CHEFS

Winter Catering Menu

November 2025 - March 2026

FOR THE OFFICE

FOR EVENTS

FOR DONORS

CHEFS

Conquering Homelessness through Employment in Food Services

CHEFS is a culinary training program that provides the technical and professional instruction necessary for entry into the food service industry. Students, many of whom are formerly homeless or extremely low-income, are provided classroom instruction and in-kitchen hands-on training to support them in re-entering the workforce.

The program offers opportunities to earn a weekly stipend while gaining job readiness skills. Students earn their Food Handlers Certification and spend 12 weeks learning their craft with the final goal of securing permanent employment.

Every meal helps someone re-enter the workforce.

CHEFS is an Employment Social Enterprise operated by Episcopal Community Services of San Francisco. ECS has provided essential services to individuals and families experiencing homelessness in San Francisco since 1983, utilizing a holistic approach that addresses the multiple causes leading to homelessness.

The profits from catering services and contributions from individual donors support the students and the CHEFS program.

We look forward to serving you!

CATERING

CHEFS offers Lunch and Dinner catering at a vareity of service levels for your occasion.

Services

- **Drop Off:** Delivered warm for you to serve.
- **Delivery & Setup:** Delivered, arranged for service, and left to enjoy.
- **Attended Buffet:** Delivered, arranged for service, and attended to.
- **Plated:** An upscale, full service meal.

Inquiry

- Fill out catering inquiry forms on our website: linked below for mobile.
  - **Boxed Lunch**
  - **Lunch Catering**
  - **Dinner Catering**
- **Email:** catering@ecs-sf.org
- **Phone:** 415-498-4948

CHEFS

LUNCH

Boxed

Choice of sandwich with a beverage and bag of chips.
minimum 10 people

Platters

Selection of sandwiches and salads.
minimum 20 people

Sandwiches

- **Turkey Club:** bacon, avarti cheese, tomato, greens, mustard, and mayonnaise
- **Roast Beef:** provolone cheese, greens, and horseradish cream
- **Vegetarian Eggplant:** roasted peppers, greens, and tahini mayonnaise

Salads

- **Macaroni Salad:** picnic-style, celery, peppers, and sweet mustard-aise
- **House Garden Salad:** mixed greens, cherry tomatoes, cucumber, balsamic dressing
- **Potato Salad:** bbq-style with celery, onion, and sweet mustard-aise
- **Fruit Salad:** a variety of fresh fruits

Add-ons

- Bags of Chips
- Cookies or Brownies
- Soda: Coke, Diet Coke, Sprite
- Coffee, Flavord Sparkling Water, Bottled Water

Available for Drop Off or Delivery & Setup. Delivery & services charges will apply.
All menus are subject to change.

CHEFS

LUNCH

Served Hot

A selection of 2 salads or
sides and a lunch protein.
minimum 20 people

Salads

- **Macaroni Salad:** picnic-style with celery, peppers, and sweet mustard-aise
- **House Garden Salad:** mixed greens, cherry tomatoes, cucumber, and balsamic dressing
- **Potato Salad:** bbq-style with celery, onion, and sweet mustard-aise
- **Fruit Salad:** a variety of fresh fruits

Sides

- **Herb Roasted Potatoes:** yukon potatoes with olive oil and herbs de provence
- **Roasted Vegetable Medley:** seasonal vegetables with black pepper

Proteins

- **Grilled Tri-tip** with red pepper sauce
- **Herb Roasted Chicken**
- **Vegetarian Chickpea Falafel:** with Lemon Tahini

Dessert

- Cookies or Brownies
- Vanilla or Chocolate Creme Brulee

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CHEFS

DINNER

Winter Menu available November - March

Casual	Supporter	Donor
3 courses includes appetizers, primo, & main *minimum 20 people*	**5 courses** includes appetizers, anti-pasta, primo, main & dessert *minimum 20 people*	**5 courses** with elegant & customizable offerings *minimum 20 people*

Appetizers

- **Falafel Bites:** chickpea bites with lemon tahini sauce
- **Honey Mustard Deviled Egg**
- **Leek Arancini:** risotto balls with red sauce
- **Mini Meatballs:** with horseradish cream
- **Pea Pesto Bruschetta:** peas and parmesan on crackers
- **Stuffed Mushrooms**
- **Chicken Skewers:** with red pepper sauce

Anti-Pastas

- **Charcuterie & Cheese Selection**
  - Add Grilled Vegetables & Dips
- ***+ Customized Items for Donor Level Dinners catered to your unique event***

Primos

- **Broccoli Cheddar Mac & Cheese**
- **Roasted Potatoes with Charred Leeks**
- **Mushroom Risotto**
- **Butter Pasta & Peas**

Continued on next page

DINNER

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Casual

3 courses
includes appetizers, primo, & main
minimum 20 people

Supporter

5 courses
includes appetizers, anti-pasta, primo, main & dessert
minimum 20 people

Donor

5 courses
with elegant & customizable offerings
minimum 20 people

Mains

- *includes seasonal vegetables*
- **Grilled Tri-tip & Red Pepper Sauce**
- **Herb Roasted Chicken**
- **Honey-Mustard Glazed Salmon**
- **Italian Meatballs with Red Sauce**
- ***+ Customized Items for Donor Level Dinners catered to your unique event***

Desserts

- Cookies or Brownies
- Vanilla or Chocolate Creme Brulee

***Casual Dinners** are available for Drop Off, Delivery & Setup, and Attended Buffet.*
***Supporter Dinners** are available for Attended Buffet and Plated.*
***Donor Dinners** are available Plated.*
Delivery & services charges will apply. All menus are subject to change.

CHEFS