

The Mitten Building event menus

ABOUT CATERING AT THE MITTEN

All catering must be provided and served by The Mitten Building

All menus are served buffets unless noted.

All menus include:

Service staff.

White china dinner and dessert plates, fork, knife, water goblet and champagne flute.

Ice water in 2 wine carafes on each guest table.

Drink station with ice water, iced tea or lemonade, beverage goblets
and coffee with white china cups, cream and sugar.

Serve staff will pour champagne

Any drinks containing alcohol must be purchased through The Mitten Building.

*Champagne available through The Mitten Building at \$11 per bottle, 1 bottle serves 8 guests.

Martinelli's sparkling non-alcoholic cider available at \$5 per bottle.

Client may bring in any non-alcoholic packaged drink for our staff to serve.

Serve staff will cut and plate cake. Client may provide cake or other desserts.

Children 2-10 years receive \$4 discount

To add an entree to any menu \$4.95 for chicken, pork or vegetarian entree \$5.95 for beef per guest.

To add a side to any menu add \$3.95 per guest.

Tastings:

Tastings are complementary following booking. Tastings for this menu are held on-site
at The Mitten Building or as noted on menu.

Please visit mittenbuilding.com and click on 'catering/tastings' to schedule your tasting.

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PASTA BUFFET

All pasta menu options come with Grated cheese, housemade sourdough bread, Herbed butter and Greens and vegetables salad. Pasta is 'penne' style.

\$19 for 1 sauce

\$22 for 2 sauces

\$24 for 3 sauces

Choose from these 3 sauces:

Marinara

Four cheese

Basil and olive oil pesto

LASAGNA \$26

Vege lasagna or meat lasagana (Choose one)

EXTRAS!

Garlic bread \$0.85 per guest

Meat sauce \$1.75 per guest

Meat balls \$2.25 per guest

Sausage \$2.25 per guest

SIMPLE BUFFET \$29

APPETIZER: Artisan cheese selection with crackers

ENTREE: Chicken breast with lemon thyme sauce (Free range, hormone free)

SIDES: Roasted garlic mashed potatoes AND Baby carrots

Served with:

Sourdough bread and herbed butter

Greens and vegetables salad

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CELEBRATION BUFFET \$36

Includes:

Two appetizers

Two entrees

Three sides

Housemade sourdough bread and herbed butter

Greens and vegetables salad

APPETIZERS

Fresh fruit platter

Cheese platter with crackers. (Mild cheeses)

Artisan cheese selection, with crackers and olives

Smoked salmon, pickled fresh fennel, herbed cream cheese in Belgian endive

Caprese skewers of tomato, mozzarella, and basil

ENTREES

Chicken breast with thyme lemon sauce

Braised chicken dark meat in tomato zinfandel sauce

Roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper

Roasted salmon with basil and coconut sauce

Roasted turkey breast with gravy

Prime rib or tri trip with mushroom cabernet sauvignon sauce. \$5 surcharge

VEGETARIAN ONLY ENTREES

Grilled tempeh with soy ginger sauce (Vegan)

Grilled vegetables with tarragon goat cheese sauce

Sautéed tofu in tomato zinfandel sauce with polenta (Vegan)

SIDES

Mashed potatoes, garlic mashed potatoes roasted rosemary potatoes, herbed polenta, scalloped sweet potatoes, French Beluga lentils, herbed baby carrots, asparagus or green beans in mustard vinaigrette, baby peas in butter, sautéed sherry mushrooms, roasted cauliflower

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FULL TABLE SERVICE ELEGANT MENU (not a buffet)

Two choices per event with pre-ordered counts

All full table menus include Two standard appetizers plus two passed appetizers before dinner, housemade sourdough bread and herbed butter at table and garden salad with balsamic vinaigrette.

