



Fayala
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San Francisco, CA 94105
Email: fayalASF@gmail.com
Web site: www.fayalASF.com
Tel: (415) 757-0444

HOURS: Mon - Friday 6-3pm
Sat/Sun: As needed

A NOTE FROM FAYALA

We make every effort to accommodate all orders, but kindly ask that you place your order at least 24 hours in advance. If you need to change or cancel your order. In some cases; Cancellations less than 24 hours in advance may incur a 50% charge

Minimum for delivery is \$100.00. Please call with any questions or special requests.

We offer: Breakfast, Lunch, Appetizers and Dinner

Cuisines: Mediterranean, French, Italian, Middle Eastern & Mexican

Benefits of catering with Fayala

- Free food tasting on us. Try our food with 10 of your friends for free.
- Customized menu for your event and budget.
- FREE delivery in all FIDI and SOMA District (minimum \$100 order)
- Catering rewards and seasonal promotions offered to all our clients.
- 10% off your first order with us.
- All house accounts receive a complimentary dessert.
- Refer us to a new client and receive a free lunch.
- Unmatched customer service, sit back and let us take care of everything.



CATERING MENU

BREAKFAST MENU *6am deliveries need minimum 24 hour notice*

Breakfast Burrito Special (Serves 10) \$89.99

Tray of breakfast burritos with a bowl of a fresh fruit salad

Assorted Burrito Platter (serves 10) \$69.99

Assortment of our most popular burritos on platter; you have the option to select your own burritos. Includes house made chips and salsa

Huevos con Frijoles (serves 10) \$65.00

scrambled eggs, garlic potatoes, beans and salsa

Huevos con Papas(serves 10) \$65.00

scrambled eggs, garlic potatoes, beans and salsa

Huevos con Bacon (serves 10) \$70.00

scrambled eggs, bacon, beans and salsa

California (serves 10) \$75.00

scrambled eggs, bacon, avocado, beans and salsa

Vegetarian Sandwich Platter (serves 10) \$59.99

Eggs, veggies, cheese

Southwestern Sandwich Platter(serves 10) \$69.99

Eggs, spinach, tomato salsa, cheese

Fayala Sandwich Platter (serves 10) \$79.99

Eggs, avocado, bacon, mushrooms, sundried tomato and cheese

Smoked Salmon Platter (serves 10)r \$85.00

Smoked salmon, cucumbers, tomatoes cream cheese and red onions

Oatmeal (serves 10) \$45.00

Steel-cut oatmeal cooked and served with sides of fresh blueberries and brown sugar

Fruit & Yogurt Parfait (serves 10) \$60

Fruit, granola, yogurt

Breakfast Continued...

Assorted Pastries (serves 10) \$35.00

Bagels & Cream Cheese (serves 10) \$35.00

Assorted Muffins (serves 10) \$35.00

Fresh Fruit Platter (serves 10) \$55.00

Pancakes with Syrup (serves 10) \$70.00

French Toast with Syrup (serves 10) \$70.00

Hard-Boiled Eggs (serves 10) \$20.00

Coffee or Tea (serves 10) \$30.00

LUNCH PACKAGES

Boxed Lunch Special \$15.99

Choice of sandwich or wrap, salad, cookie and a side dish

Bag Lunch \$13.99

Choice of sandwich or wrap, salad, bag of chips

Small Event Package (Serves 5) \$64.99

Assorted Sandwich or Wrap Platter, house salad and cookies

Medium Event Package (Serves 10) \$139.99

Assorted Sandwich or Wrap Platter, house salad and cookies

Large Event Package (Serves 20) \$259.99

Assorted Sandwich or Wrap platter, house salad and cookies

DRINKS & EXTRAS

Bottled water, assorted sodas \$2.00

Specialty drinks, Pellegrino, Snapple, organic teas \$2.99

Assorted Kettle Chips, Sun Chips and POP Chips \$2.50

SWEET BITES

Fresh Fruit Platter (serves 10) \$55.00

Fresh Baked Cookies (serves 10) \$20.00

Chocolate chip default flavor, call for more options

Chocolate Cheesecake Brownies (serves 10) \$30.00

PANINI SANDWICHES or GOURMET WRAPS

Available in catering style or individual boxes. Served with house salad for catering orders

Assorted Sandwich or Wrap Platter

\$12.99/per person

Assortment of our most popular sandwiches or wraps on a platter; you have the option to select your own sandwiches or wraps. Note: restrictions may apply.

