

Passed Hors d'oeuvres; Pick Two

Smoked Alaskan 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 Chicken 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 Breast, Fresh Garden Herbs and Sea Salt
Red wine Marinated Tri Tip, Carved at the Buffet
Vegetable Napoleon, Basil Oil, Seasoned Bread Crumbs, with or without Pecorino Romano
Honey Glazed Ham, Spiral Sliced and served with Honey Mustard
Baked Salmon, Glazed with Garlic Herb Butter
Mild Italian Sausages, Baked with Onions, Peppers and Potatoes
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 & Peppers
Petite Red Potatoes, Parsley and Butter

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

45.95 pp plus tax 100 guests & up plus tax.

Includes; event coordinator, bartender (serving your beverages) & servers. The menu above, china buffet/dessert plates, wine glasses, soda/water glasses, coffee mugs, flutes, white cloth napkins, flatware & white tablecloths. 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. Children under 8 & paid/professional vendor meals: 5.00 less per person

Trying to decide which catering company to use? Let us help you decide.

How many events will you be doing while you are catering our reception? At SYR every client is important to us, so we only do ONE event at a time.

What happens if you or your staff runs into traffic problems on your way to the event site? At SYR we stress proper planning and preparation for each event we do. We always plan for bad traffic and rarely encounter it as a problem because the bulk of our business is close to our office and kitchen.

Does your Executive Chef come to the event? Yes, our Executive Chef, Matt Wyss, will be at your event cooking hot foods on site & supervising the kitchen.

Will the person we work with throughout the planning stages be at our event? Yes, Marcie Wyss, company co-owner and an event coordinator with over 25 years experience works with you throughout the planning process and is there on the day of your event to bring it all together.

Will a company owner be at our event the whole time? Yes, we work "hands on" at every celebration.

What happens if someone gets sick? Matt and Marcie have fully trained assistants who can take over.

How do you keep your prices so affordable? We own all of our tableware, glassware and linens thus we do not have to pay high rental fees. We cook from scratch using fresh unprocessed mostly organic foods. We pass these savings and high quality on to you.

Other caterers say their prices are higher because they offer more services. Can SYR also "do it all"? Yes! Desserts, flowers, specialty rentals, music, espresso bars. We can provide what ever you need.

Do you ever use temporary staff? We never have and we never will. By only doing one event at a time it allows us to have our well trained, happy and competent staff at every event.

If you don't charge a mandatory gratuity how is your staff paid? They are paid a high hourly wage. If you wish to tip them it is just icing on the cake. Most of our staff has been with us for over 10 years.

Will you give us a couple of different floor plan ideas for our event? Yes, we love looking at an empty room and coming up with different ways to make it work best for a reception.

What do your serving pieces look like? White ceramic bowls, silver platters and pitchers. No plastic or industrial bowls, pitchers or chipped and worn serving ware will be used at your event.

Will our guests be able to go to the buffet a second time? Your guests will be surprised the food is like a fine restaurant meal and will often have "seconds" or even "thirds."

Why do your clients choose your company? Our food has been called "the best food in Berkeley." But besides our food, clients are impressed with our professionalism and service before as well as during the event. We book fewer events than most companies so each event is important to us. We quickly return your phone calls and answer any questions you might have. Please ask photographers, DJ's, event site managers and other vendors for recommendations, we have a wonderful reputation.

What do you do with leftovers? We donate them to Oakland Potluck.

Do you charge for corkage or cake cutting? No, we provide these services at no extra cost.

Thank you for your interest!

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