

1559 Botelho Drive
Walnut Creek CA 94596



Phone (925) 930-6323
SunriseBistroCatering.com

Luncheon/Light Dinner Menu for Temple Social Halls

Served Buffet Style – Please Add \$3.50/pp for Plated Meal
70-100 Guests (Overall) @ \$34.00/Adult 100+ @ \$31.50/Adult
\$23.00/Teen \$18.50/Kids 4-11
Plus Sales Tax & 15-18% Service Charge

Entrées (Choose Up to Three) (Separate Kid's Buffet Menu Also Available):

DAIRY/PARVE

Decorated Poached Salmon –with Dill Sauce and Cucumber "Scales"

Lox – Assorted Bagels & Cream Cheese, Condiments

Greek Salad – Spinach, Feta, Calamata Olives, Tomatoes & Red Onions with Herb Dressing & Pesto Veggie Aram Sandwiches

Lasagna – Zucchini, Mushrooms, Spinach, & Onions layered with Noodles, Ricotta, Mozzarella & Tomato Sauce, topped with Parmesan

Eggplant Parmesan – Same as Lasagna, except Eggplant Slices instead of Noodles

Vegetarian Cannelloni - with Marinara Sauce & Parmesan Cheese

Pasta Primavera – Fusilli with Fresh Vegetables Olive Oil & Garlic

Gnocchi or Cheese Tortellini – choice of Marinara, Pesto or Alfredo Sauce

Cheese Blintzes – House-made with our own Jam & Sour Cream

Quiche – Your Choice of Vegetables, Such as Spinach, Mushroom, Zucchini, Broccoli

Stuffed Cabbage Rolls – Brown Rice, Veggies and Crushed Tomatoes (Vegan)

MEAT

Brisket of Beef – Slow Cooked in Onion & Tomato Sauce or BBQ-Style – Very Tender!

Corned Beef, Turkey & Roast Beef Deli Tray Condiment Tray, Bread & Rolls

Sliced Tri-Tip (Add \$2/pp)– Served Cold with Dijon Mayonnaise or BBQ-Style

Grilled Chicken – Served Cold with Roma Tomato-Basil Salsa

Cindy's Cacciatore – Boneless or bone-in Herb Crusted Chicken, simmered with Crushed Tomatoes, Kale, Swiss Chard & Garbanzos (recommend served over Polenta)

BBQ or Herb Roasted Chicken Pieces– with our own BBQ sauce or Herb seasonings

Thai Chicken Salad– Chicken, Marinated Veggies and Noodles on Bed of Lettuce

Chicken or Beef Fajitas – with Onions & Peppers, Flour Tortillas, Imo, Salsa & Guacamole

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

Bar Services Available – Please Ask for Quote

Includes 5 Hours of On-Site Service (Including Set Up and Clean Up)

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 Time on Site @ \$25-30/Hr/Server; Additional Servers @ \$25.00/hr – 4 Hour Min.

Menu Includes Fresh Baked Egg & Herb Rolls with Butter or Margarine;

Beverage Station – Pitchers of Strawberry Lemonade & Water, Sodas or Italian Sodas, Regular and/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 @ \$5.00/ea & Up (For Gift Table, etc.)

Custom Linens Available – Ask for Quote

Includes Disposable Table Settings or Dishwashing of Temple China, etc.

(08/11)

Temple LUNCHEON MENU (Pg. 2)

HORS D'OEUVRES CHOICES: (Choose Three)

Dairy

Florentine Stuffed Mushrooms
Artichoke Dip w/ Sliced Baguettes
Mini Quiche
Mini Cheese Pizza Bagels
Mozzarella, Tomato & Basil on Crostini
Italian Frittata
Sliced Cheese & Baguettes
Brie en Croute with Sliced Baguettes
Vegetable Platter with Ranch Dip &/or
Hummus

Parve

Mt. Diablo Layered Dip w/Tortilla Chips
Roasted Vegetable Spears
Roasted Eggplant in Phyllo Cups
(Optional Feta - Dairy)
Slow Roasted Tomato Bruschetta
Deviled Eggs
Edamame Spread w/Roasted Tomato on
Crostini
Meat
Asian Chicken or Beef in Phyllo Cups
Shredded Chicken in Corn Cups

Premium Hors d'oeuvres Available, such as Ahi Tuna on Asian Chips, Sliced Filet on Crostini

Side Orders (Choose Three): (Add \$2.00 for 4th Selection)

(D = Dairy)

Potato Salad
Pasta Salad
Wheatberry 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)
Cole Slaw

Hot In Chafers

Roasted Red Potatoes
Rice-Basmati, or Brown
Sweet Potato Mash (D)
Vegetarian Chili
Seasonal Vegetables
Couscous or Rice Pilaf

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, Cookies, Rugula (2/pp – additional pieces @ \$1.00/ea)
Fruit Crisps (D)– Apple Crumb or Four-Berry (Room Temp or in Chafers)
Sheet Cakes(D)- 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)