HOLIDAY CATERING

EFFORTLESS *holiday* ENTERTAINING

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THANKSGIVING
11/24

HANUKKAH
48hrs Prior Pickup

CHRISTMAS EVE
12/21

ORDER MEAT BY

THANKSGIVING
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48hrs Prior Pickup

CHRISTMAS EVE
12/21

PLAN AHEAD & ORDER EARLY

MOLLIE STONE'S

CATERING.MOLLIESTONES.COM | 415-301-1147 | CATERING@MOLLIESTONES.COM

MAKE IT MEMORABLE

EFFORTLESS *holiday* ENTERTAINING

PLAN AHEAD & ORDER EARLY

Speak with our Catering Specialist to curate your holiday gathering

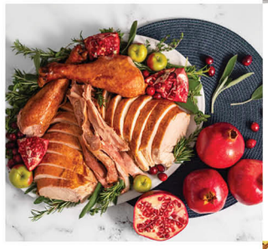
EMAIL: catering@molliestones.com | **PHONE:** 415-301-1147

HOLIDAY CATERING

Set the scene with tradition and quality this holiday season. Our thoughtfully curated holiday menu has everything you need for entertaining loved ones with ease

MEALS
pgs 3-14

À LA CARTE
pgs 15-20



MEAT & SEAFOOD
pgs 21-26

WINE PAIRINGS
pgs 21-26

CATERING MEALS

TRADITIONAL HOLIDAY MEAL

TURKEY OR HAM, MEAL FOR: 4 OR 10–12

There's comfort in tradition—the familiar scent of roasted turkey or honey-glazed ham, the warmth of shared sides, the sweetness of pie at the end. Thoughtfully prepared by our chefs, this classic holiday meal is made to bring everyone to the table with ease and joy

Oven Roasted Holiday Turkey Fully Cooked
Raised without antibiotics and slow-roasted, Mary's fully cooked turkeys offer deep, natural flavor, tender and juicy texture in every slice.

Mollie's Glazed Bone-In Spiral Ham
This fully cooked ham is spiral sliced and oven-baked, then glazed with brown sugar, honey, warm spices, and orange for a caramelized crust.

Traditional Bread Stuffing
This savory stuffing starts with toasted bread and sautéed vegetables, simmered in rich turkey stock and seasoned with aromatic herbs.

Mashed Potatoes (V)
Creamy and whipped to buttery perfection, these classic mashed potatoes are made with real milk, sweet cream butter, and a pinch of salt.

Rich Pan Gravy
Crafted from slow-simmered turkey stock and buttery aromatics, this velvety gravy delivers deep, savory flavor and an irresistible richness.

Haricot Vert-Green Beans (V)
Slender green beans are finished with butter, that creates a side that is richly satisfying.

Maple Orange Glazed Yams with Cranberries (V)
Caramelized yams with maple, brown sugar, and warm spices, accented by tart cranberries and citrus for a nostalgic yet brightly balanced finish.

New England Cranberry Sauce (VG)
Whole cranberries and orange come together in a classic holiday sauce—tangy, gently sweet, and made to balance every bite.

Rustic Dinner Rolls (V)
These classic dinner rolls are soft, golden, and ready to serve warm.

Mollie's Harvest Pumpkin Pie (V)
A buttery golden crust filled with silky pumpkin custard, warmly spiced with cinnamon, ginger, and allspice.

Mollie's Rustic Apple Pie (V)
(FOR 10-12 ONLY)
Thinly sliced apples layered with cinnamon and baked until tender, surrounded by a golden, flaky crust.

(V) Vegetarian (VG) Vegan

CATERING MEALS

ORGANIC TURKEY MEAL

MEAL FOR: 4

A thoughtful celebration of organic ingredients and seasonal flavors, this chef-curated meal features slow-roasted Mary's turkey breast and a vibrant array of sides—from caramelized squash and creamy corn to peppery greens and rustic bread. It's a nourishing, beautifully balanced spread made to share with ease and intention

Sliced Turkey Breast Fully Cooked

Certified organic and slow-roasted until tender, Mary's turkey breast is juicy, flavorful, and ready to bring comfort to your table with care.

Roasted Butternut Squash with Cranberries (VG)

Roasted butternut squash, tart cranberries, and toasted pecans come together with herbs for a sweet-savory side full of color, texture, and crunch.

