THE CARRYOUT CAFE

ATHLETIC TEAM CATERING | Fuel Your Team. We’ll Handle the Meals.

SIGNATURE TEAM DINNERS

Chef-prepared, buffet-style meal packages designed for traveling teams and athletic programs.

Italian Feast — $20 / athlete

Hand-rolled Italian meatballs in house-made marinara; chicken Parmesan; pasta in creamy marinara sauce; garlic-sautéed spinach; fresh Italian bread; homemade cookie.

Mediterranean Grill — $23 / athlete

Marinated steak and chicken kebabs; roasted seasonal vegetables; rice pilaf; roasted broccoli; warm pita bread; house-made garlic-herb yogurt sauce.

BBQ Ribs & Pulled Pork Feast — $25 / athlete

BBQ pork ribs and slow-roasted pulled pork; herb-roasted potatoes; baked beans; classic coleslaw; homemade cornbread.

Steak & Stuffed Chicken Feast — $26 / athlete

Sliced roasted tri-tip with house-made chimichurri; baked chicken breast stuffed with savory vegetarian cornbread stuffing; whipped mashed potatoes; seasonal mixed vegetables; fresh bread.

All listed dinner prices are proposed starting prices per athlete. Final quotes depend on headcount, portions, menu selections, delivery, service and applicable taxes.

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TRAVEL LUNCHES, BREAKFASTS & SEAFOOD

Flexible, individually packaged options for road trips, practices, pregame and postgame schedules. Pricing available by custom quote.

Team Travel Lunches	**Custom quote**

Grilled chicken Caesar wrap with pasta salad; chicken pesto on focaccia; Buffalo chicken salad with vegetables, blue cheese, avocado and ranch; Mediterranean falafel and hummus wrap with pasta salad. Other team-friendly selections available on request.

Team Breakfasts	**Custom quote**

Bacon breakfast burrito (no vegetables); chicken sausage breakfast burrito; vegetarian breakfast burrito; broccoli quiche. Dairy-free options available by request.

Fresh Seafood & Custom Meals	**Market quote**

Fresh salmon, shrimp and seasonal fish options; lighter preparations, seasonal vegetables and tailored sides. Availability and market pricing vary.

BUILT AROUND YOUR TEAM

Your Team. Your Schedule. Your Menu. All menus are flexible. We customize meal timing, packaging, protein portions, dietary needs and delivery throughout the entire San Francisco Bay Area. Vegetarian, vegan, gluten-free and dairy-free requests are welcome; please provide allergy details in advance for review. Delivery fees vary by location and order size.

REQUEST A TEAM CATERING QUOTE

Share your school or organization, sport, event date, delivery location, athlete and staff count, preferred menu, meal time and dietary requirements. We’ll prepare a tailored proposal.

Chef Jonathan Williams | The Carryout Cafe
thecarryoutcafe@gmail.com | (603) 845-8842 | Serving the San Francisco Bay Area