

CATERING MENU

firewood

CAFÉ

SALAD

CAESAR SALAD 12.00
housemade caesar dressing & served with your choice of 3 fixings

MEDITERRANEAN SALAD 13.50
local greens, tomatoes, garbanzo beans, cucumbers, artichoke hearts, hearts of palm, kalamata olives, red onion, and feta cheese with a red wine vinaigrette

BERRIES, ROASTED CHICKEN & CASHEW SALAD 14.50
roasted chicken breast, bleu cheese, mixed berries, cashews, mixed greens, and balsamic vinaigrette

BALBOA SALAD 14.50
roasted chicken breast, romaine, avocado, tomato, cotija cheese, crispy tortillas, lime-cilantro dressing

GARDEN SALAD 10.95
tossed with one of our housemade dressings & served with your choice of 3 fixings

KALE SALAD 13.50
tossed with one of our housemade dressings & served with your choice of 3 fixings

TOPPED:

WITH GRILLED CHICKEN 4.00

WITH JUMBO PRAWNS 6.95

WITH FRESH ATLANTIC SALMON 7.95

FIXINGS:

caramelized onions	sweet white corn	roasted red peppers
garbanzo beans	candied walnuts	mushrooms
raisins	roasted beets	broccoli
goat cheese	feta cheese	bleu cheese

DRESSINGS:

firewood herb vinaigrette	classic caesar
raspberry mustard vinaigrette	lowfat creamy garlic

WOOD OVEN

PULLED PORK NACHOS 14.00
pulled pork, jalapeño cheese, pico de gallo, all fire-roasted in our wood oven

CHICKEN PARMIGIANA 15.95
served with capellini

JUMBO PRAWNS 16.50
white wine, garlic, olive oil, and parsley, served with fire-roasted new potatoes

SALMON 16.50
wood-fired with lemon and olive oil, and served with fire-roasted new potatoes

PORK LOIN 15.95
fresh herbs with a Marsala wine sauce, and served with fire-roasted new potatoes

SERVED WITH OVEN ROASTED SEASONAL VEGETABLES

PASTA

**gluten-free options available for some pastas*

CAPELLINI 14.95
sautéed garlic, fresh roma tomatoes, and basil tossed with olive oil

FETTUCINI ALFREDO PRIMAVERA 15.50
broccoli, peas, shiitake mushrooms and zucchini in a rich cream sauce

OVEN-BAKED RIGATONI 15.95
mild Italian sausage, onions, and marinara sauce with mozzarella and fontina cheeses

PENNE 14.95
tossed in a white wine cream sauce with prosciutto, shiitake mushrooms and sweet peas

SEAFOOD LINGUINE 17.95
clams, prawns, calamari, salmon with garlic and olive oil in light tomato sauce

HOUSE TORTELLINI 15.95
stuffed with roasted chicken, imported mortadella, and fresh parmesan cheese

SHRIMP TORTELLINI 16.95
stuffed with shrimp, green onions, shallots, and red bell pepper

HOUSEMADE TORTELLINI SAUCES:

marinara sauce, white wine cream sauce, pesto sauce, firewood sauce

PIZZA & FLATBREAD

MARGHERITA FLATBREAD 13.00
housemade tomato sauce with fresh roma tomatoes and basil leaves

PROSCIUTTO FLATBREAD 13.95
thinly sliced colosseum prosciutto with tender baby arugula

MUSHROOM PIZZA 13.50
three varieties of mushrooms with caramelized onions, and housemade tomato sauce

ITALIAN SAUSAGE PIZZA 13.95
mild Italian sausage, red and green bell peppers, bermuda onions and housemade tomato sauce

CHICKEN PESTO PIZZA 13.95
rotisserie chicken, pesto sauce, roasted red peppers, sliced red onions and a blend of cheeses