Creamed Corn (V)

Sweet corn simmered in cream, butter, and a touch of spice until thick and velvety. A comforting classic with just enough richness to feel indulgent.

Marinated Beets (VG)

Red beets marinated with garlic, onion, and lemon peel offer earthiness and brightness in every bite—a rustic side with elegant depth and aroma.

Arugula & Citrus Salad with Feta Cheese (V)

Peppery arugula with citrus, red onion, and feta tossed in a balsamic vinaigrette. Fresh and lively, brings brightness and balance to every bite.

Rustic Peasant Bread (VG)

Baked with organic whole wheat flour and a classic starter, this crusty, chewy loaf delivers deep flavor and soaks up every last drop.

(V) Vegetarian (VG) Vegan

CURATE YOUR ORDER WITH OUR CATERING SPECIALIST:

415-301-1147 | catering@molliestones.com

VEGAN MEAL

MEAL FOR: 4

A vibrant, plant-based holiday meal built for everyone at the table. From the golden-crusted Wellington to garlicky Brussels sprouts and velvety mushroom gravy, every dish is crafted to deliver color, comfort, and celebration—without compromise

Vegan Wellington (VG)
Made with golden gluten-free puff pastry filled with a hearty blend of ancient grains, roasted squash, and mushrooms. Bold, comforting, and made to be the star of the plate.

Roasted Brussels Sprouts (VG)
Roasted until golden and crisp, these garlicky Brussels sprouts are brightened with lemon for a simple, satisfying side full of flavor and contrast.

Pomegranate and Roasted Pecan Salad (VG)
Fresh greens layered with bursts of pomegranate, dried cranberries, and candied pecans, tossed in a rich balsamic vinaigrette for a vibrant and balanced bite.

New England Cranberry Sauce (VG)
Whole cranberries, orange, and a hint of spice come together in a classic holiday sauce—tangy, gently sweet, and made to balance every bite.

(VG) Vegan

Vegan Mushroom Gravy (VG)
Caramelized mushrooms, savory herbs, and rich vegetable stock simmered into a deep gravy that's as satisfying as the real thing.

Vegan Pumpkin Pie (VG)
A flaky, golden crust filled with silky spiced pumpkin custard—this plant-based pie delivers the cozy warmth and sweetness of the season.

We recommend a 48-hour advance notice for Meals. All items are sold chilled and some must be reheated prior to serving. Allow up to 2 hours for mains, 30 minutes for sides.

**Due to the volume of holiday orders, we ask for no substitutions on meals at this time. Additions can be added if product is available.*

TRI-TIP MEAL

MEAL FOR: 4

For those who crave something savory, satisfying, and just a little unexpected, this holiday menu brings it all together. From our famous grilled tri-tip to a vibrant mix of sides and a timeless dessert, every element is crafted to make the moment feel special

Mollie's Famous Grilled Tri-Tip with Chimichurri Sauce

With big bold burgundy flavor from a garlic and wine marinade, this grilled tri-tip is finished with chimichurri for brightness and balance.

Roasted Brussels Sprouts (VG)

Roasted until golden and crisp, these garlicky Brussels sprouts are brightened with lemon for a simple, satisfying side full of flavor and contrast.

Scalloped Potatoes (V)

Layers of tender potatoes with cream and Parmesan baked until bubbly and golden. Rich, rustic, and deeply satisfying.

Harvest Salad (V)

Hearty kale with honey roasted Brussels sprouts, roasted butternut squash, toasted almonds, goat cheese and a balsamic vinaigrette.

New York Cheesecake (V)

Creamy and classic with a hint of tang, this New York-style cheesecake is the perfect balance of indulgent and light—an elegant finish to any meal.

(V) Vegetarian (VG) Vegan

SCAN FOR CATERING REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Allow up to 2 hours for mains, 30 minutes for sides.

PRIME RIB HOLIDAY MEAL

MEAL FOR: 4 OR 8–10

A timeless showstopper, this holiday meal centers around our slow-roasted prime rib—richly marbled, deeply seasoned, and irresistibly tender. With creamed spinach, roasted rainbow carrots, horseradish cream, and buttery mashed potatoes, it's a festive feast that brings comfort and celebration to the table

USDA Choice Prime Rib Roast
Our beautiful rib roast rubbed with garlic, rosemary, salt & pepper.

Mashed Potatoes (V)
Creamy and whipped to buttery perfection, these classic mashed potatoes are made with real milk, sweet cream butter, and a pinch of salt.

