

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.” – *Luciano Pavarotti*



## CATERING & DELIVERY MENU

All orders are individually wrapped and labeled.  
Vegetarian, vegan, and gluten-free diets options available upon request.  
Minimum order \$25 required excluding delivery.  
All major credit cards & Amex accepted.

### BREAKFAST

- AVOCADO TOAST** \$10.95  
Artisan miche toast with cage free poached egg, heirloom tomatoes, broccoli sprouts & dash of organic avocado oil.
- HUMMUS, AVOCADO & TOMATO** \$10.95  
Roasted Garlic Hummus with avocado, hard cooked egg, cherry tomatoes, english cucumber, broccoli sprouts, red pepper flakes & dash of avocado oil.
- PBJ & BANANA or NUTELLA & BANANA** \$7.95  
The classic on artisan wheat or sourdough toast with organic Santa Cruz peanut butter & seasonal jam or nutella with organic banana slices.
- BREAKFAST SANDWICH** \$10.95  
Two cage-free eggs with bacon, arugula, tomato, avocado, cheese & sriracha aioli on artisan toast or english muffin. *Substitute: ham, pork or turkey sausage, chorizo or soyrizo.*
- BREAKFAST BURRITO** \$11.95  
Warm flour tortilla with egg, bacon, aged cheddar, avocado & pico de gallo served tomatillo salsa. *Substitute: ham, pork or turkey sausage, chorizo or soyrizo, sauté vegetables or tofu.*  
*Add Impossible Meat for \$4.00.*
- BREAKFAST OMELETTE** \$12.95  
Choice of ham, bacon, pork or turkey sausage, chorizo or soyrizo or sauté vegetables served with house potatoes & fresh fruit. *Add Impossible Meat for \$4.00.*

*Updated 8.28.21*

**HAM OR SMOKED TURKEY & CHEESE STUFFED CROISSANT** \$10.95  
Butter croissant stuffed with scrambled egg, tomato & choice of cheese with sriracha aioli.

**VEGETARIAN SPINACH & FETA STUFFED CROISSANT** \$10.95  
Butter croissant stuffed with scrambled egg, tomato, fresh herbs, baby spinach & feta cheese with sriracha aioli.

**ORGANIC GRANOLA AND FRESH BERRIES** \$5.50  
Bowl of fresh seasonal berries with oat, almond, whole or non-fat milk with organic granola.

### À LA CARTE

Fresh Fruit cup	\$3.95	Butter Croissant	\$4.50
Fruit and Yogurt Parfait	\$5.50	Almond Croissant	\$5.50
Individual Greek Yogurt	\$3.00	Chocolate Croissant	\$5.50
Banana Bread	\$3.00	Blueberry or Bran Muffin	\$2.95
Bagel & Cream Cheese	\$3.95	Coffee Cake	\$3.50

### BEVERAGES

Verve Regular Coffee Carrier, serves 8-10	\$32.00
Verve Decaf Coffee Carrier, serves 8-10	\$32.00
Hot tea	\$2.95
Fresh Squeezed Orange Juice	\$3.75
Smart Bottle water	\$3.00

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## SANDWICHES

*Note: All sandwiches served with LBC house chips.*

**THE LBC BLT** \$11.95  
Applewood smoked bacon with tomatoes, arugula & basil aioli on sourdough or wheat.

**SPICY HAVANA** \$14.50  
Slow-cooked, tender carnitas, ham with swiss cheese, spicy mustard, jalapeno & sweet pickles on french roll.

**TURKEY + AVOCADO** \$12.95  
Smoked turkey with arugula, avocado, broccoli sprouts, swiss cheese & citrus aioli on wheat roll.

**THE CHIMI-BELLO** \$12.95  
Portobello mushroom with roasted red bell peppers, goat cheese & roasted garlic aioli on dutch crunch.

**MEXICAN TORTA SANDWICH** \$14.50  
Soft roll stuffed with your choice of protein with avocado, cheddar cheese, tomatillo salsa, sour cream, avocado, tomato & crisp lettuce.

**TEQUILA LIME CHICKEN** \$12.95  
Tequila & lime marinated chicken with cilantro, pepperjack cheese tomato, red onion & aioli on telera roll

**ALBACORE TUNA SALAD SANDWICH** \$10.95  
Dolphin-safe tuna with red onion, celery & capers on brioche.

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## **ENTRÉE SALADS**

**STRAWBERRY & WALNUT** \$12.95  
Sliced seasonal fruit, walnuts, shaved red onion, feta, organic mesclun greens with house balsamic.

