

## Meats, Cheeses . . . . . and Platters

16" platters, serves 15

<b>WARM BAKED BRIE</b>	\$86
in brandy with brown sugar and toasted pecans, crostini, sliced freshly baked baguette <i>(can be ordered for take and bake)</i>	
<b>SUNDRIED TOMATO and PESTO TORTE</b>	\$58
cream cheese, water crackers, sliced freshly baked baguette <i>ADD: wedge of brie and gorgonzola \$20</i>	
<b>SUNDRIED TOMATO HUMMUS and ROASTED GARLIC-HERB HUMMUS</b>	\$58
pita chips	
<b>FRESH GRILLED SEASONAL VEGETABLES</b>	\$58
garlic aioli dipping sauce	
<b>SEASONAL FRESH FRUIT</b>	\$70
with maple crème fraiche	
<b>CHARCUTERIE</b>	\$94
prosciutto, salami and chorizo blanco, and brie, gorgonzola and smoked gouda, fresh and seasonal vegetables, grape and candied pecan garnish, water crackers	
<b>COLD SLICED ROASTED TOP SIRLOIN</b>	\$132
housemade chipotle bbq sauce OR horseradish aioli <i>(served rare)</i>	
<b>SWEET PEPPERED-MUSTARD SALMON</b>	\$116
<i>(one side) (18" platter) water crackers</i>	
<b>SHRIMP CEVICHE</b>	\$72
housemade tortilla chips	

## Make it easy!

<b>ASSORTED SANDWICHES, PASTA SALAD and GREEN SALAD PLATTERS</b>	<i>serves 15</i>
	\$198
<b>SANDWICHES</b>	
Include chicken curry salad, roasted chicken, rare roast beef and brie, peppered-mustard BLT, grilled seasonal vegetables with garlic aioli. Served on freshly baked baguettes.	
<b>PASTA SALAD</b>	
<b>GREEN SALAD</b>	
Includes choice of organic baby greens OR classic caesar salad.	

## Salad Platters. . . . .

10 entrée portions

*Served with freshly baked baguette,  
Sundried Tomato butter*

<b>CLASSIC CAESAR SALAD</b>	\$86
<b>ORGANIC BABY GREENS</b>	\$86
hearts of palm, mandarin oranges, cucumber, roma tomatoes, cilantro-caper vinaigrette	
<b>SIGNATURE SUNDRIED CHOPPED SALAD</b>	\$116
organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onion, cilantro-caper vinaigrette	
<b>BLUEBERRY and ASIAGO SALAD</b>	\$98
organic arugula and baby greens, pine nuts, bermuda onions, garlic-lemon vinaigrette	
<b>STRAWBERRY SPINACH SALAD</b>	\$116
quinoa, fresh blueberries and cranberries, candied pecans, goat cheese, strawberry-dijon vinaigrette	
<b>ROASTED CHICKEN APPLE SALAD</b>	\$98
organic baby greens, gorgonzola, candied pecans, dijon vinaigrette	
<b>PAN ASIAN CHICKEN SALAD</b>	\$98
napa cabbage, organic baby greens, mandarin oranges, red bell, crispy wonton strips, pan asian dressing	
<b>SUNDRIED TOMATO CAESAR</b>	\$94
hearts of romaine, baby kale, tomatoes, parmesan, croutons, creamy sun dried tomato caesar dressing	
<b>SALAD SAMPLER</b>	\$116
choose any three of the above	

## Sandwich Trays . . . . .

30 pieces per tray

<b>ASSORTED MINI SANDWICHES</b>	\$86
Includes roasted chicken, chicken curry salad, rare roast beef and brie, peppered-mustard BLT, seasonal grilled vegetables with garlic aioli, with lettuce and tomato on freshly baked baguettes	
<b>PUFF PASTRY TEA SANDWICH with BRIE</b>	\$86
caramelized onions <i>(with or without bacon)</i>	
<b>PUFF PASTRY TEA SANDWICH with SALAMI</b>	\$86
asiago, dates	

## Soups. . . . .

Cup \$7 Quart \$22

*Served with freshly baked baguette,  
Sundried Tomato butter*

<b>SIGNATURE CREAMY SUNDRIED TOMATO SOUP OF THE DAY</b>
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## Desserts. . . . .

