



RIFKA'S CATERING  
SAN FRANCISCO

## LUNCH & DINNER

### SOUTHEAST ASIAN

#### CHICKEN CURRY

chicken and butternut squash  
in a rich indian curry sauce

#### CHICKEN TIKKA MASALA

chicken marinated in yogurt  
and spices served in a rich  
creamy sauce

#### SZECHWAN CHICKEN OR BEEF

chicken or beef with pea pods  
stir-fried in a spicy garlic sauce  
with crisp water chestnuts

#### THAI BEEF OR CHICKEN

trimmed sirloin steak or boneless  
chicken with chopped green  
chilies in a mild coconut sauce

#### MANGO SALMON

herbed wild salmon baked  
in a citrus sauce topped with  
mango salsa

#### LEMONGRASS HALIBUT

fresh halibut poached in ginger  
and lemongrass broth

### ITALIAN

#### PASTA MILANO

capellini pasta mixed with  
fresh baby spinach, capers  
and grape tomatoes

#### PASTA ROMA

penne pasta mixed with  
roasted butternut squash  
and asparagus

#### PASTA ITALIANA

penne pasta and roasted  
tomatoes in fresh basil pesto

#### RIGATONI WITH CHICKEN SAUSAGE

rigatoni pasta with herbed chicken  
sausage blended with mixed  
cheeses and baked in a rich  
tomato ragoût

#### LEMON CHICKEN

sautéed chicken marinated  
in fine spices drizzled with a  
lemon basil sauce

#### CHICKEN MARSALA

boneless chicken breast sautéed  
and topped with a wild  
mushroom-marsala sauce

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## MEDITERRANEAN

### MOROCCAN LEG OF LAMB

chef choice rack of lamb  
crusted with fresh herbs  
and spices

### MOROCCAN CHICKEN

tangy chicken braised with  
imported house spices cooked  
with saffron in a tagine

### KABOB

chicken, beef, lamb kabob  
marinated in mediterranean spice  
and cold-pressed olive oil

### KOFTA

beef minced with onions, garlic,  
parsley and imported spices

### MEDITERRANEAN LASAGNA

penne baked in a creamy  
bechamel sauce layered with  
ground beef or turkey baked  
in a rich tomato ragout topped  
with phyllo

### MOUSSAKA

eggplant layered with spiced  
ground sirloin and onions

### FALAFEL

fava beans blended with onions,  
garlic and freshly ground herbs  
and spices

### MEDITERRANEAN SCAMPI

shrimp braised with oregano,  
fresh parsley and artichokes  
topped with capers

### PAELLA

chicken, chorizo, mussels, clams  
and rice cooked in a saffron broth

## CONTEMPORARY AMERICAN

### BUTTERNUT SQUASH

winter squash roasted with  
brown sugar and coarse  
black pepper

### BEEF BURGUNDY

pan-seared colorado beef  
tenderloin cooked in a  
shallot wine reduction

### CREOLE BLACK BEANS

cajun spiced black beans and  
diced vegetables

### JAMBALAYA

a blend of chicken, sausage  
and shrimp served in seasonal  
acorn squash with jasmine rice

### FILET MIGNON

trimmed tender filet drizzled  
with red wine cream sauce  
and served with wild mushroom

### FLANK STEAK

choice cut prime steak marinated  
and seasoned with fresh herbs  
and spices

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## CONTEMPORARY AMERICAN

### HALIBUT

broiled halibut topped in a zesty lemon dill sauce

### AHITUNA

seared ahi tuna topped with lime-avocado salsa

### ROSEMARY SALMON

wild catch filet of salmon baked with rosemary topped with fresh plum tomatoes

### RED SNAPPER

succulent filet of seared red snapper topped with fennel and lemon-lime sauce

### SHRIMP CREOLE

sautéed shrimp in a southern belt creole sauce blended with mixed vegetables

### SCALLOPS

sweet tender bay scallops sautéed with garlic and served with linguine

### GOURMET WRAPS

grilled chicken, beef, seafood or mixed vegetables wrapped in lavash bread

### FILBERT CRUSTED SALMON

fillet of wild salmon crusted with chopped filberts

### ROSEMARY LAMP CHOPS

lamb chops marinated in rosemary, garlic and mint

## SIDES

roasted/mediterranean/cajun eggplant, mixed vegetables, asparagus, roasted butternut squash, french green beans, potatoes and avocado, rice, angel hair, saffron, spanish, coconut, lime, biryani & wild, babaganoush, hummus, couscous and dolmas

## SOUPS

broccoli, clam chowder, chicken orzo pasta and wild rice

## DESSERTS

baklava, chocolate torte, coconut & cinnamon bars, chocolate mouse, cream cheese pumpkin bars, cream puffs, lemon raspberry torte, macaroons, german chocolate cake, strawberry shortcake, tiramisu, carrot cake, cheese cake, crème brûlée, peach cobbler and others

*\* Other Selections Available Upon Request*

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