



CATERING MENU

We love creating custom menus specifically for your event!

We are pleased to offer this extraordinarily broad array of menu items so that our Catering Advisor can create your custom menu or provide substitutions to an existing Sundried Tomato menu. We specialize in using only the freshest ingredients—organic when possible and everything from scratch. Our talented Chefs can create a custom, themed event menu for you as well.

**Signature Sundried Tomato item*

STATIONARY APPETIZERS

Charcuterie Meats and Cheese Board:

Meat Selection: prosciutto, salami, chorizo blanco, spicy salami, capricola

Cheese Selection: brie, gorgonzola, smoked gouda, manchego, maytag blue, gruyere, grapes, almonds with a pomegranate glaze, water crackers, sliced French baguette, olive rolls, garlic toast points, water crackers

Belgian Endive with Cambozola: (*brie/bleu cheese*), red grapes, walnuts

***Belgian Endive with Chicken Curry Salad:** dried cranberries, red onion, red bell

***Cream of Sundried Tomato Soup Shots**

***Cream of Jalapeno Soup Shots**

Mac 'n Cheese Shots: gruyere, manchego, asiago, pine nut picatta

Raclette: gherkins, mustard seeds; served on warmed marble

***Warm Baked Brie:** brandy with brown sugar, toasted pecans, crostini, sliced baguette

Sundried Tomato Hummus and Roasted Garlic-Herb Hummus: pita chips

***Sundried Tomato Hummus:** fresh grilled vegetables; in shot glasses or displayed

Build Your Own Bruschetta: tomatoes, capers, mozzarella, extra virgin olive oil, balsamic

***Sundried Tomato and Basil Pesto Torte:** cream cheese, water crackers, sliced baguette

Roma Tomato Pizzettes: goat cheese, fresh basil pesto, crème fraiche

Caprese Skewers: baby heirloom tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil, balsamic glaze

Seasonal Fresh Fruit and Berries: maple crème fraiche

Roasted Baby Acorn Squash: brie, mango cranberry chutney, toasted hazelnuts, balsamic glaze, baguette

Blanched and Grilled Seasonal Vegetables: garlic aioli dipping sauce

Deviled Eggs: choice of traditional, truffle or caviar

Blue and White Corn Tortilla Chips: - refried black beans, queso fresco, tomato, sour cream, jalapeño slices, roasted tomato salsa or guacamole

Crostini with Seasonal Grilled Vegetables: goat cheese, balsamic glaze

Crostini with Blackened Chicken: apricot preserves, gorgonzola

Antipasta: salami, prosciutto, duck sausage, chorizo blanco, artichoke hearts, olives, roasted vegetables, colored eggs

Mini Sandwiches: choice of roasted chicken, chicken curry salad, rare roast beef and brie, peppered mustard BLT or seasonal grilled vegetables, freshly baked baguette

Pulled Pork, mini tostada chip basket, pico de gallo, avocado

Pulled Pork Sliders: caramelized onions, creamy napa cabbage slaw, brioche bun

***Mini BLTs:** peppered-mustard bacon, lettuce, tomato, garlic aioli, brioche bun

Roast Beef-Wrapped Asparagus: rare; choice of creamy dijon or creamy horseradish

Chopped Chipotle BBQ Short Ribs in Puff Pastry Cups

Braised Beef Sliders: portobello, red bell, goat cheese, garlic aioli, brioche bun

Roasted Top Sirloin: sliced and served chilled; choice of housemade chipotle bbq sauce or horseradish aioli, sliced french baguette

Mini Beef Skewers: chimichurri sauce

***Mini Lamb Chops:** pomegranate reduction

***Lamb Sliders:** gorgonzola, tomato, onion, aioli, brioche bun

***Mini Chicken Skewers:** cilantro-lime glaze

***Ahi Poke:** sesame ginger sauce, cilantro, wasabi cream, jicama relish, wonton baskets, belgium endive spears; choice of an edible cone, on a ceramic spoon or on a taro chip

Blackened Ahi on Wonton Chips: wasabi aioli, daikon sprout garnish

Smoked Salmon on Cucumber Slice: fresh dill, aioli

Shrimp Ceviche on Cucumber Slice

Shrimp Cocktail: jumbo, chilled; choice of cocktail sauce or roasted red bell remoulade

