

Sunrise Bistro Catering
Full Service Lunch & Dinner Package for Special Occasions
Plated or Buffet Style

Our menu packages have been designed to make your planning simple yet complete. You may choose either a plated or buffet-style Dinner, a lighter Luncheon, our BBQ menu, a Carving Station, or our “signature” buffet – The Upscale; with all options and pricing presented herein.

Event Consultation

Includes Up to Three Appointments:
Preliminary Consultation, Tasting,
Site Visit and/or Final Consultation Appointment
Management of Rentals, Linens (*Rental Items Priced Separately*)
*Placesettings (Plates, Glassware, etc.) are **not included** but available @ additional charge – please ask for quote*

Optional Bar

Hourly Rates for Hosted Bar (Wine & Beer Bar or Full Bar)
Champagne Toast, Wine by the Bottle, Corkage Fees

Reception Options

Three Hors d’oeuvres (included in price of Dinner menu)
Two Hors d’oeuvres (Luncheon, BBQ and Upscale)
Two Butlered and Two Stationary Hors d’oeuvres (Carving Station)

Dinner Menu

Salads & Sides

Luncheon/Light Dinner Menu

BBQ Menu

Carving Station & Upscale Buffet Menus

Desserts

(Can be deducted for credit – we’ll gladly cut and serve your cake!)

Beverage Service

Pitchers of Ice Water on Tables, Coffees/Hot Teas Served or at Station

Includes Linens for all Catering-Related Tables (Buffet, Guest Seating, et al) & Cloth Napkins

Additional Linens for Other Tables (Gifts, Guest Book, Cake, etc.) available @ \$5.00/each & Up

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

Buffet Service: 2 Servers for Up to 60 Guests, plus 1 Server per 30 Guests above 60

Plated service: 3 Servers Up to 65, plus 1 Server per 20 Guests above 65

For more information, please contact:

Angie Lindorf, Catering Manager

925-930-6323

angie@SunriseBistroCatering.com

Prices/Menu Items Subject to Change without Notice

Sunrise Bistro Catering

Terms

Pricing

Each menu lists pricing per person, based on a minimum of 40 guests. The following additional charges may apply: rentals, upgrades, a la carte items and additional service (either more staff or extra time on site). Sales tax and service charge (10-30%) are additional. Our service charge includes gratuity for serving, kitchen and support staff. If you feel our staff has performed above your expectations, additional gratuity is welcomed, but is purely optional.

Price Guarantee

Any event booked more than six months in advance is subject to a maximum 5% increase over quoted prices. If our published prices at the time of the event are less than the increase or the quoted price, the client will be given the benefit of the more favorable price.
(Sales tax and rentals are not subject to price guarantee.)

Deposit

Ten percent (10%) non-refundable deposit of the estimated total event price is due upon acceptance of the contract.

Forty percent (40%) of estimated total is due two weeks prior to event.

Balance is due with the final count (usually the Tuesday prior to the event).

We accept cash, check, Visa, Master Card, Discover and American Express.

Tastings

Sunrise will gladly conduct a tasting for your event at our Bistro at a mutually convenient time. You may choose up to three entrees, three hors d'oeuvres, salad and dessert. We charge a flat fee of \$60 + tax, applied towards your event.

Menu and Price Modifications

Because Sunrise does not offer wedding or decorated cakes, we will credit \$1.50/pp to eliminate our dessert and gladly serve dessert you provide (bakery referrals available upon request).

(Alternatively, many clients choose a "ceremonial" cake for a small number of guests from another source and include desserts offered by Sunrise in their menu!)

The \$1.50 dessert credit may also be applied towards an additional hors d'oeuvre or side dish.

We understand there may be special requests and/or dietary modifications necessary to your menu. Usually these requests can usually be accommodated without additional charge, however, each request will be handled on an individual basis and base pricing adjusted if necessary.

Disclaimer

We strive at all times to make your special event successful in every way. Occasionally there are last-minute requests that we will do our best to accommodate. However, Sunrise makes no guarantee on changes made after your final count is due.

