

Edible Events

Catering the spectrum of food from simple to spectacular!

Summer Menus

Menu #1

Grilled Petaluma Chicken Breast marinated in Red Chilies and Fresh Thyme and Creamy Cucumber Salsa

Cornbread Panzanella, Farmer's Market Tomatoes, Roasted Red and Yellow Bell Peppers, Red Onion, Kalamata Olives, Basil, Parsley and Red Wine Vinaigrette

Arugula, Fresh Blueberries, Toasted Walnuts, Parmesan and Balsamic Vinaigrette

Fruit Skewers

La Brea French Rolls and Butter

Cost per person: \$20.00*

Menu #2

Grilled Petaluma Chicken Breast and Honeydew Salsa

Basmati Rice, Summer Vegetables, Scallions and Red Wine Vinaigrette

Baby Lettuces, Fresh Herbs, Toasted Hazelnuts and Lemon Dijon Vinaigrette

Farmer's Market Tomatoes, Aged Blue Cheese, Thinly Sliced Red Torpedo Onions and Cider Vinaigrette

Roasted Garlic French Bread and Butter

Cost per person: \$20.00*

Menu #3

Flank Steak marinated in Soy Sauce, Fresh Ginger and Garlic served with Watermelon-Jicama Salsa

Thai Pasta: Angel Hair, Mushrooms, Cucumbers, Carrots, Red Cabbage, Scallions and Ginger-Peanut Dressing

Edamame, Blue Lake Beans, Garbanzo Beans, Scallions and Citronette

Arugula, Nectarines, Goat Cheese and Sherry Vinaigrette

La Brea French Bread and Butter

Cost per person: \$23.00*

***Sales tax, delivery, rentals, service staff and service charge is additional**

All menus meant to be cooked onsite with service staff

Dessert menus available upon request

1017 Del Paso Boulevard, Sacramento, California 95815

Telephone 916.646.5555 Fax 916.646.0506 Email margie@edibleevents.com

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Menu #4

Grilled Tri-Tip and Farmer's Market Corn-Jalapeno Salsa

Yukon Gold Potatoes, English Cucumbers, Fennel, Red Bell Peppers and Champagne Vinaigrette

Caesar Salad, Garlic Croutons and Parmesan Cheese

Heirloom Tomatoes, Fresh Mozzarella, Garden Basil and EVO

Beer Bread

Cost per person: \$21.00*

Menu #5

Grilled Pork Tenderloin and Mango-Habanero Salsa

Grilled Corn, Poblano, Black Beans, Red Bell Pepper, Green Onion, Avocado, Cilantro, Cumin and Lime

Romaine, Mushrooms, Avocados, Toasted Almonds, Sundried Cherries and Balsamic Vinaigrette

Farmer's Market Heirloom Tomatoes, English Cucumbers, Sweet Red Onion and Red Wine Vinaigrette

Buttermilk Rolls and Butter

Cost per person: \$22.00*

Menu #6

Salmon Filet Roasted on a Cedar Plank and Creamy Dill Sauce

Quinoa, Farmer's Market Corn, Blue Lake Beans, Garbanzo Beans, Red Bell Pepper and Tomato Vinaigrette

Grilled Lemon and Chive Red Potatoes

Baby Spinach, Peaches, Toasted Pecans and Honey Dijon Vinaigrette

Rosemary Focaccia Bread and Butter

Cost per person: \$24.00*

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