

## Breakfast Menu



#### **PLATTERS**

	SMALL PLATTER SERVES 10	LARGE PLATTER SERVES 20
Mini Quiche Platter - assorted seasonal vegetables and classic Lorraine	<b>\$48</b>	\$98
Fresh Fruit Platter - farmer's market seasonal	<b>\$50</b>	\$100
Build Your Own Yogurt Parfait - organic vanilla, granola, fresh berries,	\$5 <b>0</b>	\$100
local honey		
Smoked Salmon and Bagel Platters plain bagels with whipped cream	\$50.00	\$100
cheese with capers, dill, sliced tomatoes, red onions		
Gourmet Smoked Salmon Brunch Board	n/a	\$250
whole smoked salmon, fishwife smoked rainbow trout, whipped cream		
cheese, caper, pickled red onions, hard-boiled eggs, tomatoes, avocado,		
dill, cucumber, radishes, fresh fruit bagel, and deli rye toast		
Continental Breakfast Platter - hard-boiled eggs, toast, muffins,	\$45 \$95	
croissants whipped honey butter & jam, fresh fruit,		

#### **BREAKFAST**

Sunrise Breakfast Sandwich \$60 Serves 6-8 | 6 Sandwiches

Petaluma farm egg, tartine sausage patty, thick English muffin, white cheddar, garlic aioli

Ham, Egg & Cheese Croissant \$60 Serves 6-8 | 6 Sandwiches

Rosemary Ham, Farm Egg, Cheddar Cheese, Calabrian Aioli, S&P

Vi's Smoked Salmon Bagel (Open-Faced) \$80 Serves 6-8 | 6 full tartines

Norwegian smoked salmon, caper, dill whipped cream cheese, red onions, crispy capers, citrus zest

Whole Quiche \$45 Serves 4-6 | 10"

Seasonal Vegetable or Classic Lorraine

Belly Deli Frittata \$55 Serves 6-8 | 10"

Italian Omelet with Goat Cheese, Roasted Red Peppers, Carmelized Onions, Chives

Banana Bread, Zucchini Bread, or Chai Apple Loaf (GF) \$15 each serves 4-6

#### DRINKS SIDES

Coffee Service	\$45   serves 20 - 30	Golden Gate Think Cut Bacon	\$40   serves 6-8
Includes paper cups, half & half assorted sugars & wood stirrers		Tartine Sausage Patties	\$55   serves 6-8
Juice Bar Assorted Fresh Juices served in glass carafe with fruit garnishes	MP	Hash Browns	\$25   serves 6-8
		Fruit Cups	\$3.50 each (min 8)
		Yogurt Parfait	\$4.50 (min 8)

# Grazing Boards & Platters



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#### Seasonal Fruit Platter

Organic Assortment of Seasonal Fruit
with Fresh Mint
\$50 | Serves 10
\$100 | Serves 20

#### Crudité Platter

Organic Seasonal Farmer's Market Vegetables
with Hummus and Belly's Green Goddess Dip
\$55 | serves 10
\$110 | serves 20

#### **Antipasto Platter**

Prosciutto, Soppressata, Coppa, Panino
Marinated Fresh Mozzarella, Provolone
Marinated Artichokes, Cheese Stuffed Cherry
Peppers, Kalamata Olives,
Breadsticks and Flatbread
\$150 | Serves 10
\$275 | serves 20

#### Mediterranean Platter

Assorted Olives, Greek Feta Cheese, Dolmas,
Falafel, Hummus, Tomatoes, Persian
Cucumbers with Pita
\$100 | Serves 10
\$185 | serves 20

#### The Charcuterie Board

Hand Selected Cured Meats, Local Artisan Cheeses, Pickled Vegetables,
Whole Grain Mustard, Gourmet Nuts, House-Made Crostini
\$100 | Serves 8