Sunrise Bistro Catering Bar Menu

Bar Pricing Options

You are welcome to provide your own alcoholic beverages and bartender – this is an optional service

Open Bar – We charge the host a price per person for an agreed amount of time.

Specialty Drink Option – Same as Open Bar, but limited to certain drinks.

You decide prior to event and your guests pay cash for drinks not hosted (such as cocktails)

All Bar Packages are priced **per person**, and include a variety of sodas & bottled waters; full bars include mixers and condiments (cocktails and specialty drinks to be decided in advance). Price is based on plastic glassware; wine glasses and barware rental is additional (est. \$.60-\$1.50/pp).

WINE & BEER BAR

House Selection - Hourly Rates

1st Hour \$10.00/person

2nd Hour \$ 4.50/pp (\$14.50/pp Total)

Add'l Hours \$ 3.50/pp (\$18.00/pp)

Add Champagne to Bar – 20% Upgrade

Wine Sycamore Lane (CA) - Chardonnay, Cabernet, Merlot
(Upgrades available – please ask about current offerings and pricing)

Beer Bottled Beers – Coors Lite, Fat Tire (Non-alcoholic Kaliber on request)
Kegs Available – Please ask for quote

Champagne Toast

Freixenet “Cordon Negro” Brut

Per Glass \$ 4.50

Extra Bottles \$20.00

House Wine per Bottle \$12.50

FULL BAR

Well - Hourly Rates

Includes Wine, Beer, Sodas & Waters,

Vodka, Gin, Whiskey, Rum, Scotch (Brandy and Tequila on Request)

1st Hour \$15.00/person

2nd Hour \$ 7.50/pp (\$22.50/pp Total)

Add'l Hours \$ 5.00/pp (\$27.50/pp & Up)

A bartender is included with the bar package with \$500 expenditure. If your bar package is less than \$500, the bartender is extra @ \$30/hr – 4 hour minimum. Bar available only in conjunction with catered events.

Sunrise reserves the right to refuse service to anyone or close the bar before the designated ending time should we deem it necessary.

Sunrise Bistro Catering

Hors d'oeuvres

*Please Choose from the Following Selections of Hot & Cold Butlered
& Stationary Hors d'oeuvres
Two for Luncheon Package; Three for Dinner Package; Four for Carving Station
(a la Carte pricing shown for optional add-on's or upgrades)*

Standard Cold Selections

\$1.95/pp – Stationary or Butlered

Vegetable Frittata
Mozzarella, Roma Tomato & Fresh Basil on Crostini
Asian Phyllo Cups (Beef, Chicken or Vegetarian)
Chicken Spears with Thai Dipping Sauce
Stuffed Deviled Eggs
Chopped Smoked Salmon on Mini Bagels
Chicken Cashew or Tuna Salad Stuffed Cream Puff

Premium Cold Selections

*(Add \$1.00/Package Upgrade or \$2.95 a la Carte)
Stationary or Butlered*

Chilled Prawns with Cocktail Sauce
Tequila Prawns
Sliced Filet Mignon on Crostini with Dijon Mayo
Seared Ahi on Asian Chips
Shrimp Ceviche in Cucumber Cup
Marscapone Stuffed Figs (Seasonal)
Smoked Salmon in Phyllo Cups
with Capers, Crème Fraiche

Premium Hot Selections

*(Add \$1.00/Package Upgrade or \$2.95 a la Carte)
Stationary or Butlered*

Rumaki Prawns
Rustic Italian Bolognese on Bruschetta
Mushroom Tartlets

Standard Hot Selections

\$1.95/pp – Stationary or Butlered

Florentine Stuffed Mushrooms
Sausage & Spinach Stuffed Mushrooms
Teriyaki Meatballs
Crab & Shrimp on Crostini
Spinach & Ricotta Phyllo Cups
Rumaki (Bacon Wrapped Water Chestnuts)
Flatbread with Brie, Pears & Caramelized Onions
Tortilla Cups with Pulled Pork & Corn Salsa