<b>ASSORTED COOKIES</b>	\$41
chocolate espresso, chocolate chip, peanut butter, oatmeal coconut <i>(20)</i>	
<b>TANGY LEMON SQUARES</b>	\$41
topped with fresh berries <i>(20 pcs)</i>	
<b>CHOCOLATE ESPRESSO BROWNIES</b> <i>(20 pcs)</i>	\$47
<b>BOURBON CHOCOLATE PECAN BARS</b> <i>(20 pcs)</i>	\$52
<b>TRIPLE BERRY BARS</b> <i>(20 pcs)</i>	\$52
<b>MINI CHEESECAKE SQUARES</b>	\$52
caramel, chocolate, and raspberry <i>(20 pcs)</i>	
<b>TIRAMISU</b>	\$41
whipped, topped with a lady finger <i>(10, 4-oz cups)</i>	
<b>KEY LIME CHEESECAKE</b>	\$41
whipped, shortbread cookie crust <i>(10, 4-oz cups)</i>	
<b>CARROT CAKE BITES</b> <i>(20 pcs)</i>	\$52
<b>MINI TOFFEE BUNDT CAKES</b>	\$61
salted caramel drizzle <i>(20 pcs)</i>	
<b>MINI FRUIT TARTS</b> <i>(20 pcs)</i>	\$61

## Kids Options. . . . .

serves 10



<b>KIDS MAC 'N CHEESE</b>	\$41
cheddar sauce	
<b>BOWTIE PASTA</b>	\$52
marinara sauce, parmesan	
<b>TOASTED CHEDDAR CHEESE SANDWICH</b>	\$52
country white bread, cut in half	
<b>BREADED CHICKEN STRIPS</b>	\$41
bbq sauce OR ranch dressing	

### Full Service

Fees will be quoted after Menu, Staffing, and Set-Up services have been determined. A 20% production fee will be applied.

Full Service Staffing includes professionally-trained lead servers, servers, bartenders, chefs, and cooks, as needed.

Full Service Set Up includes roll top chaffing dishes, serving platters, and utensils, as needed.

### Ordering Information

Serving utensils, disposable clear plastic plates, napkins, and cutlery are complimentary upon request per number of guests.

Orders must be placed 48 hrs prior to requested pickup and delivery times.

Cancellations must be placed 24 hrs in advance for a full refund. If less than 24 hrs, 50% of the original order will be charged.

Sales tax is applied on all services per State of California Sales and Use Tax guidelines.

Checks and credit cards are accepted. A customary 3% credit card service charge will be applied.

### Pick Up and Delivery

Monday-Sunday, 10:30am-8:00pm at both restaurant locations.

Deliveries are scheduled to arrive in 30-min intervals.

Delivery fees are based on location. Please call for pricing.



949 661-1034 [www.SundriedTomato.com](http://www.SundriedTomato.com)

### RESTAURANT LOCATION

**San Juan Capistrano**  
1/2 block south of the Mission  
31781 Camino Capistrano  
San Juan Capistrano, CA 92675  
949 661-1167

**SUNDRIED TOMATO**  
AMERICAN BISTRO & CATERING

# Social Events Catering

### SUNDRIED TOMATO CATERING COMPANY

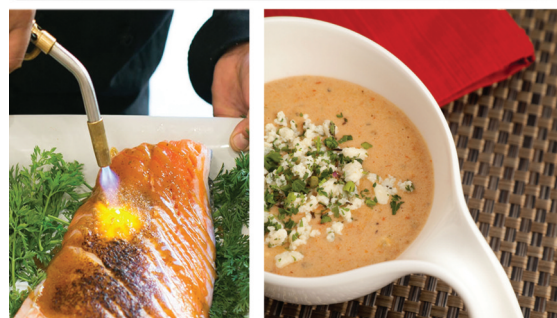
has been in business for over 30 years and operates separately from our restaurants in an independent catering kitchen and office. This menu features **New American Cuisine**, perfect for pick-up and delivery anywhere in Orange County.

If you prefer a full-service menu complete with professionally trained servers, our **Catering Sales Team** will work with you. They can assist you in creating a **Custom Menu** that can include on-site chefs or cooks, and charged per guest. We also have an extensive **Corporate Menu** for weekday events only and a **Contemporary Mexican Menu** from our Bueno Bueno Mexican Kitchen.

