



Dublin .Ca

Catering Menu

2016



6680 Regional St. Dublin, CA 94568

(925) 828 - 7750

Hors D'Oeuvres

Hot

*100 pieces each

Pork Pot stickers with Soy Sauce \$200

Crab Cakes \$300

Shrimp Cocktail \$300

Bacon Wrapped Shrimp \$400

Coconut Shrimp \$400

Bacon Wrapped Scallops \$400

Brochettes \$300

Choice of the following:

- Beef
- Chicken
- Vegetable

Filo Specialties \$250

Choice of the following:

- Spanakopita
- Wild Mushroom
- Raspberry and Brie
- Brie, Bacon, and Onion

Stuffed Mushrooms \$250

Choice of the following:

- Italian Sausage
- Boursin Cheese
- Crab Meat (\$275)

Chicken Wings \$250

Choice of the following:

- Spicy Buffalo
- Barbeque
- Teriyaki



Artichoke Hearts \$250

Choice of the following:

- Boursin Cheese and Panko Crumbs
- Parmesan Cheese and Panko Crumbs

Puff Pastry \$300

Choice of the following:

- Beef Wellingtons
- Chicken Wellingtons
- Vegetable Wellingtons
- Wild Mushroom Turnover with Blue Cheese

Mini Meatballs \$175

Choice of the following:

- Barbeque
- House made Swedish Sauce

Cold

*100 pieces each

Assorted Chef's Choice Canapes \$350

Hye Roller Sandwiches \$300

House made Crostini \$275

Choice of the following:

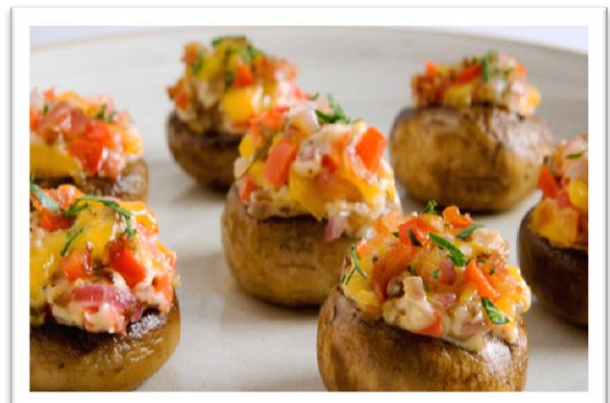
- Gorgonzola with Caramelized Onions
- Salsa Fresca
- Olive Tapenade

Platters

*Serves 50 people

Imported & Domestic Cheese Display \$350

Vegetable Tray with Ranch \$225



Full Breakfasts

Continental- \$14 per person

Assorted breakfast pastries and muffins, sliced bagels and cream cheese, sliced seasonal fruit tray, orange juice, cranberry juice, and coffee.

American- \$20 per person

Scrambled eggs, bacon and sausage links, breakfast potatoes, French toast, sliced seasonal fruit tray, assorted pastries and muffins, orange juice, and coffee.

California- \$20 per person

Scrambled eggs topped with mushrooms, jack cheese, onions, peppers, tomatoes, and avocado, sliced seasonal fruit tray, assorted pastries and muffins, orange juice, coffee, and your choice of bacon, ham, or sausage links.

South of the Border- \$20 per person

Chilaquiles; warm tortillas with shredded cheese, scrambled eggs, Mexican chorizo, house made salsa and guacamole, refried beans, sliced seasonal fruit tray, assorted pastries and muffins, orange juice, and coffee.



AM & PM Breaks

Fruit and Cookies- \$12 per person

Freshly baked cookies and chocolate chunk brownies, fresh whole fruit, assorted sodas, water, and coffee.

Natural Choice- \$13 per person

Fresh whole fruit, deluxe mixed nuts, assorted granola bars, assorted fruit and vanilla yogurts, fruit juice, and water.

Sweet and Salty- \$13 per person

Assorted candy bars, deluxe mixed nuts, rice crispy treats, mini pretzels, assorted sodas, waters, and coffee.

Extras

Dozen bagels with cream cheese, assorted jelly, and butter - \$18 per dozen

Dozen pastries- \$25 per dozen

Fresh whole fruit- \$2.50 per person

Sliced seasonal fruit- small tray \$25, medium tray \$35, and large tray \$45

Dozen bags of chips- \$18 per dozen

Juice pitchers- \$15 per pitcher

Hot water and assorted teas- \$15 per gallon

Coffee (caffeinated/decaffeinated)-\$45 per gallon



Lunch Buffets

*Minimum of 25 People

*Includes Iced Tea

Rome Buffet- \$22 per person

Mixed green salad, cheese raviolis with garden marinara sauce, penne Alfredo with grilled chicken, seasonal vegetables, toasted garlic bread, cookies, and brownies.

