

Feast for a King Catering

ξ *Table Top Appetizer Platters* ξ

ST. ANDRE TRIPLE CREAM BRIE & AGED CHEDDAR
served with sliced baguette

MEDITERRANEAN OLIVES

LIGHT CRUDITÉS AND DIP

ξ *Summer Lunch Buffet* ξ

POMEGRANATE GRILLED CHICKEN

orange scented grilled breast of chicken finished with a pomegranate glaze

SPANAKOPITA

a greek pie which is filled with chopped spinach, feta, monterey jack cheese and scallions, wrapped in filo and baked until golden

HARVEST SALAD

a blend of quinoa, israeli couscous, red split peas and garbanzos tossed with green bell peppers, cherry tomato, green onion and celery with extra virgin olive oil, sea salt and pepper

MIXED TOMATO CAPRIS SALAD

organic pear tomatoes, green beans, basil and fresh mozzarella cheese lightly dressed in a white wine vinaigrette

FRESH ARTISAN BAGUETTES

served with whipped butter

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

ξ *Stationary Appetizer Table* ξ

ASSORTED CHEESE DISPLAY

an array of soft and hard cheeses of both domestic and imported origin; artfully presented and served either whole, cubed or sliced

SLICED BAGUETTES AND CRACKERS

WHOLE FRESH FRUIT

local, seasonal fruit such as strawberries, assorted grapes and raspberries

ξ *Mixed Grill Buffet* ξ

GRILLED MARINATED TRI-TIP

tender tri-tip in a burgundy, shallot & garlic marinade; grilled on-site and served with an aioli cream sauce

LEMON ROSEMARY CHICKEN

boneless breast of chicken marinated in lemon, shallots and rosemary; grilled and served with a lemon scented cream sauce

MIXED GRILLED VEGETABLE PLATTER

a colorful array of eggplant, red bell pepper, savory onion, zucchini and asparagus, grilled and basted with our house made marinade; served at room temperature

SUMMER MIXED GREENS SALAD

organic mixed greens tossed with crumbled danish blue cheese, crisp granny smith apples and toasted pecans in a balsamic vinaigrette

PENNE PASTA SALAD

penne pasta tossed with sun-dried tomatoes, artichoke hearts, roasted corn, pine nuts and fresh basil in a light olive oil

FRESH ARTISAN BAGUETTES

served with whipped butter

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

ξ *Refreshing Beverages* ξ

STRAWBERRY LEMONADE & CUCUMBER-LEMON WATER

each decoratively displayed in a clear glass apothecary jar

pricing is exclusive of service staff and rentals

Feast for a King Catering

ξ Starter Table ξ

GREEN CHILE AND CORN QUESADILLAS
these mini quesadillas are served with a spicy chipotle salsa

CHIPS & SALSA BAR
a variety of salsas such as
fresh pico de gallo, tomatillo and tropical fruit

ξ Latin American Buffet ξ

ARGENTINEAN GRILLED SKIRT STEAK
marinated, grilled on-site and finished with our chimichurri sauce

BORRACHO CHICKEN
boneless breast of chicken in a tequila-lime marinade;
grilled on-site

**ROASTED GREEN CHILE-CORN RELISH AND
CHIPOTLE AIOLI**
flavor rich sides to enhance the entrees

MEXICAN STREET CORN
corn on the cob finished with chili butter
and squeeze of fresh lime

SPANISH RICE SALAD
accented with sweet red pepper, black beans, and green onion

SOUTHWEST GREEN SALAD
romaine lettuce with mandarins, red onion, jicama
& toasted pine nuts tossed in a cumin vinaigrette

COFFEE STATION
fresh brewed, french roast regular and decaffeinated coffee;
served with cream and sugar

ξ Passed Hors d'Oeuvres ξ

AHI & AVACADO WON TON CRISPS
won ton triangles topped with shredded cabbage, fresh ahi and
avocado; finished with a wasabi crème fraîche