\$140 | Serves 12 \$280 | Serves 20

#### The Cheese Board

Assortment of Local Artisan Cheeses

Dry Fruit, Nuts, Fresh Seasonal Fruit, Sweet Bites, Crostinis and Flatbread

\$100 | Serves 10

\$185 | serves 20



### Sandwich Platter

### Serves 6-8 | 6 Whole Sandwiches | Cut in Half \$99

#### Saigon Chicken Banh Mi

Lemongrass Marinated Chicken, Pickled Carrots & Daikon, Cucumbers, Cilantro, Jalapeno, Garlic Aioli, Toasted French Roll

#### BBQ Tri Tip Banh Mi

Sliced Tri-Tip with Bachan's BBQ Sauce, House Pickles, Daikon and Carrots, Cilantro, Cucumbers, S&P, Calabrian Chili Aioli on Toasted French Roll

#### Pesto Chicken

Grilled Chicken Breast with Pesto, Arugula, Tomatoes, Garlic Aioli on Ciabatta

#### Grilled Vegetable Panini

Grilled Chicken Breast with Pesto, Arugula, Tomatoes, Garlic Aioli on Ciabatta

#### **Turkey Club**

House Oven-Roasted Turkey, Bacon, Monterey Jack Cheese, Avocado, Tomato, Red Onions,
Lettuce, Garlic Aioli on Sliced Sourdough

#### L' Americano

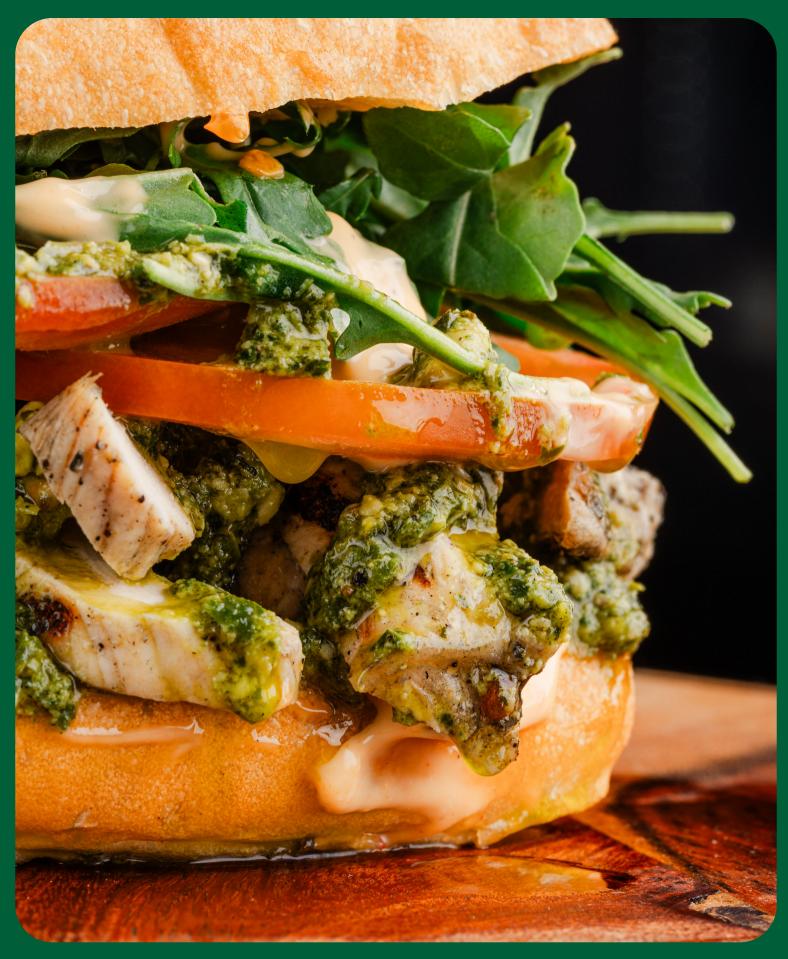
Golden Gate Roast Beef, Sharp Cheddar, Lettuce, Tomatoes, Pickles, Red Onions, Pepperoncini,
Black Pepper & Horseradish Aioli on Freshly Baked Dutch Crunch

#### **Hummus Cucumber Sandwich**

Thinly Sliced Cucumbers, Tomatoes, Red Onions, Dressed Romaine Lettuce,
Housemade Garlic Hummus on 9 Grain Bread

