

Serves You Right Catering

Seated Menus and Pricing

Passed Hors d'oeuvres; pick two (included in entrée price)

How many Hors d'oeuvres are needed? We feel that two is plenty as the cocktail time is very short and guests are very busy visiting with other guests and often pictures are being taken. We include two but you may add more for 2.95 pp each

California Mushrooms, Spinach, Bread Crumbs & Dry Jack Cheese

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

Smoked Salmon with Dill, Lemon & Red Onion, English Cucumbers

Caramelized Onions & Brie, Baked in Greek Fillo

Quesadillas, Cheddar & 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

Seated Meal

First Course-Salad; pick one (included in entrée price)

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

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

Seven Green Salad, Toasted Walnuts, Blue Cheese & Fresh Raspberries

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

Entrée options and pricing, maximum of 2 entrees per event

Sonoma Chicken Breast, Fresh Rosemary & Meyer Lemon, 49.50 pp

Stuffed Sonoma Chicken Breast, Spinach & Ricotta Cheese, 50.75 pp

Marinated Breast of Turkey, Cranberry Pear Chutney, 45.50 pp

Leg Of Lamb Marinated in Fresh Herbs, Yogurt & Cucumber Sauce, 52.95 pp

Oven Seared Pacific Coast Salmon, Fresh Herb Butter, 49.95 pp

Filet of Beef, Horseradish Cream Sauce, 54.50 pp

Stuffed Portobello Mushroom, Spinach and Feta Cheese, Tomato Coulie 48.25 pp

California Mushroom & Red Pepper Strudel, Rich with Swiss Cheese, 49.50 pp

Vegetable Baklava, Colorful Roasted Vegetables with or without Jack Cheese 49.50 pp

Pasta, Potatoes and Rice Dishes; pick one (included in entrée price)

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

Vegetables; pick one (included in entrée price)

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

Fingerling Carrots, Ginger, Honey & Garlic

Blue Lake Green Beans, Brown Butter, Sliced Almonds

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

Basket of Bread at each table (included in entrée price)

Potato Rolls & Rustic Baguettes, Sweet Butter

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

served at a self serve station

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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, flutes, 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 whenever possible.

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

Price per person 49.50 x 100 guests	4950.00
Event manager, executive chef, bartender & servers, up to 7 hours	1975.00
Total/bottom line, we do not add a gratuity or service charge	6925.00
Sales tax in 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; .85 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
- Everyone is charged the higher priced entrée.
- 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 3 months before the event, balance and final head count due 12 business days before the event.
- Extra charge may apply for hard alcohol, kegs, more than one bar and bar location.
- We need 2 hours set up time for seated diners.

Thank you for considering us for your upcoming event!

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