Creamed Spinach (V)
Fresh, green spinach leaves combined with onions in a lightly seasoned, creamy sauce.

Beef Au Jus
This Au Jus delivers the savory flavor of real pan drippings to all of your beef dishes.

Roasted Rainbow Carrots with Thyme (VG)
Rainbow Carrots roasted with red onion, olive oil, thyme, salt and pepper.

Horseradish Cream (V)
This creamy Horseradish Sauce rivals the best steakhouse horseradish and is excellent paired with prime rib.

Rustic Dinner Rolls (V)
These classic dinner rolls are soft, golden, and ready to serve warm.

New York Cheesecake (V)
Creamy and classic with a hint of tang, this New York-style cheesecake is the perfect balance of indulgent and light—an elegant finish to any meal.

(V) Vegetarian (VG) Vegan

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Pickup in December Only

HANUKKAH MEAL

BRISKET OR CHICKEN, MEAL FOR: 8

This meal honors tradition with every bite—from golden, hand-grated latkes to tender brisket slow-braised in red wine and warm spices. Complete with matzo ball soup, challah, kugel, and celebratory sweets, it's a gathering filled with richness, comfort, and timeless flavor

Beef Brisket
Slow-braised with red wine, aromatics, and warm spices, this traditional brisket is tender, richly flavored, and melts in your mouth.

Flame Roasted Cut Up Chicken
Seasoned with our house spice blend and flame-roasted until golden and juicy, this comforting classic always feels like a celebration.

Matzo Ball Soup
A rich, golden chicken broth with tender matzo balls and root vegetables, for a soul-warming start.

Chicken Broth
Slow-simmered to a deeply savory, golden broth that's rich, restorative, and full of comfort.

Braided Challah (V)
Soft and golden with a delicate chew, this braided challah is baked for sharing—an essential touch of tradition on the holiday table.

Potato Latkes (V)
Hand-grated and pan-fried until crisp and golden, our latkes are seasoned just right and made for dipping, topping, and celebrating.

Apple Sauce (VG)
Bright and sweet applesauce that's simple, classic, and perfect for pairing with crisp, golden latkes.

Sour Cream (V)
Cool, tangy, and always right next to the latkes.

Horseradish Cream (V)
Smooth, sharp, and just enough heat to wake things up.

Organic Spring Mix with Roasted Beets & Feta (V)
Spring greens tossed with roasted beets, crumbled feta, and a balsamic vinaigrette for a fresh, tangy salad that complements the meal.

Sweet Kugel (V)
Noodles baked in a rich, eggy custard with sour cream, cream cheese, and golden raisins make a dish that's warm, sweet, and nostalgic.

Chocolate Hanukkah Celebration Cake (V)
Moist chocolate cake layered with chocolate buttercream and finished with festive sprinkles for a sweet and celebratory ending.

HANUKKAH MEAL WITH BRISKET
(PICKUP IN DECEMBER ONLY)

For Pricing Visit:
CATERING.MOLLIESTONES.COM

À LA CARTE

HORS D'OEUVRES, ENTRÉES, SIDES & DESSERTS

Make your guests feel special with our exciting assortment of holiday offerings, perfect for starting new traditions that celebrate quality & ease

CHEESE BOARDS

Artisan Cheese & Charcuterie Board, SM or L
Imported Cheese Board (V)
Retro Cheese Board, SM or L (V)
Local Cheese Board (V)
Stuffed Brie & Truffle Brie Board (V)

HORS D'OEUVRES

Cocktail Crabcakes by the dozen
Mini Beef Wellington by the dozen
Caviar Deviled Eggs by the dozen
Mozzarella Arancini by the dozen (V)
Scallops Wrapped in Bacon by the dozen
Spanakopita by the dozen (V)
Beef Empanada by the dozen
Vegetable Spring Rolls by the dozen (V)
Stuffed Mushrooms with Meat & Asiago by the dozen
Shrimp Tempura by the dozen
Crispy Veggie Basket by the dozen (V)
Pork Potstickers by the dozen
Deviled Eggs by the dozen (V)
Anitpasti Skewers by the dozen
Pigs in a Blanket by the dozen

