



Full Service Catering Menu

Updated March 2008

Sally Tomatoes Deli and Catering
Gerard Giudice and Bill Pettibone — Proprietors

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

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Sally Tomatoes Catering and Events 1100 Valley House Drive Rohnert Park, CA 94928 (707) 665-9472

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, a fresh tomato salsa, 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

Pork Tenderloin: grilled and sliced thin, served on crostini with plum chipotle dipping sauce.
\$150.00

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

Homemade Meatballs (125 1 oz. meatballs): Italian with fresh tomato sauce or Swedish with creamed beef broth.
\$150.00

Chicken Skewers (10 lbs): Chicken skewers drizzled with a Thai peanut sauce or pineapple teriyaki 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

Pancetta Wrapped Prawns (6lbs of 16/20 count): Wrapped in Italian bacon, with blood orange gremoulade.
\$195.00

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

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, so there is no extra charge. Luncheons are considered two courses and dinners are considered to be three.

Gerard's Famous Caesar Salad: Traditional romaine lettuce with house made Caesar dressing, 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 with a balsamic vinaigrette.

Suzanne's Salad: Mixed greens served with gorgonzola cheese, walnuts, 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.

Salad as a Main Course -

\$14.95 per person

Salad served as a main course includes dessert. Choose from the above mentioned salads or from the following:

Grilled Italian Chicken Salad: Julienne grilled breast of chicken with sweet roasted peppers, artichoke hearts, red onion, fresh basil, virgin olive oil and fresh lemon.

Cobb Salad: Mixed greens with bacon, blue cheese, hard cooked egg and grilled chicken with buttermilk ranch dressing.

Chicken, Apple, Grape, and Glazed Pecan Salad: Our twist on the classic Waldorf over a bed of greens.

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

Asian Chicken Salad: Poached chicken breast with mandarin orange slices, sesame seeds, red bell peppers, peanuts, crisp wontons, cilantro, and an Asian vinaigrette.

Shrimp and Snap Pea Salad: Poached Shrimp, fresh snap peas, Dijon mustard, cilantro and fresh lemon.

18% service charge and 7.75% sales tax will be added to final banquet billing.

Sensational Vegetarian Pastas

\$19.95 per person

Lunch pasta selections may be served buffet or sit down, as a two course meal, with dessert or salad. Add \$3.00 per person for a third course. Entrée includes bread, butter, coffee and/or tea. Dinner includes all three courses.

Putanesca (penne): Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes marinara sauce.

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

Fresh Tomato (penne): Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce.

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

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

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

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

Sicilian Style Baked Pasta (penne): Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Sally Tomatoes sauce.

Hearty Meat & Seafood Pastas

\$19.95 per person

Lunch pasta selections may be served buffet or sit down, as a two course meal, with dessert or salad. Add \$3.00 per person for a third course. Entrée includes bread, butter, coffee and/or tea. Dinner includes all three courses.

Lasagna Bolognese (penne): Pasta sheets layered with Bolognese sauce, béchamel, mozzarella.

Seafood Pasta (corkscrew): Salmon and shrimp with fresh tomato, green onion, mushrooms, white wine and fresh cream.

Neapolitan (corkscrew): Homemade meatballs and fresh Sally Tomatoes Sauce.

Roman Style (penne): Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce.

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

Wine Country (penne): Grilled chicken breast, artichoke hearts, mushrooms, garlic, onions, snap peas white wine, in a light broth.

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Poultry

\$23.95 per person

Entrée includes bread, butter, coffee and/or tea. All selections include all three courses. Add pasta to any entrée selection to make a four course meal for \$4.00 more per person. All poultry entrées include choice of potato or rice and fresh vegetables.

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

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

Chicken Parmesan: 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 Cajun spices and topped with a mango/papaya salsa.

Specialty Items

\$24.95 per person

Big Chicken Mamou: Diced, peppered and seared breast of chicken cooked in a spicy fresh tomato, onion and herb broth served over dirty rice or pasta (*this dish is hot and spicy*).

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

Cornish Game Hen: Lemon herb grilled and served with confetti jasmine rice.