Venice Buffet- \$25 per person

Caesar salad, cheese tortellini in creamy basil pesto sauce, penne marinara with spicy Italian sausage, seasonal vegetables, toasted garlic bread, cookies, and brownies.

Milan Buffet- \$28 per person

Caesar salad, traditional beef lasagna, fresh vegetable lasagna, grilled chicken Pomodoro, seasonal vegetables, toasted garlic bread, and tiramisu cake.

Classic Deli- \$25 per person

Mixed green salad, pasta salad in vinaigrette, assorted deli meats, assorted sliced cheese, condiments, assorted chips, cookies, and brownies.

Quick 'n Easy Sandwiches- \$19 per person

An assortment of pre-made sandwiches, potato chips, cookies, and soft drinks.

Mexican Fajita- \$28 per person

Mixed green salad, grilled chicken and beef fajitas, warm flour and corn tortillas, refried beans and rice, house made tortilla chips and salsa, sour cream, fresh guacamole, cookies, and brownies.

La Fiesta - \$30 per person

Mixed green salad, ranchero chicken, carne asada, cheese enchiladas, rice and black beans, warm flour and corn tortillas, sour cream, salsa, fresh Guacamole, and seasonal fruit flan.

Country BBQ- \$30 per person

Mixed green salad, classic potato salad, lightly smoked baby back ribs, golden fried chicken, baked beans with bacon, fresh corn on the cob, corn muffins, cookies, and brownies.

**For substitutions, please speak to a sales representative.*

For parties of 25 or less, please take our small meeting lunch menu into consideration.

Beverages

Assorted Sodas -\$2.50 each (\$30 per dozen)

Pitcher of Lemonade- \$15

Pitchers of Juice- \$15

Pitcher of Iced Tea- \$15

Hot water and assorted teas- \$15 per gallon

Coffee (caffeinated/decaffeinated)- \$2.95 per person or \$45 per gallon

For alcoholic beverages, please refer to our drink menu.

Dinner (Plated or Buffet Style)

*Includes Coffee Service, fresh seasonal vegetables, dinner rolls and butter, a choice of salad, a choice of a side dish, and a choice of dessert.

*Buffets are for 25 people or more

Starter Salads

Garden Green-

Romaine and red leaf lettuce with tomatoes and cucumber slices.

Caesar-

Romaine with parmesan cheese and croutons served with a creamy Caesar dressing.

Cranberry Walnut-

Romaine and red leaf lettuce topped with dried cranberries and candied walnuts; served with a raspberry walnut dressing.

Greek-

Romaine and red leaf lettuce with red onion rings, black olives, and feta cheese served with Greek dressing.

Side Dishes

Red Roasted Rosemary Potatoes

Baked Potato *Plated entrees only

Garlic Mashed Potatoes

Mashed Potatoes

Spanish Rice

Rice Pilaf

Entrees

Vegetarian

Vegetable Lasagna- \$29 per person

Layered pasta with fresh vegetables served in a creamy white sauce and topped with mozzarella and parmesan cheese.

Eggplant Parmesan- \$28 per person

Sliced and lightly breaded eggplant topped with marinara sauce and mozzarella cheese.

Penne Primavera- \$28 per person

Fresh seasonal vegetables sautéed in olive oil and fresh garlic tossed in penne pasta and parmesan cheese.

Cheese Tortellini- \$28 per person

Cheese tortellini with a creamy basil pesto sauce topped with toasted pine nuts and parmesan cheese.

Ravioli- \$29 per person

Choice of the following raviolis:

- Butternut squash with brown butter and pecans
- Wild mushroom with roasted peppers and a creamy porcini mushroom sauce
- Three cheese with marinara sauce and parmesan cheese

Seafood

Mahi-Mahi- \$34 per person

Grilled mahi-mahi with a choice of tropical salsa or lemon caper butter.

Salmon- \$36 per person

Grilled salmon with a choice of béarnaise sauce or lemon caper butter .



Beef

Tri Tip- \$38 per person

**Minimum of 10 plates*

Marinated overnight, grilled to medium rare, and thinly sliced.

