

# *James Standfield Catering*

*Call us at:*

*(650)583-3180*

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*[www.jamesstandfieldcatering.com](http://www.jamesstandfieldcatering.com)*

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*For all of your Wedding,  
Corporate and Special  
Event catering needs.*

# **Breakfast**

**\*\*All Breakfasts Include:** Regular Coffee, Tea & Orange Juice\*\*

**\*\*Decaffeinated Coffee available upon request\*\***

## **Cold Breakfasts**

### ***Assorted Bagels Breakfast***

*With Lox, Cream Cheese, Sliced Tomato,*

*Cucumber and Capers*

*Almond & Chocolate Croissants*

*Fresh Fruit Platter*

***\$15.50 per Person***

### ***Continental Breakfast***

*Assorted Pastries, Muffins, and Fresh Bagels*

*Cream Cheese, Butter and Preserves*

*Sliced Tomato & Cucumber*

*Hard Boiled Eggs*

*Fresh Fruit Platter*

***\$11.50 per Person***

## ***Executive Breakfast***

*Greek Yogurt with Fresh Berries*

*Basket of French Pastries*

*Charcuterie Board With*

*Prosciutto, Salami, Mortadella & Coppa*

*Cornichons & Mustard*

*Served with Sliced Baguette*

*Smoked Salmon*

*With Capers, Diced Red Onions & Chopped Hard Eggs*

*With Sliced Toasted Baguette*

*Orange, Cranberry & Guava Juices*

*French Roast Coffee & Gourmet Tea*

***\$20.00 per Person***

### ***Platinum Breakfast***

*Charcuterie Board With  
Prosciutto, Salami, Mortadella & Coppa  
Cornichons & Mustard  
Served With Sliced Baguette  
Smoked Salmon  
With Capers, Diced Red Onions & Chopped Hard Eggs  
Smoked Maple Thick Bacon  
Fresh Mixed Berries  
Fruit Filled Crepes  
With Sauce on the Side  
Orange, Cranberry & Guava Juice  
French Press, French Roast Coffee & Gourmet Tea  
Includes China, Silverware, Glassware  
**\$23.00 per Person***

### ***Something Light***

*Yoplait Yogurt, Organic Granola,  
Bagels and Cream Cheese  
With Sliced Tomato and Cucumber  
Fresh Fruit Platter  
**\$11.50 per Person**  
  
Greek Yogurt Available  
**\$1.00 more per Person***

## **Hot Breakfasts**

### ***Belgium Waffles***

*Served With Fresh Strawberries and Whipped Cream  
Butter and Maple Syrup  
Bacon **OR** Sausage  
Fresh Fruit Platter  
**\$12.10 per Person***

### ***Breakfast Burritos***

*Scrambled Eggs and Home Fried Potatoes  
Wrapped in a Flour Tortilla  
With **OR** Without Bacon  
Salsa  
Assorted Miniature Muffins  
Fresh Fruit Platter  
**\$13.90 per Person***

### ***Breakfast Croissant Sandwiches***

*Scrambled Eggs with Ham and Cheese*

**OR** *Eggs Roasted Red Peppers & Brie*

*Fresh Fruit Platter*

**\$13.00 per Person**

### ***Crepes***

*Delicious Fruit Filled Crepes & Cheese Blintzes*

*Chicken Apple Sausage*

*Fresh Fruit Platter*

**\$11.50 per Person**

### ***Eggs Benedict***

*English Muffins Topped With Smoked Ham, Poached Eggs and*

*Hollandaise Sauce*

*Eggs Florentine*

*English Muffins Topped With Sautéed Spinach Poached Eggs*

*and Hollandaise Sauce*

*New Potatoes with Caramelized Onions*

*Fresh Fruit Platter*

**\$13.90 per Person**

### ***French Breakfast***

*Warm Quiche Lorraine, Italian Sausage Quiche*

*Or Mushroom and Zucchini Quiche*

*Smoked Maple Bacon*

*Plain and Chocolate Croissants*

*Sweet Cream Butter & Assorted Preserves*

*Fresh Fruit Platter*

**\$15.10 per Person** (Minimum of 20 People)

### ***Hot and Hearty Breakfast***

*Scrambled Eggs with Cheddar Cheese*

*Bacon*

*Chicken Apple Sausage*

*Home Style Red Potatoes with Chives and Sweet Basil*

*Assorted Muffins with Sweet Butter*

*Fresh Fruit Platter*

**\$14.50 per Person**

### ***Pancakes***

*With Bananas or Blueberries*

*Scrambled Eggs with Cheddar Cheese*

*Bacon **OR** Sausage*

*Fresh Fruit Platter*

**\$14.50 per Person**

## **Breakfast a la Carte**

*Assorted Bagels  
With Lox and Cream Cheese, Sliced Tomato,  
Cucumber and Capers*  
**\$7.25 per Person**

*Assorted Bagels, Muffins, and Pastries  
With Cream Cheese, Preserves and Butter*  
**\$4.85 per Person**

*Assorted Donuts*  
**\$1.55 per Person**

*Bacon*  
**\$3.30 per Person**  
*(2 Slices)*

*Cottage Cheese*  
**\$2.20 per Person**

*Assorted Sliced Breakfast Loaves  
With Butter and Preserves*  
**\$3.95 per Person**

*Organic Granola  
With Whole and Non-Fat Milk*  
**\$2.20 per Person**

*Fresh Fruit Platter*  
**\$2.75 per Person**

*Hard Boiled Eggs*  
**\$1.10 per Person**

*Home Fried Potatoes*  
**\$3.30 per Person**

*Yogurt Parfaits  
Vanilla Yogurt  
With Granola and Fruit*  
**\$4.85 per Person**

