

CATERING MENU

Breakfast, Lunch & Family Style Entrees



Episcopal
Community Services
San Francisco



CHEFS
CONQUERING HOMELESSNESS
THROUGH EMPLOYMENT IN FOOD SERVICE

CONTINENTAL BREAKFAST

ASSORTED PASTRY PLATTER

Small \$45 (serves 10) • **\$90** (serves 20) **V**

YOGURT, MIXED BERRIES & GRANOLA

Small \$45 (serves 10) • **\$85** (serves 20) **V, N**

BAGEL PLATTER

Small \$50 (serves 10) • **\$95** (serves 20)

Choice of plain, chive, smoked salmon **(+\$10)**,
or blueberry cream cheese spread

COFFEE

\$50 (serves 10)

HOT TEA

\$35 (serves 10)

JUICE CARAFE

\$40 (serves 10)

Choice of cranberry, orange,
or grapefruit juice

PARTY PLATTERS

CHARCUTERIE

Small \$100 (serves 10) • **\$200** (serves 20)

Selection of 3 cured meats, 3 cheese, olives, marinated mushrooms, roast garlic spread, crostini, and crackers

CHEESE

Small \$80 (serves 10) • **\$160** (serves 20)

Selection of imported and domestic cheeses, local honey, and seasonal jam with crackers **V**

CHIPS & DIPS

Small \$45 (serves 10) • **\$80** (serves 20)

Tortilla chips, guacamole, fire-roasted salsa, black bean dip, sour cream **V**

ANTIPASTO

Small \$75 (serves 10) • **\$140** (serves 20)

Hummus, feta, olives, grilled seasonal vegetables, marinated mushrooms, and garlic spread served with pita **V**

FRUIT PLATTER

Small \$65 (serves 10) • **\$120** (serves 20)

Seasonal fruit **VG**

SLIDERS

Small \$80 (serves 10) • **\$150** (serves 20)

California Rub Tri-Tip

Rotisserie Chicken

Garlic and Thyme Mushroom **VG**

APPETIZERS

3-Appetizer Package **\$12 per person**

5-Appetizer Package **\$18 per person**

7-Appetizer Package **\$24 per person**

Minimum order: 20 guests. Each appetizer is served as a bite-sized portion.

Caprese **V**

Smoked salmon cream cheese

Shrimp cocktail **GF**

Cucumber lime gazpacho shooter **VG, GF**

Stuffed mushroom **V**

Bibb lettuce cup calamari salad **GF**

Melon and prosciutto **GF**

Squash ravioli **V**

Glazed onion tartlet **V**

V = Vegetarian | **GF** = Gluten Free | **VG** = Vegan | **N** = Contains Nuts

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LUNCH SANDWICHES & WRAPS

Gluten-free bread upon request

ROAST TURKEY

Cheddar cheese, dijonnaise, arugula,
and tomato on ciabatta

GRILLED CHICKEN

Avocado, basil aioli, arugula,
and tomato on ciabatta

ROAST BEEF & ARUGULA

Parmesan horseradish cream, red onion,
arugula and tomato on ciabatta

CAPRESE

Tomato, basil, mozzarella, balsamic glaze,
arugula, and basil aioli on ciabatta **V**

RANCHERO WRAP

Black beans, scallions, grilled red bell pepper, corn, cilantro,
arugula, and guacamole in a spinach wrap **V**

PLATTER

Small \$100 (serves 10) • **Large \$190** (serves 20)

BOXED LUNCH

\$18 (includes side, dessert, and beverage)

SALADS

GRILLED CHICKEN SALAD

Mixed greens, chicken breast, avocado,
grape tomatoes, and basil dressing

CAPRESE PEARL SALAD

Arugula, fresh mozzarella pearls,
grape tomatoes, basil and balsamic vinaigrette **V**

MIXED GREENS & PEAR SALAD

Mixed greens, pear, walnuts, blue cheese,
mixed greens and red wine vinaigrette **N**

RANCHERO SALAD

Arugula, black beans, avocado, grape tomatoes,
corn, grilled red pepper, jack cheese, cilantro
and roasted ranchero vinaigrette **V**

PLATTER

Small \$110 (serves 10) • **Large \$200** (serves 20)

BOXED LUNCH

\$17 (includes side, dessert, and beverage)