CHESTNUT RUMAKI
crisp water chestnuts wrapped in bacon and glazed in teriyaki

VEGI POT STICKERS
served warm with soy sauce & spicy chili oil

ξ Island Style Buffet ξ

ISLAND GRILLED SALMON
miso glazed wild salmon filet; grilled and served with a
wasabi crème fraîche

GUAVA-GLAZED PORK TENDERLOIN
grilled and served with a cilantro-jalapeño sauce on the side

THAI NOODLE SALAD
angel hair pasta, green onion, fresh basil, cilantro and chopped
peanuts in a spicy thai dressing

GINGER-PINEAPPLE FRIED RICE
aromatic jasmine rice pan fried in sesame oil with fresh pineapple
and ginger and finished with cilantro and scallions

SESAME ASPARAGUS
blanched fresh asparagus spears tossed in a seasoned
sesame oil & toasted spices

HAWAIIAN SWEET BREAD
served with whipped butter

COFFEE STATION
fresh brewed, french roast regular and decaffeinated coffee;
served with cream and sugar

pricing is exclusive of service staff and rentals

Feast for a King Catering

ξ *Passed Hors d'Oeuvres* ξ

STUFFED MUSHROOMS

mushroom caps filled with italian sausage, spinach & cheese

TINY TWICE-BAKED POTATOES

filled with bacon, sour cream, parmesan and chives

MINI CRAB CAKES

served with a lemon beurre blanc dipping sauce

ξ *Bar Snacks* ξ

ARTISAN BREAD STICKS

ξ *Plated Salad Course* ξ

SUNSET SALAD

organic mixed greens with central coast strawberries, mango, dried cranberries, sliced almonds and crumbled feta cheese with a shot glass of layered champagne vinaigrette and raspberry vinaigrette

FRESH ARTISAN BAGUETTES

served with balsamic vinegar & olive oil

MEDITERRANEAN OLIVES

ξ *Family-Style Dinner* ξ

... served to each table on large platters and bowls ...

SONOMA COAST HANGER STEAK

tender 'butcher's cut' hanger steak in a dry spice rub; grilled on-site and served with pinot noir demi glace

LEMON ROSEMARY CHICKEN

boneless breast of chicken marinated in lemon, shallots and rosemary; grilled on-site and served with a lemon scented cream sauce on the side

TORTELLINI con PEPERONATA

cheese totellini in a roasted red pepper cream sauce; topped with fresh parmesan cheese

GRILLED ARTICHOKEs

steamed, central coast artichokes are halved, grilled and served with a balsamic aioli dipping sauce

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

ξ *Passed Hors d'Oeuvres* ξ

PIGS 'N' FIGS

dried black mission figs stuffed with manchego cheese, wrapped in prosciutto and drizzled with honey

SOUP SIP CUPS

such as lobster bisque, parsnip & honey, or cool gazpacho

SUMMER BRUSCHETTA

grilled baguette slices topped with ricotta cheese and lightly dressed, sliced peaches

ξ *Plated Salad Course* ξ

SPRING GREENS SALAD

organic spring field greens topped with pear tomatoes, green onion, walnuts and warm, breaded goat cheese, and finished with an citrus-fennel vinaigrette

FRESH ARTISAN BAGUETTES

served with whipped butter

ξ *Elegant Plated Dinner* ξ

... guest entrée selection is predetermined prior to event ...

FRENCH BISTRO FILET OF BEEF

grilled or roasted and served with a pat of béarnaise butter

or

SEARED ARCTIC CHAR

pan seared arctic char filet finished with an orange-rosemary beurre blanc

or

STUFFED PORTOBELLO

marinated portobello mushroom baked with seasonal vegetables, mozzarella and fresh bread crumbs

PARMESAN CROQUETTE POTATOES

individually piped, whipped parmesan potatoes served browned and crisp on the outside and creamy on the inside

LEMON GREEN BEANS

fresh green beans lightly sauted and finished with a lemon zest

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

Additional menu selections available upon request

Feast for a King Catering

Ξ Stationary Appetizer Table Ξ

STUFFED BRIE EN CROUTE

ripe brie, filled with spiced pecans and dried cranberries, wrapped in puff pastry and baked until golden