*Regular and Decaffeinated Italian  
Roasted Coffee Service*  
**\$1.95 per Person**  
*With Tea* **\$2.75 per Person**

*Italian Sausage*  
**\$3.30 per Person**

*Orange Juice*  
**\$3.00 per Person**

*Yoplait Yogurt*  
**\$2.20 per Person**

*Greek Yogurt*  
**\$3.50 per Person**

**\*\*Paper Products & Linen for Buffet are Included\*\***

**\*\*China, Glassware & Silverware Available Upon Request. For Additional Fee\*\***

# ***Cold Menu***

*Included With All Meals: Assorted Sodas & Water*

## ***Assorted Salad Luncheon***

*Crunchy Chinese Chicken Salad with Spicy Peanut Dressing*

*Hearts of Romaine Caesar Salad*

*With Grilled Chicken on the Side*

*Egg and Leek Salad*

*Homemade Tuna Salad*

*With Finely Chopped Celery and Scallions*

*Penne Pasta Salad*

*With Artichoke Hearts, Sun Dried Tomatoes and Pesto*

*Assorted Grain Breads and Rolls*

*Fresh Fruit Platter*

*Lemon Bars*

***\$15.10 per Person***

## ***Gourmet Assorted Salad***

*Homemade Farro Salad with Kale, Pomegranate & Maple  
Vinaigrette*

*Greek Pasta Salad*

*With Tomato, Kalamata Olives, Red Onions & Feta*

*Panzanella Salad*

*With Cubed Bread, Tomatoes, Cucumbers & Basil*

*Mixed Greens with Roasted Beets, Mandarins,  
Goat Cheese, Candied Pecans & Balsamic Vinaigrette*

*Nicoise Salad with Salmon*

*Hard Boiled Egg, Cherry Tomato, Haricot Vert*

*Served With Boiled New Potatoes Kalamata Olives*

*With Champagne Vinaigrette*

*Assorted Dinner Rolls*

*French Macarons*

***\$17.50 per Person***

### ***Boxed Sandwich Lunches***

*Choice of Sandwiches:*

*Fresh Roasted Turkey, Roasted Chicken, Smoked Ham,  
Roast Beef, Tuna, Chicken Salad, Egg Salad,*

*Avocado and Sprouts,*

*Eggplant and Sun Dried Tomato*

*Mayo, Mustard, Lettuce and Tomato*

*Served on Dutch Crunch*

*Pasta Salad of the Day*

*Potato Chips*

*Homemade Chocolate Chip Cookies*

***\$12.40 per Person***

### ***Boxed Salad Lunches***

*Chef Salad*

*Julienne Turkey, Smoked Ham, Monterey Jack Cheese,  
Sliced Hard Boiled Eggs, Tomato and Cucumber*

*Caesar Salad*

*With Hearts of Romaine, Shaved Asiago and Garlic Croutons*

*Available With Chicken*

*Spinach Salad*

*Crispy Pancetta, Hard Boiled Eggs,*

*Sunflower Seeds & Plum Tomatoes*

*Chinese Chicken Salad*

*Grilled Chicken with Peanut Dressing, Sliced Lettuce,*

*Cilantro, Carrots, Scallions, and Crisp Noodles*

*Served With Assorted Dressings,*

*Bread and Butter, Homemade Cookies*

***\$12.40 per Person***

### ***Executive Boxed Sandwich***

*Choice of Sandwiches:*

*BLT Served on Baguette*

*Roasted Chicken With  
Chipotle Aioli, Jack Cheese & Avocado  
Served on Croissant*

*Roasted Portabella Mushroom With  
Pesto, Balsamic & Pickled Red Onion  
Mixed Greens & Cherry Tomatoes  
Served on Focaccia*

*Curried Chicken Salad  
With Tomato, Kalmata, Red Onions & Feta  
Served on Croissant*

*Prosciutto, Brie & Dry Fig  
Served on Baguette*

*Kettle Chips*

*Greek Pasta Salad*

*French Macarons*

***\$15.40 per Person***

### ***Meat & Cheese Platter***

*Roasted Turkey, Deli Turkey, Roast Beef, Smoked Ham  
Salami, Avocado, Sprouts and Cucumber  
Cheddar, Jack and Swiss  
Penne Pasta Salad*

*With Artichoke, Sundried Tomatoes & Pesto  
Served With Mixed Green Garden Salad*

*With Sweet Italian Dressing*

*Fresh Fruit Platter*

*Sandwich Bread*

*Assorted Homemade Cookies*

***\$15.10 per Person***

### ***Mediterranean***

*Assorted Lavosh Sandwiches Including:*

*Turkey with Cranberry & Cream Cheese, Smoked Ham  
Smoked Salmon & Roasted Red Peppers with Goat Cheese  
Greek Salad*

*With Kalmata Olives, Tomatoes, Cucumber, Feta and  
Vinaigrette*

*Orzo Salad*

*With Feta Sundried Tomatoes & Parsley*

*Hummus, Dolmas and Pita Chips*

*Fresh Fruit Platter*

*Baklava*

***\$15.10 per Person***



### ***Trayed Sandwich Catering***

*Assorted Sandwiches on a Variety of Breads*

*(Fresh Turkey Breast, Herbed Chicken Breast, Roast Beef,  
Smoked Ham, Tuna, Avocado, Sprouts, Cucumber and Cheese)*

