



LUNCH & DINNER
CATERING

CRISPIES & SANDWICHES

Customize any sandwich with a lettuce wrap at no charge or a gluten-free bun +2

CLASSIC Crispy chicken, house pickles, shredded lettuce, herb mayo, on a toasted challah bun	Individual / Platter of 5 10.95 / 59.95
CRISPY D'LUX Crispy chicken, applewood smoked bacon, avocado, house pickles, shredded lettuce, sriracha ranch dressing, on a toasted challah bun	13.95 / 74.95
BUFFALO Crispy chicken, calabrian chili buffalo sauce, savory jalapeño slaw, house pickles, on a toasted challah bun	11.95 / 64.95
PARM Crispy chicken 'parm', grandma's tomato sauce, mozzarella, shaved parmesan, basil, on toasted ciabatta	11.95 / 64.95
SONOMA Roasted chicken, shaved seasonal apple, goat cheese, pickled fennel, arugula, walnut currant spread, on toasted ciabatta	11.95 / 64.95
'CADO Avocado mash, crispy onions, sunflower sprouts, herbed goat cheese, spiced lemon vinaigrette, on sprouted rye toast	9.95 / 54.95

BURGERS

Made from hormone & antibiotic free beef. Customize any burger with a lettuce wrap or homemade veggie burger.

SPLIT American cheese, little gem lettuce, tomato, house pickles, onion, split sauce, on a toasted challah bun	Individual / Platter of 5 9.95 / 54.95
RESERVE Taleggio cheese, applewood smoked bacon, caramelized onions, arugula, horseradish sauce, on a toasted challah bun	12.95 / 69.95
ORIGINAL Little gem lettuce, tomato, on a toasted challah bun	8.95 / 49.95
VEGGIE BURGER Homemade veggie burger, avocado, savory jalapeño slaw, tomato, smoked aioli, split sauce, on a toasted challah bun	10.95 / 59.95

EXTRAS

CHEESE 1/5 Aged cheddar, american, or blue cheese	FRIED EGG 2/10
GLUTEN-FREE BUN 2/10	CARAMELIZED ONIONS 1/5
AVOCADO 2/10	SAUTÉED MUSHROOMS 2/10
APPLEWOOD SMOKED BACON 2/10	RED ONION or HOUSE PICKLES Just ask

CHEF SALADS

Made with organic greens & seasonal produce

BEETBOX Mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette + roasted chicken	Individual / Large Bowl (serves 4-6) 10.95 / 59.95 13.95 / 74.95
MANDARIN Romaine, kale, crispy chicken , savory jalapeño slaw, oranges, spicy roasted peanuts, snap peas, jicama, sesame seeds, fresh herbs, miso ginger vinaigrette	13.95 / 74.95
GROVE Mixt greens, roasted chicken , seasonal apples, toasted walnuts, aged cheddar, currants, celery, savory herbs, balsamic vinaigrette	12.95 / 69.95
ALAMO Romaine, crispy chicken , avocado, cherry tomatoes, aged cheddar, black beans, jicama, pumpkin seeds, chives, point Reyes blue cheese dressing with a chipotle honey drizzle	13.95 / 74.95
CALI Romaine, roasted cauliflower, avocado, cherry tomatoes, mixt seeds, sunflower sprouts, seasonal radishes, quinoa, garlic herb croutons, spiced lemon vinaigrette, topped with crispy carrot strings + roasted chicken	11.95 / 64.95 14.95 / 74.95
SPLIT COBB Romaine, roasted chicken , applewood smoked bacon , avocado, cherry tomatoes, blue cheese, 8 minute egg, chives, sriracha ranch dressing	13.95 / 74.95

SIDES

FRENCH FRIES	3.95
SPLIT FRIES Shaved parmesan, fresh herbs, sriracha ranch	4.95
SWEET POTATO FRIES	4.95
SPLIT SWEET POTATO FRIES Shaved parmesan, fresh herbs, sriracha ranch	5.95
CRISPY BRUSSELS SPROUTS Sriracha ranch	6.95
BLISTERED SHISHITO PEPPERS Sea salt, spiced lemon vinaigrette, lemon wedge	6.95
ROASTED CAULIFLOWER Parmesan, lemon salt, chives, chili flakes, sriracha ranch dressing	6.95
KALE SALAD Carrot, sesame & pumpkin seeds, miso ginger vinaigrette	4.95
COOKIES	2.95 / 29.95 10 cookies



LUNCH & DINNER CATERING

PACKAGES

Create the right meal for your event with your choice of burgers, sandwiches & salads

SMALL EVENT Serves 10-15 10 Sandwiches or burgers 1 Large salad 10 Cookies	234.95	MEDIUM EVENT Serves 15-20 15 Sandwiches or burgers 1 Large salad 15 Cookies	317.95	LARGE EVENT Serves 20-25 20 Sandwiches or burgers 2 Large salads 20 Cookies	469.95
JUST SANDWICHES Serves 10 10 Sandwiches or burgers 10 Cookies	164.95	BURGERS & FRIES Serves 10 10 Burgers 10 Fries 10 Cookies	211.95	JUST SALADS Serves 8-12 2 Large salads 10 Cookies	174.95

ORDER ONLINE AT SPLITEATS.COM/CATERING

PICK-UP & DELIVERY AVAILABLE. HAVE QUESTIONS? E-MAIL US AT catering@spliteats.com Split does not accept orders via phone or email. Split prepares wheat, eggs, soybeans, milk, peanuts, and tree nuts in-house and uses peanut oil. Our operations involve shared cooking and preparation areas and the possibility exists for food items to come in contact with other food products. We are unable to guarantee that any menu item can be completely free of allergens. To help mitigate the costs of San Francisco legislation, a 4.5% surcharge will be added to your bill. We are not responsible for any lost or stolen items. v7.25.18



BREAKFAST CATERING

SWEET AND SAVORY

Table listing breakfast catering items such as Avocado Toast, Smoked Salmon Avocado Toast, Fried Egg Sandwich, and Yogurt & Granola, with individual and platter pricing.

PACKAGES

Table listing three catering packages: California (159.95), Hearty (229.95), and Healthy (199.95), each with a list of included items.

COFFEE

Table listing the Coffee Box for 34.95, served with cream, sugar, cups & stirrers.

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