PARTY PLATTERS & BOARDS

Crostini Kit with Brie & Fig Cipolline Balsamico Onion Compote (V)
Crostini Kit with Braised Leeks, Marinated Mushrooms & Goat Cheese (V)
Olive Tapenade And Bruschetta Board (V)
Focaccia Dipping Board with Olives (V)
Dipping Board (V)
Assorted Stuffed Mushroom Board (V)
Mollie's Famous Grilled Tri-Tip Canapé Board
Prawn Platter
Spinach Dip in Bread Bowl (V)
Crudites Vegetable Platter (Large & Small) (V)
Mediterranean Board (Large & Small) (V)
Antipasti Platter (Large & Small) (V)

STUFFING & SAUCES

Traditional Bread Stuffing
Stuffing Made with **Gluten-Free** Bread
Cornbread Stuffing
Rich Pan Gravy
Vegan Mushroom Gravy (VG)
New England Cranberry Sauce (VG)

(V) Vegetarian (VG) Vegan

CATERING À LA CARTE

ENTRÉES

Oven Roasted Holiday Turkey Fully Cooked
Oven Roasted Holiday Bone-In Turkey Breast Fully Cooked
Organic Sliced Turkey Breast Fully Cooked
Mollie's Sliced Glazed Ham
Vegan Wellington (VG)
Mollie's Famous Grilled Tri-Tip
Beef Brisket
Flame Roasted Rotisserie Chicken
USDA Choice Prime Rib *(DECEMBER ONLY)*
Cedar Plank Salmon
Forager's Pie with Champ Potatoes (V)
Mollie's Famous Tri-Tip Pot Pie
Family Flame Roasted Turkey Pot Pie
Family Flame Roasted Chicken Pot Pie
Family Lasagna Rustica Italian Sausage
Family Lasagna Rustica 3 Cheese (V)
Family Lasagna Rustica Artichoke Pesto Roasted Tomato (V)
Family Lasagna Rustica Chicken Florentine
Family Lasagna Rustica Bolognese

VEGETABLES

Roasted Brussels Sprouts (VG)
Grilled Asparagus with Lemon and Herbs (VG)
Buttermilk & Thyme Roasted Root Vegetables (V)
Haricot Vert-Green Beans (V)
Creamed Spinach (V)
Carrot Soufflé (V)
Pomegranate & Roasted Pecan Salad (VG)
Harvest Salad (V)
Roasted Rainbow Carrots with Thyme (V)
Organic Minted Carrots (V)
Organic Marinated Beets (VG)
Organic Creamed Corn (V)
Organic Arugula & Citrus Salad with Feta Cheese (V)
Organic Spring Mix with Roasted Beets & Feta (V)

(V) Vegetarian (VG) Vegan

HOLIDAY DINNERS FOR 2 OPTIONS

Turkey, Ham, Grilled Salmon, Tri-Tip, Beef Brisket, Prime Rib, Pork Loin, or **Vegan** Wellington (VG)

POTATOES, SQUASH & SOUP

Matzo Ball Soup
Mashed Potatoes (V)
Scalloped Potatoes (V)
Roasted Potatoes (VG)
Maple Orange Glazed Yams with Cranberries (VG)
Organic Roasted Butternut Squash with Cranberry Pecans (V)
Potato Latkes (V)

DESSERTS

Mollie's Harvest Pumpkin Pie (V)
Mollie's Harvest Pecan Pie (V)
Mollie's Rustic Apple Pie (V)
Mollie's Rustic Cherry Pie (V)
Vegan Pumpkin Pie (VG)
Mollie's Large Fresh Fruit Tart (V)
Holiday Cookie Platter (V)
New York Cheesecake (V)
San Francisco Zanze's Cheesecake (V)
Sweet Kugel (V)
Yule Log (V) *(DECEMBER ONLY)*
Chocolate Peppermint Bark Cake (V) *(DECEMBER ONLY)*
Chocolate Hanukkah Celebration Cake (V) *(DECEMBER ONLY)*

CATERING À LA CARTE

MOLLIE'S RUSTIC APPLE PIE

MOLLIE'S LARGE FRESH FRUIT TART

APPLE TART

MOLLIE'S HARVEST PUMPKIN PIE

CHOCOLATE PEPPERMINT BARK CAKE

ZANZE'S CHEESECAKE

CHOCOLATE RASPBERRY TART

YULE LOG

MOLLIE'S HARVEST PECAN PIE

ORDER MEAT BY

THANKSGIVING
11/24

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48hrs Prior Pickup

CHRISTMAS EVE
12/21

WHOLE TURKEY

MEAT & SEAFOOD DEPARTMENT

We celebrate the at-home chef during the holidays. The first step to your triumphant feast is choosing your showstopping main. You can take comfort in knowing our butchers only provide the hightest quality product

Mollie Stone's Free-Range Turkey
These free-range turkeys, thrive on a vegetarian diet that supports optimal growth and makes for flavorful turkeys.