New York Steak- \$42 per person

Grilled and seasoned, topped with crispy onion rings.

Angus Beef Rib Eye- \$45 per person

**Minimum of 16 plates*

Seasoned and rubbed with fresh garlic served with horseradish cream and hot Au Jus.

Pork

Boneless pork loin seasoned and oven roasted with one of the following:

Dijonaise- \$32 per person

Marinated honey, tarragon, and Dijon mustard.

Marsala- \$32 per person

Sliced mushrooms, shallots, garlic, and marsala wine sauce in a rich demi-glace.

Chipotle- \$32 per person

Chipotle sauce garnished with fried onion strings.

Red Pepper Pesto- \$32

Creamy roasted red pepper pesto sauce garnished with chopped tomatoes.

Chicken

Seasoned chicken grilled with one of the following:

Dijonaise- \$32 per person

Marinated honey, tarragon, and Dijon mustard.

Marsala- \$32 per person

Sliced mushrooms, shallots, garlic, and marsala wine sauce in a rich demi-glace.

Jerusalem- \$32 per person

Slightly spicy artichoke and toasted red pepper sauce.

Gorgini- \$32 per person

Creamy gorgonzola cheese sauce topped with grapes and candied walnuts.

Basil Pesto- \$32 per person

Creamy basil pesto sauce topped with pine nuts.

Piccata- \$32 per person

Lemon caper cream sauce.

Teriyaki- \$32 per person

Teriyaki glaze and topped with pineapple rings.

Ranchero- \$32 per person

Peppers, onions, tomatoes, and cilantro.

BBQ- \$32 per person

Sweet and spicy BBQ sauce.

Kid's Meals- \$12 per person

Chicken tenders and French fries

Spaghetti and meatballs

Macaroni and Cheese

Grilled Cheese and French fries

TURN TWO ENTREES INTO A BUFFET!

Client's Choice Buffet- \$40 per person

Your choice of two salads, two entrees, one side, and one dessert.

Dessert

Cheesecakes \$36

*12 slices

- New York
- Almond Kahlua
- Amaretto
- Lemon Biscotti
- Raspberry Swirl
- Blueberry



Tortes & Tarts \$30

*10 pieces

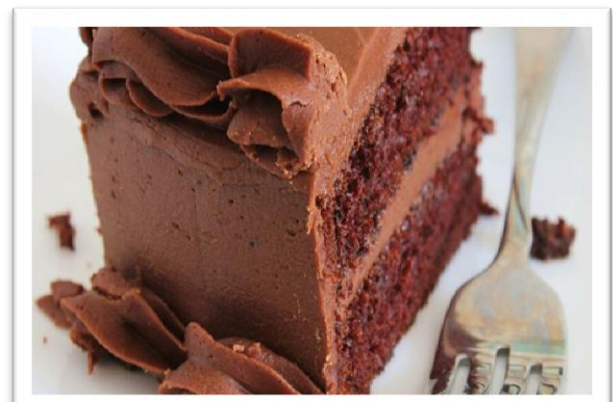
- Fresh Fruit Flan
- Pecan Tart
- Macadamia Nut Torte
- Decadent Brownie Torte
- Apple Flan



Chocolate Cakes \$42

*14 slices

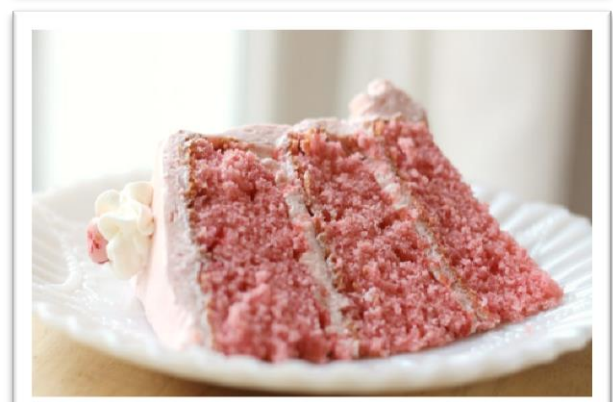
- Black Forest
- Chocolate Mousse
- German Chocolate
- Chocolate Kahlua
- Chocolate Grand Mariner



Flavored Cakes \$42

*14 slices

- Lemon Mousse
- Strawberry Mousse
- Raspberry Cream
- Carrot Cake
- Tiramisu



Sheet Cakes

- Full Sheet Decorated \$180
- Half Sheet Decorated \$90
- Quarter Sheet Decorated \$50