

# Sally Tomatoes

Sonoma Mountain Village  
Catering Menu



**Sally's Deli**  
at Downtown Cotati  
8238 Old Redwood Hwy  
Cotati, CA 94931  
(707) 665-9572

**Sally's Catering & Events**  
at Sonoma Mountain Village  
1100 Valley House Drive  
Rohnert Park, CA 94928  
(707) 665-9472

**Sally's Online**  
[www.sallytomatoes.com](http://www.sallytomatoes.com)  
[info@sallytomatoes.com](mailto:info@sallytomatoes.com)

# Sally Tomatoes

## Sonoma Mountain Village Catering Menu

### Breakfasts

Sally Tomatoes recognizes the unique nature of breakfast catering and is proud to offer different tiers and themes. We include delivery and set up. Also included are disposables, coffee service, and juice. All selections are tailored to serve a minimum of 20 guests

#### Tier #1

Assorted Breakfast breads, with English muffins, croissants, pound cakes and bagels served with butter, jam or spread and cream cheese  
Fresh Fruit Salad with emphasis on fresh berries  
Plain non-fat yogurt  
Homemade Frittata with choice of fillings  
\$9.00 per person

#### Tier #3

Assorted Breakfast breads, with English muffins, croissants, pound cakes and bagels served with butter, jam or spread and cream cheese  
Smoked Salmon  
Fresh Fruit Salad with emphasis on fresh berries  
Plain non-fat yogurt  
Breakfast Sausages, Bacon or Carved Ham  
Breakfast Potatoes  
Homemade Frittata with choice of fillings  
\$12.50 per person

#### Tier #2

Assorted Breakfast breads, with English muffins, croissants, pound cakes and bagels served with butter, jam or spread and cream cheese  
Fresh Fruit Salad with emphasis on fresh berries  
Plain non-fat yogurt  
Breakfast Sausages, Bacon or Carved Ham  
Breakfast Potatoes  
Homemade Frittata with choice of fillings  
\$11.00 per person

#### Breakfast Burrito Bar

Flour tortillas with Spanish rice, smoked bacon and sausage, beans, sour cream, guacamole, pico di gallo, pickled jalapenos, and scrambled eggs  
Fresh Fruit Salad with emphasis on Tropical Fruit  
\$11.00 per person

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## Sonoma Mountain Village Catering Menu

### Hors D'oeuvres, Appetizers and Snacks

Each platter serves approximately 50 guests, half orders are available

**Roasted Vegetable Platter:** Seasonal roasted vegetables served with a balsamic drizzle.  
\$100.00

**Seven Layer Bean Dip:** Layered beans, rice, ground beef, sour cream, salsa, guacamole, cheese, and served with tortilla chips.  
\$75.00

**Stuffed Mushrooms (125 pieces):** Mushrooms stuffed with feta cheese, spinach, and sun dried tomatoes.  
\$100.00

**Bruschetta (125 pieces):** Grilled Tuscan bread topped with either, a fresh tomato salsa, a wild mushroom compote or a Sicilian olive tapenade.  
\$100.00

**Focaccia (100 pieces):** Bread topped with pesto, chicken and caramelized onion OR Sally's tomato sauce, mozzarella and Italian herbs.  
\$125.00

**Imported Cheese Platter:** A variety of luscious cheeses served with fresh fruit, nuts and crostini bread.  
\$125.00

#### **Three Wheels of Brie:**

#1 – topped with caramelized balsamic onions  
#2 – topped with Pesto and sun dried tomatoes  
#3 – topped with Cranberry chutney.  
All served with crostini bread.  
\$125.00

**Assorted Grilled Sausages (6 lbs):** Savory sausages served with a sweet and tangy mustard remoulade.  
\$150.00

**New York Meatballs (125 1 oz. meatballs):** Homemade baked meatballs served in fresh tomato sauce.  
\$150.00

**Chicken Satay (10 lbs):** Chicken skewers drizzled with a thai peanut sauce.  
\$150.00

**Whole Cold Poached Salmon (12-14 lbs):** Poached salmon served with crostini and saffron sauce. (Sorry the salmon can not be split!)  
\$175.00

**Prawn Cocktail (6lbs of 16/20 count prawns):** Poached prawns served with a tangy dipping sauce.  
\$195.00

**Smoked Salmon Pastry Cups:** Filled with smoked salmon, capers, lemon and feta cheese.  
\$150.00

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## Sonoma Mountain Village Catering Menu

### Luncheons

For banquet buffet service, please order at least one day in advance. All orders include set up, clean up, eating utensils, plates, and linen. Assorted beverages, coffee, tea (iced or hot) and/or dessert can be provided for an additional \$2.50 per person. Tax and 17.5% service will be added to your total.