Shrimp Wrapped in Snow Peas: choice of cocktail sauce or roasted red bell remoulade

***Bacon-Wrapped Scallops:** teriyaki glaze

***Sweet Peppered-Mustard Salmon Filet:** water crackers

***Seafood Display:** snow crab claws, jumbo shrimp, peppered-mustard salmon; choice of cocktail sauce or roasted red bell remoulade

TRAY-PASSED APPETIZERS

Belgian Endive with Cambozola: (*brie/bleu cheese*), red grapes, walnuts

Belgian Endive with Cabrales: (*bleu cheese*), fig preserves

***Belgian Endive with Chicken Curry Salad:** dried cranberries, red onion, red bell

***Cream of Jalapeno Soup Shots**

***Cream of Sundried Tomato Soup Shots**

***Crispy Stuffed Artichoke Hearts:** herbed goat cheese, tomato relish

***Crostini with Brie:** roasted garlic, cranberries, sage

***Crostini with Roasted Garlic:** cranberries, fresh sage, melted brie

Crostini with Tomato Bruschetta: fresh mozzarella, micro basil

Deviled Eggs: choice of traditional, truffle or caviar

Blue Corn Tortilla Chips: refried black beans, queso fresco, tomato, sour cream, jalapeno slice

Baked Potato Chips: caviar, crème fraiche

Polenta Coin: creamy gorgonzola, dates

***Quesadilla:** papaya, brie, pasilla pepper

Quesadilla: pulled pork, roasted pasilla, cheddar

Roma Tomato Pizzettes: goat cheese, fresh basil pesto, crème fraiche

Tomato Bruschetta: flatbread square

Caprese Skewers: baby heirloom tomatoes, buffalo mozzarella, fresh basil,
extra virgin olive oil, balsamic glaze

Smoked Gouda Mac n' Cheese Shots: roasted portobello and red bell,
spinach in chardonnay cream sauce; served with a mini-fork

***Mini Cranberry Scones:** smoked turkey, creamed dill sauce

Mini Loaded Potatoes: bacon crumbles, chives, cheddar, sour cream

***Mini Pancakes On-a-Stick:** fresh berry compote

***Stuffed Dates:** cabrales (*bleu cheese*), wrapped in bacon

Polenta Coin: creamy gorgonzola, dates

***Sundried Tomato Hummus:** fresh grilled vegetables; in shot glasses or displayed

***Puff Pastry Tea Sandwich with Brie:** caramelized onions, with or without bacon

Puff Pastry Tea Sandwich with Salami: asiago, dates

***Gourmet Hot Dogs On-a-Stick:** jalapeño aioli

***Pigs in a Blanket On-a-Stick:** puff pastry, jalapeno cream cheese

Prosciutto Purses: herbed goat cheese, honey-mustard glaze

Pulled Pork: pico de gallo, avocado, mini tostada chip basket

Pulled Pork Sliders: caramelized onions, creamy napa cabbage slaw, brioche bun

Polenta Coin: bbq pulled pork, coleslaw

***Mini BLTs:** peppered-mustard bacon, lettuce, tomato, garlic aioli, brioche bun

Grilled Sausages: (*assorted*) mustards

Prosciutto-Wrapped Asparagus - honey mustard sauce

Roast Beef-Wrapped Asparagus: rare; creamy dijon or creamy horseradish

***Chopped Chipotle BBQ Short Ribs in Puff Pastry Cups**

Braised Beef in Puff Pastry Cups

***Braised Beef Sliders:** portobello, red bell, goat cheese, garlic aioli, brioche bun

Mini Beef Tenderloin Sliders: brie, thousand island, lettuce, tomato, brioche bun

