



SAUSALITO

Catering



Off-Site Catering Menu

216.696.2233 • sausalitocatering.com





In-House Package

3 COURSE MENU

Plated

Includes

- Chinaware
- Cake Cutting/Service
- Coffee Station
- Flatware
- Water Glasses
- Set Up/Breakdown
- Service

HOT AND COLD HORS D'OEUVRES

(Choose three)

- New potatoes filled with crabmeat and fresh chives
- Bruschetta Pomodoro (herbed olive oil, tomato and mozzarella)
- Chicken satay with peanut sauce
- Miniature vegetable spring rolls with Thai chili sauce
- Vegetable kabobs
- Swedish meatballs with homemade barbecue sauce
- Spinach and feta cheese in crispy phyllo dough
- Artichoke dip with tortilla chips
- Mushrooms filled with chorizo sausage and cheese
- Grilled chicken quesadillas
- Vegetable crudité's
- Grilled vegetable platter
- Cheese and Fruit Display

SALAD SELECTIONS

(Choose one)

Caesar:

Hearts of romaine and our signature Caesar dressing, tossed with shaved Reggiano cheese and tomatoes

Chef's Mista:

Mixed California greens, pears, walnuts, blue cheese and balsamic vinaigrette dressing

Sausalito Spinach:

Tossed with red onions, sliced strawberries, caramelized walnuts, blue cheese and poppy seed-raspberry dressing



*+ \$500 Off-Site Kitchen Set Up Fee

For more details, please contact: **216.696.2233** or visit us at: sausalitocatering.com



In-House Package

3 COURSE MENU *Plated*

ENTRÉE SELECTIONS (Choose one)

Beef Chicken Fish Vegetarian

BEEF ENTRÉES (Choose one)

Strip Steak:

Chargrilled strip steak served with Cajun shrimp potato croquette, topped with grilled pineapple, spinach and blue cheese

Strip Steak:

Chargrilled strip steak topped with gorgonzola cheese, served with a garlic mash and balsamic demi-glace

Strip Steak:

Chargrilled strip steak served with a cheddar mash, green beans and herb demi-glace

Beef Tenderloin and Shrimp Kabobs:

Chargrilled beef tenderloin, shrimp and fresh vegetables served with a scallion mash, grilled asparagus and Béarnaise sauce

Bistro Steak:

Chargrilled bistro steak served with a bacon cheddar mash, green beans and port wine demi-glace

Bistro Steak:

Chargrilled bistro steak served with crispy crab potato cakes, asparagus and port wine demi-glace

Rib Eye:

Slow-roasted rib eye served with twice-baked potato, grilled asparagus and au jus

Braised Short Ribs:

Braised beef short ribs cooked with a house made coffee barbecue sauce, served with cheddar mash and green beans

CHICKEN ENTRÉES (Choose one)

Chicken Picatta:

Tender chicken breast, grilled and served with wild rice, spinach and lemon butter caper sauce

Chicken Roulade:

Herb-breaded chicken stuffed with roasted red peppers, feta cheese and spinach served with a rosemary mash and asparagus

Chicken Wellington:

Oven-roasted chicken breast topped with duxelles wrapped in phyllo dough, served with a crispy apple potato cake and haricot verts

Chicken in Basil Wine Cream Sauce:

Chef's signature grilled chicken breast served with Jasmine rice and grilled asparagus in a delicious basil cream sauce with a hint of white wine

Chicken Breast:

Ranch-marinated chicken, served over a garlic mash and grilled vegetables

Chicken Cordon Bleu:

Pan-seared chicken breast stuffed with swiss cheese and ham, served with mashed potatoes and wilted spinach and a white wine creme sauce

CONTINUED ON NEXT PAGE



Classic Package

3 COURSE MENU

Plated

SEAFOOD ENTRÉES (Choose one)

Salmon:

Chargrilled salmon served with a sweet corn salsa, red pepper aioli and frizzled leeks

Salmon:

Pan-seared salmon served over oriental-style noodles, topped with pickled onions and a garlic chili sauce

Salmon:

Chargrilled salmon served with tomato, fresh mozzarella and basil, drizzled with balsamic glaze

Salmon:

Wasabi pea-encrusted salmon served with ginger risotto and seaweed with a honey soy glaze

Salmon:

Chargrilled salmon served with blackened shrimp polenta, topped with grilled pineapple and cucumber salsa

Tilapia:

Pan-seared tilapia served with lobster spinach risotto topped with tomato-lime salsa

Trout:

Pan-seared trout served with couscous topped with a cucumber cream sauce

Crab-stuffed Lemon Sole:

Pan-seared sole served with julienne vegetables and honey mustard sauce

Catfish:

Pan-seared blackened catfish served with a spicy black bean corn salsa with a sweet chili sauce

VEGETARIAN ENTRÉES (Choose one)

Eggplant Parmesan

Traditional preparation of pan-fried breaded eggplant, marinara sauce, and mozzarella cheese served with cheese ravioli and roasted seasonal vegetables.