PORK LOIN \$ 39

Hormone free, free range california roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper
Caramelized onion sauce
Herbed scalloped potatoes, baby carrots, roasted fennel

ROASTED SALMON \$ 42

Roasted salmon with basil coconut sauce
Sunflower and lemon pesto sauce
Jasmine rice cakes, haricot verts, and sweet peas

CHICKEN BREAST \$ 42

Hormone free, free range california chicken breast
Lemon thyme sauce
Mashed potatoes, baby carrots, and haricot vert

PRIME RIB or TRI TIP \$ 45

Hormone free, free range california dry rubbed and roasted Prime rib or Tri Tip
Mushroom and cabernet beef sauce
Roasted garlic mashed potatoes, baby carrots, and haricot verts

VEGETARIAN OPTIONS:

GRILLED TEMPEH \$ 39

Roasted tempeh marinated in coriander, fennel seed, and cracked black pepper
Soy ginger sauce
Herbed scalloped potatoes
Roasted baby carrots
Roasted fennel

ROASTED VEGETABLES \$ 39

Grilled vegetable bundles
Ratatouille sauce
Beluga black lentils with herbs de Provence
Haricot verts (green beans)
Sweet peas

ROASTED TOFU \$ 39

Corn bread and honey butter (replacing sourdough bread and herbed butter)
Roasted tofu
Scalloped sweet potatoes
Roasted corn with red peppers, cherry tomatoes and basil

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MEXICAN BUFFET MENU

Choose one Entrée for \$27, two for \$29.50, or Fajitas for \$31.00 (Add an entrée for \$3.95 per guest)
All options include corn tortillas, beans, rice, salad or fruit.

APPETIZERS

Add one for \$2.50, two for \$3.50, three for \$4.50 per guest.

Mini tostadas

Choose one: Roasted poblano, sweet potato *OR* queso fresco mini tostadas & bean, lettuce, and pico de gallo

Stuffed jalapenos

Bite size jalapeño chiles stuffed with cream cheese.

Mini empanadas

Choose One: Potato and chorizo, Zucchini and Goat Cheese *OR* shredded Pork.

SALAD OR FRUIT

Green salad

Assorted greens, red onions, black olives, tomatoes and queso fresco topped with house dressing.

Fresh Fruit with Chili powder and Crema on the side.

ENTREES

Choose one Entrée for \$27, two for \$29.50, or Fajitas for \$31.00 (Add an entrée for \$3.95 per guest)

Al mojo de ajo

Chef's special recipe garlic roasted organic free range chicken.

Chicken rojo achiote

Organic free range chicken breast marinated and cooked to perfection in achiote spice.

Chili verde

Pork marinated in traditional tomatillo green sauce.

Enchiladas

Enchiladas stuffed with your choice of cheese or chicken, topped with a choice of cream, tomatillo, or red sauce.

Fajitas

Choice of either vegetable, chicken or beef fajitas.

SIDES

Rice - Choose EITHER white rice with corn, or traditional Mexican rice with garlic, onion, and tomato.

Beans - Choose EITHER Yucatan black beans topped with queso fresco, or refried pinto beans topped with pepper jack cheese

EXTRAS: Chips and Salsa at buffet \$1 per guest, Sour Cream .75 per guest,
Guacamole 3.00 per guest (subject to seasonal availability).

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MILL CREEK BBQ BUFFET COUNTRY CLASSIC MENU

Our carefully slow smoked meats are seasoned to perfection with our award winning rub, served with our secret recipe BBQ sauce on the side.

Most Popular Entrées (Choose 1 for \$32, 2 for \$34, or 3 for \$36):

Hand Carved Tri Tip, Hand Carved Brisket of Beef, Slow Roasted Pulled Pork in Citrus Marinade
St. Louis Pork Spare Ribs

Mill Creek Savory Chicken, Marinated, Roasted and Finished on the Char Grill. Tender and juicy!
Chicken Marcela, Boneless Breast of Chicken, Sautéed Mushrooms and Marsala Wine Sauce

Potato Choice (Choose 1):

Three Cheese Potato, Decadent Creamed Potatoes with Cheddar, Jack and Cream Cheese, Topped with sour cream and
crisp bacon.

Garlic Mashed Potatoes, Perfectly Seasoned with Fresh Roasted Garlic, Whipped with Sour Cream and Butter, served
with a gravy of your choice or topped with Sour Cream and Fresh Crisp Bacon

Ultimate Macaroni & Cheese, Delightful Creamy Cheese Sauce over Elbow Pasta, Topped with Crispy Bacon
For a more country flare: Our made from scratch, Potato Salad, Creamy Cole Slaw or Mill Creek Beans

Vegetable Choice (Choose 1):

Our Medley of Fresh Seasonal Vegetables tossed with Butter Caper Sauce.
Green Bean Almandine, Always Crisp and Flavorful

Salad Choice (Choose 1):

Garden Fresh Tossed Greens Topped with Diced Tomatoes, Fresh Mushrooms, Marinated Red Cabbage, Cucumbers,
Garbanzo beans, and Hand Crafted Creamy Ranch and Balsamic Vinaigrette.

