

1559 Botelho Drive
Walnut Creek CA 94596



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SunriseBistroCatering.com

Dinner Menu for Temple Social Halls

Served Buffet Style – Add \$4.50/pp for Plated Dinner (Adult Menu)
70 –100 Guests (Overall) @ \$39.00/Adult 100+ @ \$36.25/Adult
\$30.00/Teen \$25.00/Kids 4-11
Plus Sales Tax & Service Charge

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

Choice of Up to 3 Selections (Including Vegetarian)

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 only) - 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

Lamb & Yam Kabobs - with mint chutney
Lamb Shanks - with white beans, lemon, parsley & garlic

CHICKEN

Chicken Cacciatore Polenta - grilled chicken breast over polenta with ratatouille
Chicken Marabella - grapes & olives in herb sauce
Stuffed Chicken Breast - pine nuts & spinach
Chicken Marsala - chicken breast with Marsala wine, mushrooms
Herb Roasted Chicken - bone-in pieces
Grilled Chicken - room temp or hot with roma tomato basil sauce

Dairy/Parve Entrees

FISH (Sustainably Farmed)

Salmon Milanese (+ \$3) - wine, onion tomato & butter or olive oil
Salmon with Papaya Salsa (+\$3) - delicious hot or cold, with Teriyaki glaze
Grilled or Poached Salmon (+\$3) - butter and lemon sauce

VEGETARIAN MEALS

Eggplant Parmesan - spinach, ricotta, Marinara sauce
Cannelloni - spinach & ricotta filled, Marinara sauce
Stuffed Portobello Mushrooms - spinach & ricotta filled, breadcrumb topping
Stuffed Cabbage - brown rice, veggies, crushed tomato (Vegan)

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

Bar Services Available – Please Ask for Quote

Menu Includes Up to 6 Hours of On-Site Service, Incl. Dishwashing of Temple Plac settings
Buffet - 3 Servers for Up to 80 Guests (Incl. Beverage Station Attendant), 1 Add'l Server per 40 Guests above 80
Plated - 4 Servers Up to 65 Guests (Incl. Beverage Station Attendant), 1 Add'l Server per 25 Guests above 65
Additional Servers @ \$25.00/hr – 4 Hour Minimum

Beverage Station - Strawberry Lemonade, Liters of Sodas, Waters, Regular and/or Decaf Coffee/Hot Tea & Biscotti; Clouded & Tiered Buffet Presentation
White or Ivory Table Linens & Cloth Napkins (Variety of Napkin Colors Available)
Additional Standard Linens Available @ \$5.00/ea & Up (for gift, reception tables, etc.)
Custom Linens Available – Ask for Quote

HORS D'OEUVRES CHOICES: (Choose Three)

Dairy

Florentine Stuffed Mushrooms
Artichoke Dip w/Sliced Baguettes
Phyllo Cups w/Spinach, Dill & Cheeses
Mini Quiche or Mini Cheese Pizza Bagels
Mozzarella, Tomato & Basil on Crostini
Vegetable 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)
Edamame Spread w/Roasted Tomato on
Crostini
Slow Roasted Tomato Bruschetta

Meat

Shredded Chicken in Corn Cups w/Salsa
Asian Chicken or Beef in Phyllo Cups

Premium Hors d'oeuvres Available, such as Ahi Tuna on Asian 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, Whole Wheat 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
Sweet Potato Mash

PARVE

Roasted Red Potatoes
Herbed Egg Noodles
Rice Pilaf
Basmati Rice
Creamy Polenta

VEGETABLE SUGGESTIONS: (Choose One)

Roasted Vegetable Medley
Swiss Chard & Kale Sauté
Green Beans w/Sundried Tomatoes &
Olive Oil

Sweet Corn Succotash
Eggplant & Tomato Bake
Roasted Root Vegetables w/Rosemary
Sweet Potato Tzimmes

DESSERT CHOICES: (Choose One)

To Eliminate, Deduct \$1.50 (We will cut & serve your dessert at no charge!)

PARVE AVAILABLE*

***Mixed Mini Desserts** Lemon Bars, Brownies, Rugula, Cookies (2/pp – additional pieces @ \$1.00/ea)
Fruit Crisps – Apple Crumb, Peach or Four-Berry
Sheet Cakes- Chocolate Fudge Raspberry, Red Velvet, Coconut Cream or Carrot (No Decoration)

PREMIUM DESSERT (Additional Price)

Ice Cream Sundae Bar (\$1.50/pp) – Vanilla Bean Ice Cream, 2 Sauces, 3 Toppings (add'l flavors/items available)