Cheese Ravioli:

Served with grilled seasonal vegetables and a garlic butter sauce

Tofu:

Chef's tofu preparation served with quinoa rice and fresh seasonal vegetables (vegan friendly!)

Black Bean Ravioli:

local Ohio City Pasta black bean ravioli served with roasted seasonal vegetables and garlic olive oil sauce (vegan friendly!)



À La Carte

HOT HORS D'OEUVRES

| | PRICE (per person) |
|---|------------------------------|
| Sweetwater's Bacon-wrapped Shrimp and Horseradish | 5.50 / 2pc |
| Sweetwater Mini Crab Cakes | 5.00 / 2pc |
| Coconut Shrimp | 5.00 / 3pc |
| Bacon-wrapped Scallops* | 5.50 / 2pc |
| Bacon-wrapped Artichoke Hearts with Gorgonzola | 4.95 / 2pc |
| Brie Raspberry Phyllo | 4.75 / 2pc |
| Mini Quiche Assortment* | 4.50 / 3pc |
| Mushroom Stuffed with Chorizo Sausage | 4.50 / 2pc |
| Mushroom Stuffed with Seafood | 4.95 / 2pc |
| Melon-wrapped Prosciutto | 4.95 / 2pc |
| Spanakopita | 4.50 / 2pc |
| Vegetable Spring Rolls* | 4.75 / 3pc |
| Wild Mushroom Purses* | 4.75 / 2pc |
| Beef and Vegetable Kabobs* | 4.95 / 2pc |
| Beef Deluxe Wellington | 4.95 / 2pc |
| Buffalo Wings with Celery and Blue Cheese | 3.50 / 5pc |
| Chicken Satay with Peanut Sauce | 4.25 / 4pc |
| Artichoke Dip with Tortilla Chips | 3.50 / 6oz |
| Grilled Chicken Quesadillas | 3.50 / 3pc |
| Bruschetta Pomodoro (herbed olive oil, tomato and mozzarella) | 2.50 / 2pc |
| Stuffed Artichoke Hearts (Alouette cheese and scallions) | 3.25 / 2pc |

COLD HORS D'OEUVRES

| | PRICE (per person) |
|---|------------------------------|
| Canapé Assortment | 3.50 / 3 pc |
| Guacamole and Salsa with Tortilla Chips | 2.95 / 4 oz. |
| Vegetable Crudités | 2.50 / 6 oz. |
| Antipasto Station | 4.50 / 6 oz. |
| Fruit and Cheese Station | 3.25 / 6 oz. |
| Deluxe Cheese Station | 4.95 / 6 oz. |
| Shrimp Cocktail Bowl | 5.25 / 3 piece |





À La Carte

CHEF'S CARVED SPECIALTIES

(all carving station dishes are served with fresh rolls and butter)

Oven-roasted Turkey Breast

Served with cranberry sauce and white gravy
(Serves 50 people)

\$250

Top Round of Beef

Served with horseradish sauce and au jus
(Serves 50 people)

\$300

Country Ham

Served with a honey cherry glaze
(Serves 50 people)

\$225

Whole Tenderloin of Beef

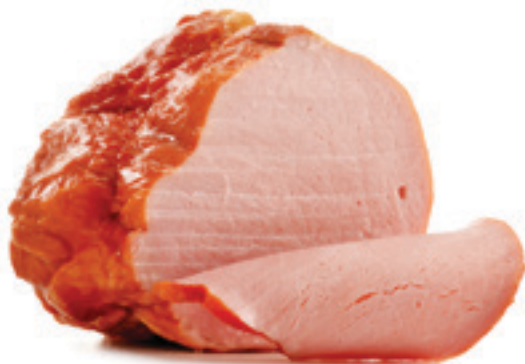
Served with horseradish sauce and au jus
(Serves 25 people)

\$250

Roast Pork Loin

Served with apricot marmalade
(Serves 25 people)

\$175



CHEESE STATION

served with assorted crackers (\$3 per person)

Whole Baked Brie Wrapped in Puff Pastry \$150 per wheel
(serves 50 guests)

Whole Smoked Salmon \$250 per salmon
(serves 50 guests)

PASTA STATION

(choice of two pastas and three sauces)

Pastas:

Tortellini, Cheese Ravioli, Penne Pasta, Bow Tie Pasta and Linguine

Sauces:

Marinara, Alfredo, Pesto, Bolognese and Sundried Tomato Sauce

Toppings:

Tomatoes, Herb Chicken, Shrimp, Basil, Caramelized Onion, Mushrooms, Mixed Peppers, Olives, Romano cheese

\$14.95 per person

FAJITA & TACO BAR

Hard and Soft Tortillas, Grilled Chicken, Seasoned Ground Beef, Sautéed Onions, Bell Peppers, Shredded Lettuce, Diced Tomatoes, Jalapenõs, Black Olives, Black Beans, Shredded Cheddar Cheese, Sour Cream and Homemade Salsa

\$13.95 per person

RISOTTO STATION

Chianti Risotto, Pesto Risotto, White Wine-Parmesan Risotto

Toppings:

Smoked Chicken, Crabmeat, Shrimp, Prosciutto, Zucchini, Yellow Squash, Mushrooms, Tomatoes, Asparagus, Sweet Corn, Sweet Peas, Spinach and Roasted Garlic

\$14.95 per person

MASHED-POTINI BAR

Red-skin Mashed Potato, Garlic Mashed Potato and Yukon Sweet Mashed Potato served in a martini glass

Toppings:

Caramelized Onions, Scallions, Bacon, Sour Cream, Shredded Cheddar Cheese, Sweet Peas, Sundried Tomato, Shredded Fried Carrots, Butter and Gravy

\$11.95 per person



Dinner Buffet

| | | | |
|------------------------------------|-------------------------------------|---------------------------------------|--------------------------------------|
| One Entrée \$21 / person | Two Entrées \$28 / person | Three Entrées \$35 / person | Four Entrées \$42 / person |
|------------------------------------|-------------------------------------|---------------------------------------|--------------------------------------|

+ 22% service charge & \$500 Delivery/Set up Fee

Includes: China, Flatware, Water Glasses, Set Up/Tear Down and Service, Chef's Salad with Choice of Two Dressings, Rolls and Butter

SIDE DISH SELECTION (Choose one)

Vegetables

- Herbed Steamed (or) Grilled Seasonal Vegetables
- California Blend (cauliflower, broccoli and carrots)
- Glazed Baby Carrots
- Cream of Corn
- Seasonal Root Vegetable (parsnip, turnips, beets, etc)
- Grilled Bok Choy
- Roasted Fennel
- Fresh Broccoli
- Green Beans Almandine
- Asparagus Hollandaise
- Tomato Ratatouille

- Herb Roasted Red Skins
- Fingerling Potato
- Wild and Long Grain Rice
- Mexican Rice
- Basmati Rice
- Saffron Rice with Tomatoes
- Couscous
- Mashed Potatoes (plain or garlic)
- Cheddar Mash (bacon)
- Scalloped Potatoes
- Sweet Potato Hash with Candied Pecans

CHICKEN ENTRÉES

- Lemon Garlic Chicken
- Chicken Cordon Bleu (stuffed with prosciutto, spinach and Swiss cheese served with a roasted garlic cream sauce)
- Chicken Piccata
- Chicken Parmesan
- Chicken Marsala
- Rosemary Peppercorn Chicken
- Apricot Chicken
- Fried (or) Barbeque Chicken
- Chipotle Barbeque Chicken
- Herb Chicken Lasagna
- Cilantro Lime Chicken
- Lemon Grass Chicken
- Chicken Roulade (stuffed with spinach, roasted red pepper and feta cheese)
- Chicken Pesto Cream

PORK ENTRÉES

- Rosemary Panko Crusted Pork Loin
- Smoked Bacon-Wrapped Loin
- Ginger Curry Pork Loin
- Hawaiian Mango Pork Loin
- Ancho-Glazed Pork Tenderloin
- Stuffed Pork Loin with Cranberry Sauce
- Baby Back Ribs
- Apricot Pork Tenderloin

BEEF ENTRÉES

- Peppercorn Crusted Sirloin
- Strip Loin with Horseradish Cream and Au Jus
- Top Round with Garlic Butter Spread
- Prime Rib
- Beef Lasagna
- Beef Short Ribs
- Pepper Steak
- Teriyaki (or) Mango Beef Tips
- Italian Meat balls with Marinara Sauce
- Country Fried Steak

FISH ENTRÉES

- Herb Crusted Salmon
- Blackened Tilapia
- Panko Crusted Cod
- Fried (or) Baked Ocean Perch
- Cilantro Mango Mahi Mahi

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From museums to parks, social halls to backyards, golf outings to clambakes, *Sausalito Catering* is the superior choice to handle all of your special events.

Bringing you great food and efficient staffing, *Sausalito Catering* is the premier caterer for all of your party needs. For any occasion, *Sausalito Catering* is the superior choice to handle all of your special events.

We're here to help you.



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