



Welcome to
Cast Iron Grill & Bar

We are pleased to present the following menu selections for your event. We would be happy to host your event on our patio or in the lovely courtyard in Suisun Harbor Square, or at a venue of your choice.

Cast Iron Grill & Bar is a full service, fully insured, experienced caterer. Our kitchen has created multi-course meal options for buffets, sit-down service or take-out service. We offer a number of options to accommodate different groups for a variety of events.

If you don't see a package that fits your needs our catering professionals will help to create a package just right for you.

We look forward to working with you and to creating an event to remember!



*Catering
Package One*

Salad

**HOUSE SALAD OR CAESAR SALAD
INCLUDES FRESH DINNER ROLLS**

Sides

**SEASONAL GRILLED VEGETABLES
WILD RICE PILAF OR BUTTERMILK MASHED POTATOES**

Entrées

(choice of one or 1/2 portions of each)

HERB ROASTED CHICKEN BREAST
With house-made fresh herb oil, and our white wine beurre blanc

VEGETABLE LASAGNE
Roasted vegetables, marinara sauce and 4 cheeses

Dessert

AN ASSORTMENT OF MINI DESSERTS

\$24.50++ per person

** See last page for detailed pricing*





*Catering
Package Two*

Starters and Appetizers

FRESH DINNER ROLLS

TERIYAKI CHICKEN BITES OR SEASONAL BRUSCHETTA

Salad

CAESAR OR FUJI APPLE GORGONZOLA SALAD

Sides

SEASONAL GRILLED VEGETABLES

WILD RICE PILAF OR ROASTED RED POTATOES

Entrées

(please choose one, or enjoy a combination of two)

MARINATED BONELESS PORK TENDERLOIN

With a lemon-thyme pan sauce

GRILLED HERB CHICKEN BREAST

With house-made fresh herb oil in a white wine beurre blanc

BUTTERNUT SQUASH RAVIOLI

In a herb brown-butter sauce

TRI-TIP ROAST

Sliced thin with a cabernet mushroom demi-glace or house-made teriyaki sauce

Dessert

AN ASSORTMENT OF MINI DESSERTS

\$32++ per person

** See last page for detailed pricing*





*Catering
Package Three*

Starters and Appetizers

**FRESH DINNER ROLLS, GRILLED ASPARAGUS WITH BACON JAM, AND
ANTIPASTO PLATTERS**

Salad

CAESAR, CAST IRON WEDGE OR FUJI APPLE GORGONZOLA SALAD

Sides

**SEASONAL GRILLED VEGETABLES
BUTTERMILK MASHED POTATOES OR ROASTED RED POTATOES**

Entrées

(please choose one, or enjoy a combination of two)

NEW YORK STRIP STEAK

Oven roasted New York Strip Steak

HERB ROASTED CHICKEN BREAST

With house-made fresh herb oil, and our white wine beurre blanc

GRILLED SALMON

With a smoked maple glaze, ala Cast Iron

VEGETABLE LASAGNE

Roasted vegetables, marinara sauce and 4 cheeses

Dessert

NEW YORK CHEESECAKE OR CAST IRON BREAD PUDDING

\$39++ per person

** See last page for detailed pricing*





Catering Menu

BREADS

- *Fresh Dinner Rolls & Butter*
- *Sourdough Bread & Butter*
- *Cast Iron Corn Bread and Chile Butter*