#### Caprese Sandwich

Fresh Basil, Fresh Mozzarella, Ripe Tomato, Extra Virgin Olive Oil, Sea Salt,
Balsamic Glaze on Fresh Focaccia



Hot Pesto Chicken Sandwich

## Bag Lunches

8 order minimun | served in disposable container



#### Select from the following:

- House Roasted Turkey with Avocado, Monterey Jack Lettuce, Tomatoes, Red Onions and Garlic Aioli on Sliced Sourdough
- Golden Gate Roast Beef w/ Tillamook White Cheddar Lettuce, Tomatoes, Red Onions, Dill Pickles Horseradish Aioli on Sourdough Roll
  - The Calabrese
     Spicy Calabrian Salami, Spicy Toscano Salami,
     Fresh Mozzarella, Tomatoes, Red Onions,
     Mild Cherry Peppers, Black Pepper,
     Calabrian Pepper Aioli on Fresh Sourdough Roll
    - Caprese Sandwich
       Fresh Basil, Fresh Mozzarella, Ripe Tomato,
       Extra Virgin Olive Oil, Sea Salt,
       Balsamic Glaze on Fresh Focaccia

\$18.95 Sandwiches come with potato chips and a cookie.

Upgrade chips to a gourmet deli side for \$3

Additional sandwich options are available



#### Belly Deli Chopped Chicken Salad

Roasted Chicken, Arugula, Romaine, Garbanzo Beans, Pepperoncini, Capers, Red Onions, Cherry Tomatoes, Olives, Parsley, Feta Cheese, Herb de Provence Vinaigrette

#### Asian Chicken Salad

Romaine Mix, Napa Cabbage, Avocado, Wonton Strips, Crispy Quinoa Mint, Cilantro, Almonds, Ginger Sesame Vinaigrette

#### Caprese Salad

Fresh Mozzarella Cheese, Ripe Tomatoes, Fresh Basil, S&P, EVOO, Balsamic Glaze, Served with Garlic Crostinis

#### Fattoush Salad

Romaine, Feta Cheese, Kalamata Olives, Pickled Red Onions, Pita Chips Sumac, Lemon Vinaigrette

#### Kale Detox Salad

Roasted Beets, Avocado, Crispy Chickpeas, Feta Cheese, Green Goddess Dressing

#### **Turkey Cobb**

House Roasted Turkey, Bacon, Avocado, Hard Boiled Egg, Cherry Tomatoes, Red Onions, Romaine Lettuce, Arugula

#### The Italian Chopped

Chopped Romaine, Genoa Salami, Mozzarella, Chickpeas, Cherry Tomatoes, Red Onions Mustard Thyme Vinaigrette



Catering Info

**Basics & Packaging** 

All orders are packed in eco-friendly disposable ware. Utensils, serving ware, and napkins are

available upon request. If you don't see something you are looking for, we encourage you to reach

out. Our catering teams are happy to help accommodate.

**Ordering** 

We offer both online ordering via our website or via email at catering@heffernanrestaurants.com.

Both options are available for pick up and delivery. For online orders, please try to place orders at

least a full day in advance. However, we are happy to accommodate last-minute orders - even

same-day orders! To place a last-minute order, please call 415-871-1681

Custom Menus, Packaging, and Catering Partnerships

Belly Deli is skilled in curating memorable experiences, menus, and products tailored to your

corporate or social occasions. Call or email us, and our catering director will contact you to explore

available options.

**Catering Fees** 

All catering orders include a 20% catering fee, sales tax, and delivery fee, if applicable. Please

review all the details carefully before approving your catering quote.

Menus

Our menus are seasonal, and we offer a range of options beyond what is included in this deck.

If you have something in mind that you don't see, please reach out.

**Cancellations & Refunds** 

Please request cancellations at least 48 hours in advance. Cancellations with less than 48 hours

notice will be subject to a 50% fee, and cancellations with less than 24 hours' notice will not be

eligible for a refund. All refunds are at the discretion of management.

email: catering@heffernanrestaurants.com

call: 415-871-1681