Chafers

Hot Artichoke Soufflé with Sliced Baguettes
(\$75 a la Carte) **Stationary**
Teriyaki or Italian Meatballs
(\$60 a la Carte) **Stationary or Butlered**

Platters

Stationary

Approximately 50 Servings per Platter

Local and Imported Cheeses with
Fresh Seasonal Fruit, Crackers and Crostinis
(\$125 a la Carte)

Decorated Poached Salmon with Cucumber Scales
(Counts as Two Selections or \$150 a la Carte)

Antipasto

Cured Italian Meats, Marinated Olives, Fresh
Mozzarella, Assorted Salads and Grissini
(Counts as Two Selections or \$175 a la Carte)

Crudités with Hummus & Ranch Dip (\$55 a la Carte)

Seasonal Fruit and Berries (\$85 a la Carte)

Sunrise Bistro Catering

Dinner Menu

Base Price: \$36.00/pp; \$33.00/pp for 60+ Guests

Please add \$3.50/pp for "Plated" Style

Includes Three Hors d'oeuvres, Salad & Bread, Dessert & Hot Beverages

Up to Three Entrees for Buffet, Two for Plated

Meats

Sliced Tri-Tip

Your choice of: Bordelaise, Demiglace with Bleu Cheese Crumbles, Creamy Pepper Sauce, or au Jus with or without Sautéed Mushrooms

Beef Burgundy - Slow-simmered with Mushrooms and Onions in a Rich Red Wine Sauce

Roasted Pork Loin - Grilled Onions and Brown Sauce, Applesauce or with a Berry and Balsamic Reduction

Braised Short Ribs (+\$3.00/pp) Boneless – wonderful with Creamy Polenta; Also available "Hawaiian Style"

Prime Rib of Beef (+\$3.00/pp)

Au Jus, Horseradish Sauce – for Plated Meals

Petite Filet (+\$4.00/pp)

Available for Plated Meals only

Sustainable Seafood (+ \$3.00/pp)

Such as: Salmon, Swordfish, Mahi Mahi (as seasonally available)

Poached, Pan Seared or Grilled

With any of the following preparations:

Milanese – wine, onion, tomato and butter/olive oil sauce

Teriyaki and/or **Papaya Salsa**

Herb Crusted – with Lemon Butter Sauce

Fowl

Chicken Marsala – a classic favorite – boneless breast with Marsala wine, Mushrooms and Onions

Chicken Provençal – Herbs de Provence, Mushrooms, White Wine Sauce with Bleu Cheese Crumbles

Grilled Chicken Breast – served at room temperature or warm with Roma Tomato Basil Salsa

Herb Roasted Chicken – Bone-in pieces with our own seasonings

Stuffed Chicken Breast – (Plated only) Ricotta and Spinach Filling with Mornay Sauce

Traditional Turkey Dinner – Fresh Roasted with Sage Stuffing, Gravy and Cranberry Sauce

Vegetarian

Cannelloni – Spinach and Ricotta filled Crepes with Marinara Sauce and Parmesan Cheese

Florentine Stuffed Portobello Mushrooms – Spinach & Ricotta, Topped with Toasted Bread Crumbs

Spinach Gnocchi – Marinara or Alfredo Sauce, Parmesan Cheese

Stuffed Cabbage – Brown Rice, Vegetable Medley, Tomato Sauce

Stuffed Pasilla Peppers (Mild) – Cheese (or Tofu -Vegan) Corn, Brown Rice, Ranchero Sauce, Tomato Coulis

Sunrise Bistro Catering

Salads

Hearts of Romaine with Crumbled Bleu Cheese, Fuji Apples, Caramelized Nuts and Raspberry Vinaigrette

Mixed Field Greens with Caramelized Onions, Roma Tomatoes and Balsamic Vinaigrette

Mixed Greens with Roma Tomatoes, Shredded Carrots, and Italian Dressing (Croutons on Request)