APPETIZER CHOICES

- *Sausage Mixed Grill; from Fairfield's Schwarz Fine Sausage Co., served with whole grain mustard*
- *Cast Iron Crab & Shrimp Cakes; served with a lemon-paprika aioli*
- *Grilled Prawn "Ceviche"; Marinated prawns are grilled and chilled; served with mango, sweet peppers, jalapeno, cucumber, lime, and cilantro; with wonton crisps*
- *Antipasto Platter; Italian meats, cheeses, olives, pickled peppers, nuts and crackers*
- *Bruschetta; Fresh tomatoes, garlic, basil, roasted red peppers, and feta, served with toasted crostini*
- *BBQ Pork Meatballs; served with house-made St. Louis BBQ sauce*
- *Teriyaki Chicken Bites; with a teriyaki sesame glaze*
- *Traditional Buffalo Wings; served with blue cheese dressing, celery and carrots*
- *Summer Corn Bruschetta; fresh corn (subject to seasonality), red bell peppers, goat cheese, basil, and orange, served with toasted crostini*
- *Sweet Potato, Bacon, and Goat Cheese Bruschetta; roasted sweet potatoes, goat cheese, bacon, and chives in a sherry vinaigrette, served with toasted crostini (endive cups as gluten free option)*
- *Stuffed Mushrooms; pancetta, parmesan, and herbs inside roasted button mushrooms*
- *Spinach, Artichoke, and Jalapeno Dip; served with freshly made tortilla chips*
- *Caramelized Onion, Gruyere, and Parmesan Dip; served with toasted crostini*
- *Brie; served with toasted crostini and either house-made pepper jelly or peach puree and toasted almonds*
- *Grilled Asparagus with Bacon Jam*

PASSED APPETIZERS *(please add \$1 per person)*

- *Curried Chicken Wonton Cups; chicken, curried mayonnaise, celery, and raisins in wonton cups (substitute bay shrimp, upcharge will apply)*
- *Deviled Eggs; diced bacon, Fuji apple, and capers*
- *Smoked Salmon Mousse; served on cucumber rounds with dill*
- *Roast Beef Crostini; thin sliced and chilled roasted tri tip; served with horseradish creme fraiche and dressed arugula*

SOUP CHOICES *(Applies only to venues with appropriate heating sources)*

- *Curried Carrot*
- *Roasted Butternut Squash with Tarragon Oil and Creme Fraiche*
- *Chicken Gumbo*
- *Tomato Bisque with Basil Oil and Garlic Crostini*
- *Roasted Cream of Mushroom*



Catering Menu

continued

SALAD CHOICES *All dressings made in-house*

- *Fuji Apple and Gorgonzola Salad; A Cast Iron favorite*
- *Caesar Salad; Crisp chopped romaine hearts, garlic croutons, parmesan cheese, and Caesar dressing*
- *Market Greens; Mixed lettuces with tomato, cucumber, and carrots, served with your choice of a balsamic vinaigrette, blue cheese dressing, or creamy peppercorn ranch*
- *Chopped Wedge Salad; Crisp Iceberg lettuce tossed with blue cheese dressing, bacon, tomato, carrots and cucumber*
- *Caprese Salad; Fresh tomato slices, fresh mozzarella, and basil are seasoned with salt and pepper and drizzled with olive oil and balsamic reduction*
- *Orecchiette Pasta Salad; shell pasta, cucumber, tomatoes, herbs, red onion, artichoke hearts, roasted red bell peppers, and feta cheese, with a balsamic vinaigrette*
- *Quinoa Salad; asparagus, spinach, peas, parmesan cheese, with a lemon vinaigrette*
- *Wild Rice Salad; dried cranberries, red onion, celery, toasted walnuts, with a raspberry vinaigrette*
- *Watermelon Salad; cucumber, red onion, mint, and feta cheese, with a honey lime vinaigrette*

SIDE DISHES

- *Buttermilk Mashed Potatoes*
- *Classic Mac and Cheese*
- *Wild Rice Pilaf*
- *Steamed White Rice*
- *Seasonal Sautéed Vegetables*
- *Potatoes Au Gratin*
- *Oven Roasted Red Potatoes; with roasted red onion, garlic and herbs*
- *Southern Style Potato Salad*
- *Baked Beans*
- *Hawaiian Style Macaroni Salad*
- *Oven Roasted Brussels Sprouts; with white grain mustard and shallots*
- *Cilantro Rice; steamed white rice mixed with cilantro, garlic, chipotle, and butter*
- *Vegetable Stuffing; house-made sourdough stuffing with celery, onions, and herbs*
- *Smashed Red Potatoes*

