



"The No Worry Caterer"™

Entrée Selections

Table Service, Stations and Buffet Possibilities

Garlic Herb Crusted Chicken Breast

with a touch of parmesan, finished with a marsala caper sauce

Chicken Breast Roulade

boneless breast stuffed with pancetta, fontina, spinach & leeks; sliced and served on a bed of arugula pesto

Cherry Lacquered Duck Breast with Scallion Sauce

pan seared and roasted with our own five-spice blend

Chicken & Vegetable Saute

chicken breasts with new potatoes, vegetables of the season and a forest mushroom veloute

Balsamic Grilled Pork Tenderloin

the filet mignon of pork with a robust marinade, served with glazed fig jus

Sauteed Artichoke, Mushroom & Savory Vegetable Pastry*

handcrafted puff pastry shell mounded with fontina & vegetables, on a golden pepper-fennel sauce

Mushroom Crusted Beef Tenderloin

seared and roasted with a cabernet demi glace

Provençal Roast Leg of Lamb

stuffed with garlic and provençal herbs, roasted, sliced and served with natural juices

Seared Rare Ahi Tuna with Mango-Cucumber Salsa

sesame oil and ginger rub

Spanish Chicken & Seafood Paella

one of our best with imported chorizo, seafood, marinated chicken & paprika-saffron rice

Soy-Ginger Glazed Beef Tritip

grilled and sliced with a sesame-scallion demi glace

Viognier Prawns with Garlic Butter

fresh basil, parsley and a touch of lemon

Porcini Crusted Halibut Filet

dusted with an earthy spice, sauteed in olive oil, with golden pepper coulis

Lemon-Herb Poached Salmon

delicately baked with leeks, bay and seasonings, presented with a warm lemon basil vinaigrette

Classic Eggplant Parmesan*

a crowd pleasing layering of lightly breaded eggplant, our roasted tomato sauce and two cheeses

Tuscan Rosemary Beef Skewers

juicy beef marinated in garlic, rosemary and olive oil, skewered with lemons, onions and grilled

Smoked Boneless Pork Loin with Walnut Crust

sliced and served on our gorgonzola cream sauce

Roulade of Pork Tenderloin with Port Jus

pork filets stuffed with bacon, peppered apples, caramelized onions and croutons

Syrah Braised Beef Shortribs

melting beef braised in aromatic vegetables and vibrant Amador wine

Rack of Lamb with Hazelnut Crust

mild and tender lamb loin chops with a rich dried cherry jus

Zinfandel-Rosemary Beef Tritip

marinated overnight, grilled and served with a zinfandel jus

Lasagna Verde*

spinach, pesto, ricotta and basil cream sauce layered with seasonal vegetables

Pasta Butterflies with Hazelnut Pesto*

italian greens, balsamic onions, parmesan tossed with farfalle

Gemelli Pasta Basilico*

grilled vegetables with our own light basil cream sauce and pasta twists

Lasagna Bolognese

a rich shredded beef & tomato sauce with ricotta, fontina and parmesan cheeses, italian greens

Forest Mushroom & Potato "Lasagna"*

golden potatoes layered with italian truffle cheese, swiss chard & specialty mushrooms

* Indicates Vegetarian Friendly - However any item may be adapted for special dietary needs.
Gluten Free - Vegan and Dairy Free Items are Happily Arranged

We use only premium ingredients. Niman Ranch, Organic or Free Range items also available.
Most items can be customized to your personal tastes -
Shrimp, Chicken, Pork, Duck, Beef or Salmon may be added or substituted.