Mary's Certified Organic Turkey
An additional step up the ladder in humane farming practices; with freedom to move about and a premium diet of organic ingredients.

Willie Bird Turkey
Broad-breasted premium-quality turkeys raised in Nor Cal on an all-natural diet with freedom to roam.

Mary's Brine Turkey*
A premium-quality turkey that has been brined to ensure rich flavor, enhanced tenderness, and succulence.

Mary's Heritage Air-Chilled Turkey*
Air Chilling helps inhibit the likelihood of bacteria growth by keeping all the turkeys independent. By not adding water, the turkey stays fresh longer.

Mary's Smoked Turkey*
Fully cooked, slow-smoked in a traditional smoker to achieve a rich flavor and tender, juicy texture. Heat and serve for a flavorful centerpiece.

Mary's Cajun Smoked Turkey*
Fully cooked and infused with bold Cajun spices. Expertly prepared for a tender, juicy texture with a zesty, savory finish.

Mary's Organic Heirloom Turkey*
These Sonoma Bronze turkeys are carefully hand-selected and raised the old-fashioned way—slowly and naturally, as nature intended.

Diestel Organic Petite Turkey*
Raised slowly with an all-vegetarian feed blend, giving its full, hearty flavor time to develop.

Fresh Bone-In Turkey Breast
The delicious bone-in turkey breasts are for someone that wants all white meat only.

Limited availability

WINE PAIRING

FLOWERS SONOMA COAST PINOT NOIR

TURKEY

Delicate, juicy red raspberry and tart plum flavors married to the earth with fine, chalky textures throughout. A lovely Pinot Noir with charm and finesse, a wonderful accompaniment to holiday Turkey.

Must be 21+ to purchase. Please drink responsibly

Christmas Meat orders can only be picked up on or before December 24th

USDA PRIME, Prime Rib Roast
Prized cut on the steer. Prime having the most abundant marbling throughout. Rib bones provide a natural roasting rack.

Dry-Aged, Prime Rib Roast
Aging develops flavor and tenderizes the beef. Dry aging occurs in a chilled environment where moisture evaporates and concentrates the beef flavor.

USDA CHOICE, Prime Rib Roast
Prized cut on the steer with generous marbling throughout. Rib bones provide a natural roasting rack.

Wagyu Grass-Fed Cross Rib Roast*
Comes from the chuck section of the cow. Beautiful Wagyu marbeling lends to rich, beefy flavor.

Bone-in Beef Short Rib
The short ribs are taken from the chuck or plate. Flavorful, moist and tender when slow-cooked.

USDA PRIME, Filet Mignon Roast
Also known as tenderloin, this prized cut has the most abundant marbling throughout for a tender and particularly flavorful cut of meat.

USDA CHOICE, Filet Mignon Roast
Also known as tenderloin, this prized cut is lean and the most tender and particularly flavorful cut of meat.

Mollie's Stone's Famous Tri-Tip Roast
Bottom sirloin subprimal cut is full of flavor. Our famous marinaded roast has unforgettable big bold Burgundy flavor.

Limited availability

WINE PAIRING

DOMAINE EQUIS
'EQUINOXE' CROZES-HERMITAGE

BRISKET
A fresh, crunchy, fruit-driven and peppery red. It presents notes of wild berries, violets and dried herbs. Medium-bodied with silky tannins, this wine is a dream with your juicy brisket.
Must be 21+ to purchase. Please drink responsibly

WINE PAIRING

FRANCO PACENTI
BRUNELLO DI MONTALCINO

PRIME RIB ROAST
Full and ripe wine from the undisputed finest growing-area for Sangiovese in the world. Notes of balsamic, soft cherry and wild berries accompanied by herbaceous sage and eucalyptus. Mouth-watering acidity and firm tannins. Amazing choice with Prime Rib.
Must be 21+ to purchase. Please drink responsibly

Mary's Geese*
The Embden Breed of Geese are raised naturally and humanely in the beautiful weather in California.

Mary's Fresh Whole Duck*
These Ducks are raised naturally and humanely in the beautiful weather in California.

