

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

COURTYARD BANQUET BUFFET MENU PACKAGES
Enjoy the food that we're known for

30-40 guests

Cost + tax + 20% gratuity.

Includes: tables, chairs, chafing dishes, all service ware linens, napkins, china, glassware, silverware, 2 servers, set up & break down.

Please select one option

1. Buffet with One Entrée – One Salad – One Side
 Chicken \$37.5 Beef \$39.5 Salmon \$41.5 Pasta \$35.5 Brunch \$31.5
 2. Buffet with One Entrée - One Salad - Two Sides
 Chicken \$39.5 Beef \$41.5 Salmon \$43.5 Pasta \$37.5 Brunch \$33.5
 3. Buffet with Two Entrees – One Salad – One Side
 Chicken & Beef \$45.5 Chicken & Salmon \$44.5 Pasta & Chicken \$40.5
 Chicken & Brunch \$38.5 Salmon & Brunch \$40.5 Pasta & Brunch \$36.5
 4. Buffet with Two Entrees - One Salad – Two Sides
 Chicken & Beef \$45.5 Chicken & Salmon \$46.5 Pasta & Chicken \$42.5
 Chicken & Brunch \$40.5 Salmon & Brunch \$42.5 Pasta & Brunch \$38.5
 5. Buffet with Two Entrees – Two Salads – Two Sides
 Chicken & Beef \$45.5 Chicken & Salmon \$47.5 Pasta & Chicken \$43.5
 Chicken & Brunch \$41.5 Salmon & Brunch \$43.5 Pasta & Brunch \$39.5
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Salads

- Organic Baby Greens
 - Sundried Tomato Caesar Salad
 - Pan Asian Salad
 - Chopped Salad
 - Roasted Chicken Apple Salad
 - Blueberry and Asiago Salad
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Entrée Options

Chicken

- Chicken Curry Casserole
- Boneless Chicken Breast – Select a Sauce
 - Creamy Sundried Tomato Cilantro Lime Chipotle Cream

Beef

- Sliced Beef Tri-Tip – with choice of sauce

- Filet Medallions (Additional \$7.00) – with choice of sauce
- New Zealand Lamb Chops (Additional \$9.00) – with choice of sauce
 - Blackberry Brandy
 - Sweet Onion Balsamic
 - Pomegranate Reduction
 - Black Peppercorn

Salmon

- Sweet Peppered Mustard Glazed Salmon
- Salmon with Saffron Cream Sauce
- Chilled Poached Salmon

Pasta

- Roasted Vegetable Pasta
- Pasta-less Vegetarian Lasagna
- Creamy Sundried Tomato Over Bowtie Pasta

Brunch

- Assorted Mini Sandwiches – includes: roasted chicken, chicken curry salad, roast beef & brie, peppered mustard BLT, grilled vegetable all with lettuce, tomato and garlic aioli on a baguette
- Quiche – choice of: applewood bacon, spinach and gorgonzola OR roasted apples and gorgonzola
- Seasonal Vegetable Frittata
- Puff Pastry Tea Sandwiches – choice of: brie, bacon and caramelized onions OR salami, asiago and dates

Additional Vegetarian Options Available Upon Request

Side Dishes

- Seasonal Fruit with Crème Fraiche
- Assorted Muffins
- Cranberry Scones
- Cold Roasted Seasonal Vegetables with Garlic Aioli
- Hummus and Pita Chips
- Red Roasted Potatoes
- Garlic Mashed Potatoes
- Green Beans with Pancetta & Portobello
- Sautéed Vegetables
- Quinoa with Vegetables
- Sundried Tomato Cous Cous
- Housemade Potato Chips
- Cold Bowtie Pasta Salad with Arugula, Spinach & Sundried Tomatoes
- Fresh Asparagus (Additional \$2.00)
- Roasted Brussel Sprouts with Truffle Oil, Asiago, Bacon (Additional \$2.00)
- Broccolini (Additional \$2.00)
- Gorgonzola Garlic Potato Au Gratin (Additional \$2.00)

Ask about Appetizers & Desserts

Beverage Station \$3.50 pp – choice of two

- Passion Fruit Iced Tea (unsweetened)
 - House made Lemonade
 - Spa Water
 - Assorted Sodas
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Hosted Beer & Wine Station – charged on consumption

Beer – select two

- Coors Light \$5
- Pacifico \$5
- Stone Delicious IPA \$6
- North Coast Scrimshaw Pilsner \$6
- Saint Archer White Ale \$6

White Wine BTL – select one

- Pacific Bay Chardonnay \$25
- Joel Gott Chardonnay \$35
- La Crema Chardonnay \$40

Red Wine BTL – select one

- Pacific Bay Cabernet Sauvignon \$25
- Twenty Rows Cabernet Sauvignon \$38
- Napa Cellars Cabernet Sauvignon \$50

Specialty Cocktails Station \$9 pp – choice of one

- Scratch Margarita
- Tiki Punch
- Spicy Watermelon Cooler
- Spiked Lavender Lemonade
- Spiced Whiskey Sour

Mimosa Bar \$8 pp - includes:

- J Roget Brut, orange juice, pineapple juice, cranberry juice, fresh assorted berries