Mandarin Orange Spinach Salad with Toasted Nuts, Honey Mustard Dressing

Sesame Spinach Salad with (seasonal) Fresh Strawberries or Dried Cranberries and a savory-sweet Sesame Dressing

Classic Spinach Salad with Crumbled Bacon, Shaved Egg, Mushrooms, Red Onion and Honey Mustard Dressing

Classic Caesar Salad with Croutons, House-made Dressing and Grated Romano

Iceberg Wedge (Plated Only)
Smoked Bacon, Tomatoes, Shaved Egg and Bleu Cheese-Avocado Dressing

Includes Fresh Made Herb, Egg, and/or Whole Grain Rolls, Butter

Side Accompaniments

Choice of One Starch and One Vegetable

Roasted Red Potatoes

Rosemary Crusted Yukon Potatoes

Mashed Potatoes – Your Choice of: Traditional, Garlic, Chive, or Lemon-Olive Oil

Sweet Potatoes (Mashed or Roasted)

Scalloped Potatoes

Herbed Egg Noodles

Creamy Polenta

Whole Grain Couscous

Traditional or Brown Rice Pilaf



Roasted Vegetable Medley

Zucchini, Red Bell Peppers, Mushrooms, Red Onions, and/or Seasonal Selections

Roasted Winter Root Vegetables

Sweet Potatoes, Parsnips, Turnips, Carrots

Sweet Corn Succotash

Diced Bell Peppers, Green Beans, Tomatoes

Seasonal Vegetable of Your Choice

Green Beans, Asparagus, Broccoli, etc., – Steamed, Roasted or Sautéed

Sunrise Bistro Catering

Luncheon/Light Dinner Menu

Base Price: \$32.50/pp; \$29.50/pp for 60+ Guests

Please add \$3.00/pp for Plated

Includes Two Hors d'oeuvres, Salad & Bread, Dessert & Hot Beverages

Up to Three Entrees for Buffet, Two for Plated

Pastas & Vegetarian Entrees

Lasagna –Ground Beef and Sausage, Zucchini, Mushrooms, Onions, Ricotta, our own Marinara and Mozzarella/Parmesan Cheeses (also available “Vegetarian”)

Eggplant Parmesan – Layers of Grilled Eggplant, Spinach, Ricotta, Mozzarella, and Marinara

Vegetarian Cannelloni - Spinach and Ricotta filled Crepes with Marinara Sauce and Parmesan Cheese

Spinach Gnocchi or Tortellini – Marinara or Alfredo Sauce, Parmesan Cheese

Vegetarian Chili – Served over Brown Rice (counts as 1 Side) Vegan or topped with Cheddar

Meats

Brisket of Beef – Slow cooked in traditional tomato and onion sauce – very tender!

Corned Beef – with Cabbage, of course! Hearty Mustard

Sliced Tri-Tip (add \$2.00/pp) – served at room temperature with Dijon Mayo

Tamale Pie – Shredded Pork with authentic Sauce and Corn Meal Crust

Fajitas – Chicken or Beef with Grilled Onions and Peppers, Tortillas, Sour Cream, Salsa & Guacamole (Counts as 1 side)

Sliced Ham – with Kentucky Bourbon Sauce

Hawaiian Pork – Slow Roasted with Sweet-Sour Pineapple Sauce

Fowl

Grilled Chicken – served at room temperature with Roma Tomato-Basil Sauce

Chicken Cacciatore – Boneless All-White Meat over Grilled Polenta (counts as 1 Side), with Hearty Vegetables and our own Marinara

Turkey – Sliced Breast Meat with Gravy

Side Accompaniments

Choose Up to Three:

House Potato Salad

Red Potato Vinaigrette Salad

Pasta Salad

Wheatberry Salad (Hot or Cold)

Mixed Green Salad

Caesar Salad

Hearts of Romaine

Fresh Fruit Salad

Roasted/Mashed Red Potatoes

Basmati/Brown Rice or Rice Pilaf

Baked or Black Beans

Roasted Vegetables

Sunrise Bistro Catering

Barbecue Buffet Menu

Base Price: \$35.00/pp; \$32.00/pp for 60+ Guests

Please add \$3.00/pp for Plated

*Includes Two Hors d'oeuvres, Three Meats, Four Sides, Cornbread, Extra Sauce,
Dessert & Hot Beverages*

