

# SUNRISE CATERING

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

## Luncheon/Light Dinner Buffet Menu

*Minimum of 40 Guests*

**Groups of 40-80 @ \$26.50/pp; 81-150 @ \$24.00/pp**

**To make event a sit-down plated dinner, add \$3.00/pp; Custom Pricing for Groups of +150  
Plus Sales Tax & 15-18% Gratuity**

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**Assorted Hors d'oeuvres (2 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

### **Entrées (Choose Up to Three for Buffet, Two for Plated)**

**Lasagna** – Vegetarian or Meat

**Eggplant Parmesan** – Layers of Grilled Eggplant, Spinach, Ricotta, Mozzarella, & Marinara

**Vegetarian Cannelloni** - with Marinara Sauce & Parmesan Cheese

**Cheese Blintzes** – Jam & Sour Cream

**Quiche** – Choice of: Lorraine, Spinach & Bacon, or Zucchini & Mushroom

**Brisket of Beef** – Slow Cooked in Onion & Tomato Sauce – Very Tender!

**Corned Beef** – with Cabbage, of Course! Hearty Mustard

**Sliced Tri-Tip** – Served Cold with Dijon Mayonnaise (*Add \$2.00/pp*)

**Grilled Chicken** – Served Cold with Roma Tomato-Basil Salsa

**Chicken or Beef Fajitas** – with Onions & Peppers, Flour Tortillas, Sour Cream, Salsa & Guacamole

**Chicken Cacciatore** –Chicken over Grilled Polenta with Hearty Vegetable Marinara

**Hawaiian Pork** – Slow Roasted with Sweet-Sour Pineapple Sauce

**Sliced Ham** – with Kentucky Bourbon Sauce

**Tamale Pie** – Shredded Pork with authentic Sauce and Corn Meal Crust

**Sausages** – Sauerkraut & Country Mustard

### **Side Orders (Up to 4 Incl for Buffet, 3 for Plated; Add'l @ \$1.50/pp)** *Hot In Chafers*

House Potato Salad

Red Potato Vinaigrette Salad

Pasta Salad

Wheatberry Salad

Morning Buns & Scones

Mixed Green Salad

Caesar Salad

Spinach Salad

Hearts of Romaine

Fresh Fruit Salad

Roasted Red/Mashed Potatoes

Basmati Rice or Rice Pilaf

Macaroni & Cheese

Baked or Black Beans

Roasted Vegetables

**Dessert (1 Selection):** 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/Crème de Menthe & Brownie or Mixed Mini Desserts (Lemon Bars, Brownies, Chocolate Chip & Oatmeal Cookies)

*Ice Cream May be Added to above Desserts (a la Mode) @ \$.50/pp – Whipped Cream @ No Charge*

*Buffet Menu includes Rolls & Butter, Coffee & Hot Tea Station/Service  
And 5 Hours of On-Site Service (Add'l Hours Available @ \$25/hr/server)  
(2 Servers for Up to 80 Guests, plus 1 Server per 40 Guests above 80 for Buffet;  
3 Servers Up to 65 for Plated, plus 1 Server per 25 Guests above 65)*

*Includes Basic Paper & Plastic Goods (Buffet) or Dishwashing (Sit-Down Meal; \$80 add on for Buffet), White or Ivory Table Linens, Cloth Napkins (Variety of Colors Available); Additional Linens for Supplemental Tables Available (Such as for Registration Tables, etc.); Upscale Disposable Placesettings Available*

(01/07)