



Classic  
Catering

## Plated Meals

### First Course Choices

Tender Salad Greens w/ Raspberries, Asparagus Tips & Gorgonzola  
Cheese

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Classic Caesar Salad w/ Shaved Asiago Cheese, Heirloom Tomato &  
Crouton

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Spinach, Arugula & Kale Leaves w/ Breaded Goat Cheese & Roasted  
Golden Beet

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Wedge Salad ~ Iceberg Lettuce, Tomato, Red Onion, Blue Cheese &  
Bacon

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Fresh Baked Breads, Rosemary Sourdough & Kalamata Olive

### Vegetarian Options

Layered Polenta Torte w/ Roasted Vegetables, Tomato & Asiago Cheese

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Risotto w/ Brown Mushroom, Caramelized Carrot & Asparagus Tips

## Entrée Course Choices

Roasted Petaluma Free Range Chicken w/ Sun-Dried Tomato, Brown  
Mushroom & Wild Rice

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Grilled Salmon Filet w/ Marmalade Glaze  
w/ Heirloom Cherry Tomato & Jasmine Rice Pilaf

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Roasted Rib Eye Roast w/ BBQ Demi Sauce & Crimini Mushroom  
Served w/ Mashed Potatoes & Baby Carrots

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Sear Halibut w/ Cilantro-Mint Pesto & Bay Shrimp  
w/ Basmati Rice & Green Peas

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Smoked Pork Tenderloin w/ Chipotle Pan Sauce & Tomato Salsa  
w/ Herb Roasted Baby Potatoes

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Tender Beef Sirloin Tips w/ Mushroom, Carrot & Onion  
Served over Fettucine Noodles

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Chicken Medallion Stuffed w/ Spinach, Crimini Mushroom & SDT  
Served w/ Potato Gratin