

catering menu

sandwiches

sandwich assortment \$105 / \$156

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

sandwich selections:

club

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

t&t

turkey, tapenade, lettuce, red onion, roma tomato, oil & vinegar, *ciabatta*

classic ham

smoked pit ham, provolone, house mustard, lettuce, roma tomato, torpedo

avocado highway

stacked avocado, roma tomato, parmesan crisp, lettuce, oil & vinegar, torpedo

house roast beef

provolone, broccoli rabe, black peppered roma tomato, lettuce, house aioli, oil and vinegar, *torpedo*

caprese

buffalo mozzarella, whole basil leaf, roma tomato, pressed garlic, oil and vinegar, *ciabatta*

loins of fire

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

ham & poppy

smoked pit ham, avo whip, almond, sun dried tomato, red onion, arugula, poppy vinaigrette, whole grain

ham torpedo

smoked pit ham, provolone, tomato, onion, pickle, hot pepper, cabbage, oregano, oil & vinegar, mayo, mustard, *torpedo*

turkey cheddar mousse

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

wasabi beef

roast beef, sesame seed, scallion, red bell pepper, pea sprout, wasabi, aioli, soy ginger sauce, *torpedo*

deep V (vegan)

smoked potato, avo whip, lettuce, tomato, red onion, pea sprout, oil & vinegar, whole grain

boxed lunch

\$17 (min 6)

sandwich or salad, chip & chocolate chip cookie add side \$2.5 per person (select sandwich from list at left or salad from list below)

salad selections & pan prices

pan serves 8-10 ppl as an accompaniment

the fog \$55

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

avoberry \$42

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

southwest \$45

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

cobb-ler \$45

house smoked turkey, avocado, egg, tomato, cucumber, crumbled pt. reyes blue cheese, red wine & blue vinaigrette

greek \$38

kalamata olive, pepperoncini, pickled onion, feta, roma tomato, cucumber, meyer lemon dressing

grapevine \$45

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

sesame chicken \$45

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

side green & market vegetable \$35

choice of dressing: balsamic vinaigrette, orange vinaigrette, sun dried tomato vinaigrette, meyer lemon

lots more on the back...







sides

quart \$12.50 (4-6 ppl) pan \$38 (16-24 ppl)

sesame noodle

chilled udon noodle, sesame-peanut sauce topped w/sesame seed and scallion

potato salad

red potato, poblano pepper, red bell pepper, onion, egg, mayo

chipotle potato salad

red potato, poblano pepper, red bell pepper, onion, egg, mayo

macaroni salad

macaroni noodle, dill, poblano pepper, red bell pepper, onion, mayo

thai cucumber salad

cucumber, red onion, jalapeno, cilantro, rice vinegar

cuban black bean

black bean, red bell, poblano, onion, cumin, balsamic

pesto orzo

orzo, house made pesto, parmesan cheese, sun dried tomato

bfd desserts

dozen cookies \$23

chocolate chip, oatmeal rum raisin, double chocolate pistachio w/ salt, heath bar pecan

dozen chocolate bombs \$33 fudge centered brownie

dozen churro muffins \$33

trays and platters

build your own mini sandwich \$125

house smoked turkey, smoked pit ham, roast beef, cheddar, & provolone served w/ mini sandwich rolls & accompaniments serves 10 - 15

artisan cheese platter \$110

humboldt fog, pt reyes blue, brie, strawberry, grape, candied walnut, medjool date

seasonal vegetable crudite \$45/60

small (8-12 ppl) / large (12-18ppl) served with sun dried tomato vinaigrette

seasonal fruit \$45/60

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



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

quidelines & policies

orders must be in by 5:00pm 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 \$20.00 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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catering inquiry/order

event date:	time:	# in party:		
name:				
phone #:	email:	on site contact / phone #:		
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