



Sally Tomatoes




Full Service Catering Menu

Created for Events at Remote Locations Requiring Staff
REVISED JANUARY 2011

Sally Tomatoes Event Center & Catering Company
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Hors D'oeuvres, Appetizers and Snacks

Each order is created for 50 guests, half orders are available except where otherwise noted.

Grilled Vegetable Platter: Seasonal grilled and roasted vegetables served with a balsamic drizzle.
\$125.00

Seven Layer Bean Dip: Layered beans, rice, ground beef, sour cream, salsa, guacamole, cheese, and served with tortilla chips.
\$100.00

Fresh Fruit Platter: sliced melon, pineapple, grapes, strawberries and assorted fresh fruit with honey yogurt dipping sauce
\$125.00

Stuffed Mushrooms (125 pieces): Mushrooms stuffed with feta cheese, spinach, and sun dried tomatoes.
\$125.00

Bruschetta (125 pieces): Crostini brushed with olive oil topped with, a fresh tomato salsa, wild mushroom compote or a Sicilian olive tapenade.
\$100.00

Focaccia (1 Sheet): 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 and nuts, served with crostini and sliced baguette.
\$150.00

Three Wheels of Brie (1/2 pound wheels):
#1 – topped with caramelized balsamic onions
#2 – topped with Pesto and sun dried tomatoes
#3 – topped with candied walnuts and dried apricots. All served with crostini and sliced baguette.
\$125.00

Assorted Grilled Sausages (9 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 (90 skewers): 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.
\$175.00

Jumbo Prawns (6lbs of 16/20 count prawns, select one style please): Served poached with cocktail sauce, or wrapped in pancetta with a lemon gremolade, or breaded in coconut and deep fried with a sweet spicy chili sauce.

\$195.00

Smoked Salmon Pastry Cups (100 cups): Filled with smoked salmon, capers, lemon and feta cheese.

\$150.00

Suggested Menu Plans

The following is a list of our menu offerings. These can be served in a sit down format or buffet format at no additional charge. The highest priced menu entrée selection sets the price for the meal. All menus include bread service, salad, side dishes, main course items, dessert and coffee/tea with the menu price listed below. The salad, pasta, rice, polenta and potato side dishes, and dessert offerings are listed on the following pages. For weddings we waive the cake cutting fee in lieu of the dessert included with that meal. All menu plans are flexible in style can be tailored to meet the needs of the guest. The prices below do not include an 18% service charge and a 9.5% sales tax that will be added to the menu price; please see the last page for an explanation of all charges.

Vegetarian Pastas

\$19.95 per person

Putanesca: Kalamata olives, capers, tomatoes, garlic, eggplant, 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.

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

Pesto: 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.

Meat & Seafood Pastas

\$23.95 per person

Lasagna Bolognese: pasta sheets layered with Bolognese sauce, béchamel, mozzarella

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

Neapolitan: Homemade meatballs and Fresh Tomato 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: Grilled chicken breast, artichoke hearts, mushrooms, garlic, onions, snap peas, white wine, in a light broth

Poultry Entrees

\$25.95 per person

All Chicken is prepared using fresh A-line Chicken breasts

Chicken Piccata: Grilled and finished with a lemon, butter, caper and white wine sauce

Chicken Saltimbocca: Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce.

Chicken Parmigiana: Breaded and fried, finished with mozzarella and fresh tomato sauce and baked.

Chicken Marsala: Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley.

Chicken Florentine: Grilled or breaded and fried and served over special spinach with lemon, capers, and parmesan cheese.

Chicken Creole: Rubbed with Cajun spice and grilled then finished with a mango/papaya salsa.

Specialty Items

Pricing indicated below

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)

\$25.95 per person

Breast of Duck: Pan seared then roasted and finished with a brandied cherry demiglaze

\$35.95 per person

Cornish Game Hen: Roasted and served rosmarino style with mushrooms, wine, pancetta, onions, fresh tomatoes and fresh rosemary.

\$26.95 per person

Chicken Crepes: Stuffed with cubed chicken, cheese, almonds and grapes, finished with sherry mushroom sauce

\$26.95 per person

Assorted Italian Sausages: Grilled and served with red bell peppers in fresh tomato basil sauce.

\$23.95 per person

Pork Prime Rib: Spice rubbed, then slow roasted and finished with pear leek compote.

\$28.95 per person

Osso Bucco: Braised Veal Shanks with fresh tomato, garlic, onions, carrots and red wine, suggested with polenta.

\$32.95 per person

Homemade Meatloaf: Local organic ground beef, traditional with smoked bacon, suggested with mashed potatoes.

\$23.95 per person

Meats and Seafood

In a buffet format all items are hand sliced at a carving station.

CLASSIC MENU PLAN

\$26.95 per person

Fresh Roast Turkey: Served with homemade cranberry chutney or shallot turkey gravy.