SLICED BAGUETTES AND CRACKERS

ASSORTED CRUDITES

the central valley's freshest vegetables cut and artfully presented to accent the occasion; your choice of roasted red pepper, creamy sesame or yogurt dill dressing

ORANGE SPICE PECANS

Ξ Light Summer Buffet Ξ

ORANGE BEURRE BLANC CHICKEN

marinated, grilled breast of chicken finished with an orange beurre blanc and served on a bed of wilted greens

NAPA VALLEY SALMON

pan seared wild salmon filet served with a pinot noir and thyme sauce

SOUR CREAM & CHIVE WHIPPED POTATOES

MEDITERRANEAN SALAD

summer's finest tomatoes & cucumber tossed with artichoke hearts, kalamata olives and feta cheese in an herbed vinaigrette

MIDSUMMER MIXED GREENS

organic field greens tossed with sliced nectarines, blueberries, green onion and toasted pine nuts in a citrus vinaigrette

FRESH ARTISAN BAGUETTES

served with whipped butter

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

Ξ Backyard Brunch Buffet Ξ

MEDITERRANEAN FRITTATA

sautéed artichoke hearts, zucchini, onion and red pepper baked with cheese and eggs

ROASTED ROSEMARY BLISS POTATOES

red bliss & fingerling potatoes roasted in olive oil with slivered fresh garlic, fresh rosemary and spices

CORRALITOS SAUSAGES & BACON

an assortment of corralitos market sausages, such as chicken-apple, spicy santa fe & cheesy bavarian, along with their apple wood smoked bacon

FRESH FRUIT SALAD

a colorful combination of the seasons freshest, ripest fruits and central coastal berries

CHOCOLATE CHIP CRUMB CAKE MUFFINS

PEAR STREUSEL COFFEE CAKE

Ξ Sunrise Beverage Table Ξ

FRESH ODWALLA ORANGE JUICE, PINK GRAPEFRUIT JUICE & MARTINELLI'S APPLE JUICE

COFFEE & TEA STATION

assorted teas & fresh brewed, french roast regular and decaffeinated coffee; served with honey, cream and sugar

Ξ Omelet Station Ξ

MADE TO ORDER OMELETS

made to order omelets with fillings such as a variety of cheeses, red onion, spinach, avocado, bell pepper, tomato, green onion, olives, smoked salmon, country ham and bacon
.... a great action station

Additional menu selections available upon request

Feast for a King Catering

Passed Hors d'Oeuvres ξ

FILLED ARTICHOKE BOTTOMS

warm breaded artichoke bottoms filled with ricotta cheese and sun-dried tomatoes

BLACKENED SALMON BITES

served with a creole dipping sauce

BRUSCHETTA con PEPERONATA

sautéed sweet peppers, onion and tomatoes atop a toasted baguette round

ξ Stationary Appetizer Table-1ξ

TEQUILA LIME CHICKEN SKEWERS

strips of chicken breast skewered and marinated in a tequila lime sauce; grilled and served with a chipotle aioli

MEDITERRANEAN SPREAD TRIO

roasted red pepper & feta, creamy white bean and gorgonzola & port

SLICED BAGUETTES, SPICED PITA TRIANGLES AND CRACKERS

ξ Stationary Appetizer Table-2ξ

TOMATO TARTS

baked pastry brushed with mustard and topped with thinly sliced marinated tomato and swiss cheese; served at room temperature

ASIAN SPRING ROLLS

crisp shredded vegetables rolled in rice paper and served with a gingered-plum dipping sauce

ξ Stationary Appetizer Table-3ξ

PULLED CHICKEN SLIDERS

tender pulled chicken in a tangy bbq sauce topped with creamy coleslaw on a fresh francese bun