Mini Filet en Croute: blackberry brandy sauce

Mini Filet Skewer: chimichurri sauce

Mini Beef or Lamb Meatloaf: dollop mash potatoes

***Mini Lamb Chops:** minted glaze, pomegranate reduction

***Lamb Sliders:** gorgonzola, tomato, onion, aioli, brioche bun

***Lamb Lollipop:** pomegranate glaze

Mini Duck or Chicken Taquitos: smoked gouda, blueberry salsa, guacamole

***Blackened Chicken Spring Rolls:** honey-cilantro pesto sauce

Mini Chicken Skewers: cilantro-lime glaze

Crostini with Blackened Chicken: apricot preserves, gorgonzola

***Chicken and Waffles:** housemade, breaded airline chicken breast, chipotle syrup on skewers

Ahi Poke: sesame ginger sauce, cilantro, wasabi cream, jicama relish, wonton baskets,

belgium endive spears; choice of an edible cone, on a ceramic spoon or on a taro chip

***Blackened Ahi on Wonton Chips:** wasabi aioli, daikon sprout garnish

Mini Crab Cakes: mango salsa

***Bacon-Wrapped Scallops:** teriyaki glaze

Shrimp Ceviche on Cucumber Slice

Smoked Salmon on Cucumber Slice: fresh dill, aioli

***Smoked Salmon Mini Sandwich:** peppered-mustard bacon, avocado, tomato

***Sautéed Shrimp:** chipotle-cilantro-lime glaze; on a mini fork

Shrimp Cocktail: jumbo, chilled; choice of cocktail sauce or roasted red bell remoulade

Shrimp Wrapped in Snow Peas: choice of cocktail sauce or roasted red bell remoulade

Coconut Shrimp: orange ginger glaze

SOUPS

Black Bean

Butternut Squash with Caramelized Onion

Chicken Tortilla

***Cream of Jalapeno**

Creamy Roasted Red Pepper

***Creamy Sundried Tomato**

Lemon Chicken Risotto

***New England Clam Chowder with Pancetta**

SALADS

Bib Lettuce: gorgonzola, hazelnuts, pancetta, vinaigrette

Butter Lettuce: teardrop tomatoes, gruyere, toasted pecans, dried cranberries, champagne vinaigrette

Butter Lettuce: toasted pecans, goat cheese, dried cranberries, chives, blood orange vinaigrette

***Blueberry and Asiago:** organic arugula and baby greens, pine nuts, bermuda onion, lemon vinaigrette

Iceberg Lettuce: tomatoes, pepitas, fritos, queso fresco, housemade 1000 island dressing

***Mexican Caesar:** hearts of romaine, tomato, parmesan, croutons, tortilla strips,
housemade thousand Island dressing

Mini Tostada: chopped baby greens, corn, pico de gallo, refried black beans

Organic Baby Greens: hearts of palm, mandarin oranges, tomatoes, cilantro-caper vinaigrette dressing

***Napa Cabbage:** organic baby greens, asiago cheese, red bell, carrots, blueberries, cranberries,
almonds, sweet basil dressing

Pan Asian Chicken: napa cabbage, organic baby greens, mandarin oranges, red bell, shaved asiago,
pine nuts, red onion, crispy wonton strips, pan asian dressing

Prime Top Sirloin Steak: seared medium rare; organic arugula, asiago, pine nuts, garlic-lemon
vinaigrette, balsamic drizzle, creamed horseradish

Quinoa: heirloom tomatoes, arugula, cabbage, shaved asiago, olive oil and balsamic dressing

Roasted Chicken Apple: organic baby greens, gorgonzola, candied pecans, dijon vinaigrette

Romaine Wedge: crispy prosciutto, candied pecans, mandarin oranges, red onion, roma,
gorgonzola vinaigrette

***Strawberry Spinach:** quinoa, fresh blueberries and cranberries, candied pecans, goat cheese

***Sundried Tomato Chopped:** organic baby greens, dried cranberries, pine nuts, gorgonzola,
golden beets, red onion, cilantro-caper vinaigrette dressing

***Sundried Tomato Caesar:** hearts of romaine, baby kale, heirloom tomatoes, croutons,
Sundried Tomato caesar dressing

ENTRÉES

Angus Tri-Tip (*sliced*)

Prime Coulotte Steak

Prime Filet of Beef (6 or 8 oz.)

