



Full Service Catering Menu

Created for Events Off Property Requiring Staff

REVISED JULY 2021

Sally Tomatoes Event Center & Catering Company
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Hors D'oeuvres

Each platter serves approximately 50 guests, half orders are available except where noted.

Grilled Vegetable Platter:

Seasonal grilled and roasted vegetables served with a balsamic drizzle **\$175.00**

Prosciutto Wrapped Fruit (125 pieces):

Fresh seasonal fruit wrapped in Zoe's organic prosciutto with a squeeze of fresh lemon and cracked pepper **\$225.00**

Stuffed Mushrooms (125 pieces):

3 options, choose 1 \$190.00

- Sausage, spinach and goat cheese
- Corn flake crumbs, garlic, cheese and fresh herbs (gluten free)
- Feta, spinach and sun dried tomatoes

Fresh Fruit Platter:

Cut melons, strawberries, grapes and assorted fresh fruit with Greek honey yogurt dipping sauce **\$190.00**

Bruschetta Rustica (125 pieces):

3 options, choose 1 \$175.00

- Fresh tomato, basil, garlic, olive oil
- Sauté wild mushrooms
- Sicilian olive tapenade

Seven Layer Bean Dip (125 pieces):

Layers of re-fried beans, Spanish rice, seasoned ground beef, jack cheese, and served with sour cream, salsa, guacamole, and homemade tortilla chips **\$225.00**

Carbonara Deviled Eggs (125 pieces):

Farm fresh eggs, pancetta and onions with parmesan crisp **\$190.00**

Focaccia (1 Sheet):

2 options, choose 1 \$190.00

- Pesto, grilled chicken and caramelized onions
- Homemade tomato sauce, mozzarella & Italian herbs

Imported & Artisan Cheese Selection:

A variety of luscious local and imported cheeses served with fresh berries, candied nuts, baguette & crostini bread **\$210.00**

Baked Brie in Pastry:

Ripe brie baked with caramelized apricots and candied walnuts served with sliced baguette and crostini **\$210.00**

Homemade Meatballs:

2 options, choose 1 \$210.00

- NY Italian style with homemade tomato sauce
- Swedish style with fresh cream, beef broth and lingonberry preserve

Assorted Grilled Sausages:

Selection of Yanni's sausages, grilled and sliced served with homemade mustard **\$210.00**

Chicken Skewers (90 skewers):

Chicken skewers drizzled with a Thai peanut sauce or pineapple teriyaki sauce, both are garnished with sesame seeds and chopped scallions **\$210.00**

Whole Cold Poached Salmon (12-14 lbs):

Poached salmon served with crostini and saffron sauce* **\$325.00**

*Salmon can not be split - 1 week advance order required)

Jumbo Prawns (6lbs of 16/20 count prawns):

3 options, choose 1 \$275.00

- Poached with cocktail sauce
- Pancetta wrapped with a lemon gremolada
- Coconut fried with a sweet spicy chili sauce

Smoked Salmon Cucumber Cups (125 cups):

Filled with smoked salmon, capers, lemon, dill and cream cheese **\$210.00**

Puff Pastry Cups (125 cups):

Filled with ripe soft brie and sweet cherry compote **\$190.00**

Baby Nu Potatoes (125 pieces):

Filled with horseradish and chive infused potato puree and garnished with black lumpfish caviar **\$190.00**

Grilled Lamb Chops (100 chops):

Balsamic marinated and grilled, sliced into individual chops and drizzled with fresh mint pesto **\$425.00**

Ahi Tuna Wontons (100 pieces):

Tuna tartare topped wontons topped with wasabi cream and sweet soy reduction **\$350.00**

Menu Selections

The following is a list of our menu offerings. All are prices for a minimum of 25 guests.

These are served in a sit down or buffet format at no additional charge. The highest priced menu entrée selection you choose sets the price for the menu and you may have a maximum of two proteins. All menus include bread service, salad(s), two side dishes (a starch and a fresh vegetable), dessert and coffee/tea. If two proteins are selected vegetarians can be accommodated with a separate selection, please discuss this with us at the time of your booking. An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price. Servers, bartenders, tables, chairs, linen and all other table top items are not included in these menu prices.

