



CATERING

BREAKFAST

SERVES 10

PASTRY BOX 50

Traditional croissant, almond croissant and pain au chocolat. Add \$10 for specialty croissant box.

BIRCHER MUESLI 60

Overnight oats, seasonal fruit and compote, greek yogurt, sliced almonds. (gf)

HOUSE GRANOLA 50

Toasted nuts and seeds, seasonal berries and compote, greek yogurt, flaked coconut. (gf)

THE QUICHE 80

Select 2 flavors: bacon-swiss, broccoli-fennel-bacon, spinach-goat cheese, gluten free chili-cauliflower.

BREAKFAST PIZZA 110

Hill's hardwood smoked bacon, green onion, fried egg.

SIDES

SERVES 10

TROPICAL FRUIT 40

Mango-kiwi-pineapple, lime & mint. (gf, df, v, nf)

BACON STRIPS 45

Hill's hardwood smoked bacon. (df, gf, nf)

CRAFT COFFEE & TEA

SERVES 10 / 96 OZ CONTAINER

SIGHTGLASS COFFEE 50

Blueboon blend, with flavors of milk chocolate, citrus and stone fruits.

AUGUST UNCOMMON TEA 50

Black, Green, Oolong or Rooibos loose leaf tea.

Note: maximum order of 4 boxes per type.

LUNCH

SERVES 10

BUILD YOUR OWN SANDWICH OR SALAD

SMASHED AVO 140

Achadinha feta, pickled tomatillo, cherry tomatoes, sumac. (nf, gf)

CHICKEN 130

Rocky's free range chicken, poached egg, escarole, bacon crumb, curried dressing. (gf, nf, df)

FALAFEL 130

House falafel, cucumber yogurt, avocado, pickled red cabbage, house sourdough toast. (nf)

PORCHETTA 140

Slow roasted pork belly w/ pickled red onions, arugula, cheddar, basil aioli. (gf, nf)

QUICHE & FOCACCIA

SERVES 10

THE QUICHE 80

Select 2 flavors: bacon-swiss, broccoli-fennel-bacon, spinach-goat cheese, gluten free chili-cauliflower.

FOCACCIA 110

Select 2 flavors: burrata, pepperoni, white truffle mushroom, vegan seasonal vegetables.

GREEN SIDES

SERVES 10

FRISEE SALAD 45

Frisee, roasted pistacchio, lemon-mustard dressing. (gf, df, v)

KALEFORNIA SALAD 55

Curly green kale, strawberries, toasted almonds, pepitas, ginger-lime dressing (gf, df, v)

APPETIZER PACKAGES PER PERSON

LIGHT APPETIZER SET 20 PP.

Mini quiche – Choose up to 2 flavors
Endive cup, point Reyes blue, chive, walnut (gf)
Raw heirloom vegetables w/ green salsa (gf, df, nf, v)
Bacon-wrapped sundried prunes (gf, df, nf)
House falafel w/ cucumber yogurt dip, *add +\$2pp (nf)*
Mini Belgian chocolate mousse (gf, nf)

VIVE APPETIZER SET 30 PP.

Mini quiche – Choose up to 2 flavors
Mini focaccia – Choose up to 2 flavors
Endive cup, point Reyes blue, chive, walnut (gf)
Beetroot hummus, red quinoa, roasted pistachio (gf, df, v)
House falafel w/ cucumber yogurt dip (nf)
Bacon-wrapped sundried prunes (gf, df, nf)
Mini Belgian chocolate mousse (gf, nf)
Mini crème brûlée tart

MINI TARTS CASE OF 50

MINI QUICHE 135

Choose 2 flavors: bacon-swiss, broccoli-fennel-bacon, spinach-goat cheese, gluten free chili-cauliflower.

MINI SWEET TARTS 135

Choose 2 flavors: chocolate & sea salt, lemon meringue, crème brûlée.

BEVERAGES P.P. FOR 2 HOURS

WATER & SOFT DRINKS 12

Still, sparkling and soft drinks.

CRAFT BEER & WINE 35

Selection of Fort Point beer and natural wines (also includes water & soft drinks).

PLEASE ORDER AT LEAST 48 HOURS IN ADVANCE. THANK YOU!

ALL ITEMS AVAILABLE FOR PICK-UP AT THE BAKERY.

WE DELIVER* IN S.F. ON WEEKDAYS FOR ORDERS OF \$250 AND UP

EMAIL US AT CATERING@VIVELATARTE.COM

*A delivery fee of \$15 will be applied for all catering deliveries.

gf = gluten-free | nf = nut-free | df = dairy-free | v = vegan

NOTE: CATERING ORDERS PLACED THROUGH 3RD PARTY PROVIDERS MAY FEATURE OTHER PRODUCTS BASED ON THEIR SPECIFIC REQUIREMENTS.
VIVE LA TARTE – 1160 HOWARD STREET, SAN FRANCISCO, CA 94103 – PHONE: (415) 634 5444 – CATERING@VIVELATARTE.COM