

Edible Events

Catering the spectrum of food from simple to spectacular!

Corporate Menu Fall 2011

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| 1. | Crunchy Crusted Garlic Chicken Breast, Cheddar Cheese and Green Onion Mashed Potatoes | \$13.50 |
| 2. | Pecan Crusted Orange Curry Chicken Breast, Maple Glazed Roasted Sweet Potatoes and Apples | \$13.50 |
| 3. | Oven Roasted Chicken Breast, Lemon, Shallots, Garlic, White Wine, Thyme and Couscous with Pine Nuts, Onions and Parsley | \$13.50 |
| 4. | Oven Roasted Chicken Breast, Wild Rice, Butternut Squash, Leeks and Corn | \$13.50 |
| 5. | Roasted Chicken Breast Stuffed with Artichokes, Sundried Tomatoes, Fontina Cheese, Creamy Roasted Garlic Sauce and Basmati Rice Pilaf. Maximum order of 50 guests. | \$13.50 |
| 6. | Chicken Breast, Wild Mushrooms, Marsala Sauce and Creamy Mashed Potatoes | \$13.50 |
| 7. | Parmesan Crusted Chicken Breast, Creamy Yukon Gold Mashed Potatoes, Gouda Cheese, Sundried Tomatoes and Scallions. | \$13.50 |
| 8. | Herbed Marinated Chicken Breast and Tuscan White Beans and Fresh Fennel | \$13.50 |
| 9. | Chicken or Beef Fajitas, Red Bell Peppers, Onions, Warm Flour Tortillas, Cheddar Cheese, Salsa Sour Cream, and Spanish Rice. (Black Beans can be substituted for bread selection) | \$13.50 |
| 10. | Enchiladas: Chicken with Mushrooms, Green Chillies, Cheese, Sour Cream and Red Sauce or Cheese with Ricotta, Spinach, Artichokes and Tomatillo Sauce. Served with Three-Chile Rice. (Black Beans can be substituted for bread) | \$13.50 |
| 11. | Lasagna: Traditional made with Meat Sauce or Vegetarian made with Spinach, Mushrooms, Onions and Tomato Sauce or Butternut Squash, Goat Cheese, Rosemary and Creamy Bechamel Sauce (serves 12 or 20-24) | \$13.50 |
| 12. | Penne Pasta, Chicken, Broccoli, Sundried Tomatoes, Chicken Stock, White Wine and Parmesan | \$13.00 |
| 13. | Baked Ziti, Italian Turkey Sausage, Tomatoes, Basil, Mozzarella and Parmesan Cheese | \$13.00 |
| 14. | Cheese Ravioli with a choice of sauces: Alfredo, Marinara or Creamy Sundried Tomato or Butternut Squash Ravioli with Brown Butter, Sage and Toasted Hazelnuts or Light Alfredo Sauce | \$13.00 |
| 15. | Beef Ravioli with Rustic Tomato or Basil Cream Sauce | \$13.00 |
| 16. | Beef or Turkey Meatloaf with Sour Cream and Leek Mashed Potatoes | \$13.00 |
| 17. | Hearty Beef Stew and Creamy Horseradish Mashed Potatoes | \$14.50 |

Please don't hesitate to ask for other vegetarian options

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Corporate Menu Fall 2011 Continued

Salad Selections

Caesar, Housemade Croutons, Parmesan Cheese and Creamy Caesar Dressing
Mixed Greens, Asiago, Croutons and Balsamic Vinaigrette
Mixed Greens, Roasted Red Peppers, Toasted Pecans, Feta and Red Wine Vinaigrette
Mixed Greens, Bleu Cheese, Toasted Walnuts, Sundried Cherries and Champagne Vinaigrette
Spinach, Apples, Bleu Cheese, Sundried Cherries, Spicy Nuts and Orange Vinaigrette
Spinach, Mushrooms, Feta, English Cucumber, Avocado and Balsamic Vinaigrette
Spinach, Oranges, Feta, Red Onions and Honey Dijon Vinaigrette
Butter Lettuce, Carrots, English Cucumbers, Radishes and Creamy Italian Parmesan Vinaigrette
Butter Lettuce with Creamy Poppyseed and Tarragon Dressing
Butter Lettuce, Bleu Cheese, Toasted Pecans and Red Wine Vinaigrette
Arugula, Pears, Goat Cheese, Candied Walnuts and Sherry Vinaigrette
Arugula, Shaved Parmesan, Red Onion, Garlic Croutons and Citronette

Bread Selections

The Famous Beer Bread
Cheddar Rosemary Scones
La Brea French Rolls
La Brea Rosemary or Roasted Garlic French Bread
Herbed Cheese Buttermilk Biscuits
Cornbread

Cookie Selections

Chewy Chocolate Chip with or without Walnuts
White and Dark Chocolate Chip
Milk Chocolate Pecan
White Chocolate Coconut
Oatmeal, Granola, Coconut, Dried Cranberries, Chocolate Chips and Pecans
Oatmeal Raisin
Snickerdoodles
Molasses
Double Fudge Brownies
Butterscotch Blondies with Chocolate Chips and Coconut
Toffee Chip Brownies

Cost per person includes: your choice of one salad, bread, cookies and all "green" paper products and serving utensils.

Assorted sodas, bottled water, housemade ice tea, lemonade served in pitchers is an additional \$1.50 per person. Flavored Calistoga waters are \$2.00 each.

Additional Salad or Seasonal Vegetables \$2.00 per person

All breads and cookies are baked fresh daily.

Please do not hesitate to ask about low carbohydrate selections or if you have special dietary needs.

Minimum order of 12 guests.

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