

About Café Vary

We are a small food business guild, formed to provide a direct connection between foodmakers and clients that want to enjoy the bounty and variety offered by our thriving local food scene.

We curate menus for dine-in, take-out and catered meal services delivered to your clubs, offices and local markets.

Reach out for more information at jeff@cafevary.com or 415-652-0197



Meet some of our Foodmakers...

Chez Maejoo

Chef Soojin Kim is a graduate of Le Cordon Bleu in San Francisco and creates dishes that are a celebration of balance – showcasing the delicate interplay of sweet, savory, spicy, and umami flavors that define Korean and other world cuisines.

Twelve Top Catering

Chef's Phill, Raymond and Sara create culinary experiences for their clients and customers, featuring finely crafted foods carefully selected from the bounty of our local harvest to be enjoyed together at your table.

Symple Foods

Growing up in his family's bakery, Airen came to appreciate wholesome foods and after decades honing his culinary skills, he returned to his roots with Symple Foods. Enjoy wholesome meals, simply prepared with fresh seasonal ingredients and prepared with salt, pepper and olive oil.

Uribe's Spot

Blanca and Nicolas Uribe love food, but mostly they love feeding their friends and family, you included. Their hand-ground tortillas and tortas and freshly made salsas serve as the base for their *hecho en casa* (homemade) comfort foods. *Salud!*



onsite at the Berkeley Tennis Club

Weekly Café Menu

Featuring Fun, Fine Foods by

Chez Maejoo

Cookie Chachi

Symple Foods

Twelve Top Catering

Uribe's Spot

Starters

Cocojune Yogurt Cups (Og/V/GF)- \$7
with Fresh Berries, Granola and Jam

Potato & Leek Frittata Bites (Og/GF) - \$7
with Parmesan & Fresh Herbs

Sandwiches & Salads

Diestel Roast Turkey Wrap (Og) - \$14
with Cucumber, Carrots, Sprouts,
Arugula & Honey-Dijon Vinaigrette

Pepper-Crusted Roast Beef Wrap (Og) - \$14
with Frisée, Roasted Shallot and
Horseradish Crema

Orecchiette Pasta Salad (Og/V/GF) - \$12
with Cucumbers, Cherry Tomatoes,
Basil, Olives and an Italian Dressing

Classic Chicken Caesar Salad* (Og) - \$20
Baby Romaine, Parmesan, Firebrand
Croutons, Grilled Mary's Organic Chicken
& Twelve Top's Freshly-made Caesar
Dressing*

**Caesar dressing is made from scratch using only the
freshest organic ingredients including raw eggs and
wild-caught anchovies*

Bowls

A Symple Medley Bowl (Og) - \$18.50
Salmon, Beef or Mushrooms with a
Colorful Medley of Roasted Vegetables,
Wholesome Organic Grains and a
Chimichurri Sauce

Korean Rice Bowl (Bibimbap) - \$22
Brown Rice topped with Grilled
Chicken, Beef or Tofu, Pickled Shiitake
Mushrooms, Zucchini and Carrots.
with a Savory Sweet Chili Sauce

Sweet Treats

Fresh Baked Cookies - \$5
Chocolate Toffee Chip or
White Chocolate Macadamia

Acai Bowl (V/GF)- \$12
Blended Acai Mixed with Fruit, Coconut,
Oats and Almond Butter



Snacks

Chips & Snack Bags - \$2
Candy - \$2
Energy & Protein Bars - \$3
Oatmeal Cup - \$3

Drinks

Water
Smart Water - \$3
Pellegrino Sparkling Water - \$3

Sodas
Mexican Coke or Squirt - \$4
Diet Coke or Sprite - \$2
Gatorade - \$3
Coconut Water - \$4

Beers
Athletic non-alcoholic - \$5
Corona - \$5
Temescal Brewing Pils - \$8
Temescal Brewing Hefeweizen- \$8
Temescal Brewing Hazy IPA - \$8

Wines
Langhe Arneis Table White - \$7/21
Hippolyte Reverdy Sancerre - \$15/45
Rhone Red Blend (OG) - \$8/24
Beaujolais Cuvée - \$15/45