Prime Filet of Beef Medallions

Prime Flat Iron Steak

Root Beer-Marinated Baby Back Ribs: chipotle BBQ sauce

Carnitas: slow-roasted pork marinated in citrus and herbs

New Zealand or Colorado Lamb Chops

Mary's All Natural Chicken Breast

Organic Chicken Breast: stuffed with mascarpone and spinach, champagne cream sauce

Organic Chicken Casserole: essence of curry, broccoli, breadcrumbs, served with mango chutney,
black currants, toasted almonds

Cornish Game Hens: stuffed, boneless

***Muscovy Duck Breast:** bing cherry glaze, white chocolate buerre blanc

SAUCES for Red Meat and Chicken

Au jus

*Blackberry brandy

Blackberry ginger

Buerre rouge

Cabernet reduction

Caramelized onion

*Champagne cream

*Cilantro-lime glaze

*Creamy Sundried Tomato

Horseradish cream

*Mango salsa

Port reduction

Sweet onion balsamic

Tomatillo

***Pasta-less Vegetarian Lasagna:** eggplant, zucchini, squash, carrots, red bell, goat cheese,
housemade roma sauce

***Roasted Poblano:** wild mushroom risotto, smoked gouda, brie, chipotle cream sauce

Enchilada: choice of chicken, beef or cheese; choice of housemade guajillo or tomatillo sauce

SEAFOOD ENTRÉES

Ahi

***Ahi:** soy-citrus glaze, sesame-crusted, seared rare, avocado

Albacore

Atlantic Salmon: baked

Chilean Sea Bass

Jumbo Shrimp

Lobster Tail

Mahi-Mahi

Red Snapper: baked or blackened

Salmon: grilled, poached or blackened

Swordfish

Wild King Salmon

Yellowtail

SAUCES for Seafood

*Caper chardonnay

Chardonnay cream

*Cilantro-Lime

Citrus beurre blanc with fried capers

*Creamed dill

*Herbed butter with fried capers

Orange-Ginger glaze

*Saffron cream

*Sweet peppered-mustard glaze

SIDES

***Baked Beans:** applewood bacon, brown sugar

Coconut Rice

***Gorgonzola Garlic Potato Au Gratin**

Housemade Potato Chips: choice of plain or with gorgonzola cream sauce

Long Grain White Rice: currants, red bell, pecans

Mac 'n Cheese: gorgonzola, sun dried tomato, portobello

Mac 'n Cheese: gruyere, manchego, asiago, toasted bread crumbs

Mac 'n Cheese: smoked gouda, roasted portobello and red bell, spinach in chardonnay cream sauce

Mashed Potato Puree: choice of garlic, caramelized onion, black truffle, gorgonzola, olive and tomato tapenade, pancetta

Mexican-Style Rice and Refried Black Beans

Pasta Salad: organic arugula, spinach, sun dried tomatoes, seasonal vegetables

Quinoa with Seasonal Vegetables

Roasted Brussels Sprouts

Roasted Caramelized Baby Carrots

Roasted Fingerling Potatoes

Roasted Red Potatoes

Roasted Sweet Potatoes

Sautéed Asparagus: tied with chives

Sautéed or Roasted Seasonal Vegetables

Sautéed Green Beans, Pancetta, Portobello

Shoestring Pommes Frites: choice of plain, truffle, gorgonzola sriracha

Smoked Gouda Risotto

Sundried Tomato Couscous: sautéed seasonal vegetables

PASTA

Angel Hair: capers, garlic, tomatoes, white wine, olive oil, parmesan, fresh vegetables, grilled vegetables, grilled chicken breast; choice of salmon or jumbo shrimp

***Blackened Chicken over Bowtie:** asiago, gorgonzola, parmesan, roasted garlic, red bell, sun dried tomato puree

Braised Beef with Penne: goat cheese, roasted portobello, red bell in port wine beurre blanc

Creamy Sundried Tomato Bowtie: gorgonzola; add roasted chicken and vegetables

Gluten -Free Fettuccini: grilled chicken breast, parmesan, basil pesto, light cream sauce

***Housemade Pappardelle:** prosciutto, asparagus tips, cremini, sun dried tomatoes, goat cheese, beurre rouge sauce

Lobster Mac 'n Cheese

Mac 'n Cheese: gorgonzola, sun dried tomato, portobello

***Mac 'n Cheese:** gruyere, manchego, asiago, pine nut picatta

Mac 'n Cheese: smoked gouda, roasted portobello and red bell, spinach in chardonnay cream sauce

