

## Café C5 Catering Menu 2018

### Appetizers

#### Cater on site for appetizer parties.

The prices listed are for a minimum of 20 people. Total combination of appetizers needs to meet \$600. If the total falls below that a charge of \$100 will be added for the onsite staff.

#### Cater Appetizer Party Platter Pick up

The prices listed in parenthesis are for one plater followed by how many people that platter feeds.

#### **Italian Bruschetta** \$2.75 pp (platter \$24, 8-10 ppl)

(vegetarian) Toasted crostini with tomato, garlic, olive oil and balsamic.

#### **Mini Cold Cut Sandwiches** \$3.75 pp (platter \$34, 8-10 ppl)

(vegetarian avail.) Choice of bread, condiments and meats. Each sandwich cut into mini sandwiches.

#### **Pesto Turkey Crostini** \$3.50 pp (platter \$32, 8-10 ppl)

Toasted Crostini topped with Pesto, Greens, Tomato and Turkey

#### **Caramelized Onion and Apple Bites** \$3.00 pp (platter \$27, 8-10 ppl)

(vegetarian) Caramelized onions and apples baked in puff pastry with balsamic and asiago cheese.

#### **Chicken Artichoke Bites** \$4.00 pp (platter \$35, 8-10 ppl)

Crostini topped with a cheesy chicken and artichoke mix.

#### **Buffalo Chicken Bites** \$4.00 pp (platter \$35, 8-10 ppl)

Crostini topped with Gorgonzola cheese, chicken and hot wing sauce.

#### **Pulled Pork Sliders** \$3.75 (platter \$34, 8-10 ppl)

Pulled pork on slider buns with our slaw and tomato.

#### **Buffalo Chicken Pot Stickers** \$4.00 pp (platter \$35, 8-10 ppl)

Steamed dumplings filled with gorgonzola cheese and grilled chicken in buffalo sauce.

#### **Chicken Satay** \$4.00 pp (platter \$36, 8-10 ppl, ½ pan)

Marinated chicken skewers broiled and served with a Thai peanut dipping sauce.

#### **Mini Shrimp Rolls** \$4.50 per person (platter \$42, 8-10 ppl)

Hawaiian rolls split open and filled with a shrimp salad and vegetable mix.

#### **Firecracker shrimp** \$5.50 pp (platter \$82, 18-20 ppl, ½ pan)

BBQ Prawns wrapped with bacon and filled with cream cheese and sriracha sauce.

#### **Crab Stuffed Mushrooms** \$7.75 pp (platter \$125, 18-20 ppl)

Button mushrooms baked with herbs, crab, and cream cheese. With a breadcrumb top.

#### **Mini Mahi Mahi Tacos** \$4.75 pp (platter \$45, 8-10 ppl)

Mini tortillas filled with Cajun spiced Mahi Mahi, cilantro lime ranch, cheddar, C5 Slaw, Pico De Gallo

#### Desserts

#### **Individual Carmel cheesecakes** \$4.25 pp

Individual cheesecakes with a salted camel top

#### **Individual Flourless chocolate cakes** \$4.25 pp

Individual flourless and gluten free chocolate cakes with a ganache topping.

#### **\*RECOMMENDED\* Chocolate Layer Cake. \$4.25 per person**

A stylish eight layer ensemble of white cake centered between two layers each of rich dark and white chocolate buttercream and chocolate cake.

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# New Fun C5 Menu

**Entrée Bars** – “Build your own” \$15 Per person. Choose your additional sides for a more interactive buffet. These “Build your own” Entrée bars are set up with the main dish ready for each guest to fill their plate with as much as they want. They can stop there or add on as many of the additional sides to the main dish to make their own food masterpiece.

## **Build your own Mac & Cheese Bar**

A Big Bowl of our Classic C5 Mac & Cheese with the following sides for the guests to build their own outrageous Mac and Cheese dish.