#### Classic Deli Trays or Cut Sandwich Luncheon

Choose either cut or deli format, included are any two of Sally's Sensational Salads  
\$10.00 per person

**Fresh roasted beef and turkey** slices with sliced Swiss and provolone cheeses, sweet roasted peppers, grilled eggplant, artichoke hearts, sliced tomatoes, lettuce, sliced red onions, Sicilian olives, assorted rolls, and sliced breads with mayonnaise and mustard remoulade.

**Fresh roast beef** on garlic bread with horseradish cream.

**Fresh roast turkey** on soft roll with herbed cream cheese and cranberry chutney.

**Veggie sub** with grilled eggplant, roasted peppers, artichoke hearts with a balsamic spread.

#### Sally's Sensational Salads

**Suzanne's Salad:** Mixed greens, toasted walnuts, gorgonzola cheese, dried cranberries, and mandarin orange slices with a balsamic vinaigrette.

**Classic Caesar Salad:** Crisp romaine lettuce with garlic croutons, and a lemon caesar dressing.

**Neapolitan Tomato Salad:** Tomatoes, fresh mozzarella, and basil with garlic croutons, and extra virgin olive oil.

**Roasted Beet Salad** - Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette

**German Potato Salad:** Red nu potatoes with smoked bacon, fresh dill, red onions, and hard cooked eggs.

**Mediterranean Pasta Salad:** Penne Pasta with goat cheese, Sicilian olives, capers, sun dried tomatoes, cucumbers, and fresh herbs in a lemon herb vinaigrette.

**Pineapple Coleslaw** - Traditional coleslaw with fine diced pineapple

#### Sensational Pasta Luncheons

Choose any two pastas listed below with any two of Sally's Sensational Salads served with garlic bread, homemade breadsticks or Foccaccia  
\$12.00 per person

**Pomodoro:** Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce.

**Funghi:** Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

**Portabella Mushroom Pizza:** Mushroom cap, topped with a red sauce, gorgonzola cheese, pine nuts and cheese.

**Primavera:** Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

**Manicotti:** Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella, and fresh tomato sauce.

**Sicilian Style Baked Pasta:** Sautéed eggplant, mozzarella and parmesan, fresh basil, and fresh Sally Tomatoes sauce.

**Eggplant Parmesan:** Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

**Neapolitan:** Homemade meatballs and fresh Sally Tomatoes Sauce.

**Amatriciana:** Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce.

**Italian Sausage:** Spinach and sausage served in a light herb sauce with parmesan cheese.

**Wine Country:** Chicken breast, fresh mozzarella, and roasted sweet red bell peppers, artichoke hearts and kalamata olives in a light white wine sauce.

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## Sonoma Mountain Village Catering Menu

### Sally's Uptown Salads

Add any of these salads for \$2.00

**Classic Caesar with Chicken:** Our Caesar salad with sliced chicken breast.

**Spinach Salad:** Baby spinach, pancetta, chopped egg, red onion, mushroom and a balsamic vinaigrette .

**Asian Chicken Salad:** Poached chicken breast with mandarin orange slices, sesame seeds, red bell peppers, peanuts, crisp won tons, cilantro, and a Asian vinaigrette.

### The Main Attraction

Choose any main course selection listed below (main course items can be split), and any two side dishes listed below, served with garlic bread, homemade breadsticks, Foccaccia or French rolls and butter. \$14.00 per person

**Chicken Marsala:** Chicken breast with sliced mushrooms, marsala wine, and Italian parsley.

**Chicken Florentine:** Chicken breast served over special spinach with lemon, capers, and parmesan cheese.

**Chicken Creole:** Chicken breast coated with spices and topped with a mango/papaya salsa.

**Pork Loin:** Slow roasted pork served with apples, pears, leeks, and white raisins.

**Ranch Steak Medallions:** Tender medallions topped with a cherry tomato, fresh horseradish, and whole mustard seed salsa.

