

CAST IRON

GRILL & BAR

COMFORTABLE SINCE 2009



CATERING *Services*

Cast Iron Grill & Bar is a fully insured, full-service caterer with extensive experience. We specialize in creating unforgettable events!

Our Services:

- Weddings
- Dinner Parties
- Corporate Events
- Take-out available too!



Weddings



Casual



Corporate

Contact Us ☎ 1-707-425-1700

🌐 www.castirongrillandbar.com

📍 700 Main St., Suite 104 Suisun City CA



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Sample MENU

APPETIZER

Warm baked Brie topped with a house-made mild pepper jelly, served with toasted crostini and Fuji apple slices

SALAD

Fuji Apple & Gorgonzola salad with mixed greens, cucumbers, and candied walnuts dressed in a balsamic vinaigrette

ENTRÉE

Herb Roasted Chicken Breast, grilled with a fresh herb oil and topped with our white wine beurre blanc; and

Tri-Tip Roast, sliced thin and topped with our cabernet-mushroom red wine demi; accompanied by seasonal sautéed vegetables and buttermilk mashed potatoes

\$42.99 per person*



The Fine Print*

Price is for a full-service buffet; including all necessary chafing pans, heating units and utensils for buffet, linen for buffet tables, including service staff to set-up and assist buffet, and clean-up of service items.

Includes premium disposable serviceware.

Price is based on a minimum of 50 guests.

Please add 20% service fee and Solano County sales tax.

Alternatively, for a drop-off only, your price is \$34.99 per person. Please add delivery fee of \$100. Food will be delivered hot and ready to serve. Delivery is available to the following locations; Suisun City, Suisun Valley, Vacaville, or Fairfield.

Catering Menu

A customized proposal will be prepared based on your choices

Breads

- Cast Iron's famous corn bread w/chile or honey butter
- Napa's Sciambra Bakery dinner rolls & butter
- Sourdough bread & butter

Appetizer Choices

- Seafood cakes; on an orange vinaigrette, smoked paprika-lemon aioli and a roasted red pepper sauce.
- Antipasto Platter; meats, cheeses, olives, nuts and crackers
- Bruschetta; fresh local tomatoes, garlic, basil, roasted red peppers, and feta, served with toasted crostini.
- BBQ Pork meatballs; served with house-made St. Louis BBQ or teriyaki sauce.
- Teriyaki chicken skewers; with a teriyaki sesame glaze.
- Traditional buffalo wings; served with bleu cheese dressing, celery and carrots.
- Stuffed mushrooms; pancetta, parmesan, and herbs stuffed in roasted button mushrooms.
- Artichoke dip; creamy spinach, artichoke hearts and roasted jalapeños; topped with toasted breadcrumbs and served with crispy tortilla chips.
- Baked brie; served with toasted crostini and house-made pepper jelly.
- Grilled asparagus with bacon jam.
- Smoked salmon mousse; served on cucumber rounds with dill.
- Grilled honey-tequila shrimp; skewered shrimp with garlic butter and topped with a honey-tequila glaze.
- Curried chicken wonton cups; chicken, curried mayo, celery, and raisins in wonton cups. May substitute with bay shrimp.
- Deviled eggs; diced bacon, Fuji apples and capers.
- Roast beef crostini; thin sliced and chilled roasted tri tip, served with horseradish creme fraiche and dressed arugula.

Soup Choices

- Roasted butternut squash
- Curried carrot
- Chicken gumbo
- Tomato bisque with basil oil and garlic crostini
- Creamy jalapeño with crispy jalapenos

Salad Choices - all dressings made in-house

- Fuji apple and gorgonzola salad ~ a Cast Iron favorite!
- Classic Caesar salad
- Market greens; mixed lettuces w/tomato, cucumber and carrots, your choice of a balsamic vinaigrette, bleu cheese dressing, or creamy peppercorn ranch.
- Chopped wedge salad; crisp iceberg lettuce tossed w/bleu cheese crumbles, bacon, tomato, carrots and bleu cheese dressing.
- Pear, orange and goat cheese salad; butter lettuce and mixed greens, pear slices, orange segments, dried cranberries, goat cheese and cinnamon pecans; with a lemon-poppyseed dressing.
- Caprese salad; fresh tomato slices, mozzarella, and basil, drizzled w/olive oil and a balsamic reduction.
- Wild rice salad; dried cranberries, red onions, celery, toasted walnuts, with a raspberry vinaigrette.
- Quinoa salad; asparagus, spinach, peas, and parmesan cheese with a lemon vinaigrette.
- Watermelon salad; cucumber, red onion, mint, and feta cheese with a honey-lime vinaigrette.

Catering Menu

Continued; feel free to be creative!