- Parmesan
  - Pico de Gallo
  - Pineapple
  - Green Onions
  - Peas
  - Broccoli
  - Carrots
  - Croutons
  - Ketchup
  - Sriracha Sauce
  - Habanero Sauce
  - \$Garlic Chicken (add \$3.75 pp)
  - \$Smoked Chicken (add \$3.75pp)
  - \$Cajun Shrimp (add \$4.75pp)
  - \$Sliced Hot Dogs (add \$1pp)
  - \$Chopped Bacon (add \$2pp)
- \*ADD ALL sides including all 5 upgrades for \$25 per person

## **Build your own Taco Bar**

Build your own Tacos. It starts with a stack of flour or corn tortillas and the following sides for everyone to build an amazing taco.

- Shredded Cheddar Cheese
  - Shredded Lettuce
  - C5 Slaw
  - Pico de Gallo
  - Cilantro Lime Ranch
  - Black Beans
  - Southwest Rice
  - Diced Tomatoes
  - Minced Red Onions
  - Chopped Cilantro
  - Guacamole
  - Sour cream
  - \$Garlic Chicken (add \$3.75 pp)
  - \$Smoked Chicken (add \$3.75pp)
  - \$Cajun Shrimp (add \$4.75pp)
  - \$Pulled BBQ Pork (add \$3.25pp)
  - Cajun Mahi Mahi (add \$4.75pp)
- \*Add all sides including all 5 upgrades for \$30 per person
- \*Add all sides including 4 upgrades for \$25 per person
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# Lunch and Dinner Party Entrees

Prices are listed. Menu items with prices in parenthesis indicate the add on price for the higher priced seafood and steaks. For instance, choosing Whisky salmon as the only main entrée adds \$5 per person for a total of \$25.50 per person. If you are choosing it as a second entrée in addition to a standard chicken, vegetarian, pork or ground beef entrée the add on cost is \$14 or a total of \$34.50 per person for two main entrees.

1. Cater Pick up and Go – \$16.75 per person. We prepare everything for your party. You pick it up from us, you set it up and return the platters and equipment the next day. Within this plan you can choose a Salad, a Main Entrée from the chicken, vegetarian or pork options, and two side dishes.
2. Cater and serve buffet- \$20.75 per person. We prepare everything for your party. We prepare all the food for your event, we set it up, provide our staff to maintain the food at the event, we clean up everything we brought and leave you with a clean event space. Within this plan you can choose a Salad, a Main Entrée from the chicken, vegetable or pork options, and two side dishes.
3. Cater and serve plated- Contacted per event

Any of the three options can be expanded by adding more side items, main entrees or choosing steak or seafood main entrees. Those pricing options are below.

- Add a third Side item - \$2.50 per person
- Add a Second Main Entrée standard Chicken, Vegetarian, Pork, ground beef \$12pp

\*We provide a separate Vegetarian, Vegan, Gluten free, or other dietary need meal complimentary for up to 5% of the total guest count. If you need more than 10% of your guest count, we can discuss pricing. We need to know all dietary needs from guests 2 weeks prior to the event.

## **Salad Choice ( CHOOSE ONE)**

### **Spring Mix Vinaigrette salad**

Spring mix, tossed with Citrus Herb vinaigrette, gorgonzola cheese, and mandarin oranges. Sririacha candied nuts are served on the side.

### **Dinner House Salad with dressing on the side**

Chopped Romaine, shredded cheddar, chopped tomatoes. Cilantro ranch and Citrus vinaigrette on the side, Croutons are served on the side.

### **Caesar Salad**

Chopped Romaine, tossed with Caesar Dressing, and Parmesan. Croutons are served on the side.

### **Main Entree Choice (CHOOSE ONE)**

All the entrees that have no price are included in the pricing above. The entrees marked with a price are priced in addition to the plans above. There are two choices on these entrees. You can replace the entrée with one of the premium entrees or add it as a second entrée. That pricing is indicated in parenthesis after the name of the entrée.

#### **CHICKEN MONTEREY**

Grilled chicken baked under a creamy green chili cheese sauce with sliced button mushrooms. Baked with mozzarella cheese.

