



Catering Menu

CATERING@TRAILBLAZERTAVERN.COM | 415.625.5445

350 MISSION STREET | SAN FRANCISCO, CA | 94105

@TRAILBLAZERTAVERN

MICHAELMINA.NET



Large Salads



HEART OF PALM SUNOMONO

japanese cucumbers, red freso, macadamia nuts

BIBB LETTUCE

bahn mi pickles, tofu croutons, mint

GRAINS AND SPROUTS

papaya, spicy & sour plum vinaigrette

ALL SALADS CAN ADD PROTEINS
SALADS FEED 10-12 PPL - \$115

ADD-ONS:

Grilled Chicken Breast (75), Daily Catch (89),
Marinated Shrimp (79), Seared Bavette Steak (105),
Red King Crab (139)



Sandwich Platters

LEMONGRASS CHICKEN

thai basil, jalapeno, namasu pickles

TAVERN "DOUBLE DOWN" BURGER

american cheese, sliced pickles, shaka sauce

DAILY CATCH

napa cabbage slaw, yuzukosho vinaigrette, avocado salsa

FISH FRY HOAGIE

tempura battered, japanese tartar, shredded lettuce

5-PIECE PLATTER - \$85
10-PIECE PLATTER - \$170

ALL SANDWICHES ARE CUT IN 1/2
SERVED WITH EITHER EDAMAME
OR SPICY KETTLE CHIPS





Large Format Poke Bowls

AHI TUNA

avocado, ko cho jang, scallion

KONA KAMPACHI

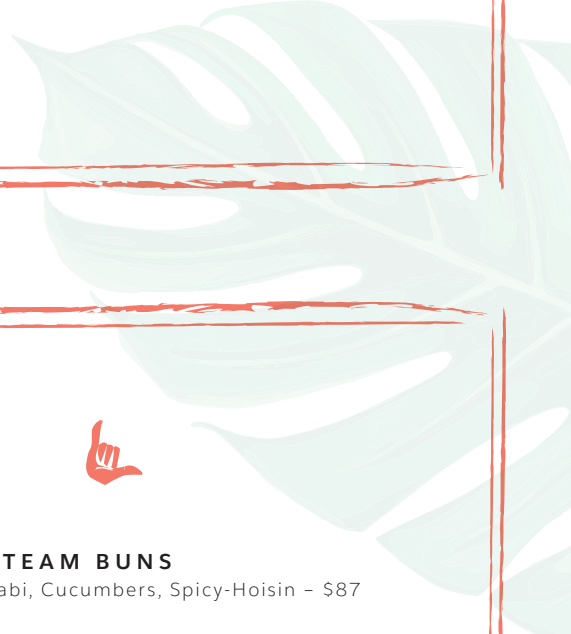
aji amarillo, pickled tomatoes, cilantro

TAKO

market vegetables, togarashi, sesame oil

SERVES 10 - \$145

CHOICE OF WHITE RICE, BROWN RICE
OR DRESSED KALE



Pupu Platters



SERVES 10

S.P.A.M. MUSUBI

Mochi Crusted, Nori Tsukudani, Scallion - \$90

KAHLUA PIG STEAM BUNS

Ginger Pickled Kohlrabi, Cucumbers, Spicy-Hoisin - \$87

PINEAPPLE AND PROSCIUTTO

Togarashi, Kohlrabi, Aged Balsamic - \$84

UNAGI & BUTTERFISH ARANCINI

Nori Tsukudani, Kabayaki Mustard, Bonito - \$81



Entrée Platter

SERVES 10

HULI-HULI CHICKEN

Rice Cakes, Chinese Broccoli, Cilantro - \$160

MISO-HONEY GLAZED BUTTERFISH

Assorted Banchan, Bok Choy Namul - \$186

NORTH SHORE STYLE KAUAI SHRIMP

Garlic Butter Sauce, Tamaki Gold Rice - \$175

SCHMITZ RANCH BAVETTE STEAK

Cipollini Onion, Shiitake Mushrooms, Marble Potatoes - \$182

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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Inspired by the lifestyle and culture of Hawaii, Trailblazer Tavern marries the unmatched talent and expertise of James Beard-nominated Hawaiian chefs, Michelle Karr-Ueoka and Wade Ueoka with Chef Michael Mina's innovative approach to dining and Salesforce's 'Ohana' culture.

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please submit all orders at least 24 hours in advance
a credit card is required for all orders



**Trailblazer
TAVERN**