



catering menu

sandwiches

sandwich assortment \$125 / \$175

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

sandwich selections:

club

house smoked chicken breast, bacon, lettuce, roma tomato, mayo, house mustard, *sourdough*

c & t

house smoked chicken breast, 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

smoked 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*

chicken cheddar mousse

house smoked chicken breast, smoked cheddar mousse, arugula, tomato, red onion, aioli, sun dried tomato vinaigrette, *whole grain*

wasabi beef

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

deep V (vegan)

smoked potato, avo whip, lettuce, tomato, red onion, arugula, oil & vinegar, *whole grain*

boxed lunch

\$18.25 (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 \$60

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

avoberry \$47

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

southwest \$50

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

cobb-ler \$50

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

greek \$40

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

grapevine \$47

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

sesame chicken \$50

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

side green & market vegetable \$39

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 \$28

chocolate chip,
double chocolate pistachio w/ salt,
heath bar pecan

dozen chocolate bombs \$42

fudge centered brownie

dozen churro muffins \$42

trays and platters

build your own mini sandwich \$145

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

artisan cheese platter \$150

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

seasonal vegetable crudite \$50/65

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

seasonal fruit \$50/65

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



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

guidelines & 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 \$25.00 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 #: _____

address / suite #: _____

_____ pick up _____ delivery

_____ plates _____ napkins _____ utensils _____ tongs

special instructions:

cc#: _____ exp date: _____ cv/security code: _____ billing zip code: _____

card type: v / m / a / d

taken by: _____ date: _____

order: