



HOURS: OPEN 24 HOURS
WEB: WWW.CATERINGBYRALPH.COM
PHONE: 925.625.2307

WEDDING

HORS D'OEUVRES

- Crostini / Sun-dried tomato Pesto
- Mini Facacchia sandwiches
- Mini Quesadillas (chicken)
- Twice stuffed mini potato
- Pinwheel roll-ups (Turkey, ham, or veggie)
- Fresh fruit kebabs
- Fresh Vegetable / Dip
- Finger Sandwiches
- honey almond chicken
- Quiche Lorraine
- Zucchini & Mushroom Frittata
- Feta Fillo Kisses (spinach & feta)

\$3.5

Per Person
(minimum 25)

- Spinach dip / sourdough
- Asparagus, Ham & cream cheese (each)
- Salmon & cream cheese mousse
- Gorgonzola, sun-dried tomato, cream cheese & basil Terrine

\$4

Per Person
(minimum 25)

- Imported cheese & fruit tray
- Red potato / sour cream & caviar
- Fresh fruit display (seasonal)
- Shrimp Stuffed Mushrooms
- Broccoli & Cheese filled Mushrooms

\$4.5

Per Person
(minimum 25)

HORS D'OEUVRES

CONTINUED

Shrimp Cocktail (25 minimum) (2 Per Person)

\$3.5

Per Person
(minimum 25)

Crab Cakes

\$3.95

Per Person
(minimum 25)

Baked Brie En Croute

\$70

Serves 25 - 30

CHAFING DISHES & HOT CHOICES

TWO APPITIZERS

- Carver: Ham & beef rolls, etc.
- Sausage rolls En Pastry
- Lumpia
- Spinach & Feta Quesadillas
- Honey almond Tea sandwiches
- Crostini / Pesto
- Chicken Kebabs
- Fruit Kebabs
- Mini Ravioli Marinara

\$21.5

Per Person
(minimum 25)

THREE APPITIZERS

- Hummus Pita Chips
- Crab wontons
- Calamari
- Tomato Bisque Shooters
- Stroganoff Meatballs
- Twice stuffed Potatoes
- Pastry cups with cranberry chicken salad
- California Rolls
- Hot link & pepper skewers
- Asparagus en Pastry

\$24.5

Per Person
(minimum 25)

FOUR APPITIZERS

- Fresh seasonal fruit display
- Prawns / Pancetta Cabernet Sauce
- Chicken Satay
- Smoked salmon
- Baked Brie en Croute
- Asparagus Puffs
- Crab cakes
- Shrimp Cocktail
- Broccoli & cheddar Mushrooms
- Feta fillo kisses

\$27.5

Per Person
(minimum 25)

PREMIUM DINNER BUFFET

INCLUDES:

Appetizers, Bread basket, China dinner plates & stainless flatware, tablecloths & napkins (for guest dining tables only), disposable amenities for food & coffee service, flutes & water glasses, complimentary cake cutting, reception coordinating and staffing, one for every 30 guests (for 8 hours then overtime rate per person).

CHOOSE TWO APPETIZERS

- Baked brie En Crouete
- Crostini / Sun-dried tomato Pesto
- Mini Quesadillas (chicken)
- Asparagus / Puff Pastry
- Pinwheel roll-ups (Turkey, ham, or veggie)
- Fresh Vegetable / Dip

PRICE PER PERSON:

- 25 - 49 guests = \$70
- 50 - 100 guests = \$62.5
- 101+ guests = \$55

CHOOSE TWO ENTREES

- Chicken breast / Champagne or Cordon Bleu or Delmonico or Marsala
- Carved Tri Tips
- Salmon (add \$4.00)
- Sirloin Steak Philadelphia
- Pork Loin
- Vegetarian or Meat Lasagna
- Seafood Crepes

CHOOSE TWO SIDE DISHES

- Spinach Salad / Bacon & egg
- Caesar Salad
- Romaine salad
- Gorgonzola, mandarin, pecans
- Mashed Potato
- Rice Pilaf
- Vegetable medley
- Green Beans Bretonne

CHOOSE ONE COLD TRAY

- Fresh seasonal fruit display
- Domestic and Imported Cheese Tray
- Pickles, Olives, Roasted Red Peppers, Mushrooms
- Fresh Vegetable Basket & Dip
- Tomatoes, Cucumber, Mozzarella tray

ADDITIONAL COSTS*

Sales tax, gratuity, bar table linens, extra guest settings

BUFFET DISPOSABLE

INCLUDES:

Our fresh bread accompanies all of the above buffets. Disposable heavy-duty plates, flatware, napkins., coffee, and amenities. Includes Carver for meats.

Tax is 8.75%, and 18% gratuity is added to all invoices.

SALADS (CHOICE OF 3)

- California Garden / Raspberry Vinaigrette
- Caesar Salad
- Romaine Mandarine Feta Walnuts
- Pesto Pasta Salad
- Apple & Walnut Salad
- New Potato Salad
- Fresh Marinated Vegetable Salad
- Spinach Salad / Bacon & Egg
- Grandma's Old Fashion Potato Salad
- Carrot / Raisin Salad or Coleslaw
- Macaroni Salad
- Tomato, Sweet Onion, & Cucumber
- Three Bean Salad
- Artichoke & Pasta Primavera
- Green Bean, Tomato / Balsamic
- Mashed or Garlic Mashed Potatoes
- Rice Pilaf or Rosie Red Potatoes
- Vegetable Medley or Green Beans

CHOOSE ONE COLD TRAY

- Fresh Seasonal Fruit Tray
- Assorted Cheese Platter
- Pickles, Olives, Peppers & Mushrooms
- Fresh Vegetable Basket

PRICE PER PERSON:

- 25 - 49 guests = \$41
- 50 - 100 guests = \$38.5
- 101+ guests = \$35

CHOOSE TWO ENTREES

- Lasagna / Meat Sauce
- Vegetarian Lasagna
- Ravioli / Tomato Pesto Sauce
- Penne Pasta / Marinara
- Linguini / Pesto Cream Sauce
- Chicken Marsala
- Rosemary Chicken Breast
- Marinated Carved Beef Tri Tip
- Teriyaki Chicken
- Baked Cornish Hens
- Chicken Enchiladas
- Baked Ham / Honey Dijon Glaze
- Roast Breast of Turkey
- Roast Beef au Jus & Horseradish
- Baked Salmon Fillets (add \$4.00)
- Roast Pork Loin / Port Sauce
- Roast Leg of Lamb (add \$4.00)
- Prime Rib (add \$6.00)