

www.gatheringsnstuff.com

562-525-2689



Full Service Catering & Event Planning

9306 E. Firestone Blvd ~ Downey, CA 90241

562-525-2689

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Breakfast ~ Lunch ~ Dinner

Weddings ~ Picnics ~ Corporate Events

June 1, 2023

You invite the guests.....
We'll do the rest.....



Four Levels of Service

1. ORDER & PICK-UP

A complete meal packaged and ready for pick-up. Perfect for the holidays or great for a working lunch when you're on a budget.

2. DELIVERY & SET-UP

We will prepare your complete catering order, provide all of the necessary paper goods, including plates, plastic utensils, napkins and condiments. We will deliver your order and set it up for you with linen tablecloths and chafing dishes if necessary. (service charge applies)

3. FULL SERVICE

With this level of service we handle all of the details. We will take care of the delivery and set-up. We will provide servers and all necessary equipment to make sure that your guests are well provided for. (a minimum of 25 guests are required for this service) Server Rate: \$25.00 per hour.

Terms & Conditions

Guarantee

Our professional catering staff will provide you with the finest service possible, however we will need your assistance in making your event a success. Please confirm your expected attendance at least three days prior to your event. This will be considered your guarantee. We will prepare to serve an additional 5% in case you have a few unexpected guests.

Payments

In order to reserve your date a 25% deposit is required with the balance due at the time of your final guarantee (72 hours prior to your event. Any additional charges incurred will be due at the conclusion of your event.

Corporate Accounts

We welcome your company as a corporate account and are happy to set you up with terms. When calling please advise our staff that you would like to open a corporate account and they will be happy to make the necessary arrangements.

Tax & Service Charge

All charges are subject to a mandatory service charge plus applicable sales tax. The service charge encompasses the delivery, set-up and all equipment necessary to make your catering a success; including but not limited to paper plates, plastic utensils, paper napkins, chafing dishes, serving utensils and buffet linens. It is not a gratuity.

Serviceware

All menu prices include serviceware, this includes chinette paper plates, clear plastic utensils and white paper napkins. If providing beverages we will provide the necessary cups, ice and condiments. If you would prefer to upgrade to a different color or clear plastic plates please advise your staff at the time of order and they will give you pricing information.

Buffet Service

It is our policy for your buffet to remain set up for two hours at which time we will remove all food items and disassemble the buffet.

Sit Down Service

Sit down dinner service is available at an additional charge of \$3.50 per person.

Leftovers

Should there be leftovers and you wish to take them home you must provide us with appropriate containers to store the food. We cannot be held responsible for the food once it has left our hands.

Gratuity

The service charge added to your invoice is not a gratuity, if you feel that you received excellent service and would like to tip your server please do that directly with the server.

Beginning Your Day.... with Breakfast



Deluxe Continental Breakfast \$9.00

An assortment of fresh baked danish, cinnamon rolls, muffins, bagels with cream cheese & seasonal fresh fruit

- Add Yogurt \$2.00
- Add Oatmeal \$3.00

The Classic Breakfast

Fluffy scrambled eggs, country style potatoes, your choice of one meat (bacon, sausage patty or sliced polish sausage with bell peppers & onion), fresh baked danish, muffins, seasonal fresh fruit and salsa. **\$11.25**

- Add On Options
- Buttermilk Pancakes \$3.00
 - French Toast Casserole \$3.00
 - Ham & Cheese Scrambled Eggs \$4.00
 - Denver Scrambled Eggs \$4.00
 - Veggie Scrambled Eggs \$3.00

Build Your Omelette Bar

You and your guests will choose from an array of ingredients including, mushrooms, . . . (minimum 25 guests) . . . **\$15.50**
bell peppers, onions, spinach, bacon crumbles, diced sausage, plus jack and cheddar cheese. Our on site chef will cook up a mouth watering omelette while you watch. (requires chef on site, one for every 40 guests \$100.00 each)

This breakfast also includes:

Country style potatoes, bacon or sausage, fresh baked danish, muffins and (add chorizo) **\$ 3.00**
Seasonal fresh fruit.