*Green Salad*

*Penne Pasta Salad*

*Fresh Fruit Platter*

*Homemade Cookies*

***\$14.50 per Person***

### ***VIP Trayed Sandwich***

*BLT Served on Baguette*

*Crab Salad Served on a Croissant*

*Roasted Chicken With*

*Chipotle Aioli, Jack Cheese & Avocado*

*Served on Croissant*

*Roasted Portabella Mushroom With*

*Pesto, Balsamic & Pickled Red Onion*

*Mixed Greens & Cherry Tomatoes*

*Served on Focaccia*

*Prosciutto & Brie & Dry Fig*

*Served on Baguette*

*Arugula with Mandarins, Slivered Fennel, Feta*

*Candy Pecans, Champagne Vinaigrette*

*Fresh Mixed Berries*

*Seasonal Fruit Tartlet Petit Fours*

*Sparkling & Flat Water*

***\$18.00 per Person***

***Tea Luncheon***

*Assorted Tea Sandwiches*

*Chicken Salad with Smoked Almonds*

*Cucumber, Goat Cheese and Water Cress*

*Egg Salad with Finely Sliced Leek*

*Smokey Turkey with Arugula Mayonnaise*

*Smoked Salmon and Wasabi*

*Assorted French and Italian Cheeses with Chilled Grapes*

*Freshly Baked Scones*

*Assorted Seasonal Petit Fours*

*Bowl of Berries*

*Assorted Hot Teas*

***\$17.50 per Person***

*\*\*Paper Products & Linen for Buffet are Included\*\**

*\*\* China, Glassware & Silverware Available Upon Request. For Additional Fee\*\**

