



EVENTS AND CATERING

SPECIALIZING IN LOCAL, SEASONAL FOOD BY EXECUTIVE CHEF LEV DELANEY

[YOUR NEIGHBORHOOD SPOT]

CHOP BAR

Private Dining Room

50 standing | 35 people seated

Picnic Tables

16 people seated

Chop Bar is an Oakland restaurant, located near Jack London Square. We support our community food system by utilizing local & seasonal products in the preparation of our dishes. Using the finest, locally sourced ingredients we make affordable, delicious and nourishing food designed to be enjoyed by everyone.

Seasonally inspired menus are customizable to meet all tastes and budgets. From casual business luncheons to fully catered, sit down events, Chop Bar offers catering services for all types of events. Our chefs create fabulous hors d'oeuvres, sandwich platters, full dinners, desserts and everything in between. Our famous pig roasts are mobile as well!

CHOP BAR EVENT SPACES

[BREAKFAST DROP OFF]

Rise & Shine

\$12 PER PERSON | 12 PERSON MINIMUM

| CHOICE OF TWO |

Bacon, Egg & Cheese Sandwich
on an Acme torpedo roll

Egg, Seasonal Vegetable, & Queso Fresco Sandwich

on an Acme torpedo roll

Carnitas Breakfast Burrito

scrambled eggs, braised pork, salsa verde, cheddar cheese

Breakfast Burrito

scrambled eggs, bacon, pico de gallo, cheddar cheese

SIDES

PRICES ARE PER PERSON

HOME FRIES \$2

MIXED GREEN SALAD \$3

SEASONAL FRUIT SALAD \$2

ASSORTED MUFFINS \$2

BAGUETTE WITH CREAM CHEESE & TROUT GRAVLAX \$8

VEGGIE FRITTATA WITH GOAT CHEESE PORK BELLY & FISCALINI
CHEDDER \$8



PRICING IS FOR FOOD ONLY | ADDITIONAL FEES MAY APPLY



[LUNCH DROP OFF]

Lunch Break

12 PERSON MINIMUM

Mix & Match Half Sandwiches

\$14 PER PERSON | PER SANDWICH

Yucatan Grilled Chicken Torta

avocado, tomato, ancho aioli, queso fresco, Acme torpedo roll

BBQ Pulled Pork Sandwich

smoked pork shoulder, house made bbq sauce, coleslaw

Classic Reuben

house-made pastrami, sauerkraut, swiss cheese, Russian dressing, Acme Rye bread

Veggie Sandwich

Roasted red peppers, veggie mojo, torn herbs, Acme torpedo roll

Bahn Mi

Pickled carrots, cilantro, Acme torpedo roll

[MAKE IT A BOX LUNCH! WHOLE SANDWICH, HOUSE SALAD & COOKIE FOR ADDITIONAL \$6/PP PERSON]

Salad & Pasta Platters

PRICES ARE PER PERSON

SEASONAL MIXED GREEN SALAD	\$3
ARUGULA SALAD	\$3
CAESAR SALAD	\$3
GREEN BEAN SALAD	\$4
BEETS AND FARRO	\$5
GRAINS SALAD	\$3
ORZO SALAD	\$3
MAC & CHEESE	\$4
SEASONAL VEGETABLE SALAD	\$5



[Check out our Platters page to add to your order!]

PRICING IS FOR FOOD ONLY | ADDITIONAL FEES MAY APPLY

190 4TH STREET, OAKLAND, CA 94607
510.990.7007 | EVENTS MANAGER



OAKLANDCHOPBAR.COM
EVENTS@OAKLANDCHOPBAR.COM

[CHOP BAR BREAKFAST]

Family Style

\$18 PER PERSON | 12 PERSON MINIMUM

| CHOICE OF TWO |

Chilaquiles

Tortilla chips, house-made salsa verde or vegi mojo, queso ranchero, scrambled eggs

Breakfast Burrito

| bacon, carnitas, or veggie |

Scrambled eggs, cheddar cheese, salsa, home fries

Egg & Cheese Sandwich

| bacon or veggie |

House cured bacon, cheddar, scrambled eggs

Chili Verde

Braised pork, tomatillo salsa, two eggs any style, tortillas

| add \$8 per person for additional options |



SIDES

PRICES ARE PER PERSON

HOME FRIES	\$2
SEASONAL FRUIT SALAD	\$2
MIXED GREEN SALAD	\$2
ASSORTED MUFFINS	\$3
BAGUETTE WITH CREAM CHEESE & TROUT GRAVLAX	\$8
VEGGIE FRITTATA WITH GOAT CHEESE OR PORK	\$8