## Appetizers . . . . .

30 pieces per 16" platter

<b>CROSTINI with BRIE</b>	\$66
roasted garlic, cranberries, sage	
<b>CROSTINI with SEASONAL GRILLED VEGETABLES</b>	\$70
goat cheese, balsamic glaze	
<b>CROSTINI with BLACKENED CHICKEN</b>	\$66
apricot preserve, gorgonzola	
<b>PUFF PASTRY TEA SANDWICH with BRIE</b>	\$86
caramelized onions <i>(with or without bacon)</i>	
<b>PUFF PASTRY TEA SANDWICH with SALAMI</b>	\$86
asiago, dates	
<b>ROMA TOMATO PIZZETTES</b>	\$70
goat cheese, fresh basil pesto	
<b>BELGIAN ENDIVE</b>	\$70
cabazole <i>(brie &amp; blue)</i> , red flame grapes, walnuts	
<b>DEVILED EGGS</b>	\$45
<b>BELGIAN ENDIVE with CHICKEN CURRY SALAD</b>	\$70
dried cranberries, red onion, red bell	
<b>CAPRESE SKEWERS</b>	\$77
baby tomatoes, buffalo mozzarella, fresh basil, olive oil, balsamic	



<b>WATERMELON SKEWERS</b>	\$69
micro basil, balsamic	
<b>MINI CHICKEN SKEWERS</b>	\$99
cilantro-lime glaze	
<b>GRILLED SAUSAGE SKEWERS</b>	\$83
chicken apple sausage, roasted bells, pasilla pepper	
<b>MINI BEEF SKEWERS</b>	\$105
chimichurri sauce	
<b>MEATBALLS</b>	
Top sirloin, beef teriyaki glaze	\$83
Lamb, chipotle bbq	\$94
<b>ASPARAGUS WRAPPED with ROAST BEEF</b>	\$75
creamy horseradish	
<b>MINI BLTs</b>	\$87
peppered-mustard bacon, lettuce, tomato, garlic aioli	
<b>SMOKED SALMON on CUCUMBER SLICE</b>	\$59
fresh dill, garlic aioli	
<b>SHRIMP COCKTAIL</b>	\$94
served cold with choice of cocktail sauce OR roasted red bell remoulade	
<b>SHRIMP WRAPPED with SNOW PEAS</b>	\$94
choice of cocktail sauce OR roasted red bell remoulade	
<b>SHRIMP CEVICHE on CUCUMBER SLICE</b>	\$59
<b>BACON-WRAPPED SCALLOPS</b>	\$99
teriyaki glaze <i>(must be served warm)</i>	
<b>BLACKENED AHI on WONTON CHIPS</b>	\$110
wasabi aioli, daikon sprout garnish <i>(assembly needed)</i>	
<b>CRISPY BLACKENED CHICKEN SPRING ROLLS</b>	\$88
honey-cilantro pesto <i>(assembly needed)</i>	
<b>PUFF PASTRY CUPS filled with</b>	\$98
<b>CHOPPED CHIPOTLE BBQ SHORT RIBS</b> <i>(assembly needed)</i>	
<b>BRAISED BEEF SLIDERS</b>	\$105
portobello, red bell, goat cheese, garlic aioli, mini buns <i>(assembly needed)</i>	
<b>PULLED PORK SLIDERS</b>	\$105
caramelized onions, creamy napa cabbage slaw, mini buns <i>(assembly needed)</i>	

## Entrees\* . . . . .

10 entrée portions

<b>BONELESS ORGANIC CHICKEN BREAST</b>	\$176
choice of sauces: creamy Sundried Tomato, cilantro-lime OR champagne cream sauce <i>(select two sides)</i>	
<b>STUFFED BONELESS ORGANIC CHICKEN BREAST</b>	\$220
mascarpone and spinach in champagne cream sauce <i>(select two sides)</i>	
<b>BAKED SALMON</b>	\$185
choice of sweet peppered-mustard glaze OR saffron cream sauce <i>(select two sides)</i>	
<b>FIESTA BAR</b>	\$197
citrus- and herb-marinated beef and chicken, caramelized onions, roasted peppers, corn and flour tortillas, cheese, sour cream, roasted salsa, <i>(select two sides)</i>	
<b>LAMB CHOPS</b>	\$209
cabernet reduction <i>(select two sides)</i>	
<b>SLICED PRIME BEEF TRI-TIP</b>	\$185
sweet onion, chimichurri, balsamic OR blackberry brandy sauce <i>(select two sides)</i>	
<b>UPGRADE: PRIME FLAT IRON STEAK</b> add \$25 <i>(meat temperature is medium unless specified)</i>	
<b>ROOT BEER-MARINATED BABY BACK RIBS</b>	\$202
chipolte barbecue sauce <i>(select two sides)</i>	
<b>PRIME FILET MEDALLIONS (two 3 oz)</b>	\$330
sweet onion balsamic OR blackberry brandy sauce <i>(select two sides)</i> <i>(meat temperature is medium unless specified)</i>	
<b>PORK TENDERLOIN</b>	\$204
chipotle-lime-cilantro sauce <i>(select two sides)</i>	
<b>ORGANIC CHICKEN CASSEROLE</b>	\$150
rice, broccoli, bread crumbs, essence of curry, with mango chutney, black currants, toasted almonds on the side.	
Classic caesar salad OR organic baby greens	
<b>SMOKED PASILLA PEPPER CASSEROLE</b>	\$143
risotto, roasted corn, sautéed wild mushrooms, smoked gouda, asiago, chardonnay cream sauce, bread crumbs.	
Classic caesar salad OR organic baby greens	