Pasta & Vegetarian Menu Selections

Select up to three for a buffet - two for a sit down dinner

Penne Putanesca:

Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in fresh tomato sauce **\$30.95**

Vegetarian Lasagna:

Layers of spinach, ricotta, mozzarella, fresh basil, in fresh tomato sauce **\$30.95**

Penne Pomodoro:

Fresh tomato sauce, fresh basil, and garlic **\$30.95**

Penne Mushroom:

Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce **\$30.95**

Penne Pesto:

Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto **\$30.95**

Manicotti:

Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella cheeses, and fresh tomato sauce **\$30.95**

Eggplant Parmesan:

Thin slices of eggplant layered with fresh tomato sauce, mozzarella and parmesan cheeses, and fresh basil **\$30.95**

Lasagna Bolognese:

pasta sheets layered with Bolognese sauce, béchamel, mozzarella **\$34.95**

Seafood Pasta:

Salmon and shrimp with fresh tomato, green onion, mushrooms, white wine and fresh cream **\$34.95**

Amatriciana:

Pancetta, onions, garlic, fresh herbs and fresh diced tomatoes and tomato sauce **\$34.95**

Spinach and Sausage:

Spinach and sausage sauté served in a light chicken herb broth with parmesan cheese **\$34.95**

Wine Country:

Grilled chicken breast, artichoke hearts, roasted peppers, garlic, onions, roasted peppers, white wine, in a light broth **\$34.95**

Protein Selections

Beef, Pork & Poultry selections will be served au jus and hand carved at a carving table with sauces on the side. All Chicken breasts are fresh A-line breasts with the wing bone and skin still attached to the boneless breast. Select maximum of two for a buffet or sit down dinner.

Chicken Picatta:

Grilled and finished with a lemon, butter, capers and white wine sauce **\$40.95**

Chicken Saltimbocca:

Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce **\$40.95**

Chicken Parmigiana:

Breaded and fried, finished with mozzarella and fresh tomato sauce and baked **\$40.95**

Chicken Marsala:

Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley **\$40.95**

Chicken Creole:

Grilled and rubbed with Cajun spice then finished with a mango/papaya salsa **\$40.95**

Big Chicken Mamou:

Diced, peppered and seared breast of chicken cooked in a spicy fresh tomato, onion and herb broth served over dirty rice or pasta (this dish is hot and spicy) **\$40.95**

Fresh Roast Turkey:

Served with homemade cranberry chutney or shallot turkey gravy **\$40.95**

Fresh Roast Beef:

Sliced thin and served au jus with horseradish cream **\$42.95**

Assorted Italian Sausages:

Grilled and served with red bell peppers in fresh tomato basil sauce **\$40.95**

Pork Prime Rib:

Spice rubbed, then slow roasted and finished with pear leek compote **\$45.95**

Boneless Pork Loin:

Grilled and finished with brandied cherry demi glaze **\$35.95**

Fresh Salmon:

Grilled or roasted in a fine herb crust and topped with a mango papaya salsa **\$45.95**

New York Strip:

Roasted to perfection and finished with a wild mushroom demi glaze **\$49.95**

Pork Tenderloin:

Grilled and then roasted and finished with plum chipotle sauce **\$45.95**

East Coast Scampi:

Topped with lemon, butter, garlic, white wine, toasted bread crumbs parmesan cheese and Italian parsley **\$49.95**

Filet Mignon:

Wrapped in pancetta, pan seared and roasted, and finished with sauce Diane **\$75.95**

Rack of Lamb:

Roasted and finished with a fresh mint pesto **\$85.95**

Fresh Ahi Tuna:

Seared medium rare and finished with wasabi cream and sweet soy reduction **\$85.95**

Salads

The salads listed below are included with all the menu plans. Please choose one salad for a sit down party and you may have two salads at a buffet.

Gerard's Famous Caesar Salad:

Traditional romaine lettuce with house made Caesar dressing, anchovies and garlic croutons

Roasted Beet Salad:

Red and yellow marinated beets with pickled onions, baby greens in red wine vinaigrette

Katarina Salad:

Fresh Arugula, toasted pine nuts, capers, shaved parmesan in lemon olive oil vinaigrette

Hearts of Romaine:

Romaine hearts topped with spiced pear, Point Reyes Blue cheese, balsamic vinaigrette

Suzanne's Salad:

Organic Mixed Greens served with gorgonzola cheese, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette

Spinach Salad:

Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy pancetta and tossed with shallot vinaigrette

Caprese Salad:

Slices of fresh mozzarella and tomatoes drizzled with extra virgin olive oil and fresh basil

Butter Lettuce Salad:

Baked goat cheese gratin, toasted hazelnuts in hazelnut vinaigrette.

