



THE MIDWAY *Catering*

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THE MIDWAY CATERING *Sample Menus*

BREAKFAST OFFERINGS - SERVICE

CONTINENTAL BREAKFAST

Fresh Squeezed Juice

House Made Pastries - Apricot White Chocolate Scones (V), Coffee Cake w/ Walnut Streusel (V), Mini Banana Muffins (VG, GF)

Bagels w/ Cream Cheese (VG)

Fruit Platter (GF, VG) - Honeydew Melon, Albion Strawberries, Flame + Muscat Grapes, 'Smooth Cayenne' Pineapple

BREAKFAST BUFFET

Fresh Squeezed Juice

House Made Pastries - Apricot White Chocolate Scone (V), Coffee Cake w/ Walnut Streusel (V), Mini Banana Muffins (VG, GF)

Fruit Platter (GF, VG) - Honeydew Melon, Albion Strawberries, Flame + Muscat Grapes, Smooth Cayenne Pineapple

Frittata w/ Caramelized Onions, Olives, Potatoes, Parmesan (GF, V)

Sliced Bacon

Corn Grits w/ Chilies, Cheese, Heavy Cream, Dried Fruits, Maple Syrup (GF, VG)

OR

Homemade Granola + Yogurt + Fresh Fruit (GF, VG)

THE MIDWAY CATERING *Sample Menus*

PREMIUM BREAKFAST BUFFET

Fresh Squeezed Juice

House Made Pastries - Apricot White Chocolate Scones (V), Coffee Cake w/ Walnut Streusel (V), Mini Banana Muffins (VG, GF)

Fruit Platter (GF, VG)- Honeydew Melon, Albion Strawberries, Flame + Muscat Grapes, 'Smooth Cayenne' Pineapple

Sliced Bacon

BUFFET STATIONS | Choose Two

French Toast w/ Seasonal Fruit (V)

Belgium Waffles w/ Seasonal Fruit (GF, VG)

Omelettes w/ Seasonal Vegetables (GF, V)

Smoked Trout + Beet Hash w/ Poached Eggs

Salmon Coulibiac

BEVERAGE OFFERINGS

COFFEE SERVICE

Locally Roasted Coffee, Regular + Decaf

Selection of Fine Teas

Half + Half, Whole Milk, Almond Milk

FRESH MADE JUICE BAR

Refreshing Greens - Spinach, Kale, Apple, Cucumber, Lemon

Summer Melon - Melon, Apple, Mint

Super Berry - Blueberries, Bananas, Strawberries, Almond Milk

GF - Gluten Free or includes Gluten Free option
V - Vegetarian or includes Vegetarian option
VG - Vegan or includes Vegan option

THE MIDWAY CATERING *Sample Menus*

BREAKFAST OFFERINGS - A LA CARTE

Assorted Pastries - House Made Pastries - Apricot White Chocolate Scones (V), Coffee Cake w/ Walnut Streusel (V), Mini Banana Muffins (VG, GF) 20 pcs

Bagels w/ Cream Cheese (VG) 10 pcs

Fresh Fruit Platter (GF, VG) Serves 10-15 persons

Frittata w/ Seasonal Vegetables (GF, V) 20 pcs

Homemade Granola w/ Yogurt & Fresh Fruit (GF, V) Serves 10-15 persons

LUNCH OFFERINGS - SERVICE

LUNCH BUFFET

SALAD | Choose One

Leafy Green Salad (VG, GF)

Italian Pasta Salad w/ Salumi, Olives, Piquillo Peppers and Artichokes

German Potato Salad w/ Bacon

Tangy Cole Slaw (VG, GF)

SIDES

Selection of Chips (GF, VG)

Pickled Vegetables - Cauliflower, Romesco, Baby Carrots, Radish, Pearl Onions (GF, VG)

THE MIDWAY CATERING *Sample Menus*

SANDWICHES | Choose Three

Heirloom Tomatoes, Romaine, Roasted Eggplant Tahini, Feta (V)

Ham and Swiss

Grilled Chicken w/ Pesto + Provolone

Falafel w/Hummus, Tzatziki, Tomato, Lettuce, Lemon Parsley Hot Sauce (V)

Italian Muffaletta

Diestel Roasted Turkey + Swiss

Roast Beef w/ Herbed Aioli, Lettuce, Tomato + Picked Red Onion

SWEETS

Cookies and Brownies (GF, VG)

PREMIUM LUNCH - BUFFET

SALAD | Choose one

Leafy Green Salad (GF, VG)

Cherry Tomato Salad w/ Orzo, Basil Vinaigrette (VG)

Scarlet Runner Beans, Arugula & Summer Squash (GF, VG)

German Potato Salad w/ Bacon (GF)

Tangy Cole Slaw (GF, VG)