The Breakfast Burrito (Bacon or Sausage)

A perfect working breakfast. Our breakfast burrito is stuffed with refried beans, scrambled **Full Size \$ 8.00**
eggs, cheese and homemade salsa. Wrapped in foil and delivered hot and ready to eat.

Add to Any Order

- Fresh Brewed Coffee. \$1.95
- Orange Juice \$1.95
- Orange Juice & Coffee \$3.75
- Hot Tea Service \$1.75
- Bottled Water \$1.75



Working Lunch

Perfect for when you have to keep working
Box lunches must be ordered by a minimum of ten boxes per type

Individual Box Lunches

The Executive Box Lunch \$12.00

Your choice of deli ham & cheese, turkey, chicken nut, roast beef, tuna or vegetarian sandwich served on a deliciously flaky croissants. Served with seasonal fresh fruit, your choice of pasta salad or potato salad and a freshly baked cookie

The Budget Box Lunch \$ 8.50

Your choice of deli ham & cheese, turkey, chicken nut, roast beef, tuna or vegetarian sandwich served on a 6" roll. Served with an individual bag of chips and a freshly baked cookie

The Business Box Lunch \$11.00

Your choice of deli ham & cheese, turkey, chicken nut, roast beef, tuna or vegetarian sandwich on a white or wheat roll. Served with seasonal fresh fruit, your choice of pasta salad or potato salad and a freshly baked cookie

Individual Boxed Salads (minimum of 10 per salad) see pg 5

This fresh, healthy and delicious lunch idea is perfect for working and eating at the same time.

The Hot Lunch Box \$13.00

Your choice of one sandwich - bbq pulled pork, shredded bbq beef or Italian meatball sub. Served with your choice of potato salad, pasta salad or garden salad

It's a Wrap Box Lunch \$11.00

Lunchtime favorites wrapped in a flour tortilla. Your choice of deli ham & cheese, turkey club wrap, BBQ chicken, turkey cranberry, southwest chicken or chicken caesar. Served with your choice of pasta salad, potato salad or garden fresh salad

Lunch Platters

The Executive Sandwich Platter \$11.00

Assorted sandwiches prepared on deliciously flaky mini croissants served on a platter with your choice of pasta salad, potato salad or garden fresh salad

The Deluxe Sandwich Platter \$10.00

Assorted sandwiches on a variety of freshly baked rolls served on a platter with your choice of pasta salad, potato salad or garden fresh salad

It's a Wrap Platter \$11.00

Lunchtime favorites wrapped in a flour tortilla. An assortment of deli ham & cheese, turkey club wrap, BBQ chicken, turkey cranberry, southwest chicken or chicken caesar. Served with your choice of pasta salad, potato salad or garden fresh salad

Add to Any Lunch Menu

Fresh Baked Cookies (per dozen) \$9.00	Café Signature Potato Salad \$2.50
Mini Double Chocolate Brownies \$10.00	Pasta Salad Primavera \$2.50
Canned Soft Drinks \$1.75	Seasonal Fresh Fruit \$3.00
Bottled Water \$1.75	Fresh Vegetables Platter \$2.50
Fresh Brewed Iced Tea \$1.50	Macaroni & Cheese \$3.50
Lemonade \$1.50	Individual Bag of Chips \$1.75
Dinner Rolls or Pita Bread (1 dozen) \$6.50	Specialty Side Salads \$4.95
	Chinese Chicken - Greek - Cobb - Charbroiled Chicken

All meals include premium paper plates, napkins, plastic utensils and a tablecloth for your buffet
California Sales Tax and Service Charge added to all charges



Denotes a Café Signature Item

Salads

We toss'em.....They're awesome Served with freshly baked rolls



Charbroiled Chicken **Individual box** . . **\$11.50**
 Hands down our most popular salad! Iceberg lettuce, shredded carrots, charbroiled chicken, avocado and tomato, topped with cheese and served with your choice of dressing

Chinese Chicken **Individual box** . . **\$11.50**
 Crispy romaine lettuce, shredded cabbage, chopped chicken brochettes, crispy chow mein noodles, green onions and fried wontons, tossed with sesame dressing