*We prepare our meats in our own smokers – low and slow, for best flavor!
Our BBQ sauce is our own recipe.*

Meats

Choose Up to Three Entrees:

BBQ Brisket of Beef – Fork-tender combination of “lean” and “juicy” slices, unless requested otherwise

Smoked Chicken Pieces – whole chickens, cut into 1/8's (breast, thigh, drumstick, etc.)

Pulled Pork – melt in your mouth tender!

Pasilla Pepper Casserole – mild chilies layered with corn, cheese, brown rice and ranchero sauce

Premium Selections (Add \$2.00/pp per Selection):

Tri-Tip of Beef – “finished” on site (requires oven or grill)

Baby Back Ribs – meaty, lean and moist

Side Accompaniments:

Choose Up to Three:

Baked Beans with smoked meats

Vegetarian Chili

Southern Collard Greens with smoked meats

Sweet Potato Mash

Green Salad - Italian & Ranch Dressings

Caesar Salad

Cole Slaw

Potato Salad

Fresh Fruit

Fresh Corn Niblets

Brown Rice

Roasted Vegetable Medley

Zucchini, Red Onions, Red Bell Peppers, Mushrooms, And/Or Seasonal Selections

Sunrise Bistro Catering

Carving Station Menu

*Base Price: \$45.00/pp; \$38/pp for 60+ Guests
(Includes Additional Staff for Carving Station)*

Choose Two Standard Butlered Hors d'oeuvres

Choose Two Standard Stationary Hors d'oeuvres

Carving Station

Choose Up to Three Meats:

Roasted Breast of Turkey **Caramelized Ham** **Tri-Tip**
Upgrade: **Grilled or Decorated Poached Salmon or Filet Roast @ \$2.00/pp additional**

Includes Basket of **Fresh Baked Breads and Rolls**

Condiments of Deli Mustard, Mayo, Horseradish, au Jus and/or Cranberry Sauce

Potatoes – Salad or Roasted

Roasted Vegetables

Green Salad of Choice

Fresh Fruit Arrangement

Dessert & Hot Beverage Station

Mini (Finger) Desserts or Basic Sheet Cake Included

(May be eliminated for \$1.50/pp credit or traded for additional standard hors d'oeuvre)

Regular/Decaf Coffee & Hot Tea with Accompaniments



“Upscale” Buffet – Our Signature Menu

Base Price: \$35.00/pp; \$32.50/pp for 60+ Guests

Hors d'oeuvres – a la Carte

Buffet Menu – Served at Room Temperature

Sliced Tri-Tip of Beef with Dijon Mayo

Grilled Chicken Breast with Roma-Tomato Basil Salsa

Poached Salmon may be substituted for Tri-Tip or Chicken @ \$2.00/pp upgrade

Fresh Baked Rolls and Baguettes

Choice of Up to Five of the Following

Red Potato Vinaigrette Salad with Bacon, Capers and Red Onions, Dijon Vinaigrette

House Potato Salad

Caesar Salad

Pesto Pasta Salad

Mixed Green Salad

Roasted Vegetable Medley

Hearts of Romaine Salad

Wheatberry Salad

Spinach Salad

Fresh Fruit & Cheese

Thai Salad

Dessert & Hot Beverage Station

Mini (Finger) Desserts or Basic Sheet Cake Included

(May be eliminated for \$1.50/pp credit or traded for additional standard hors d'oeuvre)

Regular/Decaf Coffee & Hot Tea with Accompaniments

Sunrise Bistro Catering

Desserts

(Deduct \$1.50/person to Eliminate from Menu – We will gladly cut and serve your dessert!)