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HEARTY SALADS

BROCCOLI SALAD

Small \$55 (serves 10) • Large \$110 (serves 20)
Broccoli, crispy bacon, red onions, dried cranberries,
sunflower seeds, goat cheese, creamy garlic dressing **GF**

TABOULEH SALAD

Small \$55 (serves 10) • Large \$110 (serves 20)
Couscous, cucumbers, tomato, parsley, lemon, fresh
market greens **VG, GF**

GREEK POTATO SALAD

Small \$45 (serves 10) • Large \$90 (serves 20)
Red potatoes, olives, dill, parsley, mint, feta, sundried tomatoes, olive oil, mustard **VG, GF**

FAMILY STYLE ENTREES

GRILLED TRI-TIP

Small \$110 (serves 10) • Large \$200 (serves 20)
Spice-rubbed tri-tip steak with peppers, onions, and tomatillo salsa **GF**

HERB ROASTED CHICKEN

Small \$95 (serves 10) • Large \$190 (serves 20)
Chicken quarters roasted with fresh herbs, garlic, lemon, and olive oil **GF**

MIRIN GLAZED SALMON

Small \$130 (serves 10) • Large \$250 (serves 20)
Salmon filet glazed with mirin and soy sauce garnished with sesame seeds

VEGETARIAN ENTREES / SIDES

MOROCCAN STYLE ROASTED CAULIFLOWER STEAKS

Small \$80 (serves 10) • Large \$155 (serves 20)
Cauliflower steaks with cranberry, date, cumin, mint,
parsley, olive oil vinaigrette **VG, GF**

CURRIED TOFU

Small \$80 (serves 10) • Large \$155 (serves 20)
Tofu, chickpeas, broccoli, red onion, brown rice, coconut
curry sauce in herbs and olive oil **V, GF**

HERB ROASTED POTATOES

Small \$40 (serves 10) • Large \$80 (serves 20)
Potatoes slow roasted in olive oil and herbs **VG, GF**

FOUR CHEESE MACARONI AND CHEESE

Small \$50 (serves 10) • Large \$100 (serves 20)
Cheddar, monterey jack, swiss and parmesan cheeses
and cream baked with pasta **V**

GARLIC SCALLION RICE

Small \$45 (serves 10) • Large \$80 (serves 20)
Fluffy Rice tossed with garlic and scallions **VG, GF**

ROASTED VEGETABLE MEDLEY

Small \$45 (serves 10) • Large \$80 (serves 20)
Simple preparation of roasted seasonal vegetables
tossed in herbs and olive oil **VG, GF**

SIDES

POTATO SALAD

Small \$50 (serves 10) • Large \$90 (serves 20)
Red potatoes, mayonnaise, celery, carrots **V**

HOUSE GARDEN SALAD

Small \$50 (serves 10) • Large \$90 (serves 20)
Mixed greens, tomatoes, cucumbers, carrots,
and croutons with a vinaigrette dressing **VG**

FRUIT SALAD

Small \$50 (serves 10) • Large \$90 (serves 20)
Selection of seasonal fruit **VG**

KETTLE CHIPS

\$2.50 each

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DESSERTS

Small \$40 (12 cookies and/or bars serves 10)
Large \$80 (24 cookies and/or bars serves 20)

COOKIES

Selection of homemade cookies

BROWNIES

LEMON BARS

PARFAITS

Small \$60 (serves 10) • **Large \$115** (serves 20)

Chocolate and strawberry

BEVERAGES

BOTTLED WATER

\$2.00

SODA

Coke, Diet Coke, Sprite
\$3.00

SPARKLING WATER

Assorted flavors
\$3.00

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Interested in CHEFS Catering?



Contact us at
catering@ecs-sf.org
to hire CHEFS for your next event!



CHEFS (Conquering Homelessness through Employment in Food Services) is a culinary training program that provides instruction in technical and professional skills enhancement necessary for entry into the food service industry. Students receive classroom instruction, in-kitchen hands-on training, and internships at a local restaurant or institutional kitchen setting.

Students earn their Food Handlers Certification in the first two weeks and spend eight weeks in the kitchen learning their craft, station by station until they have mastered the skills. We also support them with job readiness training throughout and help them apply to jobs with the goal of permanent employment. The program also offers the opportunity to earn a weekly stipend while gaining skills.



Episcopal Community Services (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. This past year, we served more than 13,000 people, guided by our mission to help homeless and very low-income people every day and every night obtain the housing, jobs, shelter, and essential services each person needs to prevent and end homelessness.