

# DROP-OFF CATERING MENU

## The Anecdote

The Anecdote is South San Francisco's gathering place for sophisticated cuisine inspired by the world's coastal regions. Linger over eclectic fare in the airy dining room, steal away for happy hour and small bites in the mezzanine-level 'bar a', or enjoy pick-up or drop-off catering services that will elevate your next celebration. Orders for San Francisco and South San Francisco area can be placed through our event inquiry form [HERE](#).

## COUNTER POINT

Counter Point is a modern eatery that cultivates reflective and restorative moments for the solo visitor and large party alike. With delicious menu options for every occasion, we'd love to cater your next event. Orders for the Peninsula can be placed through our event inquiry form [HERE](#).



Let us deliver The Anecdote or Counter Point to you! We feature creative pick-up or drop-off catering services that will elevate your next meeting or celebration!

K I L R O Y

COUNTER  
POINT

The Anecdote

# DROP-OFF CATERING MENU



## BREAKFAST

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*each package is designed for a minimum of 10 guests.  
includes "joe-to-go" regular or decaffeinated coffee,  
milk & sugar*

### COUNTER POINT CONTINENTAL | \$16pp

**assorted pastries** | plain croissant, chocolate croissant, cherry cream cheese, spinach-feta danish

**seasonal fruit bowl**

**yogurt and house-made granola**

- *gluten-free option available – additional \$2 each*

### A LA CARTE

**assorted pastries** - \$42/dozen  
(croissant & danish)

**assorted bagel** - \$42/ dozen  
(plain & everything)

**breakfast burrito** - \$12 each  
scrambled cage-free eggs, potatoes, cheddar cheese, roasted seasonal vegetables, salsa, crema, flour or corn tortilla

- *choice of: applewood smoked bacon, chicken sausage or impossible sausage*

**yogurt and house-made granola** - \$6 each

**seasonal fruit platter** - \$4 pp

### BAGEL BLISS | \$14pp

**assorted bagels** | plain and everything bagel

**seasonal fruit bowl**

**spreads (select 2):** cream cheese, chive cream cheese, butter, peanut butter, seasonal preserves

- *add-on: smoked salmon, tomatoes, red onion, cucumber - \$8.50pp*
- *gluten-free option available – additional \$2 each*

### MORNING HARVEST

#### BREAKFAST BURRITO | \$18pp

scrambled cage-free eggs, potatoes, cheddar cheese, roasted seasonal vegetables, salsa, crema, flour or corn tortilla

**choice of:** applewood smoked bacon, chicken sausage or impossible sausage

**seasonal fruit bowl**

- *add-on: hass avocado - \$2pp*
- *vegan & gluten-free options available for an additional \$2 each*

# DROP-OFF CATERING MENU



## LUNCH

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*each package is designed for a minimum of 10 guests.*

### BOXED LUNCH

Includes a bag of chips and house-baked cookie

### SANDWICHES + WRAPS

all options below can be made into a sandwich or wrap

### SALAD/WRAP + SANDWICH BUFFET

select 1 salad & 2 sandwiches - \$22pp

select 2 salads & 3 sandwiches - \$27pp

- *includes a bag of chips, house-baked cookie.*

*\*refer to salad and sandwich options*

## SALADS | \$17pp

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*add hodo tofu \$4, grilled chicken \$6,  
avocado \$2, salmon filet \$8*

### BABY KALE

cherry tomatoes, radish, cucumber, pickled red onion, parmigiano reggiano, goddess dressing

### CAESER

hearts of romaine, herbed croutons, parmigiano reggiano, creamy caesar dressing

### GRAINS

israeli couscous, romaine, chickpeas, roma tomatoes, cucumber, red onion, bell peppers, kalamata olives, artichokes, feta cheese, red wine vinaigrette

### ASIAN CHICKEN

mixed greens, grilled chicken, orange segments, scallions, red pepper, carrots, toasted peanuts, crispy wonton strips, sesame ginger dressing

### ROASTED BEET & GOAT CHEESE

golden beet, local goat cheese, spring mix, spiced pepita, black garlic vinaigrette

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## LUNCH BOWLS

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*hot lunch and dinner buffet packages are available upon request.*

### **BUDDHA BOWL | \$12**

sweet potato, quinoa, mixed cabbage, avocado, pickled red onion, micro greens, zesty miso dressing

### **POKE BOWL | \$16**

choice of salmon or tuna, edamame, cucumber, carrots, avocado, green onions, sesame oil, spicy mayo

### **VEGAN POKE BOWL | \$12**

marinated tofu, edamame, cucumber, carrots, avocado, green onions, sesame oil, spicy mayo

### **BIBIMBAP | \$12**

jasmine rice, mushroom, kale, carrot, red cabbage, roasted red onion, cilantro, sesame seed, gochujang vinaigrette

## SANDWICHES | \$18pp

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*gluten-free bread substitute \$2 per order*

### **SEA SALT ROAST BEEF**

lettuce, tomato, red onion, cheddar cheese, mustard, mayo, focaccia

### **CAJUN CHICKEN**

roasted chicken, pineapple cabbage slaw, heirloom tomato, spicy aioli

### **CHICKEN CLUB**

grilled chicken, cheddar cheese, lettuce, candied bacon, pickled onion, garlic aioli, ciabatta

### **TURKEY PESTO**

herbed turkey, pesto aioli, oven-dried tomatoes, arugula, ciabatta

### **EGG SALAD**

glauum ranch eggs, butter lettuce, lemon chive aioli, artisan ciabatta

### **HERBED PORTOBELLO MUSHROOM**

roasted peppers, pesto aioli, monterey jack cheese, mixed greens, focaccia

### **ROASTED VEGGIE**

mushrooms, delicata squash, eggplant, grille red pepper, sun-dried tomato, pesto, arugula, ciabatta

### **TOFU AVOCADO**

tofu avocado mash, spinach, caramelized onions, oven-dried tomato, sourdough

### **ROASTED HODO SOY TOFU**

grilled seasonal vegetables, mixed greens, dijonnaise, sourdough

# DROP-OFF CATERING MENU



## RECEPTION

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*designed for a minimum of 10 guests.  
delivery to San Francisco - \$30*

### VEGETARIAN | \$6pp

**mushroom empanada** | house-made chimichurri

**seasonal bruschetta** | house made crostini

**heirloom feta skewers** | heirloom tomato,  
lemongrass marinade, feta cheese, fresh mint

**lettuce cups** | tofu, herbs, sesame yuzu dressing,  
crispy onions

**caprese slider** | mozzarella, herb marinated  
tomatoes, basil olive oil spread, brioche bun

### MEAT & POULTRY | \$7pp

**prosciutto and mozzarella crostini** | balsamic  
glaze, fresh basil

**pulled mary's chicken slider** | tangy coleslaw,  
house bbq, hawaiian roll

**sicilian meatballs** | charred fennel marinara,  
breadcrumbs, parmesan

**chicken skewers** | seasonal vegetables

**hawaiian slider** | honey ham, swiss cheese,  
pineapple, caramelized onion, jalapeño

### SEAFOOD | \$8pp

**smoked trout deviled eggs**

**ahi poke** | ogo seaweed, white soy, chili,  
cucumber cup

**smoked salmon** | dill cream, crostini

### GRAZING BOARDS & BITES

**mediterranean board - \$8pp**

housemade pita chips, moroccan hummus, tzatziki

**crudite platter - \$8pp**

selection of seasonal raw and grilled vegetables,  
moroccan hummus, ranch dip

**artisanal cheeseboard - \$14pp**

a selection of three local cheeses, rosemary  
crackers, dried fruit, house pickles, seasonal jam

**cheese and charcuterie board - \$18pp**

a selection of three local cheeses and local salumi,  
rosemary crackers, dried fruit, house pickles,  
seasonal jam

**chips and dip - \$7pp**

house-made kennebec potato chips, tomato  
bacon jam, blue cheese sauce

**salsa bar \$7pp**

house-made tortilla chips, roasted tomato salsa,  
pineapple salsa

**add: guacamole, \$3 pp**

### BEVERAGES

**non-alcoholic beverages**

assorted canned sodas \$4

assorted canned sparkling water \$4

bottled water \$3

seasonal agua fresca \$6

pressed juice \$7

**joe-to-go \$42**

regular or decaffeinated coffee 96 oz (12  
servings), milk & sugar

**bar**

available upon request and requires a 2-week  
advance notice.

# DROP-OFF CATERING MENU



## ORDERING

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### San Francisco through Burlingame

#### **The Anecdote**

[Order Form Here](#)

[www.theanecdotesf.com](http://www.theanecdotesf.com)

(650) 615-9321

#### **Delivery**

*delivery to San Francisco through Burlingame - \$30*

### San Mateo through Mountain View

#### **Counter Point**

[Order Form Here](#)

[www.counterpoint.cafe](http://www.counterpoint.cafe)

(650) 322-2719

#### **Delivery**

*delivery to San Mateo through Mountain View - \$30*

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