

SUNRISE CATERING

1375 S. California Blvd.
Walnut Creek CA 94596



Phone (925) 930-6323
SunriseBistroCatering.com

Luncheon Menu for Temple Social Halls

Served Buffet Style – Please Add \$3.50/pp for Plated Meal
70-100 Guests (Overall) @ \$31.75/Adult; 100+ @ \$28.75/Adult
\$17.00/Teen \$13.00/Kids 4-11
Plus Sales Tax & Gratuity

Entrées (Choose Two-Three) (Separate Kid's Buffet Menu Also Available):

DAIRY/PARVE

Salmon – Poached, Dill Sauce, Decorated with Cucumber Slices
Lox - Bagels & Cream Cheese, Condiments (Nova Lox Upgrade, Add \$1.00/pp)
Greek Salad – Spinach, Feta, Calamata Olives, Tomatoes & Red Onions with Herb Dressing
& Pesto Veggie Aram Sandwiches
Lasagna – Vegetarian
Eggplant Parmesan – Layers of Grilled Eggplant, Spinach, Ricotta, Mozzarella, & Marinara
Vegetarian Cannelloni - with Marinara Sauce & Parmesan Cheese
Pasta Primavera – Fusilli with Fresh Vegetables Olive Oil & Garlic
Cheese Blintzes – Jam & Sour Cream
Quiche – Your Choice of Vegetables, Such as Spinach & Mushroom or Zucchini & Mushroom

MEAT

Brisket of Beef – Slow Cooked in Onion & Tomato-Beef Sauce – Very Tender!
Corned Beef, Turkey & Pastrami Deli Tray Condiment Tray, Bread & Rolls
Sliced Tri-Tip – Served Cold with Dijon Mayonnaise
Grilled Chicken – Served Cold with Roma Tomato-Basil Salsa
Thai Chicken Salad– Chicken, Marinated Veggies and Noodles on Bed of Lettuce
Chicken or Beef Fajitas – with Onions & Peppers, Flour Tortillas, Imo, Salsa & Guacamole
Braised Tofu – with Vegetables (Vegan)

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

Wine & Beer Bar Available – Please Ask for Quote

Includes 5 Hours of On-Site Service

(Four Servers Up to 65 Guests(Incl. Beverage Station Attendant), 1 Additional Server per 25 Guests above 65)

Additional Servers @ \$25.00/hr – 4 Hour Minimum

Menu Includes Fresh Baked Egg & Herb Rolls with Butter or Margarine;
Beverage Station – Strawberry Lemonade, Liters of Sodas, Waters,
Regular or Decaf Coffee & Hot Tea; Iced Tea on Request;

Clouded & Tiered Buffet Presentation

White or Ivory Linens, Cloth Napkins (Variety of Colors Available)
Standard Additional Linens Available @ \$7.50/ea (For Gift Table, etc.)

Custom Linens Available – Ask for Quote

(01/07)

Temple LUNCHEON MENU (Pg. 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 or Mediterranean Frittata
Sliced Cheese & Baguettes
Brie en Croute with Sliced Baguettes
Vegetable Platter with Ranch Dip &/or
Hummus

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

Side Orders (Choose Three): (Add \$1.00 for 4th Selection)

(D = Dairy)

Potato Salad
Pasta Salad
Couscous Salad
Noodle Kugel (D)
Caprese Salad (D)
Israeli Salad

Mixed Green Salad
Fresh Fruit Salad
Spinach Salad (D)
Hearts of Romaine (D)
Caesar Salad (D)
Mediterranean Veggie Tray

Hot In Chafers

Roasted Red Potatoes
Basmati Rice
Rice Pilaf
Baked or Black Beans
Seasonal Vegetables
Couscous

DESSERT CHOICES: (Choose One)

PARVE AVAILABLE*

**Mixed Mini Desserts* Lemon Bars, Brownies, Rugala, 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