# *Hot Menu*

*Included With All Meals: Assorted Sodas & Water*

## *A Little Healthy*

*Lemon Herbed Grilled Chicken Breasts*

*Herbed Cous*

*Grilled Asparagus Tossed in Balsamic Vinaigrette*

*Fresh Mozzarella, Cherry Tomato and Pesto Skewers*

*Mixed Green Garden Salad*

*Fresh Fruit Platter*

*Strawberry Bagatelle*

***\$20.60 per Person***

## *Asada Menu*

*Carne Asada Seasoned*

*Diced Onions, Chopped Cilantro*

*Guacamole, Sour Cream, Pickled Jalapenos, Grated Cheese,*

*Pico de Gallo and Green Tomatillo Salsa*

*Small Flour Tortillas & White Corn Tortillas*

*White Rice with Corn*

*Black Beans*

*Mixed Green Garden Salad*

*Fresh Fruit Platter*

*Lemon Bars*

***\$20.00 per Person***

***BBQ Chicken and Pork Ribs***

*Country Potato Salad with Herbs & Egg*

*Baked Beans*

*Cornbread with Honey Butter*

*Mixed Green Garden Salad*

*Fruit Platter*

*Walnut Fudge Brownies*

***\$21.80 per Person***

***Carnitas***

*Diced Yellow Onions, Cilantro,*

*Tomatillo, Salsa & Pico Diced Gallo*

*Cilantro Rice,*

*Black Beans Borracho Style*

*Corn Tortilla*

*Romaine Salad*

*With Cherry Tomatoes, Cucumber, Green Onions*

*With Sweet Italian Dressing*

*Dulce de Leche*

***\$21.80 per Person***

***Central America***

*Cheese and/or Pork Pupusas*

*Casamiento (Beans and Rice)*

*Romaine Lettuce with Tomatoes, Cucumbers and Mushrooms*

*Fresh Fruit Platter*

*Dulce de Leche Cake*

***\$19.10 per Person***

***Chicken Marsala***

*Ratatouille*

*Cheese Tortellini with Marinara Sauce*

*Garden Salad with Garbanzo and Kidney Beans*

*Sourdough Rolls and Butter*

*Fresh Fruit Platter*

*Strawberry Short Cake*

***\$21.50 per Person***

***Chicken Mole***

*Steamed White Rice*

*Warm Black Beans*

*Mixed Green Garden Salad with Sweet Italian Dressing*

*Warm Tortillas*

*Fresh Fruit Platter*

*Tiki Crunch Cake*

***\$19.40 per Person***

### ***Chicken Parmesan***

*Cheese Tortellini in a Marinara Sauce*

*Sautéed Julienned Vegetables*

*Caesar Salad*

*Sourdough Rolls and Butter*

*Fresh Fruit Platter*

*Tiramisu*

***\$21.80 per Person***

### ***Chicken Piccata***

*With White Wine and Capers*

*Citrus Rice Pilaf*

*Steamed Vegetables with Cider Cream*

*Hearts of Romaine Salad with English*

*Cucumbers and Plum Tomatoes*

*Assorted Dinner Rolls and Butter*

*Fresh Fruit Platter*

*Bread Pudding*

***\$20.60 per Person***

### ***Chicken Shawarma Platter***

*Marinated, Boneless, Chicken, Thinly Sliced*

*(Served at Room Temperature)*

*Salmon Filets with a Light Lemon Caper Sauce*

*Grilled Vegetable Platter*

*Hummus and Pita Bread*

*Tabouleh Salad*

*Yogurt Sauce*

*Tabini Sauce*

*1/2 Lemon Bars and 1/2 Baklava*

***\$20.30 per Person***

### ***Enchiladas***

*Cheese Enchiladas with Red Sauce*

*Chicken Enchiladas with Green Sauce*

*Flour Tortillas, Guacamole, Sour Cream, and Salsa*

*Spanish Rice & Black Beans*

*Mexican Salad with Queso, Pumpkin Seeds, Tortilla Chips and*

*Cilantro Dressing*

*Fresh Fruit Platter*

*Lemon Bars*

***\$19.10 per Person***

### ***Far East***

*Thai Rice Noodles with Shredded Chicken, Cilantro,*

*Carrots, Mint with a Peanut Sauce*

*Five Spice Fried Chicken*

*Vegetarian Fried Spring Rolls*

*Spinach Salad with Mushrooms, Tomato, Hard Boiled Eggs &*

*Sunflower Seeds and Sweet Italian Dressing*

*Fresh Fruit Platter*

*Almond Cookies*

***\$16.90 per Person***

### ***Filet Mignon***

*With a Blackberry Port Reduction*

*Herb Steamed New Potatoes*

*Garlic Fried Green Beans*

*Mixed Greens with Mandarins, Fennel and Goat Cheese*

*Sourdough Rolls and Sweet Butter*

*Fresh Fruit Platter*

*Individual Chocolate Raspberry Domes*

***\$31.50 per Person***

### ***Full Japanese Catering***

*Teriyaki Chicken and Teriyaki Beef*

*Steamed Rice*

*Vegetable and Shrimp Tempura*

*Mixed Green Salad*

*With Shredded Carrots, Shredded Cabbage*

*& Wasabi Dressing*

*California Rolls*

*Almond Cookies*

***\$21.80 per Person***

### ***Grilled Chicken Breast***

***With Mango Salsa***

*Lemon Scented White Rice*

*Warm Black Beans*

*Cilantro and Tomato Spring Green Salad*

*With Sweet Italian Dressing*

*Warm Tortillas*

*Fresh Fruit Platter*

*Key Lime Tarts*

***\$19.40 per person***

***Grilled New York Steak***

*With Mushrooms in a Port Reduction*

*Rosemary Roasted Red Potatoes*

*Sautéed Asparagus*

*Marinated in Olive Oil and Balsamic Vinegar*

*Mixed Green Salad*

*With Caramelized Pecans, Cranberries and Blue Cheese*

*Fresh Fruit Platter*

*Sourdough Rolls and Butter*

*Pear Tarts*

***\$29.00 per person***

***American Grilled***

*Hamburgers, Garden Burgers & Hot Dogs*

*With Lettuce, Tomato, Red Onion, Cheese, Pickles,*

*Diced Yellow Onion, Relish,*

*Ketchup, Mustard and Mayonnaise*

*Hot Dog and Hamburger Buns*

*Potato Salad*

*Mixed Green Garden Salad*

*Fresh Fruit Platter*

*Brownies*

***\$18.80 per Person***

***Herb Encrusted Roasted Prime Rib***

*With Creamy Horseradish*

*Mashed Potatoes with Spinach and Gruyere Cheese*

*Sautéed Julienne Vegetables*

*Caesar Salad*

*Assorted Puglisi Dinner Rolls and Butter*

*Fresh Fruit Platter*

*Chocolate Torte Cake*

***\$29.00 per Person***

***Jamaican Jerk Flank Steak***

*With Dirty Rice*