PEPPERONI PIZZA 13.95
Italian pepperoni and housemade tomato sauce

VEGETARIAN PIZZA 13.50
pesto sauce, artichokes, red peppers & black olives

SEASONAL FLATBREAD 13.95
ask your server for today's selection

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ROTISSERIE

SERVED WITH FIRE-ROASTED NEW POTATOES

HERB-ROASTED CHICKEN

marinated in olive oil, fresh sage, rosemary, and garlic

HONEY-DIJON CHICKEN

firewood's honey and dijon mustard sauce

HALF 11.50
WHOLE 17.95

PANINIS

ALL PANINIS SERVED WITH A GREEN SALAD

ITALIAN MEAT

13.95

ham, salami, mortadella, provolone, and live tapenade

THREE CHEESE & HAM

13.50

gruyere, provolone, gouda, and black forest ham, and dijon aioli

CAPRESE

13.50

tomato, mozzarella, basil, and balsamic

TURKEY

13.95

provolone, basil pesto, arugula, and marinated tomatoes

CUBANO

13.95

pulled pork, ham, swiss, pickles, mayo, mustard

SANDWICHES & WRAPS

CALIFORNIA TURKEY AND AVOCADO

13.95

provolone, arugula, tomato, and basil aioli, served on rustic bread

CHICKEN AND BRIE

13.95

roasted chicken, brie, balsamic onions, honey dijon aioli on brioche bread

CHIPOTLE BLT

13.95

applewood-smoked bacon, romaine, tomato, avocado, and chipotle aioli on lightly toasted rustic bread

CLASSIC ROAST BEEF

14.50

sliced roast beef, white cheddar, lettuce, tomato, and horseradish aioli on a hoagie

BUFFALO CHICKEN WRAP

13.75

roasted chicken, bleu cheese, buffalo sauce, romaine, and tomatoes

TUNA WRAP

13.75

fresh made tuna salad, romaine, and tomatoes

KIDS

HOMESTYLE MACARONI & CHEESE

7.95

corkscrew pasta with a creamy cheese sauce

CHEESE PIZZA

7.95

kid's-size pizza topped with fresh mozzarella

SIDES

FIRE-ROASTED NEW POTATOES

5.95

tossed with fresh herbs, olive oil, and garlic

FIREWOOD SIDES

5.95

ask about our fresh selection of seasonal side dishes

MIXED GREENS SALAD

5.95

red and green leaf lettuce, roma tomatoes, tossed with firewood vinaigrette

SIDE CAESAR SALAD

5.95

romaine lettuce, parmesan cheese and fresh garlic croutons with classic caesar dressing

KALE SALAD

5.95

kale, roma tomato tossed with firewood vinaigrette

SOUP OF THE DAY

6.95

BREAKFAST

BACON, SAUSAGE, OR

HAM & CHEDDAR SANDWICH

11.00

EGG & CHEDDAR CHEESE SANDWICH

9.00

PESTO BREAKFAST WRAP

13.00

scrambled eggs, pesto, potatoes, feta cheese, oven roasted tomatoes, and basil

BACON CHIPOTLE WRAP

13.00

scrambled eggs, applewood smoked bacon, potatoes, cheddar cheese, and chipotle aioli

BANANA & NUTELLA PANINI

11.00

fresh bananas and nutella on brioche bread

LOX AND BAGEL

14.95

your choice of bagel with cream cheese, spinach, smoked salmon, cucumbers, tomato, onion, and capers

AVOCADO TOAST

13.95

thick sliced levain, cherry tomatoes, cucumbers, capers, and cotija cheese

ADULT PB&J

13.95

peanut butter, bacon, local jam, bananas, and honey on toasted brioche

HOUSEMADE GRANOLA & YOGURT

WITH SEASONAL BERRIES

7.50

HOT OATMEAL WITH DRIED FRUIT

5.50

BAGEL WITH CREAM CHEESE

4.00

SAMPLE MENU • PRICES ARE PER PERSON

CATERING MENU

BEVERAGES

FOUNTAIN DRINKS	2.95
FRESHLY BREWED ICED TEA	2.95
HOT COFFEE / TEA	2.95
BOTTLED DRINKS	3.75

WHITE WINE

CHARDONNAY	GLASS 8.50 - 12.95
SAUVIGNON BLANC	
PINOT GRIGIO	
WHITE WINE SPECIAL	ASK

RED WINE

CABERNET	GLASS 8.75 - 13.95
CHIANTI	
MERLOT	
PINOT NOIR	
RED WINE SPECIAL	ASK

BEER

BOTTLED BEERS	9.00
DRAFT BEERS	9.00

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PLEASE CONTACT NIKKI GONZALEZ AT

650-821-0608

WWW.FIREWOODCAFE.COM

