



(925) 930-6323 SunriseBistroCatering.com

Bistro & Catering

1559 Botelho Dr., Walnut Creek, CA 94596

Rossmoor Dinner Menu

Buffet: Groups of 40-60 @ \$33.00/ person; 61-150 @ \$30.00 (Custom Pricing for Less than 40 or Over 150 Guests)

Plated ("sit-down") Dinner: Add \$3.50/ pp (*Denotes Premium Entrée)

Plus Sales Tax & 15-20% Service Charge

Menu Includes Three Hors d'oeuvres, Salad, Rolls & Butter, Dessert and Hot Beverages

Choice of up to 3 Selections for Buffet or 2 Selections and 1 Starch for Sit-Down

BEEF

Sliced Tri-Tip – with your choice of:

- Au Jus with/without Sautéed Mushrooms
- Bordelaise (rich red wine sauce)
- Demiglace with bleu cheese crumbles

Beef Burgundy - mushrooms & onions

Brisket of Beef – traditional tomato-onion sauce

**Braised Short Ribs* – boneless (add \$3/pp)

The following available "Plated" or Hand-Carved.

(additional cost may apply):

**Petite Filet Mignon* – (add \$4/pp)

**Prime Rib* - au jus, horseradish (add \$3/pp)

LAMB

Braised Lamb Shanks – served bone-in (plated),
off the bone (buffet)

Lamb & Yam Kabobs – mint chutney

PORK

Roasted Pork Loin – lemon & thyme crusted; with
apple chutney

Sliced Ham – Kentucky bourbon sauce

***FISH** - (add \$3/pp)

Such as Salmon, Sea Bass, Swordfish

Poached or Grilled–

Any of the above with your choice of preparation:

Milanese wine, onion, tomato & butter sauce

Teriyaki and/or *Papaya Salsa*

Lemon and Butter Sauce

CHICKEN

Chicken Marsala – Marsala wine, mushrooms,
onions

Herb Roasted– Quarters

Stuffed Chicken Breast – ricotta & spinach (Plated)

Grilled Chicken – room temperature or hot with
w/roma tomato-basil salsa

Cindy's Chicken Cacciatore – bone-in chicken
pieces, herb crusted, slow simmered in crushed
tomatoes, with kale, Swiss chard & garbanzos
Served over creamy polenta

VEGETARIAN MEALS –

Cannelloni – spinach & ricotta filled crepes
w/marinara sauce & parmesan cheese

Florentine Stuffed Portobello Mushrooms –
individual (plated); casserole-style (buffet)

Stuffed Cabbage – brown rice, veggies, tomato
sauce (Vegan)

Spinach Gnocchi or Tortellini – with marinara or
Alfredo sauce

Stuffed Pasilla Peppers – Cheese (or Tofu –
Vegan), corn, brown rice, ranchero sauce,
tomato coulis (casserole-style for buffet)

TURKEY

Traditional Turkey Dinner - fresh roasted turkey,
sage stuffing, gravy & cranberry sauce

STARCH ACCOMPANIMENTS: ●*Roasted Red Potatoes* ●*Rosemary Crusted Yukon Potatoes*
●*Mashed Potatoes* (garlic or chive optional) ● *Sweet Potato Mash* ● *Roasted Sweet Potatoes*
● *Scalloped Potatoes* ●*Creamy Polenta* ●*Brown Rice Pilaf* ●*Whole Grain Couscous*

FRESH VEGETABLES: *Roasted Vegetable Medley* Zucchini, peppers, red onion, mushrooms, seasonal
selections ● *Swiss Chard & Kale*, with olive oil, garlic and shallots ●*Romano Beans*, with olive oil,
garlic and sundried tomatoes ●*Sweet Corn Succotash*, with diced bell peppers, green beans, and
grape tomatoes ● *Steamed Cauliflower and Carrots* with butter & dill.

==See Next Page for Hors d'oeuvres, Salads, Desserts and More Information==

Sunrise Rossmoor Dinner Menu (pg. 2)

HORS D'OEUVRES CHOICES: (Choose Three) (Without, - \$1.50/pp)

HOT-

Stuffed Mushrooms (Florentine or Sausage)
Meatballs (Teriyaki or Italian)
Rumaki (Bacon wrapped water chestnuts)
Flatbread w/Brie, Pears & Caramelized Onions
Hot Crab & Shrimp on Crostini
Stuffed Creamer Potatoes Bacon, Cheddar, BBQ
Sauce, Chives

COLD

Mozzarella, Tomato & Basil on Crostini
Vegetable Frittata
Bay Shrimp Canapés
Asian Phyllo Cups – Vegetarian, Chicken or Beef
Deviled Eggs
Smoked Salmon & Egg Salad Tartine
Chilled Prawns w/Cocktail Sauce (+\$1/pp)

SALAD CHOICES: (Choose One)

Hearts of Romaine – Crumbled Bleu Cheese, Caramelized Nuts, Fuji Apples, Raspberry Vinaigrette
Mixed Greens - Shredded Carrots, Tomatoes, Herb Dressing
Caesar - House- Made Caesar Dressing and Croutons
Mandarin Orange Spinach - Mandarin Orange Wedges, Caramelized Nuts, Honey Mustard Dressing
Berry Spinach – Fresh Seasonal Strawberries or Dried Cranberries, Sweet & Tangy Sesame Dressing
Classic Spinach – Bacon, Grated Egg, Mushrooms and Tomatoes with Honey Mustard Dressing
Mediterranean – Romaine and/or Spinach, Cucumbers, Olives, Red Onions, Parsley, Mint & Herb Dressing

BREADS: *Whole Wheat Rolls with Butter (Egg and/or Herb Rolls on request)*

DESSERT CHOICES: (1 Selection) –

Cakes - Carrot Cake, Chocolate Fudge Raspberry,
Red Velvet, or Coconut Cream Cake
Crisps - Four Berry or Apple Crumb
Pumpkin Pie Squares
Mixed Seasonal Berries w/ Greek Yogurt

Bread Pudding w/ Crème Anglaise & Fresh
Berries or warm in chafar
Mixed Mini Desserts - Lemon Bars, Brownies,
Chocolate Chip, Butter Pecan & Oatmeal Cookies,
(Traditional or Chocolate Rugula on request)

Add Fruit to Any Dessert @ \$1.00/pp

(To Eliminate Dessert, Deduct \$1.50/pp and we will gladly cut and serve your cake from another vendor)

Dinner Menu Package Includes:

❖ **Hot Beverage Station** (Regular, Decaf Coffee and/or Hot Tea) for Buffet,
or Decaf Coffee/Hot Tea Service for Plated Meals

❖ **Pitchers of Ice Water on Tables**

❖ **Linens for all Catering-Related Tables (Buffet, Guest Seating, et al) & Cloth Napkins**
Additional Linens for Other Tables (Gifts, Guest Registration, DJ, Cake, etc.) available @ \$5.00/each & Up

❖ **Up to Six Hours of On-Site Service as follows:**

Buffet Service: 2 Servers for Up to 80 Guests, plus 1 Server per 40 Guests above 80

Plated service: 3 Servers Up to 65, plus 1 Server per 25 Guests above 65

(Please allow 1.5 - 2 Hours for Set Up, 1 Hour for Clean-Up)

❖ **Optional: Beer, Wine &/or Full Bar Available – Please ask for Quote**

❖ **Optional: Cold Beverages - Strawberry Lemonade and/or Iced Tea @ \$1.50/pp**

❖ **Wine Glasses Available for Rental**

(08/11)