Burrata (recommended as sandwich)

Burrata cheese, fresh sliced tomatoes, basil, pesto mayo with a touch of extra virgin olive oil, salt and pepper

Park Tower

Grilled chicken breast, house prepared pesto mayo, swiss cheese, sautéed mushrooms, sun-dried tomatoes and fresh basil .

Spicy Fayala

Grilled chicken breast prepared with Fayala's special blend of spices, roasted red peppers, pesto-mayo and your choice of melted cheese

SOMA

Grilled chicken breast, roasted red peppers, organic mixed greens, fresh sliced tomatoes and sautéed mushrooms

Smoked Turkey

Smoked turkey breast, diced tomatoes, organic mixed greens, fresh red onions, pesto mayo with your choice of cheese

BBQ Chicken

Chicken breast marinated in BBQ sauce, caramelized onions, roasted red peppers, with your choice of cheese

Roasted Vegetarian

Roasted red peppers, sautéed mushrooms, caramelized red onions, grilled eggplant topped with avocado, fresh sliced tomatoes, and organic mixed greens

Smoked Salmon

Smoked salmon, house-made pesto mayo, diced capers, swiss cheese, organic mixed greens and sliced tomatoes

Steak et Fromage

Marinated and grilled sliced steak with aioli, bell peppers, onion, with your choice of cheese, topped with baby spinach

Sea Bass Sandwich (recommended as sandwich)

Sea Bass, house-made pesto mayo, fresh sliced tomatoes, basil, feta, organic mixed greens with your choice of cheese

Chapli Kabob (recommended as sandwich)

Ground chicken prepared with special blend of spices, topped with red onion, basil, spicy harissa mayo.

SALADS Available in catering style or individual boxes. Served with dressing on the side for catering orders

Traditional Caesar

\$10.99

Romaine hearts tossed with house-made caesar dressing, shredded parmesan and house made croutons. Add chicken +\$2.00

Spicy Chicken Caesar

\$12.99

Romaine hearts tossed with house-made caesar dressing, topped with spicy chicken breast, parmesan cheese and house-made croutons

Mixed Cobb

\$12.99

Organic mixed greens tossed with our house-made balsamic vinaigrette dressing, smoked turkey, eggs, feta cheese, tomatoes, sliced oranges, black olives and fresh green beans

Salade Tropicale

\$12.99

Organic mixed greens tossed with our house-made balsamic vinaigrette dressing, oranges, blueberries, mango, strawberries, seedless grapes, mixed nuts, almonds and feta cheese. (seasonal fruits)

Kale Salad with Chicken

\$11.99

Tuscan kale, shredded carrots, red onions, grilled chicken and served with our house-made balsamic vinaigrette dressing.

Salad Norveigenne

\$12.99

Organic mixed greens tossed with our house-made balsamic vinaigrette dressing, smoked salmon, roasted red peppers, caramelized onions, feta cheese and kalamata olives

Salad Nicoise

\$12.99

Organic mixed greens tossed with our house-made balsamic vinaigrette dressing, ahi tuna, anchovies, eggs, potatoes, kalamata olives, avocado, feta cheese and fresh green beans

Make your own salad bar

\$13.99 per person

Choice of 2

-romaine -kale -mixed greens -spinach -arugula

Choice of 2 proteins

- Grilled chicken -Spicy chicken --smoked salmon -ahi tuna -tofu

Choice of 8 toppings:

-black olives -corn -garbanzo beans -quinoa -croutons

-cherry tomatoes -sunflower seeds -cucumber-green onions -beets

-red peppers -caramelized onions -bell peppers -green beans -raisins

-avocado -dolma -roasted veggies -brussel sprouts -carrots

SPECIALTY SALADS *Served with dressing on the side for catering orders. Serves 10*

Salade Tomate \$60.00
Cherry tomatoes and feta cheese, seasoned with Italian spice and a touch of lemon

Salade d'Epinard \$60.00
Organic baby spinach salad with goat cheese, dried cranberries, orange slices and glazed pecans

Salade Maison \$60.00
Organic mixed greens with crumbled bleu cheese, glazed pecans and almonds in house-made balsamic vinaigrette dressing

Kale Salad \$70.00
Fresh chopped kale salad tossed in house-made balsamic vinaigrette, sliced red onions and shredded carrots

Quinoa Salad \$70.00
Organic quinoa, black beans, red bell peppers, fresh squeezed lemon juice, chopped cilantro