*Black Beans with Andouille Sausage*

*Fried Plantains*

*Potato Bread with Butter*

*Fresh Fruit Platter*

*Mango Mousse Cake*

***\$23.10 per person***

***Mediterranean Chicken***

*Lemon Scented Rice*

*Sautéed Green Beans*

*Greek Salad*

*With Romaine Lettuce, Tomatoes, Cucumbers,*

*Kalmata Olives, Feta and Red Onions*

*Assorted Dinner Rolls*

*Fresh Fruit Platter*

*Lemon Bars*

***\$21.20 per Person***

***Middle East***

*Creamy Curry Chicken*

*Curried Rice*

*Spicy Broccoli*

*Samosas*

*Mixed Green Garden Salad*

*Fresh Fruit Platter*

*Mango Solei Cake*

***\$19.40 per Person***

***Pesto Rack of Lamb***

*Steamed New Potatoes with Mint, Butter and Chives*

*Sautéed Julienne Vegetables*

*Garden Salad*

*With Cucumbers, Tomatoes, Red Onions and Mushrooms*

*With Sweet Italian Dressing*

*Olive Puglisi Bread*

*Fresh Fruit Platter*

*Fresh Strawberry Tart*

***\$30.30 per Person***

***Roasted Turkey***

*Apple, Pecan and Sausage Stuffing*

*Creamed Sweet Potatoes*

*Garlic and Dill Glazed Carrots*

*Spinach Salad with Mustard Dressing*

*Fresh Fruit Platter*

*Potato Bread with Sweet Butter*

*Pumpkin Cheesecake (Seasonal)*

***\$21.80 per Person***



### ***Shish Kebobs***

*(1 per Person)*

*Beef, Chicken & Vegetarian*

*Teriyaki Pineapple Sauce **OR** Chimichurri Sauce*

*Basmati Rice*

*Steamed Broccoli*

*Greek Salad*

*With Romaine Lettuce, Tomatoes, Cucumbers,*

*Kalmata Olives, Feta and Red Onions*

*Fresh Fruit Platter*

*Baklava*

***\$21.20 per Person***

### ***South of the Border***

*Beef Fajitas*

*Chicken Fajitas*

*Vegetarian Fajitas*

*Flour Tortillas, Guacamole, Sour Cream, and Salsa*

*Spanish Rice and Refried Beans*

*Mexican Salad with Queso, Pumpkin Seeds, Tortilla Chips*

*And Cilantro Dressing*

*Fresh Fruit Platter*

*Lemon Bars*

***\$19.40 per Person***

### ***Stuffed Chicken Breasts***

*With Spinach, Mushrooms and Ricotta Cheese*

*Served with an Artichoke Sauce*

*Portobello Mushroom and Rice Pilaf*

*Garlic Fried Green Beans*

*Garden Green Salad*

*With Sweet Italian Dressing*

*Fresh Fruit Platter*

*Three Seed Dinner Rolls and Butter*

*Lemon Bars*

***\$21.80 per Person***

### ***Taco Bar***

*Small Flour Tortillas & Hard Corn Shells*

*With Ground Beef and Vegetables*

*Guacamole, Sour Cream, Pickled Jalapenos, Grated Cheese,*

*Shredded Lettuce, Diced Tomatoes*

*Spanish Rice & Refried Beans*

*Mixed Green Garden Salad*

*Fresh Fruit Platter*

*Assorted Homemade Cookies*

***\$20.00 per Person***

***Taste of Spain***

*Dry Rubbed Chicken Breast with Cumin*

*And Topped With Pineapple Salsa*

*Penne Pasta Salad*

*With Saffron Mayonnaise*

*Spinach Salad, Corn and Roasted Red Pepper*

*With Chipotle Dressing*

*Sweet Dough Rolls and Butter*

*Fresh Fruit Platter*

*Key Lime Tartlets*

***\$19.50 per Person***

***Tri Tip***

*Marinated in Lime Tequila*

*With Peppercorn Sauce*

*Garlic Mashed Potatoes*

*Roasted Vegetable Medley*

*Garden Green Salad*

*With Tomato, Cucumber and Mushroom*

*Sourdough Rolls and Sweet Butter*

*Fresh Fruit Platter*

*Apple Tartlets*

***\$24.20 per Person***

## *Seafood Entrees*

### ***Breaded Filet of Sole***

*With a Light Caper Sauce*

*Lemon Zest Rice Pilaf*

*Green Beans with Garlic*

*Butter Leaf Salad*

*Sourdough Dinner Rolls*

*Fresh Fruit Platter*

*Lemon Bars*

***\$21.80 per Person***

### ***Baked Salmon***

*With Lemon Caper Sauce*

*Herbed Cous Cous*

*Sautéed Green Beans*

*Mixed Greens*

*With Cranberries, Candied Pecans, Blue Cheese*

*Artisan Dinner Rolls*

*Fresh Fruit Tart*

***\$23.10 per Person***

### ***Baked Salmon***

*With Watercress Hollandaise Sauce*

*Lemon Rice*

*Sautéed Julienned Vegetables*

*Garden Green Salad*

*With Cucumbers, Tomatoes, Red Onions, Mushrooms*

*Dinner Rolls and Sweet Butter*

*Fresh Fruit Platter*

*Assorted Seasonal Fruit Petit Four's*

***\$23.10 per Person***

### ***Prawn Scampi***

*With White Wine, Lemon, and Capers*

*Served on Penne Pasta*

*Grilled Vegetable Platter*

*Hearts of Romaine Salad*

*Sourdough Dinner Rolls*

*Fresh Fruit Platter*

*Key Lime Tarts*

***\$24.20 per Person***

### ***Seafood Paella***

*With Clams, Scallops, Prawns, Chicken, Andouille Sausage,  
and Stuffed Olives*

*Mixed Green Garden Salad*

*Artisan Dinner Rolls With Sweet Butter*

*Fresh Fruit Platter*

*Crème Brulee Tart*

***\$24.20 per Person***

### ***Pasta Entrees***

#### ***Bowtie Pasta***

*Sliced Grilled Chicken Breasts, Cherry Tomatoes, Asparagus,*

*Fresh Herbs*

*Penne Pasta Puttanesca*

*Mixed Greens*

*With Cranberries, Candied Pecans and Blue Cheese*

*Fresh Fruit Platter*

*Lemon Bars*

***\$15.10 per Person***

#### ***Cheese Tortellini***

*With Flaked Poached Salmon*

*Cheese Tortellini with Roasted Red Peppers in a Creamy  
Pesto Sauce*

*Grilled Vegetables*

*Tossed With Olive Oil and Balsamic Vinegar*

*Mixed Spring Green Garden Salad*

*Fresh Fruit Platter*

*Assorted Rolls and Butter*

*Apple Tartlets*

***\$20.30 per Person***

### ***Little Italy***

*Antipasto Platter*

*Olives, Salami, Prosciutto, Mozzarella,  
Artichokes Hearts, Roasted Red Pepper,*

