

# Catering Menu

*At Sara's Table Chester Creek Café*

## Meals

**On site parties or meetings** - limited to 34 persons in the basement conference room – arranged according to price (lowest first)

Prices are per person – does not include tax, beverages (except as noted) or gratuity. Groups of 12 or smaller may order from menu. Larger groups may require special arrangements.

## Lighter Meals

- Cold Sandwiches – Wisconsin cheese, smoked turkey, smoked ham, egg salad, tuna salad, chicken salad, Third St. Bread, lettuce, tomatoes, condiments, potato chips \$10.00
- Hot Sandwiches – 1000 Hills Beef 1/3 lb cheese burgers or slow roasted brisket sandwiches or our own black ban veggie burgers, chips, condiments and pickles \$9.50
- Soup and Salad – choose vegetarian or meat soup of the day plus house salad with choice of dressing and dinner rolls \$10.00
- Soup or salad and sandwiches half \$10.00 whole \$13.00
  - *Fruit salad may be substituted for dinner salad*
- Taco Bar – Mexican spiced Free Range Chicken or 1000 Hills ground beef, Guacamole, Salsa, shredded cheese, lettuce, warm corn or flour tortillas, chips \$12.00
- Middle Eastern Plate – Falafel, Tabouli, Hummus, feta, pepperocini, kalamatas, pita points and Tzatziki sauce – served family style – 10 person minimum \$12.00

## Entrée Sized Salads \$14.00

- Greek Salad – “Horiatiki” cucumbers, red onion, tomato, olives, feta, pepperocini, and Greek vinaigrette (romaine lettuce optional)
- Classic Caesar - with grilled salmon or chicken (optional)
- Roasted Pear roasted pears, dried cranberries, walnuts, shaved romano and fennel, honey/pear vinaigrette
- Panzanella – an Italian classic tomato and bread
- -Arugula and Avocado tomatoes, onion, avocado, cilantro, toasted cumin/lime vinaigrette
- Rustic roasted beets, walnuts, chevre, shaved fennel, balsamic vinaigrette
- Orzo salad (spinach, grape tomatoes, and Mediterranean vinaigrette)

## Family Style Feasts

### Italian Pasta Feast – we can recommend wine pairings \$20.00

Choose from: *(number of choices allowed determined by number of guests)*

- Fettuccine – al Fredo style cream sauce with mushrooms, ham and peas
- Spaghetti with Italian Sausage – sauced with your choice of marinara, Puttanesca or Arrabiatta
- Cannelloni – stuffed with three cheeses, baked
- Herb and butter roasted Golden Plump Chicken (cut into 8ths)
- Caesar or Green salad with Italian Vinaigrette
- Hot buttered baguettes (garlic if desired)
- Fruitti de mare, freeform seafood lasagna or lobster ravioli available for up charge
- Chef's more exotic or vegan pasta creations also available – just ask

### Moroccan Feast – “Play it again, Sam.” \$20.00

- Baba Ganoush – delicious roasted eggplant dish made with chick peas, tahini and spices.
- Tabouli – bulgar grain cooked and served cold - mixed with fresh vegetables and herbs
- Golden Plump natural chicken roasted with olive oil and Ras al Hanout (literally “Front of the shop” – it means Moroccan spices)
- Mixture of Feta, olives and pepperocini – marinated in a Mediterranean dressing
- Falafel
- Tzatziki Sauce – a cooling mixture of yogurt, cucumbers and spices
- Fried pita triangles for dipping
- Salad of baby tomatoes, sweet peppers and chopped lettuce with a vinegar and oil dressing
- Stuffed dates

### Thai Feast – *As fiery and exotic or as cool and refreshing as you want*

*We believe that Pad Thai cannot be successfully made for a crowd – small amounts in a very hot wok are the key. So here are the best compromises.* \$23.00

- Sesame Peanut Pasta – Chinese angel hair given a traditional Thai treatment – sublime!
- Grilled Chicken with two Thai Spices – golden plump wings with peanut/coconut milk and chili sweet and sour sauces

- Vegetables and tofu in a red or green curry
- Cucumber salad with mint, jalapeño, cilantro, lime juice and sugar or similar
- Steamed rice
- Thai style crab cakes, grilled fish or shrimp with ginger sauce and/or Roast Salmon with Red Curry available for an up charge
- Tapioca pudding if desired
- Tea

**Indian Feast** – *the best of the mysterious sub-continent* \$25.00

- Tandoori Chicken – golden plump pieces rubbed with the traditional mixture and roasted to perfection
- Roasted vegetables in coconut milk with curry of Madras
- Paneer with Spinach and Cream
- Steamed rice and bean dumplings in a spicy lentil sauce
- English Peas with Potato and Cauliflower
- Vegetable Patties with Chutney
- Indian Baked Rice
- Mango and Avocado Salad or Cucumber Mint Salad
- Flat bread
- Chai Tea
- Seafood Curry, Fisherman’s Stew or Tandoori Shrimp available with an up charge

*“Feasts” require a minimum of 20 persons*

 **Seated Dinners for from Two to Fifty** \$28 to \$38

Choose two, three or four of the following – includes vegetables and starch appropriate to your selection of style of entrees  
Number of choices limited by size of party – Friday and Saturday nights by special arrangement.

- Dave Rogotske Alaskan Salmon 8 Oz (*select a treatment*)
  - Grilled with a Fruit and pepper Salsa
  - Poached with a mustard herb sauce
  - Pan Seared sauced with Fennel and Pernod
  - Salmon Oscar
  - Pan seared with Indian Spices and Rogotske Maple Syrup Sauce
  - Seared Salmon with Thai Vegetables
  - Your choice or chef’s choice
- Roasted Free Range Organic Chicken – ½ - (*Select a treatment*)
  - Marbella Style with dried fruits, herbs and capers

- Elizabethan - with fresh plums and Juniper Berries
- Bruce Style – Butter, chicken stock and fresh herbs
- Italian Style with Pancetta and Walnuts
- Oriental Style – Szechuan Flavors and Sweet Rice
  
- 1000 Hills Cattle Co. Beef Tenderloin – (*Select a treatment*)
  - Chateaubriand – the classic
  - Grilled with Wild Mushrooms sauce
  - Roasted with Port Sauce
  - Gorgonzola Stuffed Steaks
  
- Shellfish Feast – let us custom design this for you