Mediterranean (Greek) **Individual box** . . **\$10.00**
 Crispy romaine lettuce, feta cheese, tomatoes, red onions, greek olives and cucumbers,
 tossed with an aged Balsamic vinaigrette. **add chicken** **\$ 2.50**

Classic Caesar **Individual box** . . **\$10.00**
 Crispy romaine lettuce, roma tomatoes, cucumbers, parmesan cheese and croutons tossed .
 with our own creamy caesar dressing. **add chicken** **\$ 2.50**

Classic Cobb **Individual box** . . **\$11.50**
 Iceberg lettuce, diced tomatoes, bacon crumbles, bleu cheese crumbles, turkey,
 and avocado, served with your choice of dressing

Fiesta Salad **Individual box** . . **\$11.50**
 Iceberg & Romaine lettuce, tortilla strips, cilantro, black beans, roasted corn, tomato, queso fresco
 & chicken. Served with a cilantro lime vinaigrette

Loaded Potato Bar **\$12.00**
 Large Russet Potato, Butter, Sour Cream, Chives, Bacon Crumbles, Broccoli Florets, Shredded Cheese
 Served with Garden Salad & Choice of Dressing

Beverages & Bar Service

Individual Beverages

This service allows you to define exactly how many drinks you want. It is perfect for working lunches & meetings.

Soft Drinks (diet & regular)	\$1.75	Bottled Water	\$1.75
Lemonade	\$1.50	Fresh Brewed Iced Tea	\$1.50
Fresh Brewed Coffee (regular & decaf)	\$1.95	Flavored Fresh Brewed Iced Tea	\$2.25
Lemonade & Iced Tea Service	\$2.25		

Bottomless Non Alcoholic Beverage Bar

Includes: Regular & Diet Soft Drinks - Iced Tea or Lemonade - Fresh Brewed
 Coffee - Ice - Coffee Condiments - Cups - Napkins - Unlimited Service.

Four Hours	\$3.50
Five Hours	\$4.00
Six Hours	\$4.50

Hors d'oeuvres

Choose a menu that is right for your guests or create your own.
When choosing appetizers always allow at least three to four items per person



- Tried & True Favorites. \$13.00**
Includes: Seasonal Fresh Fruit, Garden Fresh Vegetable Platter with Dip, Lemon Garlic Chicken Wings (2 pp) and a Gourmet Cheese & Crackers Platter
- A Simple Affair \$14.50**
Includes: Seasonal Fresh Fruit, Garden Fresh Vegetable Platter with Dip, Teriyaki Chicken Sticks (2 pp), Italian Meatballs (2 pp) and Petite Cocktail Sandwiches (1 pp)
- It's A Fiesta. \$114.50**
Tortilla Chips with Fresh Made Salsa & Guacamole, Jalapeno Poppers with Dip (3 pp), Ceviche, Tequila Lime Shrimp Skewer (2 pp), and a Seasonal Fresh Fruit Platter
- An Affair to Remember. \$18.00**
Imported & Domestic Cheese & Crackers Platter, Seasonal Fresh Fruit, Crab Dip with Chips, Spanakopitas (1 pp), Mini Chicken Kabob (1 pp), Deviled Eggs (1 pp), Stuffed Mushroom Caps (1 pp)
- A Mediterranean Moment \$17.00**
Platter of Greek Olives, Feta Cheese, Pepperoncini & Artichoke Hearts, Hummus & Tzatziki with Pita Triangles, Seasonal Fresh Fruit, Mini Beef Kabobs (1 pp), Spanakopitas (1 pp), Imported & Domestic Cheese & Crackers Platter
- Chips & Salsa Bar \$ 7.50**
Tortilla Chips served with our own specialty salsas including, a Mango & Papaya Salsa, Green Apple Salsa, Traditional Salsa Fresca and Fresh Made Guacamole.
- By Popular Demand \$22.50**
Jumbo Shrimp Cocktail (3 pp), Italian Meatballs (2 pp), Lemon Garlic Chicken Drumettes (2 pp), Garden Fresh Vegetables with Dip, Imported & Domestic Cheese & Crackers Platter, Spinach Artichoke Dip with Tortilla Chips & Seasonal Fresh Fruit

