



DACHA

KITCHEN + BAR

Catering Menu

Small Bites (20 pieces each)

- Mini piroshki
 - Beef - \$160
 - Cabbage & egg - \$135
 - Mushroom - \$145
- Georgian eggplant rolls with molecular pomegranate caviar - \$110
- Zucchini rolls with cottage cheese filling and tempura crumbs - \$100
- Baked mini peppers with cream cheese parmesan filling - \$100
- Truffled deviled eggs - \$145
- Spinach feta puffs - \$120
- Brie puffs with drunk berry jam - \$120
- Smoked salmon spread crostini - \$140
- Mini pancakes with caviar and crème fraiche - \$165
- Roast beef crostini with roasted peppers and arugula - \$145
- Crostini with chicken liver pate with spiced, lightly dried seasonal fruits - \$125
- Forshmack (salted herring tartar) on rye bread crostini - \$140

Stuffed Blinkchiki / Crepes (20 pieces each)

Savory

- Chicken and egg - \$150
- Beef - \$160
- Ham and cheese - \$145
- Mushroom and cheese - \$145

Sweet



- Creamy, lightly sweetened ricotta-style cottage cheese - \$130
 - With drunk raisins +\$10
- Caramelized apples - \$120
- Dulce de leche - \$120

Grilled Skewers

- Chicken, pork, shrimp - \$10/pc
- Beef, scallop, salmon - \$12/pc
- Vegetarian - \$7/pc



info@dachaprojects
415-932-6672
www.dachaprojects.com





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Catering Menu

Plates & Boards - Large

(Good for 10 people, can be adjusted for larger groups)

- Meat charcuterie board (prosciutto, salami, roast beef, chicken liver pate with seasonal toppings), pickles, crackers, mustard, caramelized onion jam - \$160
- Cheese charcuterie board (five types of cheese), seasonal fruits, dried fruits, nuts, crackers - \$145
- Bagel board with cream cheese, smoked salmon, capers, dill, fresh cucumbers, marinated red onion - \$150
- Croissant board with cheese, meats, jam, butter, vegetables, mixed greens - \$140
- Vegetarian hummus and cheese board with crackers - \$130
- Vegan hummus board with mixed vegetables- \$110



Salads & Sides

(Good for 10 people, can be adjusted for larger groups)

- Vegetable salad: tomato, cucumbers, quinoa, almond flakes, herbs, unfiltered sunflower oil dressing (10 ppl) - \$70
- Georgian salad: cucumbers, tomatoes, shallot, herbs, walnuts, spices, dressing - \$70
- Smoked beet salad with brinza, citrus and pumpkin seeds - \$70
- Rice with vegetables - \$55
- Baby potato with peas, asparagus, and herb oil - \$75
- Mashed potato - \$55



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Cocktail Catering

We can enhance your event with craft cocktails made with freshly-squeezed juices and house-made syrups from scratch. Our options range from well up to premium, and we can suggest classic cocktails or create a fully customized menu to your taste, spirit preference, event theme, and more. We can also provide just a bartender if you already have spirits available.

Servers, Cooks, Bartenders, & Mixologists

While most of our items can be cooked and delivered without the need for a server or cook/chef, some items are better prepped and served hot on site so please ask for specifics. All catering which requires the services below require a minimum of 5 hours including setup and breakdown.

- Server - \$45/hour
- Cook - \$65/hr
- Beer and wine bartender - \$55/hour
- Craft mixologist - \$65/hour

Other Key Info

Our minimum catering order is \$1000, excluding 8.625% tax and gratuity. For deliveries and service outside of the San Francisco area, we charge an \$80 travel fee.

Please note: This is just a sample food menu, and we can customize food options to all dietary needs, food preferences, and event themes for an extra charge.

We also have delectable dessert options if desired.

Ask about our event venues: DACHA Kitchen & Bar located at 1085 Sutter St (~90 capacity standing/seated) and Trellis Co-Working and Events located at 981 Mission St (~250 capacity).