Tabouli Salad \$70.00
Bulgur, cilantro, raisins, olive oil and seasonal vegetables

Mexican Grill *Serves 10*

Taco Bar (Serves 10) \$129.99
Includes 2 types of protein, rice, black beans, cheese, pico de gallo, tortillas, salsa, chips, one veggie spread. (All ingredients and condiments are in individual trays)

Burrito Platter (Serves 10) \$125.99
Assorted burritos, including chicken, carne asada, vegetarian. Includes rice, beans, pico de gallo, sour cream, cheese and lettuce. Served with tortilla chips and house made Salsa

Chicken Fajitas \$135.00
Marinated chicken breast, fresh tomatoes, cilantro, bell peppers and cheese rolled in a flour tortilla with sour cream

Chicken Enchiladas \$125.00
Red, green & yellow bell peppers, marinated chicken breast in marinara sauce

Chips & Salsa \$35.00
House made tortilla chips and salsa

Spinach & Pear Salad \$60.00
Organic baby spinach leaves, D'Anjou pears, feta cheese, glazed pecans with a side of balsamic vinaigrette dressing

Potato Salad \$60.00
Potatoes mixed with eggs, green onions, chopped cilantro in a house-made dijon mayo dressing

Farmer's Salad \$60.00
Fresh steamed vegetables in a light house-made vinaigrette dressing

Beet Salad \$70.00
Freshly cooked beets, tossed in Chef's special sauce, topped with feta cheese and chopped green onions

Asparagus Salad (seasonal) \$75.00
Sautéed asparagus with red and yellow bell peppers

Brussel Sprouts (seasonal) \$75.00
Grilled Brussel sprouts marinated in Chef's special house-made sauce

COLD PASTA DISHES *Serves 10*

Sun-dried Tomato Rigatoni \$60.00
Rigatoni pasta with sun-dried tomato, pesto sauce and parmesan cheese

Basil Pesto Penne \$60.00
Penne pasta in basil pesto with peanuts, garlic and parmesan

Sun-dried Tomato Basil Orzo Pasta \$60.00
Orzo pasta with sun-dried tomatoes, basil and parmesan

SIDES *Serves 10*

Green Beans \$30.00
Steamed fresh green beans seasoned with garlic, salt and pepper

Jasmine Rice \$30.00
Jasmine rice mixed with corn, carrots and peas

Roasted Garlic Potatoes \$30.00
Fried potatoes prepared with garlic, olive oil, and soy sauce

Glazed Butternut Squash \$40.00
Roasted butternut squash prepared and glazed

Roasted Vegetables \$35.00
Mixed vegetables seasoned with garlic, salt and olive oil

CHICKEN ENTREES *Served with house salad Serves 10.*

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| Empress Chicken | \$140.00 |
| Golden empress chicken with fresh green beans with your choice of jasmine rice or roasted garlic potatoes | |
| Chicken Parmigiana | \$125.00 |
| Chicken breast battered and topped with mozzarella cheese and tomato sauce | |
| Poulet a'la Chinoise | \$135.00 |
| Chicken breast with sautéed mushrooms, broccoli, carrots, bok choy, red and green bell peppers in house-made mushroom soy sauce | |
| Rosemary Chicken | \$135.00 |
| Baked dijon rosemary chicken served with our fresh green beans with your choice of jasmine rice or roasted garlic potatoes | |

BEEF AND SEAFOOD ENTREES *Served with complimentary house salad. Serves 10.*

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| Fried Sea Bass | \$130.00 |
| Fried sea bass with sesame seeds and our secret blend of herbs and spices | |
| Baked Sea Bass | \$130.00 |
| Baked sea bass with sesame seeds and our secret blend of herbs and spices | |
| Grilled Salmon | \$140.00 |
| Grilled salmon with fresh herbs and lemon | |
| Dinner Rolls + Butter | \$1.50 pp |

HOT PASTA DISHES & OTHER ENTREES *Served with complimentary house salad. Serves 10*