*Sautéed Garlic Mushrooms*

*Dinner Rolls*

*Hearts of Romaine Caesar Salad with Garlic Croutons*

*Pesto Cheese Tortellini (Hot)*

**OR** *Herbed Orzo Salad (Cold)*

*Fresh Fruit Platter*

*Plain and Chocolate Biscotti*

**\$15.10 per Person**

### ***Linguini Salchicci Calabresa***

*Sweet Italian Sausage, Tomato, Garlic and Roquefort*

*Penne Pasta Puttanesca*

*Olive, Tomato, Garlic and Capers*

*Spinach Salad with Eggs, Sunflower Seeds and Bacon*

*Italian Puglisi Bread*

*Fresh Fruit Platter*

*Biscotti*

**\$19.10 per Person**

### ***Lasagna Menu***

*Vegetarian Lasagna with Buffalo Mozzarella,*

*Seasonal Vegetables & Marinara Sauce*

*Thyme Scented Chicken Lasagna &*

*Portobello Mushroom & Lasagna with Béchamel Sauce **OR***

*Beef Lasagna with Bolognese Sauce*

*Hearts of Romaine Caesar Salad*

*Garlic and Herb French Bread*

*Fresh Fruit Platter*

*Zebra Brownies*

**\$20.30 per Person**

*(12 people per lasagna)*

**\*\*Paper Products & Linens for Buffet are Included\*\***

**\*\* China, Glassware & Silverware Available Upon Request. For Additional Fee\*\***

# *Oh Ship!*

## *From the Islands Menu*

*Kalua Pork  
Smoked Shredded Pork*

*Chicken Mochiko  
Marinated in Teriyaki and Deep Fried*

*Chicken Skewers  
Glazed With Teriyaki Sauce*

*Steamed Rice  
Tropical Fruit Platter  
Papaya, Mango, Pineapple, and Kiwi*

*Fresh Papaya Spring Rolls  
With Cucumber, Mint, Cilantro  
With a Sweet Chili Sauce*

*Tiki Crunch Cake  
Assorted Sodas and Water*

***\$27.00 per Person***

## *From the Sea*

*Cold Poached Salmon Side  
With Roasted Garlic and Fresh Dill Aioli*

*Rotelle Pasta with Thinly Sliced Cucumbers, Radishes, Red  
Onion, and Shrimp in a Cilantro Citrus Dressing*

*Yukon Potato Salad with Caviar  
Haricot Vert with Pear Tomatoes, Pine Nuts  
With Lemon Caper Dressing*

*Fresh Fruit Platter*

*Rolls and Butter*

*Key Lime Tartlets*

*Assorted Sodas and Water*

***\$23.30 per Person***

## *Snack Al La Carte*

### *Savory*

***Chips and Salsa***  
*\$3.30 per Person*

***Fresh Vegetables Crudités***  
*\$2.75 per Person*

***Grilled Vegetables Platter***  
*With Hummus*  
***\$3.60 per Person***

***Hummus and Pita***  
*\$3.30 per Person*

***Individual Bags of Chips***  
*\$2.00 per Person*

***Individual Bags of Pretzels***  
*\$2.00 per Person*

### *Sweet*

***Fresh Fruit Skewers***  
*\$3.60 per Person*

***Granola Bars***  
*\$2.00 per Person*

***Homemade Cookies***  
*\$2.00 per Person*

***Homemade Brownies***  
*\$2.00 per Person*

***Lemon Bars***  
*\$2.00 per Person*

***Whole Fruit***  
*\$1.40 per Person*

# *Hors d'Oeuvres*

*(2 Pieces per Order)*

## *Vegetarian*

### *Assorted French and Italian Cheeses*

*Brie, Cheddar, Jack, Roquefort & Berg Jarls*

*With Chilled Grapes and Sliced Baguettes*

***\$6.25 per order***

### *Baked Brie Bites*

*Wrapped in Puff Pastry with Pumpkin Butter & Honey*

***\$3.95 per order***

### *Blini's*

*With Crème Fraîche Topped With Caviar*

***\$4.25 per order***

### *Cherry Tomato &*

### *Fresh Mozzarella Skewers*

*Painted With Pesto*

***\$4.25 per order***

### *Creamed Artichoke Dip*

*Sun Dried Tomatoes and Feta*

*Served With a Garlic Bruschetta*

***\$4.60 per order***

### *Danish Blue Cheese & Pear Tartlets*

*With Caramelized Onions*

***\$4.25 per order***

### *Endive Spears*

*With Homemade Humus & Grilled Vegetables*

***\$4.25 per order***

### *Fontina Stuffed Risotto Balls*

*With Marinara Sauce Served on the Side*

***\$4.60 per order***

### *French Brie Bites*

*With Caramelized Onions and Portobello Mushrooms*

*Wrapped in a Puff Pastry*

***\$3.95 per order***

### *Fresh Spring Rolls*

*With Cucumber, Mango, Mint & Cilantro*

*Wrapped in Rice Paper*

*Served With Spicy Peanut Sauce*

***\$3.95 per order***



**Grilled Vegetable Platter**

*With Seasonal Vegetables & Homemade Humus*

**\$4.60 per order**

**Gourmet Cheese Platter**

*Concierge Creamery, Humboldt Fog, Aged Gouda  
Drunken Goat with Apricots, Cranberries, Fig Jam,  
Honey, Candied Pecans, Sliced Baguettes & Bread Sticks*

**\$13.00 per order**

**Japanese Eggplant Crisps**

*With Buffalo Mozzarella  
And Sundried Tomatoes*

**\$3.95 per order**

**Mac N Cheese Balls**

*\$3.95 per order*

**Pakorras**

*\$4.60 per order*

**Polenta Squares**

*With Sundried Tomato Tapenade*

**\$4.60 per order**

**Samosas**

*\$4.60 per order*

**Spanikopita**

*\$4.60 per order*

**Goat Cheese and Brie Tartlet**

*With Caramelized Onions*

**\$4.50 per order**

**Tomato Bruschetta**

*With Diced Tomatoes, Basil and Balsamic Vinaigrette  
Served on a Garlic Crustade*