Starch & Vegetable Side Dishes

The Side dishes listed below are included with all the menu plans
Please choose one of each or any two.

Scalloped Potatoes:

Thinly sliced with yellow onion, fresh cream and nutmeg, finished with gratin topping

Mashed Potatoes:

Red Potatoes with the skin on, mashed with butter, garlic, cream and fresh rosemary

Roasted Potatoes:

Red Potatoes roasted in a high oven with fresh herbs and garlic

Confetti Rice:

Jasmine Rice with fine diced carrot, onion and red bell pepper

Italian Risotto:

Slow cooked with mushrooms, shallots, and fresh herbs in broth

Homemade Polenta Triangles:

Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella cheese

Blue Lake Beans:

Mixed with diced fresh tomatoes, slivered garlic, and olive oil

Special Spinach:

Fresh Braised Spinach with extra virgin olive oil, crushed red pepper & grated parmesan cheese

Fresh Asparagus (seasonal, price as quoted):

Blanched with extra virgin olive oil and lemon (hot or cold)

Grilled Vegetable Platter (cold):

Portobello Mushrooms, Eggplant, Red Bell Peppers, Zucchini, Fresh Tomato, Red Onion and Asparagus

Stuffed Sicilian Peppers:

Red Bell Peppers stuffed with Italian breadcrumbs, white raisins, pine nuts, capers, fresh herbs and parmesan cheese

Mixed Sauté Vegetables:

Fresh Seasonal Vegetables sauté with olive oil and garlic

Buffet Packages

All packages include appetizers, bread service, two salads, two side dishes, two main course items, dessert and coffee service.
Most sauces, side dishes, salads and appetizers are flexible and interchangeable.
Vegan and Gluten free options are available..

Pasta Buffet

Local and imported cheese display with fresh fruit, nuts, crostini and sliced baguette

Garlic Bread, Caesar Salad, Spinach Salad, Homemade Vegetarian Lasagna, Wine Country Grilled Chicken Penne, and Penne Pesto Primavera

Warm Chocolate Raspberry Brownie with fresh cream and chocolate sauce

\$45.95 per person

Sally Tomatoes Buffet

Local and imported cheese display, Yanni's grilled sausages, and Cucumber Cups with Smoked Salmon

Bread Service, Suzanne Salad, Fresh Tomato Mozzarella Salad, Scalloped Potatoes, Mixed Sauté Vegetables, Carving Station with NY Strip Steak finished with, wild mushroom reduction and Spiced Roasted Salmon with mango papaya salsa

Tira Mi Su

\$57.95 per person

Classic Buffet

Local and imported cheese display, fresh tomato bruschetta and stuffed mushrooms

Bread Service, Suzanne Salad, Hearts of Romaine Salad, Green Beans Almandine, Garlic Mashed Potatoes. Fresh Roast Beef served au jus with horseradish cream and Grilled Chicken Picatta

Homemade Cheesecake

\$50.95 per person

Wine Country Buffet

Wine Country Artisan Cheese Display with assorted local cheeses, roasted artichoke, olive and wild mushroom tapanades served with fresh berries, spiced/candied nuts, crostini and sliced baguette

Bread Service, Butter lettuce salad with toasted hazelnuts, crumbled goat cheese in hazelnut vinaigrette, Roasted Beet Salad, Grilled Vegetable Platter, Red Roasted Nu Potatoes, Grilled A-line Tuscan Chicken with fresh herbs and lemon, Grilled Pork Tenderloin with plum chipolte

Fresh Berry Pie with cream

\$52.95 per person

Top Shelf Buffet

Whole Cold Poached Salmon with saffron sauce and crostini, Pancetta Wrapped Prawns, Prosciutto & Melon and Baked Brie with Apricot Chutney

Homemade Focaccia with extra virgin olive oil and aged balsamic vinegar dipping sauce

Tomato Mozzarella Salad, Hearts of Romaine with Zinfandel Poached Pears, Point Reyes Blue Cheese and Glazed Pecans

Truffled Scalloped Potatoes and Fresh Asparagus

Carving station featuring Filet of Beef with béarnaise sauce and Sesame Crusted Ahi Tuna with wasabi whipped cream

Fresh Raspberry Fruit Tart

\$95.95 per person

Sally Tomatoes BBQ

The following is a list of our menu offerings. All are prices for a minimum of 25 guests. These are served only in a buffet format. All menus includes appetizers, bread service, sides, main course(s) and dessert. An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price. Servers, bartenders, tables, chairs, linen and all other table top items are not included in these menu prices.