\*All entrees can be ordered partially cooked, requiring additional cooking before serving.

## Sides . . . . .

serves 10

<b>SUNDRIED TOMATO COUSCOUS</b>	\$52
<b>LONG GRAIN WHITE RICE</b>	\$52
currants, red bell, pecans	
<b>QUINOA with SEASONAL VEGETABLES</b>	\$52
<b>BAKED BEANS</b>	\$52
applewood bacon, brown sugar	
<b>SAUTEED GREEN BEANS, PANCETTA, PORTOBELLO</b>	\$52
<b>SAUTEED or ROASTED SEASONAL VEGETABLES</b>	\$52
<b>GORGONZOLA GARLIC POTATO AU GRATIN</b>	\$52
<b>GARLIC MASHED POTATOES</b>	\$52
<b>ROASTED BRUSSELS SPROUTS</b>	\$52
asiago, extra virgin olive oil	
<b>ROASTED FINGERLING POTATOES</b>	\$52
<b>ROASTED RED POTATOES</b>	\$52
<b>NAPA CABBAGE COLE SLAW</b>	\$52
roasted pepitas	
<b>SPANISH RICE</b>	\$52
<b>REFRIED BLACK BEANS</b>	\$52
<b>PASTA SALAD</b>	\$52
organic arugula, spinach, sundried tomatoes, seasonal vegetables OR bowtie with creamy pesto sauce	
<b>SMOKED GOUDA MAC 'N CHEESE</b>	\$52
roasted portobello and red bell, spinach and chardonnay cream sauce	

## Brunch . . . . .

<b>FRESHLY BAKED MUFFINS (12)</b>	\$41
<i>Select two:</i> blueberry, cranberry, orange, chocolate chip <i>(with or without pecans)</i>	
<b>FRIED EGG BREAKFAST SANDWICH PLATTER (12)</b>	\$72
freshly baked baguette OR english muffin, aioli	
<i>Select two:</i> smoked applewood bacon, smoked salmon, canadian bacon, avocado, spinach, mushroom, provolone	
<b>ADD: \$1.25 for each additional item</b>	

## Pasta with Salad . . . . .

serves 10

<i>Served with classic caesar salad OR organic baby greens</i>	
<i>Freshly baked baguette, Sundried Tomato butter</i>	
<b>BOWTIE</b>	\$121
choice of creamy Sundried Tomato sauce with gorgonzola OR creamy pesto sauce	
<b>ADD: roasted chicken \$22</b>	
<b>PASTA-LESS VEGETARIAN LASAGNA</b>	\$171
eggplant, zucchini, squash, carrots, red bell, goat cheese, housemade roma tomato sauce	
<b>VEGAN PENNE</b>	\$149
sautéed asparagus, red bell, squash, carrots, spinach, dates, brussels sprouts, sundried tomatoes, pecans, pine nuts, almond milk, bread crumbs	
<b>ROASTED SEASONAL VEGETABLES with PENNE</b>	\$143
olive oil, capers, garlic, white wine, parmesan	
<b>BLACKENED CHICKEN over BOWTIE</b>	\$147
asiago, gorgonzola, parmesan, roasted garlic, red bell, Sundried Tomato puree	
<b>TEQUILA LIME CHICKEN over BOWTIE</b>	\$146
chardonnay cream sauce, fresh basil, parmesan	
<b>BRAISED BEEF with PENNE</b>	\$146
goat cheese, roasted portobellos, red bell in port wine beurre blanc	
<b>SWEET ITALIAN GROUND SAUSAGE with PENNE</b>	\$146
stewed tomatoes, fresh basil, parmesan	

Enjoy the great food and service we're known for!