Side Dishes

- Famous Mac 'n Cheese ~ a Cast Iron favorite!
- Buttermilk mashed potatoes
- Wild rice pilaf
- Sautéed seasonal vegetables
- Potatoes au gratin
- Oven roasted red potatoes, with rosemary and garlic
- Southern style potato style
- Classic Hawaiian style macaroni salad
- Oven roasted Brussels sprouts; with whole grain mustard and shallots
- Deep fried Brussels sprouts; with crispy bacon, topped with a balsamic glaze, parmesan cheese and crispy onions.
- Cilantro rice; steamed white rice with cilantro, garlic, chipotle and butter.
- Vegetable stuffing; sourdough stuffing with celery, onions, and herbs.
- Smashed red potatoes; generously seasoned with garlic and butter.

Pasta Choices

- Cast Iron's famous Mac 'n Cheese; with diced ham.
- Traditional lasagne; meat sauce, marinara and 3 cheeses.
- Roasted vegetable lasagne; marinara sauce, grilled vegetables and 3 cheeses.
- Roasted chicken fettuccine alfredo; spinach, roasted red bell peppers, mushrooms and capers.
- Butternut squash ravioli; in herb brown butter sauce with parmesan and toasted walnuts.
- Chicken bacon pasta; pasta tossed in a garlic cream sauce with chicken breast, bacon, asparagus, spinach and sun dried tomatoes.
- Vegan Primavera pasta; vegan spinach spaghetti, zucchini, squash, red bell peppers and mushrooms, tossed in our coconut cream sauce, topped with vegan Babybell cheese.

Entrée Choices

- Cast Iron's famous Jambalaya; a delta classic with andouille sausage, chicken, bacon and shrimp, with rice.
- Herb chicken breast, grilled with fresh herb oil and topped with a white wine beurre blanc.
- Miso marinated pork loin; a boneless pork loin marinated in miso, roasted and served with a lemon-thyme pan sauce.
- Apple cider pork loin; a boneless pork loin marinated in mustard and herbs, served with an apple cider cream sauce and roasted apples.
- Grilled salmon; topped with your choice of a maple red-wine glaze, miso beurre blanc or pesto butter.
- Prime tri tip roast; marinated, grilled and finished in the oven; topped with your choice of a cabernet-mushroom demi, house-made teriyaki or BBQ sauce.
- New York or Ribeye steaks; seasoned with our house-made spice rub.
- Chicken parmesan; herb marinated chicken breast with house-made marinara sauce, mozzarella, and parmesan cheese.
- Mahi Mahi; topped with your choice of a spicy coconut curry cream sauce with truffle oil beurre blanc, lemon-dill butter, or a mango salsa.
- BBQ ribs; smoked in a house-made BBQ rub and tossed in your choice of a tangy Carolina BBQ sauce or sweet St. Louis sauce.
- Cast Iron meatloaf; bacon wrapped meatloaf smothered in brown gravy and topped with crispy onions.
- Short ribs; slow braised beef short ribs with our house-made red wine demi glaze.

Desserts

- Cast Iron's famous bread pudding; topped with whiskey sauce and whipped cream.
- Seasonal fresh fruit
- Tiramisu
- Strawberry shortcake - a seasonal favorite!
- Mini cheesecakes or cookie assortment
- Special requests, just ask!

Additional Information

Your proposal will include enough food to feed the guaranteed number of guests one meal each, plus enough food to feed an additional 5% if more than the guaranteed number of guests arrive.

- Add \$7.75 per guest for China (dinner & salad plate), silverware (1 knife, 2 forks), glassware (1 water glass, 1 wine or champagne flute), & linen napkins (white).
- Please inquire about a no-host bar on site, with bartender.
- If you wish to book your event, a \$300 deposit is required. This deposit will be applied to your final bill.
- The final guest count and final payment are due 7 days before your event.
- Add \$4.25 per guest for a water, coffee, and soda station.
- All food and labor will be subject to Solano County's sales tax. Rental items are subject to damage waiver fee (10%) and rental tax (5%). Delivery fee for rental items is \$125.
- Please add \$8 per guest for a full-service plated sit-down dinner (three course meal).
- A service fee of 20% will be added for all buffet and full-service events. At the customer's discretion any additional tip/gratuity will go directly to the service staff.
- Cast Iron Grill & Bar gift cards purchased at Costco are not accepted for payment on catering events.
- All payments made via credit or debit cards will be charged a 3% processing fee; this fee covers the fees charged to us directly by the credit card processing companies.
- Any food not consumed by guests remains the property of Cast Iron Grill & Bar. This is strictly to reduce the risks of improper transport, handling and its storage. (This does not apply to drop-off service).
- Insurance for off-site catering must be provided by the host.
- All menu items and prices are subject to change, based on availability and season.

Thank you for considering Cast Iron Grill & Bar!

Revised April 2025