

SUNRISE CATERING

1375 S. California Blvd.
Walnut Creek CA 94596



Phone (925) 930-6323
SunriseBistroCatering.com

Dinner Menu for Temple Social Halls

Served Buffet Style – Add \$4.50/pp for Plated Dinner (Adult Menu)
70 –100 Guests (Overall) @ \$37.25/Adult; 100+ @ \$34.25/Adult
\$17.00/Teen \$13.00/Kids 4-11
Plus Sales Tax & Gratuity

Entrée Selections (Separate Kid's Buffet Menu Also Available)

Choice of Up to 2 Selections (Vegetarians Accommodated)

Meat Entrees

BEEF

Beef Burgundy - mushrooms & onions
Brisket – extra tender, with tomato onion sauce
Sliced Tri-Tip – bordelaise sauce
Roast Beef – mushroom gravy
Beef Shortribs - +\$3 (Plated) – with demiglace, over creamy polenta
Petite Filet Roast– +\$3 (Plated Dinner only)
Prime Rib or Filet Roast - +\$4 with au jus & horseradish (Add'l Price Applies to All Meals)

LAMB

Roasted Leg of Lamb –port demiglace, mint jelly
Lamb Shanks – with white beans, lemon, parsley & garlic

CHICKEN

Chicken Cacciatore Polenta - grilled chicken breast over polenta with rattatuoi
Chicken Marabella – grapes & olives in herb sauce
Stuffed Chicken Breast - pine nuts & spinach
Chicken Marsala - chicken breast with Marsala wine, mushrooms
Mediterranean Chicken – walnut, onion & pomegranate sauce
½ Cornish Game Hen - sage stuffing (Plated Dinner only)

Dairy/Parve Entrees

Most Entrees Below Can Be Prepared without Dairy

FISH

Salmon Milanese – wine, onion tomato & butter or olive oil
Salmon with Papaya Salsa – delicious hot or cold
Filet of Sole Santa Fe – with salsa & avocado (can be prepared w/chicken breast)

VEGETARIAN MEALS

Roasted Veggies – black beans, brown rice (Vegan)
Cannelloni – spinach & ricotta filled, Marinara sauce
Stuffed Portobello Mushrooms – spinach & ricotta filled, breadcrumb topping

Please Continue for Hors d'oeuvres, Salad, Side Orders & Dessert Choices

Wine & Beer Bar Available – Ask for Quote

Menu Includes Up to 6 Hours of On-Site Service;

**(Four Servers Up to 64 Guests; One Additional Server per 25 Guests Above 65),
Additional Servers @ \$25.00/hr – 4 Hour Minimum (Required for Beverage Station)
Clouded & Tiered Buffet Presentation**

**Beverage Station - Strawberry Lemonade, Liters of Sodas, Waters,
Regular or Decaf Coffee/Hot Tea & Biscotti;
White or Ivory Table Linens & Cloth Napkins (Variety of Napkin Colors Available)
Additional Standard Linens Available @ \$7.50/ea (for gift, reception tables, etc.)**

Custom Linens Available – Ask for Quote

(01/07)

TEMPLE DINNER – PAGE 2

HORS D'OEUVRES CHOICES: (Choose Three)

Dairy

Florentine Stuffed Mushrooms
Artichoke Dip w/Sliced Baguettes
Phyllo Cups w/Spinach, Dill & Cheeses
Onion Parmesan Toasts
Mini Quiche or Mini Cheese Pizza Bagels
Mozzarella, Tomato & Basil on Crostini
Italian Frittata
Sliced Cheese & Baguettes
Layered Brie en Croute with Baguettes
Vegetable Platter with Ranch Dip &/or
Hummus, Babaganoush

Pareve

Mt. Diablo Layered Dip w/Tortilla Chips
Roasted Vegetable Spears
Roasted Eggplant in Phyllo Cups
(Optional Feta - Dairy)
Salmon Pate on Cucumber Slice
Slow Roasted Tomato Bruschetta

Meat

Meatballs (Teriyaki or Italian)
Asian Chicken or Beef in Phyllo Cups

Premium Hors d'oeuvres Available, such as Ahi Tuna on WonTon Chips, Sliced Filet on Crostini

SALAD CHOICES: (Choose One)

DAIRY

Caesar - House- Made Caesar Dressing, Croutons & Romano Cheese
Spinach - Mandarin Orange Wedges, Caramelized Nuts, Honey Mustard Dressing
Hearts of Romaine - Crumbled Bleu Cheese, Caramelized Nuts, Fuji Apples, Raspberry Vinaigrette
Greek - Feta, Olives, Red Onions, Herb Dressing

PARVE

Mixed Greens - Shredded Carrots, Tomatoes, Herb Dressing
Field Greens - Roasted Onions, Roma Tomatoes, Balsamic Vinaigrette
Israeli Salad - Chopped Tomatoes, Onions, Cucumbers, Lettuce & Parsley, Lemon Juice & Olive Oil
In Lettuce Leaf
Fresh Seasonal Fruit Salad

BREADS: Egg and Herb Rolls with Butter Chips or Margarine

STARCHES: (Choose One)

DAIRY

Red Skinned Mashed Potatoes
(Plain, Garlic or Chive)
Scalloped or au Gratin Potatoes
Noodle Kugel

PARVE

Roasted Red Potatoes
Herbed Egg Noodles
Rice Pilaf
Basmati Rice

VEGETABLE SUGGESTIONS: (Choose One)

Roasted Vegetable Medley
Green Beans Almondine
Green Beans w/Sundried Tomatoes &
Olive Oil
Zucchini, Bell Peppers, Onions & Carrots
Eggplant & Tomato Bake
Roasted Root Vegetables w/Rosemary
Sweet Potato Tzimmes

DESSERT CHOICES: (Choose One)

PARVE AVAILABLE*

**Mixed Mini Desserts* Lemon Bars, Brownies, Rugula, Cookies (2/pp – additional pieces @ \$.85/ea)
Sheet Cakes- Spongecake, Devil's Food or Carrot; Variety of Fillings; Real Buttercream Frosting
Fruit Crisps – Apple Crumb, Peach or Four-Berry
Chocolate Mousse

PREMIUM DESSERTS (Additional Price)

Ice Cream Sundae Bar (\$2.50/pp) – Vanilla Bean Ice Cream, 2 Sauces, 3 Toppings (add'l flavors/items available)
Chocolate Fountain (\$2.50/pp) – includes up to 4 Dipping Items (Bananas, Marshmallows, Caramels, etc.)
Cheesecake (\$2.50/pp)- Raspberry, Chocolate or Cherry topping available
Premium Chocolate Decadence (\$1.25/pp)
Layered Chocolate Decadence/Almond Torte (\$4.00/pp) – with Raspberry Filling & Ganache Frosting