Appetizers:

Choose one or two

- Homemade chips, salsa and guacamole • Homemade potato chips and French onion dip
- Spinach dip in bread bowl with sliced baguette • Vegetable platter with homemade ranch dip

Bread Service:

Choose one

- Corn and flour tortillas • Garlic Bread • Grilled flatbread with olive pesto
- Rolls and Butter

Sides:

Choose up to three additional sides

\$2.50 per person

- Caesar Salad • Suzanne Salad • House Salad • Tortilla Salad • Macaroni Salad • Potato Salad
- Tortellini Antipasto Salad • Baked Beans • Spanish Beans and Rice
- Greek Pasta Salad • Tomato Cucumber Salad • Grilled Vegetable Platter

Main Courses:

Choose up to two

(The highest price sets the price of the buffet)

Hamburgers: 1 • 2lb grilled with buns, assorted cheeses, condiments, lettuce tomato and onion	\$26.95
Hot Dogs and Sausages: large Kosher dogs and Yanni's sausages, rolls and condiments	\$26.95
BBQ Chicken: homemade Jack Daniels BBQ Sauce	\$37.95
Tuscan Grilled Chicken: lemon, fresh rosemary and garlic	\$37.95
Pulled Pork BBQ: slow cooked overnight, slightly smoked and tender	\$37.95
Tri-Tip: rubbed and grilled, hand carved with our signature BBQ sauce	\$45.95
Baby Back Ribs: tender, slow cooked, spiced and finished with our BBQ sauce	\$45.95

Desserts and Beverages

Desserts

Tiramisu:

Lady fingers soaked in espresso and rum and layered with sweet mascarpone cheese and chocolate

Homemade Cheesecake:

New York style, finished with fresh raspberry coulis

Homemade Apple Pie:

Thin sliced apples with secret spices and topped with a Dutch crust

Homemade Raspberry Brownie:

Topped with whipped cream and chocolate sauce

Chocolate Bourbon Tort:

Infused with Jack Daniels, finished with chocolate frosting and fresh raspberry sauce

Beverages

Coffee/ Tea Service:

\$3.50 per person

Sally will provide a full coffee station for your special event if not otherwise included with your menu plan.

Provided are, regular and decaffeinated coffee, cream, sugar, sweet and low and paper disposables.

Nonalcoholic beverages:

\$3.50 per person

Assorted sodas, ice tea and bottled waters.

Alcohol Beverages:

Sally Tomatoes is licensed to resell beer, wine and distilled spirits.

Please inquire about our liquid catering services.

We can arrange for bartenders for your special event at **\$35.00/hr**

Minimum charges will apply.

Staffing, Overhead Charge & Tax

Service staff is provided for your special event at the rates listed below. Included in your menu plan are all the kitchen required to execute the meal. Servers and bartending staff are not included in the menu cost. Our servers and bartenders are interchangeable and are Food handler trained and LEEDS certified by the ABC to legally serve alcoholic beverages.

Lead Server*

\$40.00/hour - 4 hour minimum

Servers*

\$35.00/hour - 4 hour minimum, per server

Bartenders*

\$35.00/hour - 4 hour minimum, per bartender

** By law, all labor is taxable*

An overhead charge (18.0%) is NOT a gratuity and will be added to your bill and is used to cover discretionary costs associated with your event. These costs include but are not limited to labor overtime and overruns, vehicle operation, alcohol liability, event management and administration and additional supplies costs. By law, the service charge is taxable. Gratuity can be added to your bill and is at the discretion of the client. All gratuities will be divided among the service team equally based on hours worked. All of our menus are priced per person and are subject to sales tax, currently 8.75%.

The following guidelines will apply for the number of service staff required for your event:

Sit Down

Lead Server..... 1 per party
Servers 1 per 25 guests
Bartenders..... 1 per 75 guests

Buffet

Lead Server..... 1 per party
Servers 1 per 35 guests
Bartenders..... 1 per 75 guests