Create Your Own Cocktail Party

Seasonal Fresh Fruit Platter \$ 3.00pp	Ceviche (serves 25 guests) \$ 45.00tr
Gourmet Vegetable Platter with Dip \$ 2.50pp	Teriyaki Chicken Sticks \$ 2.75ea
Imported & Domestic Cheese & Crackers \$ 3.00pp	Jalapeño Poppers with Dip \$ 1.75ea
Chicken Wings (Lemon Herb or Buffalo Style) \$ 1.75ea	Chicken Tenders (with Ranch & BBQ Sauce) \$ 2.00ea
Meatballs (Italian, Swedish or Sweet n Sour) \$ 1.250ea	Mini Fresh Fruit Kabobs \$ 3.00ea
Deviled Eggs (Just Like Moms) \$ 2.00ea	Scallops Wrapped in Bacon \$ 2.75ea
Spanakopitas (filo stuffed with feta cheese & spinach) . . . \$ 2.75ea	Hummus with Pita Triangles (serves 25 guests) \$ 45.00tr
Stuffed Mushroom Caps (with Seafood Filling) \$ 2.75ea	Tzatziki with Pita Triangles (serves 25 guests) \$ 45.00tr
Jumbo Shrimp Cocktail \$ 2.75ea	Petite Cocktail Sandwiches \$ 3.75ea
Tequila Lime Shrimp \$ 2.75ea	Tortilla Wraps (Pinwheels) \$ 2.00ea
Tequila Lime Shrimp Skewer \$ 4.50ea	Black Jack Sliders \$ 3.75ea
Spinach Artichoke Dip with Chips (serves 25 guests) . \$ 50.00tr	Crab Cakes (with Lemon Caper Sauce) \$ 4.50ea
Mini Lemon Herb Chicken Kabobs \$ 3.50ea	Bacon Wrapped Shrimp (with Chipotle BBQ Dip) \$ 3.005ea
Mini Beef Kabobs \$ 4.00ea	Chicken Salad Slider \$ 2.50ea
Sauteed Mushrooms (serves 25) \$ 50.00tr	Chicken Satay (with Peanut Sauce) \$ 3.000ea
Mediterranean Skewer \$ 2.25ea	

Chicken

All main courses served with salad, your choice of savory seasoned wild rice pilaf or potatoes, fresh vegetables, oven fresh rolls & real butter



- 
California Chicken \$15.75
 A boneless breast of chicken in a light cream sauce with artichokes & sun-dried tomatoes
- 
Chicken Provencale \$13.75
 Boneless breast of chicken, rubbed with olive oil, marinated with lemon & herbs then charbroiled
- Chicken Kabobs** \$14.75
 Boneless chicken brochettes on a skewer with bell pepper and onion
- Teriyaki Chicken** \$13.50
 Boneless, skinless dark meat chicken marinated in a flavorful teriyaki sauce
- New Orleans Chicken** \$13.75
 Boneless breast of chicken, grilled and topped with a mango papaya salsa
- Tequila Lime Chicken** \$14.50
 Boneless breast of chicken marinated with citrus and Mexican spices and just a hint of tequila
- Lemon Herb Chicken (Bone In - Legs - Thighs - Breast)** \$12.50
 Bone in chicken, marinated with fresh herbs and lemon juice and baked to perfection
- BBQ Chicken (Bone In - Legs - Thighs - Breast)** \$12.50
 Bone in chicken pieces with zesty BBQ sauce. Assorted pieces only
- 
Chicken Breast in White Wine & Mushroom Sauce \$15.75
 Boneless breast of chicken smothered in a delicious mushroom and wine sauce
- Chicken Marsala** \$15.75
 Boneless breast of chicken grilled with mushrooms in an enticing Marsala wine sauce
- Tuscany Chicken** \$14.25
 Grilled Italian spiced chicken breast topped with chopped fresh basil and roma tomatoes
- 
Kickin' Chicken \$14.25
 Boneless breast of chicken in a rich and creamy jalapeno pepper jack sauce
- Parmesan Chicken** \$14.25
 Classic Parmesan chicken with marinara and melted mozzarella cheese
- Oven Roasted Turkey** Market Price
 Served with homemade sage stuffing, mashed potatoes and gravy and cranberry relish

