

Serves You Right Catering

Passed Hors d'oeuvres; Pick Two

Smoked Salmon, Basil Cream Cheese, Crostini
Cheddar & Goat Cheese Quesadillas, Sweet Corn & Avocado
Bruschetta, Roma Tomatoes, Olive Oil, Garlic & Fresh Basil
Sesame Crusted Salmon Bites, Miso-Citrus Dipping Sauce
BBQ Chicken Sliders, Open Faced on Petite Rolls
Quesadillas, Jack & Cheddar Cheese, Guacamole
Tuscan Sausages, Rolled in Pear Chutney & Peanuts
California Brie with Housemade Pesto, Crostini
Smoked Turkey & Camembert, with Red Onion on French Baguette

Buffet Items; Pick Two

Oven Roasted Chicken, Fresh Herbs
Marinated Tri Tip, Carved at the Buffet
Portobello Mushrooms, Breadcrumbs, Spinach and Cheese
Honey Glazed Ham, Spiral Sliced
Baked Salmon, Glazed with Garlic Herb Butter
Mild Italian Sausages, Baked in a Classic Tomato Sauce
Zucchini & Tomato Tian, Garlic, Basil, Olive Oil Breadcrumbs, Pecorino Cheese

Salads; Pick One

Field Greens, Champagne Vinaigrette, Local Blue Cheese & Dried Cranberries
Mixed Greens, Balsamic Vinaigrette, Toasted Georgia Pecans & French Feta Cheese
Red and Green Leaf Lettuces, Fresh Herb Vinaigrette, Tomatoes, Cucumbers and Grated Carrot

Pasta, Rice & Potatoes; Pick One

Roasted New Potatoes, Whole Garlic & Sea Salt
Penne Pasta, Creamy Tomato Sauce, Dry Jack Cheese
Santa Fe Rice, Carrots, Tiny Peas, Chopped Onion & Tomato
Petite Red Potatoes, Parsley and Butter
Putanesca Style Pasta, Garlic, Basil, Olives, Tomatoes, Freshly Grated Cheese

Side Dishes; Pick One

Green Beans, Carrots, Cauliflower & Broccoli, Sautéed with Garlic and Olive Oil
Green Beans and Toasted Almonds, Sautéed with Brown Butter
Hummus & Greek Dolma, Pita Bread & Carrots
Caramelized Petaluma Brie, Buttery Crackers
Cheddar, Pepper Jack and Munster Cheeses, Crackers, Red & Green Grapes
Mango Chutney Stuffed Camembert, Sliced Baguettes & Grapes
Creamy Pesto Cheese Dip, Fingerling Carrots & Crackers
Fresh Fruit Tray, Colorful and Seasonal

Includes; French Baguettes with Sweet Butter

French Roast Coffee, Herbal & Black Teas

43.95 pp plus tax 100 guests & up. Less than 100 guest 27.95 pp plus staff charge of 1600.00 plus tax.

Includes; The menu below, china buffet/dessert plates, wine glasses, soda/water glasses, coffee mugs, flutes, white cloth napkins, flatware & white tablecloths. Also includes, event coordinator, bartender (serving your beverages) & servers. No gratuities/service fees, No corkage or cake cutting fees.

Other details; Balance and final count due 13 business days before the event. Deposits: 500.00 to book our services, 75% due 3 months before the event. Service for up to 7 hours including 1.5 hours for set up, 1 hour for break down. Events over 7 hours: an overtime charge of 300.00 per hour applies. All beverages served at the bar. Extra charge for hard alcohol, kegs, more than one bar and bar location.

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