Fresh Roast Beef: Sliced thin and served au jus with horseradish cream.

Boneless Pork Loin: Grilled and finished with plum chipotle reduction.

Fresh Salmon: Grilled or roasted in a fine herb crust and topped with a mango papaya salsa.

SALLY TOMATOES MENU PLAN

\$32.95 per person

Leg of Spring Lamb: Infused with balsamic vinegar, grilled, and finished with a dried fig and olive reduction

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

Pork Tenderloin or Pork Prime Rib: Grilled and then roasted and finished with a brandied cheery demiglaze

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

TOP SHELF MENU PLAN

\$37.95 per person

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 sauce Diane.

Rack of Lamb: Roasted and finished with a fresh mint pesto

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

Salads

The salads listed below are included with all the menu plans. Please choose ONE salad for a sit down event and any TWO salads for a buffet event.

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 topped with dried cherries, gorgonzola cheese and toasted pine nuts.

Suzanne's Salad: Organic Mixed Greens served with gorgonzola cheese, dried cranberries, walnuts, mandarin orange slices and tossed with balsamic vinaigrette.

Spinach Salad: Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy 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 mozzarella, fresh basil and tossed with oregano Chianti vinaigrette.

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

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

Pastas, Potatoes, Polenta & Rice

The Side dishes listed below are included with all the menu plans.
Please choose ONE.

Pastas

Putanesca: Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Fresh Tomato Sauce.

Lasagna: Layers of fresh spinach, ricotta, mozzarella, fresh basil, and Fresh Tomato Sauce.

Pomodoro: Made with fresh tomatoes, fresh basil, and garlic in Fresh Tomato Sauce.

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

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

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

Sicilian Style Baked Pasta: Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Tomato sauce.

Potatoes, Polenta & Rice

Scalloped Potatoes: Thinly sliced with yellow onion, fresh cream and nutmeg, finished with gratin topping.

Mashed Potatoes: Red Potatoes with the skin on, mashed with butter, garlic, cream and fresh rosemary.

Roasted Potatoes: Red Potatoes roasted in a high oven with fresh herbs and garlic.

Confetti Rice: Jasmine Rice with fine diced carrot, onion and red bell pepper.

Risotto: Slow cooked with mushrooms, shallots, and fresh herbs in broth.

Dirty Rice: Traditional Cajun style with bacon.

Homemade Polenta Triangles: Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella cheese.

Buffet Packages

All packages include Hors D'oeuvres, bread service, salads, side dishes, main course items, and coffee/tea service.

Classic Buffet

Imported cheese display will be served during the reception.

Carving station featuring Fresh Roast Beef and Turkey served with horseradish cream sauce and cranberry chutney. Side dishes include your choice of two salads, a pasta dish, a potato or rice dish and fresh vegetables.

Dessert to finish

\$29.95 per person

Sally Tomatoes Buffet

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

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

Dessert to finish

\$35.95 per person

Top Shelf Buffet

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

Carving station featuring Prime Rib served au jus with a horseradish cream sauce and roasted Salmon with a mango papaya salsa. Side dishes include your choice of two salads, a pasta dish, a potato or rice dish and fresh vegetables.

Dessert to finish

\$41.95 per person

Desserts

The following desserts are included with any of our 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, finished with fresh raspberry coulis.

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.

Chocolate Bourbon Tort: Infused with Jack Daniels, finished with chocolate frosting and fresh raspberry sauce

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 if not otherwise included with your menu plan. Provided are, regular and decaffeinated coffee, cream, sugar, sweet and low and paper disposables.

Nonalcoholic beverages: \$1.95 per person for assorted sodas, ice tea and bottled 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.

Staffing Service Charge, and Tax

Service staff is provided for your special event at the rates listed below. Included in your menu plan is all the staff required to execute the meal. Servers and bartending staff are not included in the menu cost. Our servers and bartenders are interchangeable and are LEEDS certified by the ABC to legally serve alcoholic beverages.

* Servers \$25.00/hour/four hour minimum/per server

* Bartenders \$25.00/hour/four hour minimum/per bartender

* By law, all labor is taxable.

A service charge (18.0%) is NOT a gratuity and will be added to your bill and is used to cover discretionary costs associated with your event. These costs include but are not limited to labor overtime and overruns, vehicle operation, alcohol liability, event management and administration and additional supplies costs. By law, the service charge is taxable. Gratuity can be added to your bill and is at the discretion of the client. All gratuities will be divided among the service team equally based on hours worked. All of our menus are priced per person and are subject to sales tax, currently 9.5%.

The following guidelines will apply for the number of servers/bartenders required for your event:

Sit Down

Servers 1 per 25 guests

Bartenders 1 per 75 guests

Buffet

Servers 1 per 35 guests

Bartenders 1 per 75 guests