**Salmon Picatta:** Fresh salmon drizzled with lemon, butter, capers, and white wine.

### On the Side

**Red Roasted Nu Potatoes:** Made with fresh rosemary, garlic, and olive oil.

**Blue Lake Beans:** Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

**Polenta:** Topped with Pesto and mozzarella cheese.

**Penne Primavera:** Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

**Funghi:** Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

**Tomato and Zucchini Gratin:** Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and parmesan cheese.

**Special Spinach:** Fresh spinach braised with a light vegetable broth, slivered garlic, extra virgin olive oil, and parmesan cheese

### Lunch Desserts

All desserts are \$2.50 per person

#### Homemade Cookies

**Chocolate Raspberry Brownies**  
**Cheesecake**

### Beverages

All beverages are \$1.50 per person

#### Ice Tea, Lemonade

**Coffee (regular and decaffenated)**

**Assorted Hot teas with lemon and honey**

**Italian Orange or Lemon Soda**

**Pepsi, Diet Pepsi, Sprite**

**Aquafina Mineral Water (still)**

**San Pellegrino Sparkling Water add \$1.00**

### Snacks

All snacks are \$1.50 per person

**Homemade Potato Chips with French Onion**

**Dipping Sauce**

**Chips and Salsa**

**Homemade Pub Mix**

**Bowl of M & M's**

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## Sonoma Mountain Village Catering Menu

### Dinners

All Dinner options include bread with butter or olive oil, salad and dessert, coffee and/or tea and may be served in sit-down or buffet bormats at no additiional cost.

Maximum of three entr ee choices for sit down or buffet meals. Highest price entr ee will determine price per person.18% service charge and 7.75% sales tax will be added to final banquet billing.

#### Sally's Classic Salads

Please choose one salad for a sit down affair or two salads for a buffet. The cost of the salad is built into the main course selection, there is no extra charge.

**Gerard's Famous Caesar Salad:** Traditional romaine lettuce with house made Caesar dressing, anchovies and garlic croutons.

**Roasted Beet Salad:** Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette

**Hearts of Romaine:** Romaine hearts mixed with dried cherries, gorgonzola cheese and toasted pine nuts.

**Suzanne's Salad:** Bib and butter lettuces served with gorgonzola cheese, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette.

**Spinach Salad:** Baby spinach covered with hard boiled eggs, sliced mushrooms, and caramelized pancetta and tossed with shallot vinaigrette.

**House Salad:** Mixed organic baby greens mixed with fresh sliced vegetables and tossed with balsamic vinaigrette.

**Panzanella:** Dried Tuscan bread mixed with quartered tomatoes, sliced red onions, fresh basil and tossed with oregano Chianti vinaigrette.

**Caprese Salad:** Slices of fresh mozzarella and tomatoes drizzled with extra virgin olive oil and sprinkles of fresh basil.

**Baci Salad:** Baked goat cheese gratin served on a bed of organic baby greens and toasted hazelnuts and tossed with hazelnut vinaigrette.

#### Sensational Vegetarian Pastas

All Pastas are served with Penne or Zitti pasta.  
\$19.95 per person

**Puttanesca:** Kalamata olives, capers, tomatoes, garlic, anchovies, crushed red pepper in Sally Tomatoes marinara sauce.

**Lasagna:** Layers of spinach, ricotta, mozzarella, fresh basil, toasted pine nuts and Sally Tomatoes marinara sauce.

**Pomodoro:** Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce.

**Funghi:** Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

**Portabella Mushroom Pizza:** Mushroom cap, topped with a red sauce, gorgonzola cheese, pine nuts and cheese.

**Primavera:** Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

**Manicotti:** Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella cheeses, and fresh tomato sauce.

**Sicilian Style Baked Pasta:** Saut eed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Sally Tomatoes sauce.

**Eggplant Parmesan:** Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

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#### Hearty Meat Pastas

All Pastas are served with Penne or Zitti pasta.  
\$21.95 per person

**Lasagna:** Layers of meatballs, ricotta, mozzarella, fresh basil, and Sally Tomatoes marinara sauce.

**Neapolitan:** Homemade meatballs and fresh Sally Tomatoes Sauce.

**Amatriciana:** Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce.

**Italian Sausage:** Spinach and sausage served in a light herb sauce with parmesan cheese.

**Wine Country:** Sliced chicken breast, fresh mozzarella, and roasted sweet red bell peppers, artichoke hearts and kalamata olives in a light white wine sauce.