OLD BAY SPICED POPCORN

HOMEMADE ROSEMARY & SEA SALT POTATO CHIPS

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

ξ Dessert Options ξ

CHOCOLATE FONDUE FOUNTAIN

three-tiered fountain flowing with warm chocolate and served variety of skewered and loose treats for dipping such as marshmallows, peanut butter & pretzels, rice crispy treats, shortbread cookies and fresh fruit

ICE CREAM SUNDAE BAR

have your guests choose from a choice of 3 boutique made ice cream flavors and assorted toppings - chopped nuts, m&m's, reese's peanut butter cups, hot fudge and caramel

CANDY BAR

a variety of sweet confections can sweeten any event and suit any theme; such as gum balls, m&m's, chocolate dutch mints and saltwater taffy, jelly beans, gum drops are displayed in decorative glass vases for guests to help themselves with miniature scoops and take away containers

CHOCOLATE TRUFFLES

CHOCOLATE COVERED STRAWBERRIES

ASSORTED COOKIES AND BROWNIES

a tempting selection of housemade desserts, such as lemon bars, orange glazed butter cookies, chocolate chip cookies, mexican wedding cookies, and nutted fudge brownies

ξ Refreshing Beverage Options ξ

STRAWBERRY LEMONADE

JASMINE ICED TEA

GINGERED- CRANBERRY COOLER

ARNOLD PALMER

& CITRUS-MANGO SPRITZER

each decoratively displayed in a clear glass apothecary jar

Additional menu selections available upon request

Feast for a King Catering

ξ *Entrée Options* ξ

ROAST PRIME RIB

served with a horseradish cream sauce & au jus

FILET OF BEEF

served with your choice of an oyster mushroom madeira sauce, pinot noir demi glaze or with blue cheese and bacon

ROAST PEPPERCORN NEW YORK STRIP

served with a horseradish cream sauce

CUMIN FLANK STEAK

grilled & served with a tomato, avocado and bell pepper salsa

MIXED SAUSAGE GRILL

fresh corralitos market sausages such as chicken santa fe, cheesy bavarian, pesto & chicken apple

LAVENDER-ROSEMARY RUBBED RACK OF LAMB

served with a port wine reduction

GRILLED PORK LOIN WITH GRILLED PEACHES

SEAFOOD GRILL WITH NASTURTIUM BUTTER

fresh prawns, salmon and mahi-mahi grilled on-site and served with a nasturtium butter compound

SEARED SABLEFISH WITH STRAWBERRY BALSAMIC SAUCE

TUSCAN GRILLED TUNA

brushed with an aromatic marinade of olive oil, rosemary and thyme; finished with a compound butter of lemon and chives

TANGERINE-GINGER HALIBUT

pan seared & served on a bed of sautéed greens

CLASSIC LEMON-DILL SALMON

grilled or baked and served with a creamy lemon-dill sauce

CHAMPAGNE SALMON

served with a creamy champagne-leek sauce

MEDITERRANEAN SALMON

pan seared & served with a green herb and caper sauce

RED PEPPER MAHI-MAHI

grilled & topped with a lively roasted red pepper butter

CAJUN GRILLED PRAWNS

basted with red chile butter, grilled & served with a rémoulade

PANKO CRUSTED SABLEFISH

pan fried and served with a tomato-corn relish and chipotle aioli

JAMAICAN JERKED TILAPIA / CHICKEN

grilled on-site and served with a cool cucumber salsa

OLIVE-STUFFED CHICKEN

served with a chunky almond brown butter

APPLE, CURRANT & CARAWAY STUFFED CHICKEN

served with a light cider gravy

CARIBBEAN GRILLED CHICKEN

teriyaki glazed, breast of chicken; served with a fresh fruit salsa

BUTTERNUT SQUASH & HAZELNUT LASAGNE

in a velvety bechamel sauce with italian cheeses

ITALIAN POLENTA STRATA

polenta layered with of italian vegetables, maranara and cheeses

PASTA TWO WAYS

rigatoni w/meat sauce alongside tortellini alfredo prosciutto&peas

STUFFED CHILES

charred pablano chilies filled with a blend of cheeses, walnut and salsa; served warm with a velvety adobo chile sauce