Wagyu Grass-Fed Beef Brisket
Long, slow cooking gives brisket rich beef flavor and a tender texture, cooking down the collagen.

WINE PAIRING

DOMAINE JEAN-LUC MALDANT
CHOREY-LES-BEAUNE BOURGOGNE ROUGE

DUCK
Supple and savory with red cherry, violet, and gentle spice. A welcoming Burgundy with polished tannins and quiet charm, the perfect pairing for roast duck.
Must be 21+ to purchase. Please drink responsibly

Christmas Meat orders can only be picked up on or before December 24th

WINE PAIRING

DR. LOOSEN 'DR L.' RIESLING

SPIRAL GLAZED HAM

This top-selling Loosen Bros. wine is Ernst Loosen's "ambassador" for the Mosel region and for the Riesling variety. This bright, refreshing, fruit-driven wine, with a juicy mid-palate and a crisp, drying finish is a perfect accompaniment to spiral glazed ham.

Must be 21+ to purchase. Please drink responsibly

Lamb Crown Roast

Impressive and elegant, the crown shape of two racks, allows for even cooking, resulting in tender, juicy meat throughout.

Lamb Racks

Prized cut of lamb that includes the ribs and loin meat for tenderness and rich, earthy flavor.

WINE PAIRING

ANTONELLI MONTEFALCO SAGRANTINO

RACK OF LAMB

A rich and powerful wine, ethereal and complex. Notes of dark fruit and aromatic herbs, featuring citrus, cherry, wild berry, mint and oregano – a fantastic pairing for grilled lamb.

Must be 21+ to purchase. Please drink responsibly

Mollie Stone's Spiral Ham

(NOVEMBER & DECEMBER)

Our premium, Duroc spiral hams have natural juices and delightful smoked flavor.

Pork Crown Roast

A striking centerpiece, this is essentially two bone-in pork loins, has a mild and subtle sweetness alongside a robust pork flavor.

***Limited availability**

WINE PAIRING

HIPPOLYTE REVERDY SANCERRE BLANC

CRAB & SHELLFISH

Stony and fresh, this standout Sancerre offers flinty minerality and bright citrus. Notes of lime, fennel, and dill give way to a subtly chalky, saline mouthfeel. This crisp, mouthwatering wine is the ideal accompaniment to your crab or shellfish dinner.

Must be 21+ to purchase. Please drink responsibly

Clams, Mussels, & Oysters

These mollusks have distinct flavors and characteristics touched by the sea. Clams have a meaty texture and salty flavor while mussels have a more tender and chewy texture. Oysters taste creamy with a slight briny flavor.

King Crab Legs*

Renowned for its succulence, king crab legs are colossal, colorful, delicious, and perfect as the centerpiece of the dining table.

Blue Circle Salmon Filets

Sustainably raised salmon with a firm yet silky texture and rich, buttery flavor. No added hormones, antibiotics, or synthetic colorant.

Prawns

Versatile and delicious, prawns have a buttery seafood flavor with a robust firm texture.

Smoked Salmon

Timeless and delectable, as well as nutrient abundant and a heart healthy favorite.

Lobster Tails

Sweet, savory, and briny in flavor, lobster meat is both firm and tender with a delicate texture.

Dungeness Crab (Cracked & Cleaned)

Found along the Pacific Coast of North America, they are beloved for their unique delicate flavor. High demand due to its variable supply and are often featured as the star in traditional recipes.

Pre-order when available

RESERVE.MOLLIESTONES.COM

MOLLIE STONE'S

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CATERING AVAILABLE AT ALL MOLLIE STONE'S MARKETS

THE PENINSULA

BURLINGAME
1477 Chapin Ave

INSIDE STORE **SAN BRUNO**
22 Bayhill Center

INSIDE STORE **SAN MATEO**
49 West 42nd Ave

PALO ALTO
164 S. California Ave

SAN FRANCISCO

INSIDE STORE **PACIFIC HEIGHTS**
2435 California St

TWIN PEAKS
635 Portola Dr

CASTRO
Please order & pickup from our Twin Peaks or Pacific Heights Markets

MARIN

INSIDE STORE **GREENBRAE**
270 Bon Air Center

INSIDE STORE **SAUSALITO**
100 Harbor Dr

DEC 1ST

MARK YOUR CALENDARS!

CYBER MONDAY GIFT CARD SALE

CYBERMONDAY.MOLLIESTONES.COM