

# SUNRISE CATERING

1375 S. California Blvd., Walnut Creek, CA 94596  
(925) 930-6323 SunriseBistroCatering.com

## Dinner Menu - Buffet

Groups of 40-80 @ \$30.00/ person; 80-150 @ \$28.00 (Custom Arrangements for Over 150 Guests)

To make event a sit-down plated dinner Add \$4.50/ pp

*Plus Sales Tax & 15-18% Gratuity*

**ASSORTED HORS D'OEUVRES (3 Selections) Hot:** *Stuffed Mushrooms, Hot Artichoke Dip, Teriyaki Meatballs, Crab & Shrimp on Crostini, Spinach Phyllo Cups, Rumaki, Aidelle's Sausage Wraps* **Cold:** *Frittata, Asian Phyllo Cups, Salmon Mousse on Cucumber, Bay Shrimp Canape`, Deviled Eggs, Veggie Tray, Mozzarella, Tomato & Basil on Crostini*

**SALAD CHOICES: (1)** *Green with Herb Dressing; Caesar; Mandarin Orange Spinach with Honey Mustard Dressing; Sesame Spinach w/Strawberries or Dried Cranberries, Fresh Fruit Salad, Greek with Feta; Waldorf; or Hearts of Romaine (crumbled bleu cheese, fuji apples, nuts, raspberry vinaigrette)*

**DESSERT CHOICES: (1)** *Carrot Cake, Chocolate Fudge Raspberry Cake, Pineapple Upside Down Cake, Almond Torte, Four Berry Crisp, Apple Crumb Crisp, Pumpkin Pie Squares, Cream Puffs (Profiteroles) 2/pp, Bread Pudding w/ Caramel Sauce, Ice Cream w/Chocolate Sauce & Cookie, Ice Cream w/Chocolate Ganache & Brownie or Mixed Mini Desserts (Lemon Bars, Brownies, Chocolate Chip, Butter Pecan & Oatmeal Cookies)*

**BREADS:** *Egg and Herb Rolls with Butter or Garlic Bread*

### **BEEF**

*Beef Burgundy* - mushrooms & onions

*Sliced Tri-tip* - with Bordelaise or  
demiglace & bleu cheese crumbles

\**Petite Filet Mignon* – (add \$4.00) (Plated only)

\**Prime Rib* - with au jus (add \$3.00) (Plated only)

### **LAMB**

*Roasted Leg of Lamb* - bordelaise, mint jelly

*Braised Lamb Shanks* – suggested with white beans,  
lemon, parsley & garlic

### **PORK**

*Roasted Pork Loin* - grilled onions and brown sauce;  
applesauce

### **VEGETARIAN MEALS –**

*Cannelloni* – spinach & ricotta filled crepes  
w/marinara sauce & parmesan cheese

*Florentine Stuffed Portobello Mushrooms*

*Roasted Veggies* - black beans, brown rice (Vegan)

### **FISH**

*Poached Salmon* - with wine, onion, tomato & butter  
sauce; Teriyaki; or with Papaya Salsa

### **TURKEY**

*Traditional Turkey Dinner* - fresh roasted turkey,  
sage stuffing, gravy & cranberry sauce

### **CHICKEN**

*Provençal* – herbs de province, mushrooms, bleu  
cheese & white wine sauce

*Chicken Coq Au Vin* - skinless boneless breast,  
marinated in red wine and bacon, with  
mushrooms and onions

*Chicken Marabella* – Wine sauce w/fresh herbs,  
olives, and dried plums

*Chicken Marsala* - chicken breast with Marsala  
wine, mushrooms

*Herb Roasted or Grilled Chicken* – Quarters (hot) or  
boneless breast (cold w/roma tomato-basil salsa)

*Stuffed Chicken Breast* -Ricotta & spinach (Plated)

*Prosciutto Wrapped Chicken Breasts* – stuffed with  
Portobello mushrooms & gouda, mornay sauce  
(Plated only)

**All meals include choice of roasted red potatoes, mashed potatoes (garlic or chive optional),  
scaloped potatoes, herbed egg noodles or rice pilaf; and fresh vegetables**

*All Meals Include Coffee Service/Station, Linens & Cloth Napkins in above Price*

*Choice of up to 3 Selections for Buffet or 2 Selections and 1 Starch for Sit-Down*

Buffet Service: 2 Servers for Up to 80 Guests, plus 1 Server per 40 Guests above 80

Plated service: 3 Servers Up to 65, plus 1 Server per 25 Guests above 65) (Groups under 40 – service is extra)  
(04/07)