



2026 Spring Catering Menu

Prices are for food items only. Service and delivery charges will apply.



EVERY MEAL HELPS SOMEONE RE-ENTER THE WORKFORCE



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!

BREAKFAST

*Build your spread by mixing and matching menu options—
each selection requires a minimum of 10.*

The Basics

yogurt bar, whole fruit, hardboiled eggs

\$12 PP

Bagels & Cream Cheese

Assortment of Boichik Bagels, whipped cream cheese, whole fruits

\$12 PP

Deluxe Bagel Bar

Boichik bagels, salmon, cucumber, capers, tomatoes, whole fruits

\$20 PP

Pastries from Starter Bakery

10 pastries **\$80**

15 pastries **\$120**

Sightglass Coffee

regular or decaf, sugars, oatmilk, half & half

10 servings **\$48**

27 servings **\$128**

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 **CHEFS**
catering@ecs-sf.org
415-498-4948

LUNCH

Lunch is served individually—each guest selects 1 menu item.

Box Lunches or Sandwich Trays

sandwich or salad, chips, sparkling water, and cookie **\$24**

sandwiches and salads with no sides **\$15**

Turkey Club Sandwich

Starter Bakery hoagie, parmesan mayo, bacon, tomato

Mission Caprese Sandwich

Starter Bakery ciabatta, tomato, basil, tapenade

SOMA Beef Sandwich

Starter Bakery ciabatta, roast beef, provolone, pickled onions

Herb Quinoa Salad

cucumber, mint, chickpeas, onion, feta, beets, lemon vinaigrette

Curry Chicken Salad

little gem lettuces, raisins, celery, tofu available

CHEFS Salad

tomato, onion, cucumber, bacon, boiled egg, seeds

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DINNER APPETIZERS

*Small bites to full service receptions.
Prices vary depending on service provided.*

Pick 3 for \$12 - 2\$4 PP Pick 5 for \$20 - \$40 PP

Hot Apps

Arancini

fried risotto balls, marinara sauce

Stuffed Mushrooms

cream cheese, parmesan herbs

Mini Samosas

vegetables wrapped and fried, mint chutney

Skewers

Strawberry

prosciutto, balsamic glaze

Caprese

mozzarella, tomato, basil

Shrimp

honey garlic glazed

Bruschetta

Cucumber

dill marinated cucumber and creamed
cheese on a toasted baguette

Tomato

balsamic roasted cherry tomatoes and
cream cheese on a toasted baguette

Olive

olive tapenade on toasted baguette

Pinwheels

Curry Chicken

Mission Caprese

SOMA Beef

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DINNER APPETIZERS

*Small bites to full service receptions.
Prices vary depending on service provided.*

Pick 3 for \$12 - \$24 PP Pick 5 for \$20 - \$40 PP

Sliders

additional + \$3 PP

Burger

parmesan mayo, tomato, american
cheese, brioche

Caprese

tomato, basil, mozzarella, brioche

Spreads

Crudite & Dips

hummus, green goddess, fresh
vegetables

\$14 PP

Meat & Cheese

manchego, brie, salame, olives, fig
preserve, Crackers

\$22 PP

Deluxe Meat & Cheese

Meat & Cheese plus Point Reyes
Toma, cornichons, artichoke hearts

\$25 PP

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DINNER ENTREES

*Build your dinner menu with up to 2 proteins and 2 sides.
Vegetarian and vegan entrees are available.*

Proteins

Lemon Herb Chicken, strawberry balsamic

\$30 PP

Mustard Pork Loin, roasted with herbs, cherry black pepper agrodulce

\$30 PP

Grilled Tritip chimichurri

\$40 PP

Maple Glazed Salmon, miso, sesame seeds

\$45 PP

Sides

Crispy Potatoes, garlic-parmesan butter

Spiced Chickpeas & Quinoa, shallot, herbs

Sundried Tomato Penne, pasta, mozzarella, pesto

Parmesan Salad, lettuce mix, seeds

Simple Green Salad, tomatoes, onion, lemon vinaigrette

Asparagus & Hollandaise

Honey Roasted Carrots, butter miso, sesame seeds

Panzanella Salad, cucumber, heirloom tomato, onion, basil, Standard Bakery bread

Summer Squash & Farro, kalamata olives, oregano

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DESSERTS

Build your menu by mixing and matching menu options—each selection requires a minimum of 10.

Full Service

Melons & Manchego, euro-style, olive oil, sea salt

Cheesecake, blackberry compote

Chocolate Lava Cake, cherry coulis

\$14 PP

Buffet & Self-Service

Assorted Sweet Bites, variety of cheesecakes, brookies, and brownies

\$10 PP

Housemade Chocolate Chip Cookies

\$3 PP

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