

Chef to Go Catering



707-301-7683

www.cheftogocatering.com

Buffet Menu selections

(Choose one green salad)

Caesar salad

Garden salad with choice of dressings

Baby greens with apples, toasted almonds, blue crumbles & white balsamic dressing

Spinach salad with bacon, strawberries, feta, almonds & warm honey dressing

All Buffets include:

**Choice of one salad*

**Steamed Seasonal Chef's Choice Vegetable*

**Two entrée selections*

**Choice of one starch -- see side accompaniment sheet*

**Rolls & butter*

**Service staff, food, dinner plates, flatware, white cloth napkin & all buffet service items*

Please call for current pricing

Starch selections

Rice

Basmati Rice

Jasmine Rice

Brown Rice

Rice Pilaf

Potato

Scalloped Potato

Roasted Red Potato

Baked Potato

Steamed Fingerling

*Mashed Potato (try garlic or horseradish,
whipped)*

Polenta

*Roasted Pepper, Italian Parsley &
Gorgonzola*

Oregano, Smoked Gouda & Zucchini

*Chipotle, Jack Cheese, Jalapeno Jelly
Glazed*

Porcini, Havarti & Basil

Risotto

Herb and Asiago

Pasta

Penne Pasta Alfredo

First entrée selections, minimum of 50 guests

Chicken entrée, boneless breast with portabella thyme-pepper sauce

Tilapia entrée lemon caper sauce

Roast turkey breast traditional gravy

Second entrée selections

Roast pork loin with orange onion marmalade

BBQ beef tri tip, cooked medium & sliced thin

Roast ham Dijon with brown sugar glaze

Roast leg of lamb with rosemary mushroom ragout

Pork tenderloin served with raspberry, peppercorn demi-glaze

Chef to Go Catering

Chef Daniel Bell

707-301-7683

www.cheftogocatering.com