



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

LUNCH & DINNER

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

LUNCH & DINNER

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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