PASTA CHOICES

- *Mac and Cheese; house-made cheese sauce with macaroni noodles and diced ham*
- *Traditional Lasagne; meat sauce, grilled vegetables, and 3 cheeses (by half or whole tray only)*
- *Roasted Vegetable Lasagne; marinara sauce and 3 cheeses (by half or whole tray only)*
- *Roasted Chicken Fettucine; served with house-made mushroom alfredo or marinara sauce*
- *Vegetable Fettucine Alfredo; spinach, roasted red bell peppers, mushrooms, and capers*
- *Butternut Squash Ravioli; in herb brown butter sauce with parmesan and toasted walnuts*



Catering Menu

continued

ENTRÉE CHOICES

- *Jambalaya; Andouille sausage, chicken, bacon, and shrimp with rice*
- *Herb Grilled Chicken Breast; with house-made fresh herb oil and topped with a garlic-herb beurre blanc*
- *Miso Marinated Pork Loin; a boneless pork loin chop marinated in miso, then roasted and served with a lemon-thyme butter sauce*
- *Grilled Salmon; topped with your choice of maple-red wine glaze, miso beurre blanc or pesto butter*
- *Marinated Prime Tri-tip Roast; marinated, grilled, and finished in the oven; topped with your choice of a cabernet mushroom demi, house-made teriyaki sauce, or BBQ sauce*
- *Oven Roasted New York; seasoned with our house spice rub*
- *Apple Cider Pork Loin; a boneless pork chop marinated in mustard and herbs, served with an apple cider cream sauce and roasted apples*
- *Chicken Parmesan; herb marinated chicken breast with house-made marinara sauce, mozzarella, and parmesan cheese*
- *Mahi Mahi; topped with your choice of a Thai red curry beurre blanc, lemon-dill butter, or mango salsa*

DESSERT CHOICES

- *Jack Daniels Bread Pudding; with whiskey sauce and whipped cream*
- *Seasonal Fresh Fruit Crisp; with whipped cream*
- *Assorted Mini Cheesecakes*
- *Cookie Assortment*
- *Strawberry Shortcake (subject to seasonality)*

ASK US ABOUT OUR SPECIALLY PACKED BOX LUNCHES;

Sandwiches, salad, fruit, chips and more



Additional Information

All Prices are based on a buffet style meal with a minimum of 100 guests, and 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.*
- *Linen for the buffet table (black or white).*
- *All necessary heating units and utensils for the buffet.*
- *Labor to set-up, monitor and maintain the buffet and assist guests during meal service.*
- *Labor to clean-up all meal service items.*
- *Labor to break-down buffet table and to leave kitchen/food prep area in original condition.*

Additions and Modifications:

- *Add \$6.25 per guest for China (dinner & salad plate), Silver (1 knife, 1 spoon, 2 forks), Glassware (1 water glass, 1 wine or champagne glass), & Linen Napkins (in white). Plus delivery charges.*
- *Please inquire about additional rental items, such as tables, chairs, and linen tablecloths. An additional labor fee may be added for staff to coordinate all rental items, including table decor by client, tear down of tables, chairs, linens, etc. at end of event.*
- *Add \$5.00 per guest for a plated sit-down dinner, up to 3 courses.*
- *Add \$6.00 per guest for a plated sit-down dinner for more than 3 courses.*
- *Add \$2.50 per guest for a coffee, tea and soda station.*
- *Add \$300.00 for a no-host cash bar on site (this includes a one-time liquor license from ABC and one bartender for every 50 guests). Please ask for details.*
- *Tables, chairs and extra linens are available at prevailing rental rates.*
- *Pricing applies to a 15 mile radius of Cast Iron Grill & Bar.*
- *++All food, beverage and rentals will be subject to Solano County sales tax.*
- *A service fee of 18% will be added for all drop-off, buffet and full-service events. At the customer's discretion any additional tip/gratuuity will go directly to the service staff.*

Please note the following:

- *If you wish to book your event, a \$300 non-refundable, non-transferable 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.*
- *Cast Iron Grill & Bar gift cards purchased at Costco are not accepted for payment on catered events.*
- *Cast Iron Grill & Bar prepares extra food to accommodate additional guests not included in the final guest count, any food not consumed by guests is the property of Cast Iron Grill & Bar.
(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 upon availability & season.*

Thank you for considering Cast Iron Grill & Bar