Roasted Seasonal Vegetable Penne: portobello, japanese eggplant, broccolini, roasted tomato, kalamata olives, olive oil, pine nuts, goat cheese, sun dried tomatoes

Shrimp Scampi Angel Hair: jumbo shrimp, capers, garlic, tomatoes, white wine, olive oil

Sweet Italian Ground Sausage with Penne: stewed tomatoes, fresh basil, parmesan

Tequila Lime Chicken over Bowtie: chardonnay cream sauce, fresh basil, parmesan

ACTION STATIONS

Baked Potato Bar: whipped butter, chives, sour cream, shredded cheddar, bacon, mushrooms, caramelized onions, vegetable mix; add chicken or pulled pork

Carving: choice of prime top sirloin, prime rib, pork tenderloin; choice of au jus, cabernet reduction, pan asian glaze or horseradish cream

***Chicken Crepes:** essence of curry, broccoli, mango chutney glaze

Fiesta Bar: citrus- and herb-marinated beef and chicken, caramelized onions, roasted peppers, corn and flour tortillas, cheese, sour cream, roasted salsa, spanish rice, refried black beans

***Gourmet Grilled Cheese:** salami, roasted chicken, bacon, prosciutto, brie, asiago, havarti, caramelized onions, mushrooms, red bell, sun dried tomato, tomato, fresh basil pesto, Sundried Tomato spread, country white bread

Gourmet Mac 'n Cheese: penne, elbow, gorgonzola, asiago, gouda, salami, roasted chicken, bacon, prosciutto, caramelized onions, mushrooms, sun dried tomatoes, red bell, red onion, basil pesto

***Grilled Chicken Sandwich:** choice of honey-cilantro sauce with brie or teriyaki with gorgonzola and sriracha on french baguette

***Mini Sopos:** braised chicken, pulled pork, goat cheese, queso fresco, caramelized onions, roasted bell, sour cream, pico de gallo, housemade tomatillo and guajillo sauces, refried black beans

Omelette: mushrooms, roasted peppers, spinach, caramelized onion, sun dried tomatoes, bacon, canadian bacon, shrimp, cheddar, brie

Pasta: *(we offer any of our Pastas on a station)*

bowtie, penne, parmesan, asiago, gorgonzola, roasted chicken, sweet italian sausage, housemade roma sauce, extra virgin olive oil, white wine, roasted vegetables, capers, red bell, sun dried tomato, tomato, roasted garlic, basil

Salads: *(we offer any of our Salads on a station)*

Sundried Tomato Chopped: organic baby greens, golden beets, pine nuts, dried cranberries, red onion, gorgonzola, cilantro-caper vinaigrette

Blueberry-Asiago: organic arugula, baby greens, pine nuts, red onion, garlic-lemon vinaigrette

***Seafood Market Place:** chilled jumbo shrimp, mussels, oysters-on-the-half-shell, scallops, cocktail,

tomatillo, red bell remoulade, mignonette sauce

Skewer: choice of beef, chicken, scallops, or shrimp; choice of chimichuri, chipotle buerre blanc or teriyaki

Sliders:

Kobe-Style Beef: aioli, havarti, tomato, lettuce, red onion, brioche bun

Grilled Chicken Breast: aioli, havarti, tomato, lettuce, brioche bun

Fresh Ahi: seared rare, wasabi aioli, brioche bun

Stir Fry: chicken, beef, pork, shrimp, scallops, snow peas, carrots, onion, water chestnuts, peppers, broccoli, cauliflower, spinach, roasted garlic, teriyaki, soy-citrus glaze, steamed white rice

Taco: choice of two meats: chicken, carne asada, carnitas, shrimp; queso fresco, shredded cheddar, lettuce, tomato, onions, jalapeño, cilantro, lime, avocado, pico de gallo, blueberry-radish salsa, corn and flour tortillas, lettuce wraps