Chocolate Fudge Raspberry Cake

Carrot Cake

Red Velvet Cake

Coconut Cream Cake

Four Berry Crisp

Apple Crisp

Pumpkin Pie Squares

Bread Pudding *(made from our breakfast pastries!)*
Warm or with Crème Fraiche and Fresh Berries

Two Mini Desserts

*Choose from: Lemon Bars, Brownies, Chocolate Chip Cookies, Oatmeal Cookies, Butter Pecan Cookies,
Dark Chocolate Chip Banana Bread*

Mini Cupcakes *(Can be combined with Mini Desserts if desired)*
Choice of Red Velvet, Carrot, Coconut Cream or Chocolate

Add Chocolate Covered Strawberries @ \$1.25/each

Hot Beverage Station (or Service for Plated Menu)

Peerless Coffee – Regular and/or Decaf

Variety of Tazo Teas

Half-n-Half or Creamers, Sugar and Sweeteners

Includes our signature Biscotti

Available a la Carte – Strawberry Lemonade & Iced Tea (Regular or Cinnamon-Spice Decaf)

Available per person or by the gallon – please ask for details

SUGGESTED RENTAL LIST for Buffet Events

Recommended Vendor: C&M Party Props – www.cmparty.com

Estimate \$2.20/pp & Up + Tax & Handling

Please note that tableware is rented in increments of 10; glassware in racks of 25 or 36, which may affect your overall cost per person; please allow for this in considering your budget. Prices quoted below are based on the most economical patterns; please see website for other options & pricing.

Underscored items are basis for minimum estimate.

- Elite White Dinner Plates** @ \$.40/ea (at Buffet)*
- Comm'l Stainless Knife & Fork** @ \$.60/pair (on Tables or at Buffet)*
- All Purpose Water Glass** @ \$.40/ea (on Tables)*
- All Purpose Wine Glasses** @ \$.40/ea (on Tables)*
- Glass Mug** (\$.45) or **White Cup & Saucer** (\$.80/pair) (at Coffee Station)*
- Spoons** (Usually 20-30) @ \$.30/ea (at Coffee Station)*
- Table #'s & Stands (Optional)** @ \$.75-.90/ea*

Barware

- All Purpose Wine Glasses** @ \$.40/ea (**Suggest +1/pp**) (at Bar)*
- “Napa” Champagne Flutes** @ \$.40/ea (**Optional**) (Toast and/or at Bar)*
- Beer Mugs/Pilsners &/or Barware** @ \$.40/ea & **Up (Optional)** (at Bar)*

***Cake Plates, Forks** @ \$.70/pair (at Cake Table or Served)*

You are welcome to supply your own specialty cocktail napkins, cake plates, etc.!

Additional Items Included

- | | |
|--|---|
| <i>Salt & Pepper Sets</i> | <i>Coffee Cambros/Urns (if not on site)</i> |
| <i>Pitchers for Tables & Beverage Stations</i> | <i>Accompaniments for Coffee Station</i> |

Standard Linens (sourced from Sunrise):

White or Ivory standard linens are included for all catering-related tables in the following sizes:

- 6' – 8' Buffet Drapes & Clouding*
- 90" Rounds for Round Tables (up to 60")*
- 120" Rounds for Round Tables (up to 72")*
- 54x114" Linens for 6 or 8' Oblong Tables*
- Cloth Napkins – Variety of Colors Available*

Additional Linens or Upgrades are Available at Additional Charge

(Such as for Head Table, Guest Book, Cake, and Gift Tables) @ \$5.00/ea and Up

All Linens Must Be Obtained From One Source, Please!!

As a convenience to our clients, Sunrise will pick up and return your tableware rentals from C&M to avoid your having to coordinate timing of delivery and possible overtime charges for late night pick up at your venue. Because of the extra time and labor involved, we charge a minimum of \$50 each way for our services, depending on the quantity of rental wares, which can be added to “Service” as a line item. If you prefer, you may arrange for delivery and return directly with C&M or use your vendor of choice.

Rental of tables, chairs, or large equipment will need to be delivered/picked up directly by the rental company, but we will be happy to assist you with the scheduling, should you so desire.