

# CATERING MENU

IN THE MARKETPLACE

■ PH # 510-522- FOOD (3663)

■ SEASON TO TASTE

■ 1650 PARK STREET ALAMEDA 94501 ■

## GIVE US THE OPPORTUNITY TO MAKE YOUR NEXT EVENT SPECTACULAR BY PROVIDING THE FOOD!

- Do not feel restricted to this catering menu, we will design menus for you based on your preferences, dietary and/or religious considerations.
- We request a minimum of 48 hour notice but will make every effort to accommodate your schedule.
- Orders over \$100 may require a deposit
- Utensils, napkins and plates are available for a minimum order

### Sandwich Platter

serves 8-12 \$75 /12-15 \$95/ 20-25 \$150

- Egg Salad
- Chicken Salad (regular, spicy or curry)
- Grilled Organic Veggie
- House-Roasted Beef w/bleu cheese
- House-Roasted Diestel Turkey
- Niman Ranch Ham & Cheese
- Salami & Provolone
- Traditional Veggie
- Tuna Salad

### Corporate Boxed Lunches \$15/pp

Each box includes a sandwich (see above), sparkling water, one of our gourmet prepared salads (see below), utensils, napkin and a cookie.

### Prepared Salads \$6.95/lb.

Artichoke Potato; Braised Tofu; Carrot; Coleslaw; Farro & Chickpea; Fruit; Greek Gigande Beans; Greek Salad; Israeli Couscous; Orzo Pasta; Organic Beets; Pasta; Potato; Sesame Udon; Snap Peas & Vietnamese Tempeh

### Green Salads \$3.50/pp

Boxed individually or served buffet style  
Caesar; Greek n' Greens; Mixed Greens; Pasta Prima Vera or Spinach.

### Quiche 9" serves 8-10 \$28

Great with one of our green salads or fruit  
Broccoli & Cheddar; Mushroom-Leek or Niman Ranch ham & Swiss

### Strata serves 9-12 \$42/18-24 \$80

Layers of bread and fluffy egg  
Great with one of our green salads or fruit  
Sun Dried Tomato, Eggplant, Zucchini & Parmesan with Marinara OR Roasted Bell Pepper, Corn, Black Beans & Cheddar with Salsa

### Mini Frittatas ~ "they're so cute!" ~ serves 10-12 \$36/18-24 \$70

- Feta, Olive & Sun Dried Tomato
- Herb & Parmesan
- Niman Ranch Ham & Swiss

### ~Seasonal Fruit Platter ~ optional sour cream-brown sugar dip 8-12 \$48/ 15-20 \$75/ 20-25 \$95

### ~Fruit & Cheese Platter ~ the seasons finest! 8-12 \$65/ 15-20 \$90/ 20-25 \$115

### ~Organic Veggie Crudites~ with a creamy dill dip 8-12 \$48/ 15-20 \$75/ 20-25 \$95

### ~Smoked Salmon \$9.50/pp~ Great for breakfast or as an appetizer rye bread, herb cream cheese, capers, chopped red onion and hard boiled egg

### ~Meat & Cheese Platter~ served with baguette 8-12 \$75/15-20 \$95/20-25 \$145

### ~Mediterranean Sampler~ spanikopita, dolmas, hummus, olives & feta with house-made pita chips 8-12 \$65/ 15-20 \$90/ 20-25 \$115

### ~Grilled Veggie & Prawns~ with a lime-tarragon dipping sauce 8-12 \$75/ 15-20 \$95/ 20-25 \$145

### ~Summer Sampler~ pesto pasta and prawn salads with tomato/basil/mozzarella skewers 8-12 \$65/ 15-20 \$90/ 20-25 \$115

### ~Thai Satay Platter~ chicken, beef, veggie or a combination with a ginger-peanut dipping sauce 8-12 \$75/ 15-20 \$95/ 20-25 \$145

### ~Smoked Salmon Terrine~ with garlic crostini serves 15-20 \$85

### ~Smoked Trout Salad on cucumber~ 8-12 \$48/ 15-20 \$75/ 20-25 \$95

- ~Crostini Platter~
  - roasted garlic, tomato & basil
  - mushroom medley with herbs & goat cheese
  - roast beef, caramelized onion & bleu cheese
  - olive tapenade & roasted bell pepper
- serves 8-12 \$65/ 15-20 \$90/ 20-25 \$115

**HOT ENTREES SUCH AS: LASAGNA, HERB CRUSTED PORK TENDERLOIN, KID'S CHICKEN TENDERS, MEATLOAF, POACHED SALMON, STUFFED CHICKEN BREASTS, TEA SMOKED BBQ RIBS, TOFU OR TEMPEH OVER STEAMED VEGGIES CAN BE INDIVIDUALLY PORTIONED OR SERVED BUFFET STYLE.**

**PLEASE CALL FOR A QUOTE!**

SPRING 2006 CATERING MENU ■ SELECTIONS CHANGE BASED ON THE AVAILABILITY OF THE FINEST INGREDIENTS  
PH # 510-522- FOOD (3663) ■ PRICES SUBJECT TO CHANGE WITHOUT NOTICE ■ FAX # 510-522-TOGO (8646)