



*Real Estate and Aligned Professions
Delivery Menu*

MLS Breakfasts, Broker Opens and Business Luncheons

*Sally Tomatoes Deli and Catering
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MLS & Business Breakfasts

Sally Tomatoes recognizes the unique nature of the MLS breakfasts and is proud to offer different tiers and themes of sponsorship. We include all set up, service and clean up. Also included are disposables, coffee service, juice and table cloths for the buffet. All selections are tailored to serve between 70-90 persons

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

\$250.00

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

\$400.00

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

\$450.00

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

\$425.00

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

Broker Opens & Business Luncheons

For pick up and delivery, please order at least one day in advance. If requested, all deliveries can include disposable serving and eating utensils, paper plates, and napkins. Assorted beverages and/or dessert can be provided for an additional \$1.50 per person. Tax will be added to your total.

Classic Deli Trays

12" tray serves 5-6 people \$35.00

16" tray serves 10-12 people \$70.00

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.

Cut Sandwich Trays

12" tray serves 5-6 people \$35.00

16" tray serves 10-12 people \$70.00

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 Classic Salads

Half tray serves 5 people as a main course and 10 as a side dish \$30.00

1 full tray serves 10 as a main course and 20 as a side dish \$60.00

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

Sally's Uptown Salads

Half tray serves 5 as a main course and 10 as a side dish \$40.00
1 full tray serves 10 as a main course and 20 as a side dish \$80.00

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.

Sensational Vegetarian Pastas

All pastas served with penne or ziti pasta.

Half tray serves 5 as a main course and 10 as a side dish \$35.00
1 full tray serves 10 as a main course and 20 as a side dish \$70.00

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: Sautéed 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. * \$40.00 Half tray \$80.00 Full tray.

Hearty Meat Pastas

All pastas served with penne or ziti pasta.

Half tray serves 5 as a main course and 10 as a side dish \$50.00
1 full tray serves 10 as a main course and 20 as a side dish \$95.00

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.

The Main Attraction

Half tray contains 15 5 oz. pieces \$65.00
1 full tray contains 35 5 oz. pieces \$130.00

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. * \$80.00 Half tray \$160.00 Full tray.

Salmon Picatta*: Fresh salmon drizzled with lemon, butter, capers, and white wine. * \$80.00 Half tray \$160.00 Full tray

On the Side

Half tray serves 10 as a side dish \$25.00
1 full tray serves 20 as a side dish \$50.00

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.

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.

Dessert

All desserts are \$1.50 per person

Homemade Cookies
Raspberry Brownies
Cheesecake