DRINKS - \$5 PER PERSON

ROAST CO COFFEE | NUMI HOT TEA
PRICES INCLUDES ALL OTHER NA BEVERAGES



CHOP BAR LUNCH

Family Style

12 PERSON MINIMUM

Fourth Street

\$20 PER PERSON

Appetizers

| CHOICE OF TWO |

Arugula Salad

seasonal fruit, Pt. Reyes blue cheese, candied walnuts

Artisanal Cheese Plate

crostini, candied walnuts, Queen of Sheba honey, fruit

Mac and Cheese

bechamel, bread crumbs

Entrées

| CHOICE OF TWO |

Grilled Chicken Sandwich

avocado, queso fresco, tomato, ancho aioli, spicy slaw

BBQ Pulled Pork Sandwich

house made bbq sauce, coleslaw

Classic Reuben

housemade pastrami, sauerkraut, Swiss, Russian dressing on rye, cole slaw

Grilled Chicken, Bacon, Potato & Avocado Salad

baby lettuces, tomato & lemon vinaigrette

Jackson

\$30 PER PERSON

Appetizers

| CHOICE OF TWO |

Arugula Salad

seasonal fruit, Pt. Reyes blue cheese, candied nuts

Artisanal Cheese Plate

crostini, candied walnuts, Queen of Sheba honey, fruit

Mac and Cheese

bechamel, bread crumbs

Entrées

| CHOICE OF TWO |

Seasonal Pasta

Ask us!

Mussels

serrano chilies, ancho orange broth, garlic toast

Oxtail Poutine

French fries, oxtail gravy, Fiscalini cheddar

Fish Tacos

black beans, spicy slaw, avocado, rice, crema & tomatillo salsa

Dessert

\$8 PER DESSERT, PER PERSON

Fruit Crisp a la mode

Banana Chocolate Chip Bread Pudding



[CHOP BAR DINNER]

Jack London Square

\$45 PER PERSON

Appetizers

| CHOICE OF TWO |

Arugula Salad

Artisanal Cheese Plate

Chop Bar Caesar Salad

Seasonal Mixed Greens

Entrées

| CHOICE OF TWO |

Yucatan Chicken

Smoked Pork Shoulder
BBQ sauce

Braised Beef Shank
Red wine jus

Seasonal Pasta
Ask us!

Stout Braised Pot Roast
Cipollini onions

Meatloaf
Hamhock gravy

Quinoa Pilaf

Smoked mushroom chimichurri, seasonal vegetables, mojo

The Town

\$60 PER PERSON

Appetizers

| CHOICE OF TWO |

Arugula Salad

Artisanal Cheese Plate

Chop Bar Caesar Salad

Seasonal Mixed Greens

Entrées

| CHOICE OF TWO |

Marin Sun Farms Pork Chop

Magruder Ranch Prime Rib
Horseradish jus

Leg of Lamb
Mint chermoula

Marin Sun Farms Porchetta
Salsa verde

Seasonal Pasta
Ask us!

Seasonal Fish
Ask us!

Yucatan Chicken

Quinoa Pilaf

Smoked mushroom chimichurri, seasonal vegetables, mojo
salsa

SIDES

| CHOICE OF TWO |

Seasonal Roasted Vegetables

Roasted Mini Marble Potatoes

Garlic Mashed Potatoes

Mac & Cheese

Red Flint Polenta

Corn Bread



CHOP BAR BIG CUTS

\$60 PER PERSON | 12 PERSON MINIMUM

| CHOICE OF ONE |

Marin Sun Farms Porchetta
stuffed with garlic sausage, herb jus

Braised Magruder Ranch Beef Shanks
zinfandel jus, cipollini onions

Whole Smoked Magruder Ranch Beef Brisket
BBQ sauce, smoked cipollini onion

Stout Braised Pot Roast
horseradish jus

Leg of Lamb
mint chermoula

Magruder Ranch Prime Rib
| ADD \$5 PER PERSON |
horseradish jus

| ADD A SECOND SELECTION - \$10 PER PERSON

SIDES

| CHOICE OF TWO |

Roasted Brussels Sprouts with Lemon, Parmesan, Pork Belly and Garlic

Horseradish Mashed Potatoes

Herb Roasted Mini Marble Potatoes

Community Grains Polenta

Braised Black Kale

Collard Greens

Roasted Winter Root Vegetables

Mac and Cheese

SALAD

| CHOICE OF ONE |

Arugula Salad

Chop Caesar Salad

Seasonal Mixed Greens

DESSERT

| \$8 PER DESSERT, PER PERSON |

Fruit Crisp a la mode

Banana Chocolate Chip Bread Pudding

**[BYOD - Bring Your Own Dessert
Cake Cutting Fee - \$3 Per Person]**



CHOP BAR SPECIALTY EVENTS

Taco Bar

\$25 PER PERSON
10 PERSON MINIMUM

Carnitas
Carne Asada
Seasonal Vegetables
Grilled Chicken

La Finca tortillas, rice, black beans, pico de gallo, avocado, smoked habanero salsa, salsa Terremoto, queso fresco, cilantro, lime.

Add Lamb, Fish or Oxtail
for \$5 per person

Burger Bar

\$30 PER PERSON
10 PERSON MINIMUM

Marin Sun Farms Burger
Veggie Burger

bacon, tomato, avocado, lettuce, aioli, Old Kan mustard, ketchup, smoked habanero salsa, Fiscalini cheddar, Tillamook cheddar, or Holey Cow swiss, on an Acme Kaiser roll.