**CAESAR SALAD** \$11.95  
Classic with fresh chopped romaine, parmesan, house croutons & caesar dressing.

**KALE SALAD** \$13.95  
Organic baby kale mix with blue cheese, fresh pears, candied walnuts, organic quinoa & cilantro-lime dressing.

**CALIFORNIA CLASSIC COBB SALAD** \$13.95  
Thick cut bacon, free-range chicken or turkey, hard boiled eggs, avocado, tomatoes, blue cheese & romaine lettuce with house vinaigrette.

**TEX MEX SALAD** \$13.95  
Fresh greens topped with your choice of protein, tomatoes, cheddar cheese, avocado, red onion, crisp tortilla strips & cilantro-lime vinaigrette.

**LBC HOUSE SALAD** \$10.95  
Fresh greens with english cucumber, tomatoes, red onion, feta cheese & house dressing.

### **Protein Salad Add-ons**

Carne Asada (beef)	\$2	Al Pastor (pork)	\$2	Sauté Vegetables	\$2
All-Natural Chicken	\$2	Seared Tofu	\$2	Impossible Meat	\$4

## LBC BURRITOS AND BOWLS

### LUNCH BURRITOS

\$11.95

Your choice of protein with onion, cilantro, sour cream, guacamole, rice, beans & salsa rolled in flour tortilla.

### BURRITO BOWLS

\$11.95

Your choice of protein with onion, cilantro, sour cream, guacamole, rice, beans & salsa served on fresh greens.

### QUESADILLA

\$10.95

Flour tortilla with melted cheddar & jack cheese, your choice of protein served with salsa.

### Choice of Proteins:

*Carne Asada, Al Pastor, Carnitas, All-Natural Chicken, Seared Tofu or Sauté Vegetables Impossible Meat add \$4*

### SIDES

Spanish Rice	\$2.50	Guacamole & Chips	\$5.95
Refried Beans	\$2.50	Chips & Salsa	\$3.95

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## HOUSE-MADE PIZZA

Classic Cheese	\$11.95	Margarita	\$13.95
Al Pastor (pork)	\$13.95	Pepperoni	\$13.95
Chorizo, Jalapeno & Honey	\$13.95	Hawaiian Ham & Pineapple	\$13.95

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## DESSERTS

Chocolate Chip Cookie	\$3.00	Banana Bread with Walnuts	\$3.25
Oatmeal Raisin Cookie	\$3.00	Rice Krispy Treat	\$3.00
Ginger Cookie	\$3.00	Brownie	\$3.00
Banana Bread	\$3.00	Traditional Flan	\$3.95

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## BEVERAGES

### BOTTLED WATERS

Smartwater	\$2.50
Voss Still Water	\$1.95
Voss Sparkling Lime	\$2.55
Voss Sparkling Tangerine	\$2.55
Voss Sparkling Lemon	\$2.55

### ICED TEAS, SODAS & JUICE

Boylan's Sugar Cane Cola	\$1.95
Boylan's Diet Cola	\$1.95
Boylan's Orange	\$1.95
Boylan's Creme Soda	\$1.95
Harney & Sons Lemonade	\$2.95

*Updated 8.28.21*

Perrier Plain	\$1.75	Harney & Son's Arnold Palmer	\$2.95
Perrier Lime	\$1.75	Tejava Iced Tea	\$1.95
Perrier Orange	\$1.75	Martinelli's Apple Juice	\$1.95
Blue Monkey Coconut Water	\$2.95	Evolution Fresh Juice	\$6.50
<b>LITTLE GREEN CYCLO</b>		Coke Can	\$1.35
<b>VIETNAMESE COFFEE</b>		Diet Coke Can	\$1.35
Classic	\$5.45	Sprite Can	\$1.30
Matcha	\$5.45		
Plant Based Coconut	\$5.45		
Plant Based Mocha	\$5.45		

## APPETIZERS

*Prices will be based on menu selection & quantity.*

### IMPOSSIBLE MEAT SLIDERS

Plant-based meat on mini brioche buns served with house chips.

- Classic with aged cheddar, tomato, red onion, lettuce & Dijon aioli
- Black & Blue with bacon, blue cheese, caramelized onions & citrus aioli
- Tex Mex with avocado, lettuce, tomato, jalapenos & spicy aioli

### BRUSCHETTAS

Artisan toast with a variety of toppings.