Butter Lettuce Salad w/ Avocado, Roasted Beets & Mustard Vinaigrette (GF, VG)

Caesar Salad w/ Little Gems, House Dressing

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SIDES | Choose one

Garlic Flatbread (VG)

Homemade Potato Chips (GF, VG)

Farro w/ Wild Mushrooms, Broccolini, Chicories (VG)

Quinoa, Lacinato Kale and Cassoulet Beans (GF, VG)

MAINS | Choose two

Grilled Moroccan Chicken

Grilled Herbed Wild Salmon

Delicata Squash Tarts (GF, VG)

Four Cheese and Chard Lasagna (V)

Tuna Confit w/ Summer Ratatouille & Fingerling Potato

Grilled Pork Tenderloin w/ Nectarine Relish

Steak Frites

Wild Mushroom and Bloomsdale Spinach Ravioli en Brodo (VG)

DESSERTS | Choose one

Assorted Fresh Cookies (GF, VG)

Mixed Berry Cobbler (VG)

THE MIDWAY CATERING *Sample Menus*

LUNCH OFFERINGS - A LA CARTE

SANDWICH PLATTER - 24 HALF SANDWICHES*

Heirloom Tomatoes, Romaine, Roasted Eggplant Tahini, Feta (VG)

Ham and Swiss

Grilled Chicken w/ Pesto + Provolone

Falafel w/Hummus, Tzatziki, Tomato, Lettuce, Lemon Parsley Hot Sauce (V)

Italian Muffaletta

Diestel Roasted Turkey + Swiss

Roast Beef w/ Herbed Aioli, Lettuce, Tomato + Picked Red Onion

*Comes w/Pickled Vegetables - Cauliflower, Romesco, Baby Carrots, Radish, Pearl Onions (GF, VG). Platters can be split between maximum 2 types of sandwiches

Leafy Green Salad (GF, VG) Serves 12-15 persons

Cherry Tomato Salad w/ Orzo, Basil Vinaigrette (VG) Serves 12-15 persons

Scarlet Runner Bean Salad, Arugula + Summer Squash (GF, VG) Serves 12-15 persons

German Potato Salad w/ Bacon (GF) Serves 12-15 persons

Tangy Cole Slaw (GF, VG) Serves 12-15 persons

Butter Lettuce Salad - Avocado, Roasted Beets & Mustard Vinaigrette (VG) Serves 12-15 persons

Caesar Salad w/ Little Gems serves 12-15 persons

Assorted Cookie Platter (GF,V) Serves 12-15 persons

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APPETIZERS AND HORS D'OEUVRES

APERITIVO

Charcuterie Plate

Artisan Cheeses Plate

Fresh Fruit Plate

Crackers or Crostini

APPETIZERS | Choose four to six

Stuffed Gougiers (V)

Seafood Ceviche *

Saffron Arancini - Teleme Cheese (V)

Country Fried Rabbit - From Scratch Ranch

Smoked Trout, Crème Fraîche & Chives - Buckwheat Blini Pancake (GF)

Sweet & Sour Gulf Prawns- Crispy Wonton & Julienne Vegetables

BBQ Pulled Pork - Heirloom Pork Shoulder, Homemade BBQ Sauce, Cornbread Disc *

Caprese Skewer- Heirloom Tomatoes, Fresh Mozzarella + Basil (GF,V) *

Seared Rare Ahi Tuna - Fresh Avocado, Taro Chips (GF)

Middle Eastern Eggplant Roulade (VG) *

Cheese + Charcuterie (GF) *

Pate 'Banh Mi' Mini-Sandwiches *

Gravlax On Cucumber Slices w/ Creme Fraiche *

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LUNCH OFFERINGS - A LA CARTE

Chicken Skewers w/ Mole

Flatbread w/ Sausage, Peppers and Onions *

Fig and Brie Sandwich Bites (V) *

Roasted Winter Squash + Brussel Sprout Skewers (GF, VG)

Flatbread w/ Heirloom Tomato, Fresh Mozzarella & Basil (V) *

Roasted Beet, Cucumber and Melon Cubes w/ Agravato
Tangerine Oil (VG, GF) *

Seasonal Crudités - Romesco, Radish, Heirloom Carrots,
Cheddar Cauliflower, Broccoli w/ Choice of Dipping
Sauce (Blue Cheese, Ranch, Hummus, or Romesco) (VG, GF) *

Madam Zola's Wings w/ Dipping Sauce, Celery

Crispy Fried Chicken w/ Spicy Chipotle Sauce

Popcorn - Cheesy, Sea Salt + Carmel, Sriracha Lime (V, GF)*

Mac n' Taleggio Bites w/ Fresh Herbs (V)

