



catering menu

sandwiches

sandwich assortment \$95 / \$142

small (8-12 ppl) select 3 / large (12-18 ppl) select 4

sandwich boxed lunch \$15 (min 6)

sandwich, chip & chocolate chip cookie
add sides \$1.5 per person

sandwich selections:

club

turkey, bacon, lettuce, roma tomato, mayo,
house mustard, *sourdough*

t & t

turkey, tapenade, lettuce, red onion, roma tomato,
o&v, *ciabatta*

classic ham

ham, prov., house mustard, lettuce, roma tomato, *torpedo*

avocado highway

stacked avocado, roma tomato,
parmesan crisp, lettuce, o&v, *torpedo*

house roast beef

provolone, broccoli rabe, black peppered roma tomato,
lettuce, house aioli, o&v, *torpedo*

caprese

buffalo mozzarella, whole basil leaf, roma tomato,
pressed garlic, o&v, *ciabatta*

loins of fire

chili roast pork loin, roast poblano, pickled onion, cilantro,
lettuce, garlic aioli, *torpedo*

ham & poppy

berkshire ham, avo whip, almond, sun dried tomato,
red onion, arugula, poppy vinaigrette, *whole grain*

turkey cheddar mousse

turkey, smoked cheddar mousse, arugula, tomato, red onion,
aioli, sun dried tomato vinaigrette, *whole grain*

salads

pan serves 8-10 ppl as an accompaniment

the fog \$48

blackened chicken, humboldt fog, grape, red onion, cucumber,
candied walnut, *sun dried tomato vinaigrette*

avoberry \$34

strawberry, avocado, cucumber, red onion,
almond, goat cheese, *balsamic vinaigrette*

southwest \$38

chicken, corn salsa, jicama, pico de gallo, avocado,
jack cheese, black bean, *orange vinaigrette*

cobb-ler \$38

house smoked turkey, avocado, egg, tomato,
cucumber, crumbled maytag, *red wine & blue vinaigrette*

greek \$29

olive, pepper, pickled onion, feta, roma tomato, cucumber
meyer lemon dressing

grapevine \$34

grape, almond, pistachio, date, avocado,
onion, roma tomato, *orange vinaigrette*

sesame chicken \$38

roast chicken, scallion, carrot, pea sprout,
pepper, mandarin, crispy noodle, *sesame vinaigrette*

duck cranberry \$40

shredded duck, cranberry, roasted walnut, crumbled maytag,
orange vinaigrette

side green & market vegetable \$25

choice of dressing

beverages

gallon of house brewed iced tea by café moto \$18

includes cup, lemon, sugar, & ice if needed

green cherry sukura, sunnyslopes strawberry kiwi (caffeine free), leisure brick black

coke, diet, sprite, bottled water \$1.25

craft and artisan bottled sodas \$2.50

sparkling water \$3.25

lots more on the back...



dinners

minimum 6

house-smoked turkey breast dinner \$16.50 per person

candied bacon stuffing, mashed potato, gravy,
cranberry relish

boneless baby back bbq rib dinner \$17.50 per person

chipotle potato salad & sesame slaw

lemon & fennel roasted salmon dinner \$19.50 per person

french green bean w/ almond, orzo pilaf

a la carte

serves 8-10 ppl

smoked turkey breast \$70

chili roast pork loin \$65

boneless baby back bbq rib \$75

roast or poached salmon \$85

macaroni & cheese \$27

french green bean w/almond \$22

roasted red potato \$20

mashed potato \$20

gallon of soup \$36

sides

quart \$8 (4-6 ppl) pan \$32 (16-24 ppl)

pesto orzo, sesame slaw, red curry quinoa, black bean,
thai cucumber, sesame noodle, macaroni salad,
potato salad & chipotle potato salad

bfd desserts

dozen cookies \$15

chocolate chip, oatmeal rum raisin, coconut macaroon,
double chocolate pistachio w/ salt

dozen chocolate bombs \$22

loaf brioche bread pudding \$30

(12 slices) house made w/ pistachio, almond, cranberry,
served w/ butterscotch sauce

dessert platter \$20

(12 pieces) cookie, bomb, bread

trays and platters

small (8-12 ppl) / large (12-18 ppl)

build your own mini sandwich \$75/\$105

house smoked turkey, dbl smoked berkshire ham, roast beef, cheddar, & provolone
served w/ mini sandwich rolls & accompaniments

artisan cheese platter \$60/\$80

house smoked gouda, maytag bleu, humboldt fog, fresh mozzarella, noord hollander,
big john's cajun, olive tapenade, honey-dijon mustard & deglet date

**add house smoked salmon & meat assortment \$10/\$15*

house smoked salmon \$40/\$60

caper, lemon, cream cheese & french bread

seasonal vegetable crudité \$30/\$45

roasted red pepper cream & balsamic vinaigrette

seasonal fruit \$30/\$45

guidelines & policies

orders must be in by 7:30pm for next day delivery or pick-up.

we do prefer 24 hour notice for all catering deliveries to insure availability and coordinate preferred delivery time.

delivery is available for orders of \$100.00 or more. there is no minimum dollar amount for pick-up orders.

a delivery fee of \$15.00 is added to all orders that are delivered. delivery person may assist with set up and placement of food at time of delivery.
gratuity is not included, but greatly appreciated.

we accept cash & all major credit cards.

house accounts are available for frequent customers. please contact bfd for more information.

12 hour cancellation notice is required. late cancellations will be charged in full (product only, no tax or delivery fee).

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don't see what you want?
contact us directly.

open daily 11-8