- Roast pork tenderloin with apple & brie
- Shrimp and avocado with roasted red peppers
- Classic italian with tomato, basil & balsamic reduction

### MINI QUESADILLAS

With guacamole, salsa & sour cream on the side.

- Chicken
- Al Pastor or Carnitas (*pork*)
- Carne asada (*steak*)
- Grilled vegetables

### STREET TACOS

Corn tortillas topped with guacamole, tomatillo salsa with sour cream on the side.

- Chicken
- Al Pastor or Carnitas (*pork*)
- Carne asada (*steak*)
- Grilled vegetables

### GUACAMOLE, SALSA AND TORTILLA CHIPS

### MINI HOT PANINI SANDWICH BITES

Served with house chips.

- Turkey and avocado
- Carnitas, ham & swiss
- Portobello, goat cheese & roasted red bell pepper

### HOUSE MADE PIZZA SQUARES

- Margarita
- Pepperoni
- Al Pastor (pork)
- Cheese

### SIMPLY ANTIPASTO

Local fermami salumi, local & imported cheese, local artisan sliced breads, crostinis & crackers with jams & assorted mustards.

### AHI TUNA POKE SHOTS

With wonton crisps, wasabi & sesame seeds.

### VEGETABLE CRUDITÉS

With hummus, chimichurri & blue cheese dip.

### HUMMUS WITH PITA CHIPS

### ARTICHOKE SPINACH DIP

Served in bread bowl with sliced fresh baguette & tortilla chips.

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## WINE

### WHITE

	Glass	Bot.
Pomelo Sauvignon Blanc	\$8	\$28
Robert Hall Chardonnay	\$8	\$28
Roku Riesling, Monterey County	\$9	\$34
Menage A Trois Pinot Grigio	\$9	\$34
Terra D'Oro Moscato, Amador County	\$9	\$34
Bonterra Rose	\$8	\$28

### BUBBLES

Heartcraft Sparkling Rose, California	\$7	\$24
Sokol Blosser Sparkling White, Oregon	\$12	\$48

### RED

Black Ink Red Blend, Napa	\$8	\$28
Cloudfall Pinot Noir, Monterey	\$9	\$34
Arius Pinot Noir, Healdsburg	\$8	\$28
Terra D'Ora Barbara, Amador County	\$9	\$34

## BOTTLED BEER

Lagunitas IPA	\$5.25
Fat Tire	\$5.25
Modela Especial	\$5.25
Dogfish IPA	\$5.25
Blue Moon Belgian White	\$5.25
Corona	\$5.25

## CANNED BEER

Jackrabbit Pineapple Sour	\$7.95
Jackrabbit Simco Pale Ale	\$7.95
Bike Dog - Make It Easy IPA	\$7.95
Bike Dog - Dog Years IPA	\$7.95
Dunloe - Double Stomp	\$7.95
Dunloe - Aquarius West IPA	\$7.95
Sierra Nevada Hazy Little Thing	\$5.25

## **HARD SELTZERS**

WHITE CLAW Assorted flavors \$4.95

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## **PREFER A CUSTOM MENU?**

We LOVE doing custom catering menus and offer a wide range of ethnic cuisines. Call or email to discuss.

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Whether you need breakfast, lunch, dinner, or anything in between, our Lightbox Catering team will provide a variety of offerings for office and private catering. Our fresh, local & seasonal menus are thoughtfully curated for all tastes and occasions.

We are dedicated to making sure all events are carried out with a personal touch. For meetings of any size, we will provide food and service that will be remembered.

Due to Covid restrictions at this time we are happy to arrange your catering needs through a delivery service with all items in individually wrapped and labeled containers for your safety. From a simple drop-off to full-service set up for hundreds, within our local neighborhood radius.

## **RESERVE SPACE FOR INDOOR OR OUTDOOR PATIO EVENTS FOR HAPPY HOURS OR RECEPTIONS**

You can also rent our beautiful space for after-hours and weekend events.

For more information or to place your order contact:

**Jo Kumery at 650.520.3627 / [jo@thelightboxcafe.com](mailto:jo@thelightboxcafe.com)**

“My doctor told me to stop having intimate dinners for four. Unless there are three other people.”  
– Orson Welles

*Updated 8.28.21*