Baby Mixed Green Salad, Candied Nuts, and Dried Cranberries, Served with a Light Cranberry Dressing

APPETIZERS (\$4.00 + tax per person per item)

Fresh Fruit Platter

Cheese & Cracker Platter

Asparagus wrapped in ham with Dijon Mustard

Deviled Eggs

Mill Creek Buffalo Wings

Hand Crafted Brochette

Stuffed Mushrooms

To schedule a complementary tasting following booking for up to 4 guests please call Melissa at:
(cell) (951) 453-2808

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DESSERTS!

All desserts will be served at a buffet even if part of full table service menu.
White china plates, forks and extra napkins included.

Dessert added to another menu:

Choose one dessert for all guests, \$ 3.95 per guest
Two choices, \$ 4.95 per guest
Three choices \$ 5.95 per guest
Add \$1 for each additional item per guest that you choose.

Dessert Only Events:

When having Dessert only, or providing your own wedding cake/cake, without adding it to an appetizer or dinner menu add \$ 5.00 per guest, comes with ice water, iced tea, lemonade and coffee, cream and sugar at station. Can upgrade your coffee to Augies or Stell Coffee for \$2 per guest additional.

Brownies
Chocolate sheet cake with chocolate frosting
White sheet Cake w/ white frosting
Plain Cheese cake

Specialty Desserts Add \$2 per item:

Chocolate cake plated with raspberry sauce and chocolate mousse
Cheesecake with seasonal fruit
Chocolate dipped Strawberries
Chocolate Espresso Mousse
Creme Brule

Dessert Only Buffet

\$12.95

6 choices from the items above (add \$2 per guest for each specialty dessert chosen)

Includes ice water, iced tea, lemonade and coffee, cream and sugar at station. Can upgrade your coffee to Augies Coffee for \$2 per guest additional.

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APPETIZERS

TO ADD TO ANOTHER MENU:

Options at \$2.95 per guest per item:

(These options served at station)

Tray of assorted Fresh Fruit
Tray of assorted Fresh Tropical Fruit
Tray of assorted Vegetables and dip
Tray of assorted crackers and cheeses

Options at \$3.95 per guest per item:

(These options may be passed by servers)

Smoked salmon, herbed cream cheese in belgian endive
Coconut jasmine rice cake topped with avocado, spiced tofu, cilantro (vegan)
Tiny topless burgers
Tiny lamb shepherd pies
Braised chicken in pockets of phyllo
Caprese skewers of tomato, mozzarella, and basil
Bacon wrapped and blue cheese stuffed dates

BUSINESS LUNCH MEETING BUFFET MENU

Guest count up to 15 room rental and set and food: \$500. Guest count above 15 guests add \$15 per guest.

Available Monday through Thursday from 10 AM to 2 PM. Includes exclusive use of room for four hours.

Free range, hormone free chicken breast with lemon thyme sauce or Roasted pork loin dry rubbed in coriander, fennel seed, cracked black pepper
Artisan cheese selection with crackers and olives
Roasted garlic mashed potatoes and baby carrots
Housemade sourdough and herbed butter
Greens and vegetables salad
Coffee, tea, and lemonade

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PRIVATE DINNER, SERVED TO TABLE for 25 to 60 guests in bar area

This menu is offered Monday through Thursday depending on Main Room events schedule. \$325 flat rental fee plus per-plate cost. Add \$125 for bar service.