Raw Bar

\$40 PER PERSON
10 PERSON MINIMUM

West Coast Oysters
Ceviche of Local
Seasonal Fish
Manila Clams
Steamed Mussels
Calamari Salad

Add crab or lobster
\$10 per person

Chop Bar Pig Roast

Standard Pig Roast feeds up to 50 guests

\$1700 + 20% SURCHARGE, LABOR, TAX &
DELIVERY

| INCLUDES |

Farm Raised Pig

Choice of Potato Salad OR Rice and Beans

Seasonal Veggie Side

Arugula or Mixed Green Salad

Cornbread

BBQ Sauce, Veggie Mojo, Tomatillo Salsa,
Habanero Salsa

Additional Guests \$20 per person



[CHOP BAR PASSED & STATIONARY APPS]

ALL PRICES ARE PER DOZEN | 2 DOZEN MINIMUM

Kale & Swiss Cheese Tartlets

bacon, crispy parmesan

\$30

Chili-braised Pork Sopitos

avocado crema

\$36

Seasonal Ceviche

pico de gallo, tortilla chip

\$40

Endive Spears

blue vcheese, poached pears, sherry reduction

\$30

Deviled Eggs

pimenthon, herbs

\$30

Herb Crusted Rare Beef Filet

shallot marmalade

\$36

Dungeness Crab Cakes

Sambal aioli

\$40

Pate Maison

sauerkraut, mustard, Acme baguette

\$30

Braised Oxtail

crispy potato cups, mint relish

\$36

Grilled Lemongrass Prawns

nuoc cham

\$40

Yucatan Chicken Skewers

salsa Terremoto

\$36

Smoked Trout Croquettes

anchovy remoulade

\$40

Ham, Kale & Swiss Cheese Tartlets

anchovy remoulade

\$36

Chicken Salad Bruschetta

tarragon aiolo

\$36

ALL APPETIZERS CAN BE ADDED ON TO YOUR EVENT PACKAGE



[CHOP BAR PLATTERS]

PRICE GUIDE	Small (15-20 guests)	Large (21-30 guests)	Party Platter (50 guests)
GRILLED CHICKEN SALAD	\$75	\$145	\$290
ARUGULA SALAD	\$65	\$125	\$250
SEASONAL MIXED GREEN SALAD	\$65	\$125	\$250
ARTISANAL CHEESE PLATE	\$90	\$170	\$340
CRUDITE (RAW, PICKLED, AND ROASTED WITH VEGGIE MOJO)	\$65	\$125	\$250
PACIFIC SUN OLIVES	\$20	\$35	\$70
HOME FRIES	\$20	\$35	\$70
SEASONAL FRUIT PLATTER	\$40	\$75	\$150
MACARONI AND CHEESE	\$50	\$80	\$160
ROASTED SWEET POTATOES	\$40	\$50	\$90
SAUTÉED KALE	\$45	\$60	\$120
BRAISED GREENS	\$45	\$60	\$120

ALL PLATTERS CAN BE ADDED ON TO YOUR EVENT PACKAGE



[CHOP BAR BEVERAGES]

\$20 PER PERSON

HOUSE RED
HOUSE WHITE
CHOICE OF TWO BEERS

\$25 PER PERSON

HOUSE RED
HOUSE WHITE
BUBBLES
CHOICE OF TWO BEERS
ONE COCKTAIL

\$30 PER PERSON

HOUSE RED
HOUSE WHITE
BUBBLES
CHOICE OF THREE BEERS
TWO COCKTAILS

ALL BEVERAGE PACKAGES INCLUDE
NON-ALCOHOLIC BEVERAGES



[CHOP BAR F & B MINIMUMS]

Area	Mon-Thur	Friday	Saturday	Sunday
Private Dining Room AM PM	\$400 \$500	\$500 \$600	\$500 \$600	\$500 \$600
Picnic Tables AM PM	\$400 \$500	\$500 \$600	\$500 \$600	\$500 \$600

The Fine Print

(Menu pricing does not include beverages, tax, or 20% service charge.)

We appreciate you considering Chop Bar. Our step by step booking guide is below for your convenience. Our guide will help you navigate through the simple process of booking your event!

To move forward with booking your reservation, please contact our Events Director and confirm the following information:

- Step 1: Event Date, Guest Count, Start and End Time
- Step 2: Desired menu selection
- Step 3: Any special set-up requests
- Step 4: Confirm payment arrangements

When booking a large party reservation with Chop Bar, you agree to the following; you will have a final guest count to the Events Director 72 hours before your event, this will be the minimum you will be charged for. Your bill is subject to 9.25% sales tax and we recommend a 20% Surcharge. Guest counts that increase will be charged additional, guest counts that decrease will be charged at the number provided at the 72 hour window. The private space is subject to a minimum charge, and a failure to meet that minimum will result in a room charge to bring your total to the minimum amount, this charge is also subject to tax and service.

Deposits

We may require a 50% deposit for your function to guarantee your event. All deposits are non-refundable if cancellation occurs with less than 72 hours prior to your scheduled event.

Your consideration of Chop Bar is greatly appreciated and we look forward to working with you!