ξ *Side Dish Options* ξ

AUTUMN MIXED GREENS SALAD

organic field greens with spiced walnuts, gorgonzola, ripe pears and dried cranberries in a pomegranate dressing

EAST MEETS WEST GREEN SALAD

butter lettuce with mandarin oranges, red onion, crushed peanuts and sliced cucumber in a creamy tahini dressing

WEDGE SALAD

a wedge of iceberg lettuce with crisp bacon, fresh tomatoes and blue cheese; drizzled with a creamy blue cheese dressing

CLASSIC CAESAR SALAD

HEIRLOOM TOMATO SALAD

fresh, local heirloom tomatoes served on a bed of peppery arugula and finished with aged balsamic vinegar, virgin olive oil and crushed sea salt - season permitting

SUMMER SALAD

sweet watermelon tossed with crumbled feta cheese, julienne red onion and a balsamic vinaigrette; served on a bed of arugula

CARIBBEAN-STYLE RICE SALAD

raisins, green onion, chopped almonds and red bell pepper tossed in a coconut-cider dressing

MEDITERRANEAN FARRO SALAD

nutty grains of faro tossed in a vinaigrette with tomatoes, olives, capers and italian flat parsley

BEETS & BEANS WITH HAZELNUTS

fresh beets, green beans and sugar snap peas are roasted in a sherried-walnut vinaigrette with chopped hazelnuts

CARNIVAL SALAD

green beans, cherry tomatoes, garbanzo beans, bell peppers and red onion with herbs and italian cheeses

ALMOND GREEN BEAN SALAD

blanched green beans tossed with toasted, sliced almonds in a creamy aioli dressing

TOMATO & SUMMER SQUASH GRATIN

layers of sliced tomatoes, summer squash and onion seasoned with fresh thyme, garlic and olive oil, baked and topped with cheddar and parmesan cheeses

ROASTED/ SAUTED GREEN BEANS

lemon & marcona almonds, bacon & mushroom or with sun-dried tomatoes, goat cheese & kalamata olives

ROATED / SAUTEED SEASONAL VEGETABLES

GRILLED POLENTA WITH GORGONZOLA & SUN-DRIED TOMATOES

MASHED POTATOES

classic, garlic, sour cream & chive, wasabi, or bacon & corn

UPPER CRUST POTATOES

warm, scalloped potatoes baked in a creamy bath of cheeses and milk and topped with golden bread crumbs

HERB ROASTED FINGERLING & BABY RED POTATOES WITH CIPOLLINI ONIONS

RISOTTO

parmesan & mushroom, creamy saffron or asparagus & pea

ASPARAGUS WITH WARM RED PEPPER VINAIGRETTE

TOMATOES TOSCANO

a composed arrangement of sliced, marinated tomatoes, grilled eggplant and fresh mozzarella cheese finished with fresh basil

Additional menu selections available upon request

Feast for a King Catering

ξ Passed Hors d'Oeuvres ξ

POLENTA SUNRISE

polenta squares topped with a sun-dried tomato salsa

POACHED FIG AND CHEESE TOASTS

balsamic glazed figs on a bed of creamy goat cheese atop a toasted baguette slice

BRUSCHETTA TOPPED CROSTINI

classic tomato-basil, white bean insalata, tomato-watermelon, roasted peppers&onions or eggplant caponata

MINI POTATO LATKES

served warm and topped with sour cream & chives

SMOKED SALMON WITH LEMON CRÈME FRAÎCHE

served on a toasted round

TYROPITA

spinach and feta or curry vegetables in golden filo triangles

EDIBLE ASIAN SPOON BITES

shrimp & mango, smoked trout salad, pesto chicken or salmon mousse; served on an edible asian spoon

