



## Catering, Event Services, and Private Parties

Understory and Oakland Bloom offer a wide range of catering options to customers in the Bay Area, including smaller events for your office or family, and larger events such as weddings or organizational parties. We provide customized services for your event and are happy to meet your catering needs.

### Available services include:

- Boxed lunches and company lunches
- Private events at Understory
- Full-service offsite catering at your venue, including formal events
- Buffet, family style, or plated catering
- Bartending and beverage service (non-alcoholic, beer, wine, liquor)
- Small and large orders, minimum order \$500
- Delivery (\$25-\$100 depending on distance and service)

### Our Model:

When you work with Understory and Oakland Bloom, you are supporting chefs in building our agency and ownership over our businesses, whether as a cooperative such as Understory, or chefs who are launching their private businesses, such as in Oakland Bloom. We are people of color, queer, migrant and refugee, and working class. Our model engages and works to support and uplift our Oakland communities. Check out our websites to learn more! [www.understoryoakland.com](http://www.understoryoakland.com) and [www.oaklandbloom.org](http://www.oaklandbloom.org)

### About our menus:

Understory and Oakland Bloom together work with chefs who cook from their wide range of cultural backgrounds, including Mexican, Moroccan, Black African Diasporic, Filipino, Nigerian, Bosnian, Palestinian, Cuban, Hong Kong, Karen (state of Burma), and Eritrean.

Most of our items are available as boxed lunches, buffet, family-style, or as plated meals. We will work to determine the best options for your event, as well as tailor the item to meet your dietary needs. **Many of our items are available vegan, gluten free, or allergen free.**

## SAMPLE MENU ITEMS

### ENTREES (\$16-\$20)

#### Filipino

- Chicken or Tofu Adobo with Bok Choy and Rice
- Tofu or Chicken and Vegetable Pancit
- Beef Kalderetang with Rice
- Vegan Chicken Kalderetang with Rice
- Beef or Tofu Kare Kare w/ Long Beans, Petchay, Eggplant, Rice
- Chicken or Tofu Tocino on Bun with Slaw and Chips

#### Black African Diasporic

- Red Rice and Beans (vegan)
- Salmon Croquettes with Salad and side

#### Moroccan

- Lamb Stew with Apricots and Seasonal Vegetables
- Chicken Tagine with Olives and Preserved Lemons, with Stewed Greens and Potatoes (avail vegan)
- Farro Salad with Roasted Veggies and Grilled Chicken or Tofu (Quinoa as GF option)
- Kefta Kabob with Homefries and Cucumber Tomato Salad
- Harissa Chicken Wings with Homefries and Cucumber Tomato Salad

#### Mexican

- Chile Relleno with Black Beans and Rice OR Side Salad
- Stewed Jackfruit or Chicken Tacos with beans, chips, and salsa
- Jackfruit, Hominy, and Mushroom Cochinita Pibil with Rice
- Sweet Plantain / Chicken Burrito- Rice, Beans, Salsa, Pickled Onions
- Vegan Tamal with Side Salad, Chips, and Salsa

#### Understory Collabs

- Seasonal Burger and Fries
- Seasonal Salad

#### Oakland Bloom Open Test Kitchen Offerings

- Bosnian Polenta with garlic yogurt sauce and veggies (breakfast)
- Bosnian Baked egg – spiced beef and veggies (breakfast)
- Bosnian Tofu or Chicken and Vegetable Skewer, Rice, Salad, Lemon Herb Sauce
- Cuban Vegan Pastelón
- Palestinian Sumac Halal chicken in filo dough with salad
- Palestinian Hummus Baladi with Beef, Shatta and Tostones
- Eritrean Doro Wot + Spiced Lentils on housemade injera
- Cuban Jackfruit Sliders
- Hong Kong Mapo Chicken or Tofu, Seasonal Vegetable, and Rice
- Hong Kong Spicy Peanut Noodle with Pork, Chicken, or Tofu

### SIDE DISHES (\$4-7)

- Ensaladang Talong (Eggplant and Corn Coconut Salad)



- Salmon Croquettes with Side Salad
- Three Sisters (Corn, Beans, and Squash medley)
- Moroccan salad trio (Roast Eggplant, Carrot Salad, Bell Pepper Salad)
- Summer squash with banana blossom and Thai basil
- Smoky Stewed Greens
- Laing (Taro leaf stewed in coconut milk)
- Chermoula Smashed Fried Potatoes
- Sweet Plantains or Tostones with Chimichurri
- Sauteed Bok Choy or Gai Lan

## APPETIZERS (\$4-6)

### Understory Offerings

- Elote bites
- Mixed Salad
- Special Seasonal Salad
- Harissa Chicken or Vegan Wings
- Naam Khao (Lao salad with rice balls)
- Panko Fried Oyster Mushrooms with Banana Ketchup
- Pork or Vegetarian Lumpia
- Tempura Fried Okra with Red Curry Sauce
- Lumpiang Hubad ("naked lumpia" lettuce wrap)

### Oakland Bloom Open Test Kitchen Offerings

- Eritrean Beef or Vegan Sambusa with Awaze sauce
- Cuban Tostones with chimichurri / mayoracha
- Palestinian Mezze (hummus, baba ghanoush, pita chips, pickles, olives)
- Palestinian Mshaat : cauli fritters and salsa
- Palestinian Stuffed grape leaves with beef / rice
- Bosnian Skewers (turmeric chicken or tofu)
- Bosnian Stuffed Cabbage Leaves
- Bosnian Beef Burek

## DESSERTS (\$4-\$8)

### Understory Offerings

- Ube Leche Flan
- Chocnut Tart
- Cardamom Pear Cake
- Cookies
- Peach Cobbler
- Blueberry Pie
- Key Lime Pie

### Oakland Bloom Open Test Kitchen Offerings

- Golden Honeycomb Cake
- Empanada or Baklava con guayaba
- Hong Kong Egg tarts with toppings