*Items Can Be Served At Stations

THE MIDWAY CATERING *Sample Menus*

ELEGANT COCKTAIL | Choose four to six

Braised Oxtail- Confit On Puff Pastry

Dungeness Crab Salad - Shaved Fennel, Apple On
Fresh Potato Crisps (GF)

Pasta Alfredo Spoons - Linguine, Béchamel Sauce, Aged
Cheddar (V)

Foie Gras Mousse On Crostini - w/ Pomegranate Açai
Gelée, Dried Fig

Ceviche On White Corn Chip - w/ Day Boat Scallops and
Rock Shrimp

Deconstructed Nachos- Spicy Avocado Puree w/ Pickled
Pepper, Crema, Pollo Asado, Cilantro Garnish

Tea Smoked Duck - Wonton Sword w/ Plum Sauce

Wild Mushroom Arancini - Cinnamon Cap, Trumpet
Royale + Hedgehog (V)

Seasonal Oysters Accompanied by Mignonette

Prosciutto, Cornichon, and Manchego Bread Stick
Banderillas

Popcorn Bars w/ Cashews, Peanuts, Almonds,
Raisins, Sunflower Seeds, Salted Caramel, Honey (GF, V)

Assorted Chocolate Truffles (GF, V)

Oatmeal Raisin Mini-Cookie w/ Shot of Whole Milk (V)

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GALAS/DINNERS

Below are some examples of salad, mains and dessert items for Galas and Dinners. Our goal is to customize each event to match your unique needs, showcasing the best seasonally available products.

SALADS

Arugula Salad - Beets, Walnuts, Fresh Chèvre, Mustard Vinaigrette (V,GF)

Winter Salad - Chicories, Avocado, Citrus, Smoked Cipollini Onion (VG, GF)

Spinach Salad - Tatsoi Greens, Radish, Walnuts, Mustard Vinaigrette, Shaved Ricotta Salata (V.GF)

Summer 'Greek' Salad - Armenian Cucumbers, Heirloom Tomatoes, Romaine, Feta, Chopped Green Onion, Lemon Vinaigrette (V,GF)

Little Gem Caesar - House-made Anchovy Dressing (V)

MAINS

Braised Short Ribs -Demi-Glace, Celery Root + Potato Puree (GF)

Smoked Pork Loin - w/ Mustard + Preserves, Quinoa w/ Chicories + Heirloom Beans (GF)

Grilled Wild Salmon - Beurre Blanc, Roasted Root Vegetables (GF)

Tuna Confit - w/ White Beans + House Aioli

Chicken Coq Au Vin - Farro w/ Wild Mushrooms, Broccolini, Chicories (GF)

Winter/Early Spring Vegetarian Ravioli en Brodo - Shaved Parmesan (VG)

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Wild Boar Porchetta w/ Gribiche, Roasted Root Vegetables, Winter Greens

Roast Stuffed Hoffman Quail w/Fresh Ground Polenta, Wild Mushrooms + Frisee

Sous Vide Beef Short Rib, Spiced Orange Reduction w/ Celery Root, Carrot, Potato Gratin + Watercress

Dungeness Crab + Sabel Fish w/ Roasted Beets, Braised Leeks, Fresh Thyme, Meyer Lemon, Vermouth en Papillote

Bacalao and Scallops a la Vizcaina (Basque Style Stew) w/Piquillo Peppers, Leeks, Tomato, Grilled Escarole + Levain

Moroccan Eggplant Roulades, Cous-cous, Cucumber Mint Salad, Mezgaldi Onions and Grilled Spiced Flatbread (VG)

Roasted Butternut Squash, Dino Kale + Lady Apple Tian in Phyllo w/ Slow Braised Chickpeas + Saffron (V)

Smoked Ribeye w/ Chimichurri - Summer Corn, Heirloom Peppers + Tomatoes w/ Roasted Fingerling Potatoes

Filet Mignon w/ Béarnaise Sauce - Straw Potato Cake + Braised Greens

Grilled Wild Salmon w/ Meyer Lemon Beurre Blanc - Summer Squash, Blue Lake Beans, Seared Patron Peppers + Jasmine Rice (GF)

Herb Crusted Halibut - w/White Bean Ragout + Sliced Cucumbers, Red Onion + Tomatoes in Vinaigrette (GF)

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DESSERTS

Apple Tarte Tatin - w/ Crème Fraîche (VG)

Fourless Chocolate Torte (GF, VG)

Pear Galette - Fresh Whipped Cream (VG)

Seasonal Cookies - Pecan Shortbread, Chocolate Chip,
Lemon Ricotta (VG)

Profiteroles w/ Toasted Almond Ice Cream, Salted Carmel
Sauce

We are happy to customize any
menu to your needs. Thank you for
your consideration!

- *The Midway Catering Team*