**\$4.25 per order**

**Vegetable Crudite**

*With Carrots, Broccoli, Cherry Tomatoes, Celery,  
Rave Dressing & Hummus*

**\$4.00 per order**

**Vegetarian Stuffed Mushroom**

*With Creamed Artichoke, Feta & Sundried Tomatoes*

**\$4.00 per order**

**Walnut Toasts**

*With Fig Jam & Manchego Cheese*

**\$3.95 per order**

**Wild Mushroom Crostini**

*With Fresh Herbs & Truffle Oil*

**\$3.95 per order**

## **Seafood**

### ***Assorted Dim Sum***

*Chicken Pot Stickers, Shrimp Tsumai,*

*BBQ Pork Buns, Shrimp Hargow*

*Served Hot in Steam Baskets with Dipping Sauces*

***\$5.80 per order***

### ***Assorted Japanese Rolls***

*California & Spicy Tuna with Wasabi and Ginger*

***\$5.20 per order***

### ***Crab Cakes***

*With Roasted Red Pepper Aioli*

***\$4.60 per order***

### ***Fresh Crab Salad***

*Served on an English Cucumber Disc*

***\$4.85 per order***

### ***Mexican Tuna Ceviche Tostada***

*With Ahi Tuna, Avocado & Lime*

*Served on a Fried Corn Tortilla*

***\$5.80 per order***

### ***Mini Bagels***

*With Herbed Cream Cheese, Smoked Salmon,*

*Capers & Red Onion*

***\$4.60 per order***

### ***Oysters Rockefeller***

*Spinach, Smoked Bacon Garlic, and Crème Fraîche*

***\$6.40 per order***

### ***Pan Seared Sea Scallops***

*Wrapped with Prosciutto*

*Served with Meyer Lemon Aioli*

***\$7.00 per order***

### ***Roasted Garlic-Chile Prawns***

*Served With Chipotle Aioli*

***\$5.80 per order***

### ***Sesame Crusted Seared Tuna***

*Served on a Fried Wonton Chip*

*With a Wasabi Aioli*

***\$5.20 per order***

### ***Skewered Seared Sea Scallops***

*In a Saffron Cream Sauce*

***\$6.40 per order***

***Smoked Salmon***

*With a Dill Crème Fraichè on a Pumpernickel Toast*

***\$5.20 per order***

***Stuffed Tiger Prawns***

*Filled With Spinach, Roasted Garlic Wrapped in Pancetta*

***\$6.40 per order***

***Tuna Tartar***

*With a Sesame Sauce*

*Served on a Won Ton Chip*

***\$5.70 per order***

***Poultry***

***Achiote Rubbed Chicken Breasts***

*Served With a Mango Salsa*

*On a Garlic Crustade*

***\$4.84 per order***

***Buffalo Wings***

*With Blue Cheese Dressing*

***\$3.95 per order***

***Deconstructed Buffalo Chicken Tartlet***

*With Diced Cucumber & Blue Cheese*

***\$3.95 per order***

***Chicken & Cheese Quesadillas***

*Served With Salsa & Sour Cream*

***\$3.95 per order***

***Chicken Satay***

*In a Thai Peanut Sauce*

***\$4.60 per order***

***Chicken Teriyaki Skewers***

*\$4.60 per order*

***Fried Chicken & Waffle Skewers***

*\$4.75 per order*

***Peking Duck***

*With an Asian Slaw Served on Endive Spear*

***\$4.75 per order***

***Meat***

***Antipasto Platter***

*Salami, Prosciutto, Mozzarella, Olives,  
Artichokes, Roasted Red Pepper, Sautéed Garlic Mushrooms*

***\$7.25 per order***

***Arum Sandwiches***

*With Smoked Turkey and Cranberry, Smoked Salmon and  
Dill, and Roasted Peppers and Goat Cheese*

***\$3.95 per order***

***Andouille Sausage***

*Served on a Bed of Pureed White Beans*

*With a Garlic Crustade*

***\$4.25 per order***

***Baked Dates***

*Filled With Roquefort and Wrapped in Prosciutto*

***\$4.25 per order***

***Charcuterie Board***

*With Prosciutto, Salami, Mortadella & Coppa*

*Cornichons & Mustard*

***\$9.25 per order***

***Empanadas***

*\$4.25 per order*

***Filet Mignon Skewers***

*With Chimichurri Sauce Served on the Side*

***\$5.25 per Order***

***Ground Lamb***

*Wrapped in Phyllo Dough*

*With Mint, Shallots and Pine Nuts*

***\$5.20 per order***

***Meatballs***

*With Marsala Sauce on the Side*

***\$4.40 per Order***

***Marinated Filet Mignon***

*Served Thinly Sliced on Garlic Toast with Caramelized Onions*

*Topped With a Creamed Horseradish*

***\$5.20 per order***

***Mini Beef Wellington***

*Puff Pastry Filled With Beef Filet, Pate,*

*Sautéed Mushrooms & Onions*

***\$5.80 per order***

***Mini Quiche***

*Spinach, Herb, and Lorraine*

***\$3.30 per order***

***Sliders***

*Hamburger, Hot Dog, Chicken **OR** Veggie*

*With Assorted Fixings*

***\$4.40 per order***

***Stuffed Mushrooms***

*With Pesto, Cream Cheese and Sweet Italian Sausage*

***\$4.00 per order***

# ***Taste of San Francisco***

## ***AT&T Park***

*\*Buffalo Chicken Cups  
with Diced Cucumber & Blue Cheese Dressing*

*\*Cheeseburger Sliders*

*\*Hotdog Sliders*

*\*Garlic Fries*

## ***China Town***

*\*Traditional Bamboo Steamer Baskets  
with an Assortment of Dim Sum  
Chicken Pot Stickers, Shrimp Tsumai,  
BBQ Pork Buns, Shrimp Hargow  
Served Hot in Steam Baskets with Dipping Sauces*