#### **MANDARIN ORANGE CHICKEN**

Chicken sautéed with a sweet orange glaze, mandarin oranges, cashews and green onions.

#### **CHICKEN AGRODOLCE**

Chicken breast grilled with a balsamic, honey white wine glaze and finished with toasted pine nuts and more honey glaze.

#### **CHICKEN SALTIMBOCCA**

Chicken Breast baked with Prosciutto and a Gouda and Mozzarella Cheese. Cooked with a Kale, Red Onion and Butter Sauce.

#### **CHICKEN ENCHILADAS WITH A RED CHILI SAUCE (SEPARATE ADDITION \$12PP)**

Shredded chicken rolled up in fresh corn tortillas with mozzarella and cheddar cheeses. Topped with a red chili enchilada sauce, cheddar and black olives.

#### **CHILI LIME RUBBED CHICKEN**

Chicken Breast rubbed with Chili Spices and limes. Baked.

#### **CHICKEN FLORENTINE**

Chicken breast stuffed with ricotta and seasoned spinach pan fried golden and baked to perfection

#### **PENNE AL VODKA**

Penne Pasta tossed in Creamy Tomato and Vodka Sauce. Topped with Parmesan Cheese.

#### **CHICKEN AND PESTO PASTA ALFREDO**

Sliced Garlic Chicken atop Campanelle pasta tossed in a creamy pesto sauce.

#### **ARTICHOKE CHICKEN**

Baked Chicken stuffed with artichokes, basil, ricotta and asiago cheese. Topped with a asiago and parmesan cream sauce.

#### **BRIE AND APPLE CHICKEN**

Baked Chicken dressed with brie, apples and herbs. Topped with an apple and wine reduction.

#### **SICILIAN BAKED SEA BASS (ADD \$7 PER PERSON) (SEPARATE ADDITION \$16P.P.)**

Sea Bass baked with capers, kalamata olives, and tomatoes.  
Suggested side of Wild Rice.

#### **WEST INDIES YELLOW FIN (ADD \$5 PER PERSON) (SEPARATE ADDITION \$14P.P.)**

Mahi Mahi marinated in citrus, soy and cilantro. Grilled and glazed with a Mango Caribbean sauce.  
Suggested side of Basmati Rice.

**WHISKEY GLAZED COHO (ADD \$7 PER PERSON) (SEPARATE ADDITION \$16P.P.)**

Coho Salmon baked with a sweet jack daniels glaze.

**OVEN BAKED PASTA (SEPARATE ADDITION \$10P.P.)**

Trotolle pasta baked with marinara, ricotta, mozzarella, artichoke hearts, black olives and zucchini.

**CAJUN CHICKEN AND VEGETABLE PASTA (ADD \$3 PER PERSON) (SEPARATE ADDITION \$11P.P.)**

Sliced Grilled Chicken seasoned with Cajun spices on a bed of onions, peppers, Zucchini, Yellow Squash, and mushrooms in a white wine herb sauce with parmesan.

**CAJUN SHRIMP AND VEGETABLE PASTA (ADD \$4 PER PERSON) (SEPARATE ADDITION \$12P.P.)**

Shrimp seasoned with Cajun spices on a bed of onions, peppers, Zucchini, Yellow Squash, and mushrooms in a white wine herb sauce with parmesan.

**THAI BEEF WITH BROCCOLI (ADD \$4 PER PERSON) (SEPARATE ADDITION \$13P.P.)**

Thin sliced beef sautéed with broccoli, green onions, cashews, ginger and garlic. In a garlic demi glaze. Suggested side of Basmati Rice.

**THAI CHICKEN WITH BROCCOLI (ADD \$3 PER PERSON) (SEPARATE ADDITION \$12P.P.)**

Sliced Chicken sautéed with broccoli, green onions, cashews, ginger and garlic. In a garlic demi glaze. Suggested side of Basmati Rice.

**STEAK GORGONZOLA PASTA(ADD \$5.00 PER PERSON) (SEPARATE ADDITION \$13.50P.P.)**

Trottole Pasta tossed in a white gorgonzola Cream Sauce with Roasted Tomatoes, Zucchini and Squash. Topped with sliced Steak and a balsamic Glaze.