**Romana:** Diced Prosciutto, peas and parmesan cheese in a rich cream sauce.

#### Poultry

All poultry entrées include potato, pasta or rice, fresh vegetables. Please consult for potato, pasta and rice preparations.

\$23.95 per person

**Chicken Piccata:** Breast of chicken topped with a lemon, butter, caper and white wine sauce

**Chicken Saltimbocca:** Breast of chicken topped with sliced Prosciutto, provolone cheese and a white wine, butter sage sauce.

**Chicken Parmigiana:** Breast of chicken topped with mozzarella and Sally Tomatoes sauce and baked.

**Chicken Marsala:** Chicken breast with sliced mushrooms, marsala wine, and Italian parsley.

**Chicken Florentine:** Chicken breast served over special spinach with lemon, capers, and parmesan cheese.

**Chicken Creole:** Chicken breast coated with spices and topped with a mango/papaya salsa.

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#### Meats and Seafood

All meat or seafood entrées include choice of salad, potato, pasta or rice, and fresh vegetables. Please consult for potato, pasta and rice preparations.

#### Tier #1

**Fresh Roast Turkey:** served with pan juices and cranberry chutney.

**Roast Beef:** sliced thin and served with a cherry tomato and fresh horseradish salsa.

**Pork Loin Roast:** roasted and sliced and served over a bed of sautéed leeks and apples.

**Pacific Salmon:** baked in a fine herb crust and topped with a mango salsa.

\$26.95 per person

#### Tier #2

**Leg of Spring Lamb:** marinated in balsamic vinegar, grilled, and topped with shallot zinfandel butter.

**New York Strip:** roasted to perfection and finished with a wild mushroom demiglaze.

**East Coast Scampi:** topped with lemon, butter, garlic, white wine, toasted bread crumbs, parmesan cheese and Italian parsley.

\$29.95 per person

#### Tier #3

**Prime Rib:** slow roasted in a thyme crust and served with au jus and creamed horseradish.

**Filet Mignon:** wrapped in pancetta, pan seared and roasted, and finished with a brandy peppercorn sauce.

**Veal Chop:** slow roasted and finished Florentine style with fresh lemon, extra virgin olive oil, cracked black pepper, and Italian Parsley.

**Fresh Ahi Tuna:** seared medium rare and finished with a wasabi cream and sweet soy reduction.

\$35.95 per person

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#### Desserts

The following desserts are included with any of the dinner menu plans.

Please select any one of your choice.

**Tiramisu:** lady fingers soaked in espresso and rum and layered with sweet mascarpone cheese and chocolate.

**Homemade Cheesecake:** New York style, flavor changes at the whim of the baker.

**Homemade Apple Pie:** thin sliced apples with secret spices and topped with a Dutch crust.

**Homemade Raspberry Brownie:** topped with whipped cream and chocolate sauce.

**Sorbet:** variety of flavors.

**Ice Cream Buffet:** Vanilla and chocolate ice cream with chopped nuts, whipped cream, candied cherries, and chocolate and caramel sauces.  
(Minimum 40 people)

#### Special Desserts by DaBombe Desserts

The following desserts are \$2.50 additional with any of the lunch or dinner menu plans.

Please select any one of your choice.

**White Chocolate Cheesecake:** on a cinnamon shortbread crust with raspberry sauce

**Black Forrest Bombe:** dark chocolate cake with white chocolate mousse, dark cherries soaked in Kirsch covered in dark chocolate

**Dark Chocolate Cheesecake:** on a chocolate shortbread cookie crust with fresh blackberries

**White Chocolate Lemon Bomb:** lemon chiffon cake with lemon mousse, and lemon zest