



(925) 930-6323 SunriseBistroCatering.com 1559 Botelho Dr., Walnut Creek, CA 94596

## **Luncheon/Light Dinner Buffet Menu**

*Minimum of 40 Guests*

**Groups of 40-60 @ \$30.50/pp; 61-150 @ \$28.00/pp**

To make Event a Sit-Down Plated Dinner, add \$3.00/pp; Custom Pricing for Groups of -40 or +150  
Plus Sales Tax & 15-18% Gratuity

**Assorted Hors d'oeuvres (2 Selections)** Hot: Stuffed Mushrooms, Hot Artichoke Dip, Teriyaki Meatballs, Crab & Shrimp on Crostini, Phyllo or Tortilla Cups with Pulled Pork and Corn Salsa, Rumaki, Flatbread with Brie, Pears & Caramelized Onions Cold: Frittata; Asian Phyllo Cups; Deviled Eggs; Veggie Tray; Mozzarella, Tomato & Basil on Crostini; Chopped Smoked Salmon on Mini Bagels

### **Entrées (Choose Up to Three for Buffet, Two for Plated)**

#### *Meats*

**Brisket of Beef** – Slow Cooked in Onion & Tomato Sauce; also available BBQ style for + \$2.00/pp  
**Corned Beef** – with Cabbage, of course! Hearty Mustard  
**Sliced Tri-Tip** – Served at Room Temperature with Dijon Mayonnaise (Add \$2.00/pp)  
**Hawaiian Pork** – Slow Roasted with Sweet-Sour Pineapple Sauce  
**Sliced Ham** – with Kentucky Bourbon Sauce  
**Tamale Pie** – Shredded Pork with authentic Sauce and Corn Meal Crust

#### *Poultry*

**Grilled Chicken** – Served Cold with Roma Tomato-Basil Salsa  
**Chicken or Beef Fajitas** – w/Onions & Peppers, Flour Tortillas, Sour Cream, Salsa & Guacamole (2 Sides)  
**Chicken Cacciatore** – Chicken over Grilled Polenta with Hearty Vegetable Marinara (2 Sides)  
**Turkey** – Sliced Breast Meat with Gravy

#### *Pastas & Vegetarian*

**Lasagna** – Vegetarian or Meat  
**Eggplant Parmesan** – Layers of Grilled Eggplant, Spinach, Ricotta, Mozzarella, & Marinara  
**Vegetarian Cannelloni** - with Marinara Sauce & Parmesan Cheese  
**Spinach Gnocchi or Cheese Tortellini** – Marinara, Pesto or Alfredo Sauce, Parmesan Cheese  
**Vegetarian Chili** – served over Brown Rice, topped with Cheese (2 Sides)

### **Side Orders (Choose Up to 3; Each Add'l @ \$2.00/pp)**

House Potato Salad  
Red Potato Vinaigrette Salad  
Pasta Salad  
Wheat Berry Salad

Mixed Green Salad  
Caesar Salad  
Hearts of Romaine  
Fresh Fruit Salad

### **Hot In Chafers**

Roasted Red/Mashed Potatoes  
Basmati/Brown Rice or Rice Pilaf  
Baked or Black Beans  
Roasted Vegetables

**Dessert (1 Selection – or Deduct \$1.50/pp to Eliminate):** Cakes: Carrot, Chocolate Fudge Raspberry, Coconut Cream, Red Velvet; Crisps: Four Berry or Apple Crumb; Pumpkin Pie Squares; Bread Pudding (warm or room temp); or Mixed Mini Desserts 2/pp: Lemon Bars, Brownies, Chocolate Chip, Butter Pecan, Oatmeal Cookies; and/or Chocolate Chip Banana Bread (delicious and healthy-- full size or mini)  
Ice Cream May be Added to above Desserts (a la Mode) @ \$.50/pp – Whipped Cream @ No Charge

*Buffet Menu includes House-Made Whole Wheat Rolls & Butter (Egg and/or Herb Rolls on Request),  
Regular/Decaf Coffee & Hot Tea Station/Service*

*And 5 Hours of On-Site Service (Add'l Hours Available)*

*(2 Servers for Up to 80 Guests, plus 1 Server per 40 Guests above 80 for Buffet;*

*3 Servers Up to 65 for Plated, plus 1 Server per 25 Guests above 65)*

*White or Ivory Table Linens for Food & Beverage Service Tables and Guest Seating,*

*Cloth Napkins (Variety of Colors Available);*

*Optional: Additional Linens for Supplemental Tables Available (Such as for Registration, etc.)*

*Placesettings (Compostable or China/Silver) Not Included – please ask for quote*

*Dishwashing (If not using disposable or rentals) add \$1.00/pp (08/11)*