chip cookies

snickerdoodle cookies

chocolate dipped biscotti

med: $45 large: $85