*\*Sushi Display*

*California Rolls, Tuna Rolls and Tamago Rolls S  
served with Wasabi, Pickled Ginger and Sesame-Soy*

*\*Vietnamese Style Fresh Spring Roll  
with Mango, Cucumber, Mint & Cilantro  
with a Spicy Peanut Sauce & a Sweet Chili Sauce*

*\*Tuna Tartar*

*Served on a Fried Wonton Chip*

## ***Fisherman's Wharf***

*\*Lobster Salad*

*Served in a Pate A Choux*

*\*Dungeness Crab Cakes*

*with a Roasted Red Pepper Aioli*

*\*Clam Chowder- Served in an Espresso Cup  
with a Slice of Sourdough Baguette*

## ***Little Italy***

*\*Antipasto Platter*

*Salami, Prosciutto, Mozzarella, Olives,  
Artichokes, Roasted Red Pepper, Sautéed Garlic Mushrooms*

*\*Tomato Bruschetta*

*\*Creamed Artichoke Stuffed Mushrooms  
with Feta & Sundried Tomatoes*

*\*Mac N Cheese Balls*

*\*Meatballs*

*with a Marsala Sauce*

## ***Dessert Station***

*Assorted Petit Fours*

***@ \$40.00 per Person Minimum of 100 People***

# ***International Hors d' Oeuvres Catering***

## ***Asian Station***

*Traditional Bamboo Steamer Baskets  
with an Assortment of Dim Sum  
Chicken Pot stickers, BBQ Pork Buns, Har Gow, Shumai  
Sushi Display  
California Rolls, Tuna Rolls and Vegetarian Rolls  
Served with Wasabi, Pickled Ginger and Sesame-Soy  
Chinese Chicken Salad*

## ***American Carving Station***

*Marinated & Barbequed Tri-tip  
With Creamed Horseradish  
Roasted Turkey Breasts  
With Potato Bread, Cranberry Sauce, & Caramelized Onions*

## ***Italian Station***

*Cheese Tortellini  
With Pesto Alfredo Sauce, & Marinara Sauce  
Caesar Salad  
Creamed Artichoke With  
Sun Dried Tomato, Feta, & Chive Brochette  
Stuffed Mushroom  
With Pesto, Mascarpone, & Sweet Italian Sausage  
Fruit with Italian Soft & Hard Cheeses  
Served With Baguette Slices*

## ***Mexican Station***

*Soft Corn Tacos with Carne Asada & Pollo Asada  
Chicken & Cheese Quesadillas  
Pico de Gallo, Salsa, Guacamole, Sour Cream,  
Chopped Onion & Cilantro  
Santa Fe Salad*

## ***Beverage Station***

*Assorted Sodas and Water*

***@ \$38.00 per Person Minimum of 100 People for***

# *Holiday Menus*

## ***St. Patrick's Day***

*Corned Beef & Cabbage*  
*Steamed Potatoes & Carrots*  
*Cheese Tortellini*  
*With Creamy Pesto Sauce*  
*Sautéed Green Beans*  
*Mixed Green Garden Salad*  
*Artisan Dinner Rolls*  
*Fresh Fruit Platter*  
*St. Patrick's Day Cookies*  
*Assorted Sodas and Water*  
***\$24.00 per Person***

## ***Mardi Gras Menu***

*(Taste of New Orleans)*  
*Jamaican Jerk Flank Steak*  
*Cranfish*  
*Jambalaya*  
*Black Beans & Dirty Rice*  
*Mixed Green Garden Salad*  
*Assorted Dinner Rolls*  
*New Orleans Style Bread Pudding*  
*Assorted Sodas and Water*  
***\$28.60 per Person***

## ***Halloween***

*Blackened Jerk Flank Steak*  
*(Festering Meat)*  
*Italian Sausage with Tomato Sauce*  
*(Intestines in Gut Gravy)*  
*Black Beans and Rice*  
*(Maggots In Beans)*  
*Black Linguini with Creamy Pesto Sauce*  
*(Swamp Weed)*  
*Deviled Eggs with Olives as Eyes*  
*(Trolls Eyes)*  
*Mixed Greens*  
*With Pistachios, Cranberries, Oranges*  
*Finger Bread Sticks*  
*(Goblin Fingers)*  
*Fresh Fruit*  
***Desserts***  
*Candied Apples, Caramel Apples, Candy*  
*Halloween Cookies*  
***\$24.50 per Person***

***Thanksgiving***

*Fresh Roasted Turkey*

*Cornbread Stuffing With Cranberries and Apples*

*Cranberry Sauce*

*Mashed Potatoes*

*Sweet Potatoes with Marshmallows*

*Spring Green Salad*

*With Cranberries, Blue Cheese and Candied Pecans*

*Dinner Rolls and Sweet Cream Butter*

*Pumpkin Pie or Seasonal Cheesecake*

*Assorted Sodas and Water*

***\$25.00 per Person***

***Christmas***

*Herb Encrusted Prime Rib*

*Roasted Turkey*

*Mashed Potatoes*

*Roasted Root Vegetables*

*Spring Green Salad*

*With Cranberries, Candied Pecans and Blue Cheese*

*Dinner Rolls and Sweet Cream Butter*

*Pecan Pie*

*Assorted Sodas and Water*

***\$27.00 per Person***



## ***Children's Menu***

*Oven Fried Chicken Tenders*  
*Served With Ketchup*

*Mac N' Cheese*

*Garlic Brea*  
*Topped With Mozzarella Cheese*

***\$7.15 per child***