DESSERTS

Shooters

Apple Cobbler Shooters

*Espresso Mousse Trifle Shooters

Panna Cotta Fruit Parfaits Shooters

Strawberry Shortcake Shooters: whipped cream

Keylime Cheesecake: shortbread crumbs

Tiramisu: espresso-soaked lady fingers, whipped tiramisu cream, chocolate shavings

Mini Desserts

Cake Pops: lemon drop, red velvet, peanut butter, s'mores, carrot cake

*Churros: cinnamon sugar sprinkle, caramel and chocolate sauce

Cup Cakes: german chocolate, vanilla, chocolate, red velvet

*Fruit Tarts: creamy vanilla custard with fresh berries, lemon meringue, chocolate salted caramel, french apple

*Toffee Bundt Cakes: caramel drizzle

Assorted Cookies

Chocolate chip

*Chocolate espresso

Coconut macaroons: choice of plain or chocolate covered

Oatmeal coconut

Peanut butter

Dessert Bars

Cheesecake

Cheesecake squares: caramel, raspberry, chocolate drizzle

*Chocolate bourbon pecan

Chocolate espresso

Oreo

Raspberry crumble

Tangy lemon

***Ice Cream Sundae Bar**

Vanilla Bean Ice Cream: m&m's, chocolate espresso cookie crumbles, mini white chocolate chips, sprinkles, toasted almonds, caramel, chocolate, raspberry, fresh whipped cream, cherries toppings

Plated Desserts

Baked Flan

*Chocolate Flourless Torte: raspberry coulis

*Crème Brulée Trio: vanilla bean, chocolate, berry

Savory Waffle Basket: crème anglaise, fresh berries, housemade hot fudge

Seasonal Fruit Cobbler: vanilla bean ice cream

*Triple Chocolate Bread Pudding: caramelized bananas, kahlua

BREAKFAST

Assorted Bagels: cream cheese

Benedicts - Classic, Smoked Salmon or Blue Crab

Breakfast Burrito: choice of bacon, egg and cheddar or mushroom, spinach, egg and cheddar

Butterscotch Banana Pancakes: bananas foster, whipped cream, candied pecans

Chicken and Waffles: housemade, breaded airline chicken breast, chipotle syrup on skewers

Comfort: choice of english muffin or freshly baked baguette, aioli; choice of applewood bacon, canadian bacon or smoked salmon; choice of provolone or no cheese; red potatoes, fresh fruit cup

Continental: assorted muffins, seasonal fruit

Freshly Baked Muffins: choice of blueberry, cranberry, orange or chocolate chips; with/without pecans

Fried Egg Breakfast Sandwich: freshly baked baguette or english muffin; choice of two: smoked applewood bacon, smoked salmon, canadian bacon, avocado, spinach, mushroom or provolone; choice of fresh basil pesto spread or aioli

Fried Egg Sandwich: country white bread, roasted anaheim chile, bacon, aioli, tomato

Frittata: vegetables, gruyere

Frittata: choice of braised beef or chicken; gruyere, fresh berries, greek yogurt

Granola Parfait: greek yogurt, honey, strawberries, blueberries, freshly baked muffin

Housemade Malted Waffles: bananas foster

Lox and Bagels: cream cheese, capers, red onion, sliced tomatoes

Melon Slices

***Orange Pine Nut Sweet Rolls**

Protein: two hard-boiled eggs, assorted cheeses, apple, sliced almonds

Quiche: choice of smoked applewood bacon, spinach, gorgonzola or roasted apples, gorgonzola

Quiche in Puff Pastry: choice of smoked applewood bacon, spinach, gorgonzola or roasted apples, gorgonzola

Seasonal Fresh Fruit: maple crème fraiche

***Small Cranberry Scones:** smoked turkey, creamed dill sauce

Sweet: two pine nut sweet rolls, fresh berries

***Stuffed Pasilla Pepper:** risotto, portobello, brie, smoked chipotle cream sauce, topped with poached egg

Vanilla French Toast: brioche bread, brandy royale, maple syrup, fresh berries, powdered sugar

KIDS OPTIONS

Bowtie Pasta: marinara sauce, parmesan

Breaded Chicken Strips: choice of barbecue sauce or ranch dressing

Kids Mac 'n Cheese: cheddar sauce

Toasted Cheddar Cheese Sandwich: country white bread, cut in half