3 course dinner	\$ 39	Salad or soup, choice of three entrees, dessert
4 course dinner	\$ 49	Salad or soup, appetizer, choice of four entrees, dessert
5 course dinner	\$ 59	Salad, soup, appetizer, choice of four entrees, dessert
6 course chef tasting	\$ 65	(this menu is preset by chef and host)

SALAD CHOICES

Green salad with roasted vegetables
Green salad with artisan cheeses
Smoked salmon with salad greens
Beet and goat cheese salad

SOUP CHOICES

Porcini mushroom soup
Lentil soup
Butternut squash soup (October to March)

APPETIZER CHOICES

Polenta with mushrooms and brie
Asparagus and mushroom risotto
Pasta with duck confit carbonara sauce
Shrimp with quinoa and peas
Sausage over mashed potatoes with fennel sauce

ENTREE CHOICES

Salmon with basil coconut sauce, beluga lentils, fennel, and carrots
Roast beef (tenderloin) with mashed potatoes, carrots, and onions
Portobello Mushroom Wellington with polenta and seasonal vegetables
Chicken breast with lemon thyme sauce over polenta with seasonal vegetables
Penne pasta with tomato sauce and mozzarella
Lamb chops over roasted garlic mashed potatoes and seasonal vegetables

DESSERT CHOICES

Chocolate cake with raspberry sauce
Chocolate mousse
Cheesecake with seasonal fruit

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BRUNCH MENU \$ 20

Buffet Includes:

French toast
Quiche with mushrooms and spinach
Tropical assorted fresh fruit tray
Gourmet sausages
Oven-roasted breakfast potatoes
Orange juice and coffee

BRIDAL ROOM PRE WEDDING OR PRE DINNER SNACKS

\$12.95 PER PERSON

Dedicated server in private bridal room
Selection of finger size sandwiches
Selection of cheeses and crackers
Fresh fruit
Chocolate covered strawberries (in season) or cookies
Non alcoholic beverage service
Champagne and other beverages available from bar separately

Groom pre event snacks \$12.95 per person

Dedicated bartender in bar area
Bacon wrapped and blue cheese stuffed dates
Small pulled pork sandwiches (Vegetarian available)
Fresh fruit
Cookies
Non alcoholic beverage service and private bar service

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BAR SERVICE AT THE MITTEN BUILDING

All bar service requires setup fee of \$450

Setup fee includes: bartender, glassware, bar-back, full bar setup, busing and cleanup.

Events with 100 or more guests require additional bartender.

All alcoholic beverages must be provided by The Mitten Building.

No outside alcohol permitted on property.

Bar is cash only

Additional bartenders are available for \$125.00 per bartender.

Please make any special orders no later than 14 days prior to event.

Bar opens 1 hour before ceremony or at start time of event for events without ceremony.

All beverages and bar service will have tax added.

Proof of age required for service.

- CASH BAR DRINK PRICING -

Domestic Beer \$4, Import Beer \$5, Draft Beer \$6

House wine \$5, Call wine \$6, Premium wine \$8

Well Liquor \$5, Call Liquor \$6, Premium Liquor \$8, Soft Drinks \$1

Want to host your guests drinks? Here are the options:

- HOSTED PREPAID BAR -

Client may pre-pay any amount, 10% of this amount for gratuity will be given to bartender.

Any leftover pay-ahead will be returned to client no later than 14 days after your event.

- HOSTED PER GUEST PER HOUR -

3 hours of hosted hourly service waives bar setup fee

\$10 includes: House wine, domestic, import and microbrew beer, soft drinks, bottled water and juice.

\$12 per guest adds call wine and well liquor to above.

\$16 per guest adds call liquor to above.

\$18 per guest per hour adds premium liquors to above.

- CHAMPAGNE BY BOTTLE -

Toast service and flute are included if using Mitten catering.

Opera Prima Brut: \$11, Kenwood Brut: \$14, Once Upon a Vine: \$16, Martini and Rossi sweet Asti spumante: \$20, Wilson Creek Almond: \$21, LeGrand Courtage Brut Rose \$22, Blanc De Bleu \$23, Piper Sonoma Brut, Blanc de Blanc or Rose: \$29, Piper Heidsieck Brut: \$88 Personal size Blanc De Bleu \$7

Martinelli's Sparkling non-alcoholic cider \$5.00

- PREPAID HOSTED DRAFT BEER -

*Sorry you can't take any leftover prepaid product home with you.

HOSTED DOMESTIC KEGS \$350

124 pints in a 15.5 gallon keg = \$2.82 per pint!

HOSTED IMPORT and MICROBREW KEGS \$450

124 pints in a 15.5 gallon keg = \$3.63 per pint!