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| Vegetarian Lasagna | \$125.00 |
| Northern Italian style baked lasagna with the Chef's selection of cheeses | |
| Four Cheese Pasta Shells | \$125.00 |
| Aged Swiss, mozzarella, jack and gorgonzola cheese melted onto pasta shells | |
| Cheese Ravioli in Mushroom Sauce | \$115.00 |
| Mushroom cream sauce over cheese ravioli | |
| Gratin Dauphinois | \$125.00 |
| Baked gold potatoes seasoned with rosemary and fresh garlic in cream sauce | |
| Eggplant Napoleon | \$125.00 |
| Grilled, sliced eggplant baked in layers with low-fat mozzarella and parmesan cheese | |
| Seafood Pasta | \$135.00 |
| Prawns, calamari, salmon, red bell pepper, cilantro and sautéed onion in house-made cream sauce | |
| Dinner Rolls + Butter | \$1.50pp |

MEDITERRANEAN GRILL *serves 10*

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| Mixed Shawarma Platter | \$129.99 |
| Assortment of chicken, beef and falafel shawarmas. Contents include hummus, mediterranean salad, lettuce and tahini sauce | |
| Build Your Own Mediterranean Bowl | 129.99 |
| Chicken, falafel, rice, mediterranean salad, greens, sauces, feta cheese, olives, onions, hummus and pita bread. Bowls included and all food individually served. | |
| Veggie Mezze Platter | \$100 |
| Dolmas, hummus, pita bread, feta cheese, olives, fresh veggies and other seasonal ingredients | |
| Lemon Garlic Tilapia | \$135.00 |
| Tilapia fillet baked and served with lemon juice and garlic | |
| Beef Bourguignon | \$150.00 |
| Tender braised beef simmered in red wine with sliced vegetables in a herb-filled beef broth | |
| Lamb Bourguignon | \$150.00 |
| Tender braised lamb simmered in red wine with sliced vegetables in a herb-filled broth | |
| Fettuccine Stroganoff with Chicken | \$125.00 |
| Sautéed mushrooms, green onions and chicken breast in stroganoff sauce | |
| Lasagna Bolognese | \$135.00 |
| Northern Italian style baked lasagna with ground beef in béchamel sauce, garnished with mozzarella cheese | |
| Chicken Linguine with Hazelnut Pesto | \$125.00 |
| Linguine pasta in hazelnut pesto with peppers, snow peas and parmesan cheese | |
| Seafood Paella | \$135.00 |
| Prawns, sea bass, mussels, salmon, sweet peas, roasted red and yellow peppers and steamed turmeric rice | |
| Rigatoni Bolognese | \$135.00 |
| Rigatoni pasta with fresh ground beef in house-made tomato sauce | |
| Rigatoni Marinara | \$125.00 |
| Rigatoni pasta in our house-made marinara sauce | |

INTERNATIONAL MENUS \$14 per person:

\$500 order minimum

Taste of Asia served in bento boxes or catering style
(Restrictions and extra fees may apply).

Teriyaki Chicken

served with white rice and a potsticker

Beef and Broccoli

served with white rice and a spring roll

Fried Tofu with vegetables

served with white rice and a vegetarian springroll

Middle Eastern catering style or boxed (Restrictions and extra fees may apply).

Shawarmas or Bowls

Beef

served with mediterranean salad, carrots, hummus, feta cheese, tahini and harissa sauce on the side

Spicy Chicken

served with mediterranean salad, carrots, hummus, feta cheese, tahini and harissa sauce on the side

Falafel

served with mediterranean salad, carrots, dolmas, hummus, tahini and harissa sauce on the side

Indian catering style or boxed (Restrictions and extra fees may apply).

Chicken and potato curry

Seasoned chicken thigh and small red potatoes served with basmati rice and naan bread

Beef Curry with vegetables

Marinated beef with peppers, carrots, and corn served with basmati rice and naan bread

Vegetarian/Vegan Curry

seasonal vegetable curry served with basmati rice and naan bread

Italian catering style or boxed (Restrictions and extra fees may apply).

Lasagna Bolognese

served with caprese salad

Vegetarian Lasagna

served with caesar salad

Cheese and Mushroom Ravioli

served with caesar salad

Chicken Parmigiana with spaghetti

Southwestern catering style or boxed (Restrictions and extra fees may apply).

Short Ribs

Marinated short ribs served with coleslaw and potato salad

Fried Chicken

Crispy fried chicken served with mac and cheese and potato salad.

American catering style or boxed (Restrictions and extra fees may apply).

All burgers comes with lettuce, tomato, onion and pickles

Beef Burger

served with your choice of french fries or potato salad

Chicken Burger

served with your choice of french fries or potato salad

Vegan/Veggie Burger

served with your choice of french fries or potato salad

Extras: Avocado, Cheese, Bacon

Gluten free options available