Add a 2nd Entree
 to your meal for
 only \$6.00 per person

Rice / Pasta

- Seasoned Wild Rice
- Steamed Rice
- Spanish Rice
- Brown Rice
- Orzo Pasta
- Pasta with Butter & Herbs
- Macaroni & Cheese

Potato

- Creamy Mashed Potatoes
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Roasted Baby Red Potatoes
- Scalloped Potatoes

Vegetables

- Sauteed Mixed Vegetables
- Green Beans Almondine
- Green Beans with Bacon & Onion
- Black Beans or Baked Beans
- Steamed Broccoli
- Fiesta Style Corn
- Glazed Baby Carrots



Denotes a Café Signature Item



= Spicy

Beef ~ Pork ~ Seafood

All main courses served with salad, your choice of savory seasoned wild rice pilaf or potatoes, fresh vegetables, oven fresh rolls & real butter



- Oven Roasted Tri-Tip** \$18.50
 Marinated and roasted to perfection. Sliced thin and covered with au jus
- Pepper Steak** \$16.50
 Top sirloin strips sauteed with mushrooms, tomato, bell pepper and onions
- Beef Kabobs** \$16.50
 Marinated brochettes of beef on a skewer and charbroiled
- Sirloin Tips** \$15.50
 Cuts of Sirloin steak simmered in a rich burgandy sauce and served over egg noodles
- Salisbury Steak** \$15.50
 Ground beef patty flavored with minced onion and seasonings and topped with brown mushroom gravy
- Filet Mignon** **Market Price**
 This premier tender cut meat is wrapped in bacon, grilled and laced with a balsamic demi glaze
- Beef Stew** \$13.50
 Chunks of Sirloin with potatoes, carrots, onions and celery made into a hearty stew. **add bread bowl \$4.00**
- Meat Loaf** \$13.50
 A comfort food classic, served with creamy mashed potatoes and gravy
- Pork Tenderloin** \$17.50
 Oven roasted and served with a delicious sage stuffing
- Baked Ham** \$17.50
 Includes an enticing fruit glaze served on the side
- Tequila Lime Shrimp** \$21.50
 Jumbo shrimp marinated with citrus and Mexican spices and just a hint of tequila
- Shrimp Scampi** \$21.50
 Jumbo shrimp in a rich and creamy butter and garlic sauce
- Baked Salmon** \$22.50
 Baked and served with a lemon caper sauce
- Tilapia** \$18.50
 Baked and served with a lemon caper sauce

Add a 2nd Entree
 to your meal for
 only \$6.00 per person

Rice / Pasta

- Seasoned Wild Rice
- Steamed Rice
- Spanish Rice
- Brown Rice
- Orzo Pasta
- Pasta with Butter & Herbs
- Macaroni & Cheese

Potato

- Creamy Mashed Potatoes
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Roasted Baby Red Potatoes
- Scalloped Potatoes

Vegetables

- Sauteed Mixed Vegetables
- Green Beans Almondine
- Green Beans with Bacon & Onion
- Black Beans or Baked Beans
- Steamed Broccoli
- Fiesta Style Corn
- Glazed Baby Carrots