**SKILLET ROASTED STRIP STEAKS WITH PEBRE SAUCE (ADD \$5.00 PER PERSON) (SEPARATE ADDITION \$13.50P.P.)**

Pan seared steak with a southwest spice, sliced and topped with a tomato, cilantro, avocado and sweet onion sauce.

**PORT WINE AND BLEU CHEESE STEAKS (ADD \$5.00 PER PERSON) (SEPARATE ADDITION \$13.50P.P.)**

Pan seared steak with a Port Wine Demi Glaze and Crumbled Blue Cheese.

**“GET YOUR MOJO ON” STEAK (ADD \$5.00 PER PERSON) (SEPARATE ADDITION \$13.50P.P.)**

Pan seared steak with a Creole seasoned Steak. Lemon and lime with southwest flavors and a hint of magic from the south.

Suggested side of Basmati Rice or Wild Rice.

**CHIPOTLE MARINATED FLAT IRON STEAK (ADD \$5 PER PERSON) (SEPARATE ADDITION \$14P.P.)**

Marinated and pan fried, sliced and served medium rare. Topped with a roasted corn relish.

**PRIME RIB (ADD \$18 PER PERSON) (SEPARATE ADDITION \$26P.P.)**

**INCLUDES A CHEF AT THE CARVING STATION**

Prime rib seasoned with thyme and garlic. Slow roasted for 5 hours to medium rare with a red wine marinade.

### Side Dish Choice – (CHOOSE TWO)

- Garlicky Broccoli
- Cheesy Broccoli
- Steamed Broccoli
- Herbed Italian Green Beans
- Seasonal Grilled Vegetables
- Creamed Corn
- Herb Couscous
- Wild Rice
- Rice Pilaf
- Basmati Rice
- Au Gratin Potatoes
- Garlic Cheddar SMashed Potatoes
- Roasted Red Potatoes

### Dessert Choices

#### **Assorted Mini Cheesecakes** \$2.75 per person

An assortment of mini 1.2 oz cheesecakes. These are about 1 ½ "diameter.

Chocolate Cappuccino, Silk Tuxedo, Chocolate Chip, Lemon, Raspberry, Amaretto Almond

#### **Assorted Individual Cheesecake** \$5.00 per person

Assorted Sweet Street Dessert individual 4 oz cheesecakes. These are about 3" diameter.

Salted Caramel Cheesecake, Blackberry Cabernet Cheesecake, Vanilla Bean Brule Cheesecake (gluten free)

#### **\*RECOMMENDED\*Chocolate Layer Cake** \$4.25 per person

A stylish eight layer ensemble of white cake centered between two layers each of rich dark and white chocolate buttercream and chocolate cake.

### **Coffee and Hot Tea Service** \$3 pp (for parties over 100 people please ask for special pricing)

We will leave a coffee and hot tea station. It will include a coffee dispenser, paper coffee cups, creamers, nondairy creamer, sugar and stir sticks. If chosen we will alternately leave a tea station with hot water, individual hot tea bags along with lemon wedges and honey.

### **Pastries and Croissants** \$4.50 pp

## Box Lunches

### **Box Lunches Pick up \$14.95 per person**

Include a sandwich choice, bag of Kettle Sea Salt Chips, Italian pasta salad, fresh fruit, snack bar, mint, beverage choice and Sandwich Choice. Everything is customizable. Please ask if you don't see what you are thinking of. We are happy to accommodate all requests.

- Choice of Bottled Water, Coke, Diet Coke, Sprite, Iced Tea, or Arnold Palmer
- Choice of Roast Beef, Turkey, Ham, Vegetable Sandwich (sliced, marinated, grilled and chilled zucchini, squash, onions and peppers)
- Choice of Swiss, White Cheddar, Provolone
- Choice of Sourdough, Multi Grain, Rye, or iceberg lettuce wrapped
- Includes sandwich toppings of aioli, tomato, lettuce