

Serves You Right Catering

Family Style Dinner Menus and Pricing

Passed Hors d'oeuvres

Pick two (included)

Add an extra hors d'oeuvre for 3.50 per person

Vegetable Strudel, Stuffed with Goat Cheese, Vegetables and Fresh Herbs

Herb Cream Cheese and Smoked Salmon, Black Bread

California Mushrooms, Spinach, Bread Crumbs & Dry Jack Cheese

Bruschetta, Roma Tomatoes, Olive Oil, Garlic & Fresh Basil

Fresh Dill, Spinach and Feta Cheese, Greek Fillo Dough

Goat Cheese and Sweet Corn Quesadillas, Jack Cheeses, Guacamole

Tiny Twice Baked Potatoes, Sour Cream, Chives & Cheddar Cheese

California Roll, Hass Avocado & Fresh Seafood

Chicken Sausages, Rolled in Pear Chutney & Peanuts

Stuffed Mushrooms, Italian Sausage

Family Style Dinner

First Course-Salad

Pick one (included)

Organic Greens Salad, Figs, Toasted Walnuts & Raspberries

Field Greens, Roasted Garlic Vinaigrette, Sweet - Spicy Pecans & Feta Cheese

Classic Greek Salad, Feta, Calamata Olives, Colorful Peppers and Tomatoes

Spinach Salad, Sweet Mustard Vinaigrette, Red Onions, Mandarin Oranges & Peppers

Red & Green Leaf Lettuces, Mozzarella, Marinated Beans, Roasted Chilies & Red Onion

Classic Caesar Salad, House Made Croutons and Freshly Grated Parmesan Cheese

Pricing Options, Pick One to set the price

For 2 entrée choices add 5.00 per person

Sonoma Chicken Breast, Fresh Rosemary & Meyer Lemon, 53.50 pp

Mahi Mahi, Roaster Pepper-Cilantro Pesto, 55.50 per person

Stuffed Sonoma Chicken Breast, Spinach & Ricotta Cheese, 54.75 pp

Leg Of Lamb Marinated in Fresh Herbs, Yogurt & Cucumber Sauce, 55.95 pp

Salmon Filet, Fresh Pesto, 53.75 pp

Roast Loin of Pork, Spicy Apple Chutney 54.50 pp

Filet of Beef, Horseradish Cream Sauce, 57.50 pp

Stuffed Portobello Mushroom, Spinach and Feta Cheese, 51.25 pp

Sweet Corn & Red Pepper Strudel, Rich with Brie & Swiss Cheese, 52.50 pp

Pasta, Potatoes and Rice Dishes

Pick one (included)

Add an extra Pasta, Potato or Rice Dish for 3.75 per person

Bow Tie Pasta, Sweet Red Pepper, Roasted Tomatoes, Cream & Dry Asiago Cheese

Gnocchi, Basil Pesto, Pine Nuts & Parmesan Cheese

Penne Pasta, California Mushrooms, Light Cream, Fresh Herbs & Parmesan Cheese

Basmati Rice, Caramelized Onions, Peas, Almonds & Dried Cranberries

Vegetable Paella, Artichoke Hearts, Squash, Carrots, Peas & Peppers

Garlic Mashed Potatoes, Rich with Cream & Butter

Side Dishes & Vegetables

pick two (included)

Add an extra side dish for 3.50 per person

Asian Style Green Beans, Ginger, Chilies & Garlic

Fingerling Carrots, Ginger, Honey & Garlic

Pencil Thin Asparagus, Sweet Garlic, Sesame Vinaigrette

Roasted Butternut Squash, Butter & a Hint of Garlic

Eggplant Layered with Tomatoes and Zucchini, Drizzled with Olive Oil, Dry Jack Cheese

Blue Lake Green Beans, Brown Butter, Sliced Almonds

Roasted Asparagus, Sweet Tomato Vinaigrette

Green Beans, Carrots, Cauliflower & Broccoli, Sautéed with Garlic and Olive Oil

Tomatoes, Yellow and Green Zucchini, Baked with Fresh Herbs, Parmesan Cheese

Mediterranean Fruit Salad, Asian Pears, Pineapple, Bananas, Melons, Pistachios & Honey

Cheddar, Pepper Jack and Munster Cheeses, Imported Crackers, Red & Green Grapes

California Brie with Rustic Italian Bread, Layered with Sundried Tomatoes, Pesto

Fresh Fruit Basket, Pineapple, Watermelon, Strawberries & Cantaloupe

Camembert, Blue, Gouda & Goat Cheeses, Assorted Crackers, Red & Green Grapes

Basket of Bread at each table (included)

Potato Rolls & Rustic Baguettes, Sweet Butter

Coffee Station

Peet's Regular/Decaffeinated Coffees, Herbal & Black Teas (included in entrée price)

served at a self serve station after dinner

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Complete Pricing Information

At SYR we provide customized, interesting menu, freshly prepared food using the best ingredients and outstanding service at affordable prices. We provide you with complete pricing right up front so you know what your event will cost. In addition to our delicious food you get...

- Set up and clean up
- Complete reception coordination
- Dinner/cake plates, wine glasses, coffee mugs, white cloth napkins & flatware
- White floor length tablecloths on guest dining tables, dessert, bar, gift and sign in tables
- Peet's regular and decaf coffees, herbal & black teas, available after dinner
- No extra bar charges, corkage or cake cutting fees
- No mandatory gratuity or service charges
- Your customized menu, using only the best and freshest ingredients from the markets and farms in the Bay Area. We use organic produce whenever possible.

Price for 100 guests, based on your entrée choice, see menu planning guide for determining your price per person

Price per person 53.50 x 100 guests	5350.00
Event manager, executive chef, bartender & servers, up to 7 hours	1975.00
Total/bottom line, we do not add a gratuity or service charge	7325.00
Sales tax is not included it varies from county to county	

Additional Pricing & Deposit Guidelines

- Less than 100 guests? We adjust the guest count, staffing charges remain the same
- More than 100 guests? An additional server is added at 175.00 for every 10 guests
- Optional colored overlay tablecloths available; 10.50 per table Colored Napkins; .75 per person
- The pricing above is for event sites that have full professionally equipped kitchens
- Children: 8 and under 10.00 less per person, 9 & over full price
- Paid/professional vendor meals: 10.00 less per person
- Events over 7 hours: an overtime charge of 500.00 per hour applies for events under 100. Over 100 guests 500.00 per hour plus 40.00 per hour per additional server
- Deposits: \$500.00 or 10% whichever is greater to hold the time/date, 75% due 2 months before the event, balance and final head count due 12 business days before the event.
- We do not serve hard alcohol and an additional server may be required to serve kegs

Thank you for considering us for your upcoming event!

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