Denotes a Café Signature Item

South of the Border

All main courses served with salad, spanish rice, refried beans, chips & salsa



Taco Bar (minimum 25 guests)	minimum 25 guests.	\$13.50
You'll begin by filling a warm tortilla shell with your choice of diced		
carne asada or grilled chicken, and then add to it fresh homemade salsa, sour cream,		
cilantro, diced tomatoes, shredded lettuce, cheese and guacamole		
	Chicken & Beef add.	\$ 3.00
Carne Asada		\$14.25
Lightly seasoned strip steak, charbroiled over an open flame and served with fresh made salsa & tortillas		
Carnitas		\$12.50
Marinated pork, slow roasted until tender then shredded, great by itself or with tacos		
Fajitas	chicken or beef	\$12.50
Marinated and grilled with sauteed onions and peppers.		
	chicken & beef add	\$ 4.00
	shrimp	\$17.50
Enchiladas (minimum 20 guests)		\$12.50
Beef, chicken, cheese or spinach rolled with jack cheese, cheddar cheese and corn tortillas served with our own signature enchilada sauce		
Chili Verde		\$12.50
Chunks of pork shoulder, slow cooked in a green chile sauce of jalapeño chiles, garlic, and tomatillo		
Birria (minimum service for 100)		\$16.25
A spicy Mexican meat stew made with tender and flavorful beef		
Steak Picado (minimum service for 50)		\$16.25
Marinated and grilled, sliced and simmered in a rich ranchero sauce		

Italian

All main courses are served with tossed caesar salad and freshly baked rolls with real butter

Deluxe Pasta Bar Prepared for Your Individual Guest (requires chef on site)	\$28.75
Your choice of four kinds of cooked pasta, add to this any or all of the following ingredients; shrimp, chicken, spinach, artichoke hearts, sundried tomatoes, scallions, mushrooms and broccoli and top it off with your favorite sauce, Marinara, Alfredo, Pesto or Meat sauce. (minimum 30 guests required)	
Pasta Bar	minimum 30 . . . \$16.50
Prepared in our kitchen and delivered hot and ready to serve. Includes: Four pastas,	
Mostaccioli with meat sauce, Fettuccini Alfredo with chicken & vegetables, Penne with mushrooms & sun-dried tomatoes, and rotinni with Italian sausage and marinara sauce	
Classic Lasagna	\$13.75
Vegetable style or traditional beef. Layered with beef, cheeses, and tomato herb sauce, Vegetarian styles is layered with vegetables, cheese and a creamy alfredo sauce.	
Mostaccioli with Meat Sauce	\$13.75
Mostaccioli pasta smothered in a delicious & flavorful meat sauce, topped with cheese & baked to perfection	
Fettuccini Alfredo with Chicken & Vegetables	\$13.75
Fettuccini pasta in a rich Alfredo sauce with grilled chicken breast & vegetables, topped with Parmesan cheese	
Penne Pasta with Sun-dried Tomatoes	\$13.75
Penne pasta lightly sauteed with olive oil and seasoned with mushrooms & sun-dried tomatoes	
Parmesan Chicken	\$14.50
Boneless breast of chicken breaded with Italian seasonings, baked & topped with a rich marinara sauce and mozzarella cheese	
Tuscany Chicken	\$14.50
Boneless breast of chicken topped with tomatoes, basil and Italian seasonings	

Vegetarian


All main courses served with salad, your choice of brown rice or potatoes, fresh vegetables, oven fresh rolls & real butter



Vegetable Lasagna (must be ordered in quantities of 8) \$13.75
Classic Lasagna made with garden fresh vegetables and a rich and creamy alfredo sauce


Penne Pasta with Mushrooms & Sundried Tomatoes (minimum 10) \$14.50
Penne pasta lightly sauteed with olive oil and seasoned with mushrooms and sun-dried tomatoes

Vegetarian Kabobs \$13.00
Zucchini, onion, bell pepper, and eggplant on a skewer and char-broiled
Includes two kabobs per person

 **Mediterranean Salad (minimum 10)** \$11.50
Crispy romaine lettuce, feta cheese, tomatoes, red onions, Greek olives and cucumber, tossed with an aged Balsamic vinaigrette

Mediterranean Wrap (minimum 5). \$11.00
Feta Cheese, artichokes, sun-dried tomatoes, lettuce, Greek olives wrapped in a flour tortilla

Stuffed Portobello Mushroom (minimum 5). \$13.50
Stuffed with Spinach, Tomatoes & Cheese