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

Osso Bucco: Braised Veal Shanks with carrots, onion and fresh tomato served over polenta or homemade risotto

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

Meats and Seafood

In a buffet format all meats are hand sliced at a carving station. Entrée includes bread, butter, coffee and/or tea. All meals include all three courses. Add pasta to any entrée selection to make a four course meal for \$4.00 more per person. All meat or seafood entrées include choice of potato or rice and fresh vegetables.

TIER 1

\$27.95 per person

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

NY Strip: sliced thin and served with a cherry tomato and fresh horseradish salsa.

Pork Tenderloin Roast: grilled and finished with plum chipotle glaze.

Pacific Snapper: roasted and finished provincial with capers, fresh tomato onions and fresh herbs.

TIER 2

\$31.95 per person

Petite Filet: grilled, then pan roasted and finished with cherry tomato and fresh horseradish salsa.

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

Leg of Spring Lamb: balsamic marinated, grilled, and finished with port olive demiglaze

TIER 3

\$36.95 for dinner

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

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

Lamb Sirloin Filet: herb grilled and finished with fresh mint pesto.

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

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Desserts

The following desserts are included with any of the lunch or 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)

Beverages

Coffee/ Tea Service - \$2.00 per person

Sally will provide a full coffee station for your special event. Included are, regular and decaffeinated coffee, cream, sugar, sweet and low and paper disposables.

Nonalcoholic beverages - \$1.00 per beverage

Assorted sodas and waters.

Alcoholic Beverages

Sally Tomatoes is licensed to resell beer, wine and distilled spirits, please inquire about our liquid catering services and we can arrange for bartenders for your special event at \$25.00/ hr with a 4 hour minimum.

Buffets for Special Occasions

(Weddings, Corporate Events, Birthdays and Anniversaries)

Classic Buffet

Imported cheese display will be served during the reception.

Buffet to follow: Carving station featuring roast NY Strip Steak and turkey served with horseradish cream sauce and cranberry chutney. Side dishes include two salads (your choice), one pasta (your choice), a potato or rice dish, bread and fresh vegetables.

Dessert to finish (your choice)

\$29.00 per person

Sally Tomatoes Buffet

Imported cheese display, fresh tomato bruschetta and chicken satay will be served during the reception.

Buffet to follow: Carving station featuring New York Strip served au jus, horseradish cream sauce and fresh roasted Salmon with a mango papaya salsa. Side dishes include two salads (your choice), one pasta (your choice), a potato or rice dish, bread and fresh vegetables.

Dessert to finish (your choice).

\$33.00 per person

Top Shelf Buffet

Imported cheese display, pancetta wrapped prawns, and assorted grilled sausages will be served during the reception.

Buffet to follow: Carving station featuring Prime Rib served au jus with a horseradish cream sauce and roasted Salmon with a mango papaya salsa. Side dishes include two salads (your choice), one pasta (your choice), a potato or rice dish, bread and fresh vegetables.

Dessert to finish (your choice).

\$38.00 per person

Mexican Buffet

Seven layer bean dip served with chips, salsa, and guacamole will be served during the reception.

Buffet to follow: Shredded chicken and spiced ground beef, Spanish rice, refried beans, tropical fruit salad, corn and flour tortillas, pico di gallo, sour cream, guacamole, pickled jalapenos, shredded cheese.

Dessert to finish (your choice).

\$20.00 per person

All American BBQ Buffet

BBQ chicken wings and corn/red pepper tarts will be served during the reception.

Buffet to follow: Pulled pork sandwiches, BBQ chicken, baby back ribs, fresh fruit salad, homemade potato salad, Caesar salad, pineapple cole slaw, garlic bread.

Dessert to finish (your choice)

\$25.00 per person

Louisiana Cajun Buffet

Assorted Grilled Sausages with mustard remoulade and Cajun crab puffs will be served during the reception.

Buffet to follow: Blackened NY Strip and Salmon finished with crayfish etoufee or hot Fannie sauce, big chicken mamou, dirty rice, orange and fennel salad with bourbon blood orange vinaigrette, succotash, homemade corn bread with spiced honey butter.

Dessert to finish (your choice).

\$33.00 per person

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