PRAWN COCKTAIL

CURRIED PRAWNS

with a chilled cucumber vinaigrette

OYSTERS ON THE HALF SHELL

MINI RUEBEN SANDWICHES

ROSEMARY LAMB BITES

served with a pomegranette-molasses dipping sauce

MINI EMPAÑADAS

individual turnovers filled with either spiced beef, chicken or black beans; baked and served with an adobo chile dipping sauce

BRIE, PAPAYA AND ONION QUESADILLAS

with a salsa fresca

SANTA FE SPRING ROLLS

filled with black beans, onion and corn; served crispy with an avocado dipping sauce

WIMPY BURGERS

mini cheese burgers topped with our own special sauce

RUMAKI

prawns, scallops or crisp water chestnuts wrapped in bacon and glazed in teriyaki

GROUND LAMB SKEWERS

served with a harissa yogurt dipping sauce

MINI GRILLED CHEESE

petite version of the classic melted cheddar sandwich served with a tomato soup dipping sauce

SMOKIN MAC 'N' CHEESE MINIS

a petite cupcake portion of the childhood favorite baked with 3 types of cheeses & smoky bacon

MINI PIZZAS

such as caramelized onion, pine nut & gorgonzola, hawaiian, roasted vegi and spicy thai shrimp

SESAME TUNA TARTARE

served on a cucumber disk atop a won ton crisp

GRECIAN FILO CUPS

filled with olives, cucumber, tomato & feta cheese

ξ Stationary Appetizers ξ

WARM MUSHROOM CAMEMBERT

served with a wild mushroom fricassee and sliced baguettes

DRIED CHERRY & PISTACHIO BRIE

ripe brie topped with a combination of poached dried bing cherries and chopped pistachio nuts; served with sliced sweet french baguettes

PESTO AND SUN DRIED TOMATO TORTA

a colorful torta of fresh basil pesto and sun dried tomatoes divided by layers of creamy white cheese; served with sliced baguettes & crackers

QUICHE IN HAM CUPS

black forest ham cups filled with cheese quiche and scallions

CAPRIS SKEWERS

mini balls of fresh mozzarella skewered between a cherry tomatoes, drizzled with olive oil and fresh herbs

CHARCUTIERE PLATTER

ARTISAN CHEESEBOARD

LAVENDER-ROSEMARY RUBBED LAMB CHOPS

petite, frenched lamb chops roasted in a lavender-rosemary rub and served with a port wine reduction

MEDITERRANEAN SPREADS

hummus, cucumber raita and olive tapenade served with toasted pita triangles & flat bread crackers

DUELING FLATBREADS

one topped with caramelized onion, blue cheese & pine nuts and the other with sliced prosciutto and fig jam

PULLED CHICKEN SLIDERS

tender pulled chicken in a tangy bbq sauce topped with creamy coleslaw on a fresh francese bun

ALOHA SLIDERS

grilled marinated tuna steak topped with grilled pineapple & spicy asian slaw on a petite roll

PROSCIUTTO & FIG SLIDERS

goat cheese, sliced prosciutto and fig jam on a petite roll

ITALIAN MEATBALL SLIDERS

italian meatballs in marinara sauce nestled in a francese dinner roll with arugula & parmesan cheese

SMOKED TURKEY & FRUIT WRAPS

pinwheels of smoked turkey, sliced apples & pears, lettuce and onion with a curried aioli

CARAMELIZED ONION TARTLETTES

petite pastry cups filled with gruyere cheese and topped with caramelized onions

ALBONDIGAS IN ALMOND SHERRY SAUCE

browned, bite-size meatballs served in a classic ground almond and sherry sauce

ANTIPASTO DISPLAY

assorted italian meats and cheeses, roasted red peppers, grilled eggplant, mediterranean olives and roast garlic; served with sliced baguettes & foccacia

THAI CHICKEN SKEWERS

marinated strips of chicken breast grilled and served with a peanut dipping sauce

KOREAN BBQ BEEF SKEWERS

grilled ribbons of beef basted with a sweet & spicy teriyaki sauce, finished with sesame seeds and scallions

Additional menu selections available upon request