 **The Natural Sandwich (minimum 5)** \$10.50
Spinach, tomato, avocado, cucumber and cream cheese on raisin bread

Desserts & Snacks

Fresh Baked Cookies. \$9.00 dz
Baked fresh daily, assortment may include chocolate chip, double chocolate, oatmeal raisin, sugar, and white chocolate & macadamia nut

Double Chocolate Brownies. mini size . . \$10.00 dz
A chocolate lover's delight

Whole Pies \$14.00ea
Choose from: Apple, Cherry, or Pumpkin

Sheet Cake Half Sheet (serves 30 - 35) \$68.00ea
Choose from White or Chocolate

Lemon Bars \$18.00 dz
The perfect mix of tangy and sweet

Cheese Cake. Classic New York Style \$24.00
Assortment includes Chocolate - Plain - Chocolate Swirl - Strawberry Swirl \$26.00

Mini Dessert Trays (includes approximately 2 pieces per person) \$4.50 pp
An assortment of desserts that may include: Cream puffs, eclairs, tarts, cookies brownies, chocolate dipped strawberries, lemon bars, cheese cake bites and more

Mini Dessert Station (requires serving staff) upon request
Choose this when you want to WOW your guests. This incredible assortment is beautifully arranged and served in petite glassware and consists on miniature versions of classic favorites like; strawberry and banana parfaits, smores parfait, chocolate dipped strawberries, rice crispy treats, petite fruit tarts, lemon tarts, cheesecake bites and more.

 Denotes a Café Signature Item

BBQ's & Picnics

Side items may be substituted

Minimum 50 guests ~ Requires on Site Grill Chef \$ 125.00

For more information on Complete Company Picnics please call our catering office



- The Classic** \$11.45
1/4lb Hamburgers. All Beef Hot Dogs, Café Signature Potato Salad, BBQ Baked Beans, Chilled Watermelon Wedges
- The Chicken Classic** \$12.45
1/4lb Hamburgers, Grilled Chicken Sandwiches, Pasta Salad, BBQ Baked Beans, Chilled Watermelon Wedges
- All Time Favorite** \$14.25
Shredded BBQ Beef served on a French roll, Grilled Chicken, Café Signature Potato Salad, BBQ Baked Beans, Corn Cobettes
- Everyone's Favorite** \$20.45
Marinated BBQ Tri-Tip, Grilled Chicken Breast, BBQ Baked Beans, Corn Cobettes, Chilled Watermelon Wedges
Fresh Baked Rolls & Butter
- BBQ Bonanza** \$18.75
BBQ Pork Ribs, BBQ Chicken, Garden Fresh Salad, Corn Cobettes, BBQ Baked Beans,
Fresh Baked Rolls & Butter **substitute baby back ribs** \$ 3.50
- Hawaiian Style** \$12.45
Teriyaki Chicken, steamed rice with soy sauce, tropical style cole slaw, fresh fruit, Hawaiian sweet rolls

Side Items

Seasonal Fresh Fruit	BBQ Baked Beans	Café Signature Potato Salad	Fire Roasted Vegetables
Pasta Salad	Tropical Style Cole Slaw	Garden Fresh Salad	Fiesta Style Corn
Chips & Salsa	Black Beans	Chili Beans	Rice & Beans
Cucumber Salad	Macaroni & Cheese	Chilled Watermelon Wedges	Corn Cobettes

Staff & Rentals

Linens

Tablecloths Banquet & Round \$10.45
available colors: white, ivory, black
Other colors available - Ask for pricing

China

Complete China Serving \$ 4.50
includes: dinner and salad plate, real fork,
knife, spoon, linen napkin, salt & pepper shakers

Faux China Service \$ 2.75
includes: clear plastic dinner and salad plate,
real fork, knife, spoon, linen napkin,
salt & pepper shakers

Bread or Dessert Plate \$ 1.00
Water Goblets \$ 1.00
Champagne Flute \$ 1.00

Service Personnel

Party Servers \$ 25.00/hr
Bartenders \$ 25.00/hr
Chef on Site \$150.00
chef stays as long as necessary to prepare your food